

Second Edition

# Handbook of Plant-Based Fermented Food and Beverage Technology

Edited by Y. H. Hui



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# Handbook of Animal-Based Fermented Food and Beverage Technology

Edited by Y. H. Hui



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Fermented food can be produced with inexpensive ingredients and simple techniques and makes a significant contribution to the human diet especially in rural households and village communities worldwide Progress in the biological and microbiological sciences involved in the manufacture of these foods has led to commercialization and heightened int

**Handbook of Fermented Food and Beverage Technology Two Volume Set, Second Edition** Y. H. Hui,E. Özgül Evranuz,2012-05-21 Fermented food can be produced with inexpensive ingredients and simple techniques and makes a significant contribution to the human diet especially in rural households and village communities worldwide Progress in the biological and microbiological sciences involved in the manufacture of these foods has led to commercialization and heightened interest among scientists and food processors Handbook of Fermented Food and Beverage Technology Second Edition is an up to date two volume set exploring the history microorganisms quality assurance and manufacture of fermented food products derived from both plant and animal sources Each book in the set begins by describing fermented product manufacturing before delving into more specialized topics Handbook of Plant Based Fermented Food and Beverage Technology explores Soy beverages and sauce soymilk and tofu Fruits and fruit products including wine capers apple cider and juice mangos olive fruit and noni fruits Vegetables and vegetable products including red beet juice eggplant olives pickles sauerkraut and jalape o peppers Cereals and cereal products including fermented bread sourdough bread rice noodles boza Chinese steamed buns whiskey and beer Specialty products such as balsamic vinegar palm wine cacha a brick tea shalgam coconut milk and oil coffee and probiotic nondairy beverages Ingredients such as proteolytic bacteria enzymes and probiotics Handbook of Animal Based Fermented Food and Beverage Technology discusses Dairy starter cultures microorganisms leuconostoc and its use in dairy technology and the production of biopreservatives Exopolysaccharides and fermentation ecosystems Fermented milk koumiss laban yogurt and sour cream Meat products including ham salami sausages and Turkish pastirma Malaysian and Indonesian fermented fish products Probiotics and fermented products including the technological aspects and benefits of cheese as a probiotic carrier Fermented food products play a critical role in cultural identity local economy and gastronomical delight With contributions from over 60 experts from more than 20 countries this work is an essential reference distilling the most critical information on this food sector Handbook of Plant-Based Fermented Food and Beverage Technology, Second Edition Y. H. Hui,E. Özgül Evranuz,2012-05-17 Fermented food can be produced with inexpensive ingredients and simple techniques and makes a significant contribution to the human diet especially in rural households and village communities worldwide Progress in the biological and microbiological sciences involved in the manufacture of these foods has led to commercialization and heightened interest among scientists and food

processors Handbook of Plant Based Fermented Food and Beverage Technology Second Edition is an up to date reference exploring the history microorganisms quality assurance and manufacture of fermented food products derived from plant sources The book begins by describing fermented food flavors manufacturing and biopreservation It then supplies a detailed exploration of a range of topics including Soy beverages and sauce soymilk and tofu Fruits and fruit products including wine capers apple cider and juice mangos olive fruit and noni fruits Vegetables and vegetable products including red beet juice eggplant olives pickles sauerkraut and jalape o peppers Cereals and cereal products including fermented bread sourdough bread rice noodles boza Chinese steamed buns whiskey and beer Specialty products such as balsamic vinegar palm wine cacha a brick tea shalgam coconut milk and oil coffee and probiotic nondairy beverages Ingredients such as proteolytic bacteria enzymes and probiotics Fermented food products play a critical role in cultural identity local economy and gastronomical delight With contributions from over 60 experts from more than 20 countries the book is an essential reference distilling the most critical information on this food sector     Handbook of Plant-Based Fermented Food and Beverage Technology Y. H. Hui,E. Özgül Evranuz,2012-05-17 Fermented food can be produced with inexpensive ingredients and simple techniques and makes a significant contribution to the human diet especially in rural households and village communities worldwide Progress in the biological and microbiological sciences involved in the manufacture of these foods has led to commercialization and heightened int     Handbook of Animal-Based Fermented Food and Beverage Technology Y. H. Hui,E. Özgül Evranuz,2016-04-19 Fermented food can be produced with inexpensive ingredients and simple techniques and makes a significant contribution to the human diet especially in rural households and village communities worldwide Progress in the biological and microbiological sciences involved in the manufacture of these foods has led to commercialization and heightened int     Lactic Acid Fermentation of Fruits and Vegetables Spiros Paramithiotis,2017-02-03 Lactic acid fermentation has been practiced for thousands of years mainly to preserve surplus and perishable foodstuff and also to enhance them organoleptically Lactic acid fermentation of fruits and vegetables is no exception leading to the production of a wide range of products some of which are now considered as characteristic of certain geographical areas and cultures The aim of this book is to collect present and discuss all available information regarding lactic acid fermentation of fruits and vegetables For this purpose an international group of experts was invited to contribute their knowledge and experience in a highly informative and comprehensive way The book consists of fourteen chapters The first five chapters integrate aspects that apply to all products Then chapters 6 to 9 are dedicated to products that have met commercial significance and have been extensively studied i e sauerkraut kimchi fermented cucumbers and olives In chapters 10 to 13 regional products with great potential from Asia Europe and Africa as well as lactic acid fermented juices and smoothies are presented and thoroughly discussed Finally chapter 14 discusses the fields in which intensive study is expected to take place in the coming years     Subject Guide to Books in Print ,1997     **Handbook of Food and Beverage Fermentation**

**Technology** Y. H. Hui, Lisbeth Meunier-Goddik, Jytte Josephsen, Wai-Kit Nip, Peggy S. Stanfield, 2004-03-19 Over the past decade new applications of genetic engineering in the fermentation of food products have received a great deal of coverage in scientific literature While many books focus solely on recent developments this reference book highlights these developments and provides detailed background and manufacturing information Co Edited by Fidel Toldra Recipient of the 2010 Distinguished Research Award from the American Meat Science Association Presenting a comprehensive overview Handbook of Food and Beverage Fermentation Technology examines a wide range of starter cultures and manufacturing procedures for popular alcoholic beverages and bakery dairy meat cereal soy and vegetable food products An international panel of experts from government industry and academia provide an in depth review of fermentation history microorganisms quality assurance practices and manufacturing guidelines The text focuses on the quality of the final food product flavor formation and new advances in starter cultures for dairy fermentations using recent examples that depict the main species used their characteristics and their impact on the development of other fermented foods With approximately 2 300 references for further exploration this is a valuable resource for food scientists technologists microbiologists toxicologists and processors *Handbook-based Fermented Food and Beverage Technology* Y H. Hui, 2012 Handbook of Food and Beverage Fermentation Technology Y. H. Hui, Lisbeth Meunier-Goddik, Jytte Josephsen, Wai-Kit Nip, Peggy S. Stanfield, 2004-03-19 Over the past decade new applications of genetic engineering in the fermentation of food products have received a great deal of coverage in scientific literature While many books focus solely on recent developments this reference book highlights these developments and provides detailed background and manufacturing information Co Edited by Fidel Toldra Recipient of the 2010 Distinguished Research Award from the American Meat Science Association Presenting a comprehensive overview Handbook of Food and Beverage Fermentation Technology examines a wide range of starter cultures and manufacturing procedures for popular alcoholic beverages and bakery dairy meat cereal soy and vegetable food products An international panel of experts from government industry and academia provide an in depth review of fermentation history microorganisms quality assurance practices and manufacturing guidelines The text focuses on the quality of the final food product flavor formation and new advances in starter cultures for dairy fermentations using recent examples that depict the main species used their characteristics and their impact on the development of other fermented foods With approximately 2 300 references for further exploration this is a valuable resource for food scientists technologists microbiologists toxicologists and processors **Handbook of Fermented Food and Beverage Technology** Yiu H. Hui, 2012 Handbook of Fermented Functional Foods, Second Edition Edward R. (Ted) Farnworth, 2008-05-28 For centuries people around the world have used fermentation to preserve and enhance the flavor of a wide variety of foods Today complex interactions of microbiota in the digestive tract are found to influence proper digestion metabolism and disease resistance With greater emphasis on natural products and the role of food in health and wellbeing food manufacturers are once again

turning to fermentation not just for extending shelf life but to create functional food products that take an active part in maintaining overall health. Featuring five new chapters and updating all data to reflect the latest research findings, *Handbook of Fermented Functional Foods Second Edition* examines the health benefits of fermented foods as well as the processes and production techniques involved in manufacturing fermented food products. Maintaining the highest quality information and the easily accessible format of its predecessor, this edition includes new chapters on olives, tempeh and the traditional fermented foods of China, Thailand and India. It looks at the history of fermented foods and reveals the specific benefits of fermented milk, Kefir, yogurt and cheese. Contributions cover fermented soy products including Natto and Miso as well as the fermentation of other vegetables such as Korean Kimchi and Doenjang and German sauerkraut. The book also explains the bioactivity and bioavailability of microorganisms and investigates the more recent practice of producing probiotic cultures to add to fermented foods for increased health benefit. Presenting new findings and interpretations that point even more clearly to the important role fermented foods play in our diet and overall health, this second edition demonstrates the current knowledge of fermented food production and reflects the growing credibility of probiotics in health maintenance.

**Advances in Fermented Foods and Beverages** Wilhelm Holzapfel, 2014-09-20 Fermentation is used in a wide range of food and beverage applications and the technology for enhancing this process is continually evolving. This book reviews the use of fermentation in foods and beverages and key aspects of fermented food production. Part one covers the health benefits of fermented foods. Part two includes chapters on fermentation microbiology while part three looks at ways of controlling and monitoring the quality and safety of fermented foods. Part four covers advances in fermentation technology. Finally, part five covers particular fermented food products. **Handbook of Indigenous Fermented Foods, Second Edition, Revised and Expanded** Keith Steinkraus, 1995-11-14 This work offers comprehensive authoritative coverage of current information on indigenous fermented foods of the world, classifying fermentation according to type. This edition provides both new and expanded data on the antiquity and role of fermented foods in human life, fermentations involving an alkaline reaction, tempeh and meat substitutes, amazake and kombucha and more. College or university bookstores may order five or more copies at a special student price which is available on request from Marcel Dekker Inc.

**Advances In Fermented Foods And Beverages** Gopal Kumar Sharma, Anil Dutt Semwal, Janifer Raj Xavier, 2021-07-08 The prime focus of this book is to present systematically the importance as well as critical research carried out across the globe to benefit humankind by use of fermentation technology which brought revolutionary changes in improving the health of consumer and thrown light on the changes brought down in the form of nutrition, flavor, their beneficial effect on gut micro biota and enhancement of shelf life to reasonable times. This book is unique and provides an up to date comprehensive reference of fermented foods and beverages. The handbook of fermented foods provides in depth information on seven categories of fermented foods prepared using cereals, pulses, millets, fruits and vegetables, fish, meat and dairy produce. Chapters are devoted specifically for

fermentation of major foods and their health benefits Recent trends in genetic manipulation of lactic acid bacteria safety aspects of complex microorganisms used in production of fermented foods and their impact on human micro biome has been elucidated Effect of fermentation process on shelf stability rheology and sensory attributes bioactive and anti nutritional components and flavor and aroma profile are also outlined in detail Recent trends in fortification interventions of nanotechnology in packaging of fermented foods and challenges faced by industry in scale up and automation of production of fermented foods has been discussed Moreover importance of submerged and solid state fermentation enzyme production wine making role of prebiotics and probiotics in modulation of health are also outlined The 23 chapters in this book have been authored by reputed contributors having in depth knowledge of their specialization from government industry and academia making this book an essential reference for researchers academicians students as well as functional food experts and it will certainly drive future research in unexplored areas of traditional fermented foods and reveal importance of modern technological interventions in the field of fermentation technology of foods

**A Handbook on High Value Fermentation Products, Volume 2** Saurabh Saran,Vikash Babu,Asha Chaubey,2019-05-21 Written by a group of world renowned experts the second volume in this groundbreaking set continues where the first volume left off focusing on fermentation products that contribute to human welfare across a variety of industries Green technologies are no longer the future of science but the present With more and more mature industries such as the process industries making large strides seemingly every single day and more consumers demanding products created from green technologies it is essential for any business in any industry to be familiar with the latest processes and technologies It is all part of a global effort to go greener and this is nowhere more apparent than in fermentation technology This second volume in the groundbreaking new set High Value Fermentation Products focuses on industries that a concerned with human welfare including the leather industry textiles pharmaceutical and medical food processing and others Covering topics such as chitin and chitosan microbial polyhydroxyalkanoates propanediol and many others the editors and contributors have contributed to an extremely important facet of chemical and process engineering and how to move these industries into a much more sustainable and environmentally conscious direction From converting waste into apparel to creating healthier foods and more effective medicines this is truly a monumental work that is a must have for any chemical engineer scientist or chemist

*Handbook of Fermented Functional Foods* Edward R.(Ted) Farnworth,2008-05-28 For centuries people around the world have used fermentation to preserve and enhance the flavor of a wide variety of foods Today complex interactions of microbiota in the digestive tract are found to influence proper digestion metabolism and disease resistance With greater emphasis on natural products and the role of food in health and wellbeing food manufacturers are once again turning to fermentation not just for extending shelf life but to create functional food products that take an active part in maintaining overall health Featuring five new chapters and updating all data to reflect the latest research findings Handbook of Fermented Functional Foods Second

Edition examines the health benefits of fermented foods as well as the processes and production techniques involved in manufacturing fermented food products. Maintaining the highest quality information and the easily accessible format of its predecessor, this edition includes new chapters on olives, tempeh, and the traditional fermented foods of China, Thailand, and India. It looks at the history of fermented foods and reveals the specific benefits of fermented milk, Kefir, yogurt, and cheese. Contributions cover fermented soy products including Natto and Miso, as well as the fermentation of other vegetables such as Korean Kimchi and Doenjang, and German sauerkraut. The book also explains the bioactivity and bioavailability of microorganisms and investigates the more recent practice of producing probiotic cultures to add to fermented foods for increased health benefit. Presenting new findings and interpretations that point even more clearly to the important role fermented foods play in our diet and overall health, this second edition demonstrates the current knowledge of fermented food production and reflects the growing credibility of probiotics in health maintenance.

**Advances in Fermented Foods and Beverages** Wilhelm Holzapfel, 2014. Fermentation is used in a wide range of food and beverage applications, and the technology for enhancing this process is continually evolving. This book reviews the use of fermentation in foods and beverages and key aspects of fermented food production. Part one covers the health benefits of fermented foods. Part two includes chapters on fermentation microbiology, while part three looks at ways of controlling and monitoring the quality and safety of fermented foods. Part four covers advances in fermentation technology. Finally, part five covers particular fermented food products.

**Innovations in Technologies for Fermented Food and Beverage Industries** Sandeep Kumar Panda, Prathap Kumar Halady Shetty, 2018-04-09. This book covers innovations in starter culture production of health beneficial fermented food products, technological intervention in beer, wine, and spirits production, marketing of alcoholic beverages, modernization of dairy plants for production of fermented dairy products, non-dairy probiotics, development of automatic fermenters and packaging technology. Furthermore, it includes genetic engineering for improved production and quality improvement of food and beverages, which allows forecasting of the quality of the final product. Specifically, this includes applications of hybrid methods combining multivariate statistics and computational intelligence, the role of consumers in innovation of novel food and beverages, and IPRS in respect to food and beverages. **Innovations in Technologies for Fermented Food and Beverage Industries** is a resource for students, researchers, professionals in the industry, as well as governments in their efforts to adopt technologies of their interest.

**The Oxford Handbook of Food Fermentations** Charles W. Bamforth, Robert E. Ward, 2014-07-17. Fermentation as a chemical and biological process is everywhere. Countless societies throughout history have used it to form a vast array of foods and drinks, many of which were integral and essential to those cultures. It could be argued that the production of beer and bread formed the basis of many agriculture-based civilizations. Today, nearly every person on the planet consumes fermented products, from beer and wine to bread and dairy products to certain types of meat and fish. Fermentation is a nearly ubiquitous process in today's food science and an aspect



of chemistry truly worth understanding more fully In The Oxford Handbook of Food Fermentations Charles W Bamforth and Robert E Ward have collected and edited contributions from many of the world s experts on food fermentation each focused on a different fermentation product The volume contains authoritative accounts on fermented beverages distilled beverages and a diverse set of foods as well as chapters on relevant biotechnology Each chapter embraces the nature of the product its production and its final composition The text also touches on the raw materials and processes involved in producing packaged foodstuff and the likely future trends in each area In the conclusion Bamforth and Ward present a comparison between the various products and the diverse technologies employed to produce them Fermentation is a multifaceted process that affects a wide variety of products we consume and The Oxford Handbook of Food Fermentations is the definitive resource that captures the science behind fermentation as well as its diverse applications

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