

Handbook On Sourdough Biotechnology

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Handbook On Sourdough Biotechnology

This book aims at defining and highlighting the microbiological, technological, nutritional, and chemical aspects of sourdough biotechnology. The book will be the first reference guide on this topic for the worldwide scientific, teaching and students communities, also opening a way of communication and transferring the main results to a more productive industrial application.

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Though sourdough has been and will remain a unique fermentation process, this is the first book dedicated completely to sourdough biotechnology. It reviews the history of sourdough and the potential of sourdough fermentation in the production of bread and baked goods.

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Handbook On Sourdough Biotechnology

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This book aims at defining and highlighting the microbiological, technological, nutritional, and chemical aspects of sourdough biotechnology. The book will be the first reference guide on this topic for the worldwide scientific, teaching and students communities, also opening a way of communication and transferring the main results to a more productive industrial application.

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Handbook on Sourdough Biotechnology

In the last few decades, many efforts have been made to exploit sourdough's potential for making baked goods. Through the biotechnology of this traditional baking method, many sensory, rheological, nutritional, and shelf-life properties have been discovered and/or rediscovered. Bakery industries are greatly attracted by the potentials that sourdough presents, and new industrial protocols are being developed. To the best of our knowledge, there has been no single book dedicated to sourdough biotechnology, and which clearly demonstrate its potential. This book aims at defining and highlighting the microbiological, technological, nutritional, and chemical aspects of sourdough biotechnology. The book will be the first reference guide on this topic for the worldwide scientific, teaching and students communities, also opening a way of communication and transferring the main results to a more productive industrial application.

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 Animal-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 animal sources. The book begins by describing fermented animal product manufacturing and then supplies a detailed exploration of a range of topics including: 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 gastronomic 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 Molecular Gastronomy: Scientific Foundations and Culinary Applications presents a unique overview of molecular gastronomy, the scientific discipline dedicated to the study of phenomena that occur during the preparation and consumption of dishes. It deals with the chemistry, biology and physics of food preparation, along with the physiology of food consumption. As such, it represents the first attempt at a comprehensive reference in molecular gastronomy, along with a practical guide, through selected examples, to molecular cuisine and the more recent applications named note by note cuisine. While several books already exist for a general audience, either addressing food science in general in a "light" way and/or dealing with modern cooking techniques and recipes, no book exists so far that encompasses the whole molecular gastronomy field, providing a strong interdisciplinary background in the physics, biology and chemistry of food and food preparation, along with good discussions on creativity and the art of cooking. Features: Gives A–Z coverage to the underlying science (physics, chemistry and biology) and technology, as well as all the key cooking issues (ingredients, tools and methods). Encompasses the science and practice of molecular gastronomy in the most accessible and up-to-date reference available. Contains a final section with unique recipes by famous chefs. The book is organized in three parts. The first and main part is about the scientific discipline of molecular and physical gastronomy; it is organized as an encyclopedia, with entries in alphabetical order, gathering the contributions of more than 100 authors, all leading scientists in food sciences, providing a broad overview of the most recent research in molecular gastronomy. The second part addresses educational applications of molecular gastronomy, from primary schools to universities. The third part provides some innovative recipes by chefs from various parts of the world. The authors have made a particular pedagogical effort in proposing several educational levels, from elementary introduction to deep scientific formalism, in order to satisfy the broadest possible audience (scientists and non-scientists). This new resource should be very useful to food scientists and chefs, as well as food and culinary science students and all lay people interested in gastronomy.

Current Developments in Biotechnology and Bioengineering: Food and Beverages Industry provides extensive coverage of new developments, state-of-the-art technologies, and potential future trends compiled from the latest ideas across the entire arena of biotechnology and bioengineering. This volume reviews current developments in the application of food biotechnology and engineering for food and beverage production. As there have been significant advances in the areas of food fermentation, processing, and beverage production, this title highlights the advances in specific transformation processes, including those used for alcoholic beverage and fermented food production. Taking a food process and engineering point-of-view, the book also aims to select important bioengineering principles, highlighting how they can be quantitatively applied in the food and beverages industry. Contains comprehensive coverage of food and beverage production Covers all types of fermentation processes and their application in various food products Includes unique coverage of the biochemical processes involved in beverages production

The revised and expanded text on food fermentation microbiology With this second edition of Microbiology and Technology of Fermented Foods, Robert Hutkins brings fresh perspectives and updated content to his exhaustive and engaging text on food fermentations. The text covers all major fermented foods, devoting chapters to fermented dairy, meat, and vegetable products, as well breads, beers, wines, vinegars, and soy foods. These insights are enhanced by detailed explanations of the microbiological and biochemical processes that underpin fermentation, while an account of its fascinating history provides readers with richly contextualizing background knowledge. New to this edition are two additional chapters. One discusses the role that fermentation plays in the production of spirits and other distilled beverages, whereas another focuses on cocoa, coffee, and fermented cereal products. Furthermore, key chapters on microorganisms and metabolism have been expanded and elaborated upon, and are complemented by other relevant revisions and additions made throughout the book, ensuring that it is as up-to-date and applicable as possible. This essential text includes: Discussions of major fermented foods from across the globe Background information on the science and history behind food fermentation Information on relevant industrial processes, technologies, and scientific discoveries Two new chapters covering distilled spirits and cocoa, coffee, and cereal products Expanded chapters on microorganisms and metabolism Microbiology and Technology of Fermented Foods, Second Edition is a definitive reference tool that will be of great interest and use to industry professionals, academics, established or aspiring food scientists, and anyone else working with fermented foods.

Today, bread supplies over half of the caloric intake of the world's population including a high proportion of the intake of Vitamins B and E. Bread therefore is a major food of the world. Bread was the main staples of the ancient Egyptian diet. Around 7,000 BC humans (probably Egyptians) somehow learned to grind grains in water and heat the mix on hot stoves to make unleavened bread. The art of bread making goes back to very early stages of different historical eras. Bread is an important part of the human diet, but for many people, it is much more than just providing macro- and micro-nutrients. Bread with their different types is influenced mainly by the nature of substrate and microorganisms involved in the fermentation. The components of bread depend on the type of bread and on practice and regulations operating in a country. They include basic components and other components (fortifying or enriching ingredients, emulsifiers, anti-fungal agents, anti-oxidants, enzymes and favoring agents, etc.). Bread and its Fortification for Nutrition and Health Benefits provides updated information in the area of bread and its fortification for health benefits. It serves as a useful reference book with recent advances in the areas of fermentation technology, bread microbiology, bread biotechnology, and bread biochemistry, which is related strongly to human health.

Innovations in Traditional Foods addresses the most relevant topics of traditional foods while placing emphasis on the introduction of innovations and consumer preferences. Certain food categories, such as fruits, grains, nuts, seeds, grains and legumes, vegetables, mushrooms, roots and tubers, table olives and olive oil, wine, fermented foods and beverages, fish, meat, milk and dairy products are addressed. Intended for food scientists, technologists, engineers and chemists working in food science, product developers, SMEs, researchers, academics and professionals, this book provides a reference supporting technological advances, product development improvements and potential positioning in the traditional food market. Addresses the most relevant topics of traditional foods while placing emphasis on the introduction of innovations and consumer preferences Provides a reference supporting technological advances, product development improvements, and potential positioning in the traditional food market Contains coverage of various food categories, including fruits, grains, nuts, seeds, grains and legumes, vegetables, mushrooms, roots and tubers, table olives and olive oil, wine, fermented foods and beverages, fish, meat, and milk and dairy products

Lactic acid bacteria (LAB) have historically been used as starter cultures for the production of fermented foods, especially dairy products. Over recent years, new areas have had a strong impact on LAB studies: the application of omics tools; the study of complex microbial ecosystems, the discovery of new LAB species, and the use of LAB as powerhouses in the food and medical industries. This second edition of Biotechnology of Lactic Acid Bacteria: Novel Applications addresses the major advances in the fields over the last five years. Thoroughly revised and updated, the book includes new chapters. Among them: The current status of LAB systematics; The role of LAB in the human intestinal microbiome and the intestinal tract of animals and its impact on the health and disease state of the host; The involvement of LAB in fruit and vegetable fermentations; The production of nutraceuticals and aroma compounds by LAB; and The formation of biofilms by LAB. This book is an essential reference for established researchers and scientists, clinical and advanced students, university professors and instructors, nutritionists and food technologists working on food microbiology, physiology and biotechnology of lactic acid bacteria.

Encyclopedia of Food Chemistry is the ideal primer for food scientists, researchers, students and young professionals who want to acquaint themselves with food chemistry. Well-organized, clearly written, and abundantly referenced, the book provides a foundation for readers to understand the principles, concepts, and techniques used in food chemistry applications. Articles are written by international experts and cover a wide range of topics, including food chemistry, food components and their interactions, properties (flavor, aroma, texture) the structure of food, functional foods, processing, storage, nanoparticles for food use, antioxidants, the Maillard and Strecker reactions, process derived contaminants, and the detection of economically-motivated food adulteration. The encyclopedia will provide readers with an introduction to specific topics within the wider context of food chemistry, as well as helping them identify the links between the various sub-topics. Offers readers a comprehensive understanding of food chemistry and the various connections between the sub-topics Provides an authoritative introduction for non-specialists and readers from undergraduate levels and upwards Meticulously organized, with articles structured logically based on the various elements of food chemistry

This book introduces readers to basic studies on and applied techniques involving lactic acid bacteria, including their bioengineering and industrial applications. It summarizes recent biotechnological advances in lactic acid bacteria for food and health, and provides detailed information on the applications of these bacteria in fermented foods. Accordingly, it offers a valuable resource for researchers and graduate students in the fields of food microbiology, bioengineering, fermentation engineering, food science, nutrition and health.

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