

Industrialization Of Indigenous Fermented Foods Revised And Expanded Hardback

Handbook of Indigenous Fermented Foods
Handbook of Indigenous Fermented Foods, Second Edition, Revised and Expanded
Indigenous Fermented Food of Non-Western Origin
Indigenous Fermented Foods of South Asia
Indigenous Fermented Foods of Southeast Asia
Industrialization of Indigenous Fermented Foods, Revised and Expanded
Indigenous Fermented Foods for the Tropics
Fermented Foods and Beverages of the World
Handbook of Indigenous Fermented Foods
Industrialization of Indigenous Fermented Foods, Revised and Expanded
The Indigenous Fermented Foods of the Sudan
A Concise Handbook of Indigenous Fermented Foods in the ASCA Countries
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Industrialization of Indigenous Fermented Foods
Ethnic and Indigenous Food Technologies
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Fermented Foods
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Expanded Indigenous Fermented Food of Non-Western Origin Indigenous Fermented Foods of South Asia Indigenous Fermented Foods of Southeast Asia Industrialization of Indigenous Fermented Foods, Revised and Expanded Indigenous Fermented Foods for the Tropics Fermented Foods and Beverages of the World Handbook of Indigenous Fermented Foods Industrialization of Indigenous Fermented Foods, Revised and Expanded The Indigenous Fermented Foods of the Sudan A Concise Handbook of Indigenous Fermented Foods in the Asca Countries Handbook of Indigenous Foods Involving Alkaline Fermentation A Concise handbook of indigenous fermented foods of the ASCA countries Industrialization of Indigenous Fermented Foods Ethnic and Indigenous Food Technologies Fermented Foods of Latin America Fermented Foods Documentation of Traditional Indigenous Fermented Food Development of Indigenous Fermented Foods and Food Technology in Africa *Keith H. Steinkraus* *Keith Steinkraus* *C. William Hesseltine* *V.K. Joshi* *J. David Owens* *Keith Steinkraus* *Oluwafemi Ayodeji* *Adebo Jyoti Prakash Tamang* *Keith H. Steinkraus* *Keith Steinkraus* *Hamid A. Dirar* *Susono Saono* *Prabir K. Sarkar* *Susono; Hull Saono (R. R. (Ronald R.); Dhamcharee, B. (Boonthom))* *Keith H. Steinkraus* *Ajita Tiwari* *Ana Lucia Barretto Penna* *Anthony H. Rose* *Nellie Chiau* *Koun Ng* *Douala Cameroon*

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 tempe 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

indigenous fermented foods of south asia covers the foods of india pakistan bangladesh sri lanka nepal bhutan maldives and afghanistan for each type of food its microbiology biochemistry biotechnology quality and nutritional value is covered in

depth the book discusses numerous topics including various types of fermented foods their o

brings together current knowledge and state of the art information on indigenous fermented foodsfermented foods and beverages span a range of root crops cereals pulses vegetables nuts fruits and animal products southeast asia has a long history of utilizing fermentation in the production and preservation of foods and is widely recognized fo

industrialization of indigenous fermented foods second edition presents the most recent innovations in the processing of a wide range of indigenous fermented foods ranging from soy sauce to african mageu it serves as the only comprehensive review of indigenous fermented food manufacture from ancient production methods to industrialized processing technologies for clear understanding of the impact of fermented food products on the nutritional needs of communities around the world provides authoritative studies from more than 24 internationally recognized professionals on various processing and control technologies biochemical and microbiological information and manufacturing and production procedures form the united states indonesia and western europe about the author keith h steinkraus is a professor emeritus of microbiology and food science at cornwall university in geneva and ithaca new york usa he is the author or editor of numerous professional publications including the handbook of indigenous fermented foods he is a fellow of the international academy of food science and technology the institute of food technologists the american academy of microbiology and the american association for the advancement of science

indigenous fermented foods for the tropics provides insights on fermented foods of the tropics particularly africa asia and south america highlighting key aspects and potential developments for these food products sections provide an overview on the production and composition nutritional physicochemical health beneficial and microbiota of these indigenous fermented foods in the tropics innovative techniques for investigating the composition of these fermented food products and

improvement of the fermentation process to yield better nutritional constituents health beneficial components and sensory qualities and safety aspects to be considered in fermented foods other sections provide insights into the packaging and marketing of these food products as well as future prospects of fermented foods in the tropics this book provides new perspectives and recent information to complement existing texts on indigenous fermented foods serving as a valuable reference text for detailed insights into indigenous fermented foods of the tropics discusses fermented foods from the africa asia and south america based on the raw materials used offers innovative techniques for improving these indigenous products and investigating their composition as well as upgrading traditional technologies used in the production of fermented products covers the role of technology and innovations in the quest for enhancing quality and safety of fermented foods as demand for fermented food and beverage products is increased

did you know it s estimated that fermentation practices have been around since as early as 6000 bc when wine was first being made in caucasus and mesopotamia today there are roughly 5000 varieties of fermented foods and beverages prepared and consumed worldwide which accounts for between five and forty percent of daily meals fermented foods a

industrialization of indigenous fermented foods second edition presents the most recent innovations in the processing of a wide range of indigenous fermented foods ranging from soy sauce to african mageu it serves as the only comprehensive review of indigenous fermented food manufacture from ancient production methods to industrialized processing technologies for clear understanding of the impact of fermented food products on the nutritional needs of communities around the world provides authoritative studies from more than 24 internationally recognized professionals on various processing and control technologies biochemical and microbiological information and manufacturing and production procedures form the united states indonesia and western europe about the author keith h steinkraus is a professor emeritus of

microbiology and food science at cornwall university in geneva and ithaca new york usa he is the author or editor of numerous professional publications including the handbook of indigenous fermented foods he is a fellow of the international academy of food science and technology the institute of food technologists the american academy of microbiology and the american association for the advancement of science

recent decades have witnessed increased interest in the foods of africa spurred on by the recurrent famines that have plagued the continent it is now recognized that helping people to use their own knowledge of indigenous foods and agriculture provides better prospects for long term sustainability than imposing solutions from outside yet to date there has been little documented information about the foods that are utilized by the poor of africa and particularly how these foods are preserved in a hostile environment for later use this book is a unique compilation of both the general literature on africa s fermented foods and beverages and of original research conducted by the author in sudan information was gathered from elderly rural women who traditionally hand down such knowledge from generation to generation with increased urbanization and dislocation of family structures there is a danger that such knowledge might otherwise be lost forever the various foods are considered in terms of their role in the struggle for survival and in the social fabric of rural sudan as well as from the perspectives of nutrition and food microbiology the book is a major contribution to this literature of interest to all concerned with food science human nutrition and rural development

handbook of indigenous foods involving alkaline fermentation details the basic approaches of alkaline fermentation provides a brief history and offers an overview of the subject devoted exclusively to alkaline fermented foods affs this text includes contributions from experts from around the globe it discusses the diversity of indigenous fermented foods involving an alkaline reaction as well as the taxonomy ecology physiology and genetics of predominant microorganisms occurring in affs

presented in nine chapters the book explains how microorganisms or enzymes transform raw ingredients into affs it discusses the safety aspects of affs and considers the challenges associated with the technological aspects in modernizing affs it stresses the significance of the microbiological and biochemical processes in the fermentations as well as the factors that influence the development of the characteristic microbiota and the biochemical and organoleptic changes induced by them it also proposes solutions discusses the value of affs and related dominant microorganisms and assesses the future of affs the authors highlight commonly known foods and beverages of plant and animal origin they provide insight into the manufacture chemical and microbiological composition processing and compositional and functional modifications taking place as a result of microbial and enzyme effects the text examines safety legislation traditional and industrialized processes as well as new product development and opportunities for developing commodities from africa asia europe latin america and the middle east in addition it also assesses the value of food processing by products biotechnology and engineering of solid state processes modern chemical and biological analytical approaches to safety and health and consumer perception focuses on how fermentation of food remains an important aspect of food processing describes how fermentation of food contributes to its preservation details how fermented food gets its flavor from microbial and enzymatic modifications of food components such as sugars fats and proteins handbook of indigenous foods involving alkaline fermentation offers insight into the microbiology and chemistry of the fermentation processes this book serves graduate students and researchers of food science and technology nutrition and dietetics food microbiology and related areas

completely revised and expanded to reflect the latest advances in the field this second edition serves as the only comprehensive review of indigenous fermented food manufacture from ancient production methods to industrialized processing technologies for clear understanding of the impact of fermented food products on the nutritional needs of communities around the world

indigenous fermented foods have long served as essential components of traditional diets across the world these include both fermented and non fermented varieties often rooted in centuries old practices of food preparation and preservation beyond extending shelf life fermentation enhances the physiochemical properties and nutritional profile of food however with the increasing impacts of climate change globalization urbanization and the rising availability of processed fast foods many indigenous food cultures are rapidly declining this book explores the intersection of ethnic fermented foods global ecological change and evolving fermentation technologies it examines how climate variability affects traditional food systems and emphasizes the need for preserving indigenous knowledge the volume provides in depth insights into the biochemistry microbiology biotechnology and nutritional composition of a diverse range of ethnic and indigenous fermented foods with a focus on both traditional practices and contemporary scientific advancements this book offers valuable perspectives on sustainable food systems food security and health resilience it serves as a vital reference for researchers academicians and students in the fields of food science biotechnology microbiology biochemistry and environmental studies

due to the indigenous knowledge of pre colombian indigenous tribes and the new methods introduced by the immigrants arriving from europe and other continents a wide variety of fermented foods are produced in latin america in this book we have collected information about the latin american experience in the production of dairy meat and wine special focus has been given to fermented fruits and vegetables as it is part of the genetic heritage of the south american continent pre columbian knowledge on preparation of various fermented food products is covered in the book

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