



Industrialization of Indigenous Fermented Foods, Revised and Expanded (Food Science and Technology)

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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 from 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.

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Editorial Review

Review

"The authors describe, summarize, and assess the scientific research available for each food and make conclusions as to whether or not health benefit claims are valid. Given the attention that is being paid today to the study of 'food as medicine,' this book would be an indispensable addition to the collections of food and nutrition professionals and researchers in industry, government, and universities." - Journal of Agricultural & Food Information . " . .this Second Edition, which has been considerably updated through the Herculean efforts of Professor Steinkraus, will. . .catalyze research in the area of fermented foods, contribute to the solution of the problem of world hunger, and document the sociocultural value of such foods in the promotion of human understanding and scientific cooperation." ---Edgar J. DaSilva, Chief, Life Sciences Section, UNESCO, Paris, France

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