



Fermented Foods, Part I: Biochemistry and Biotechnology (Food Biology Series)

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Traditional fermented foods are not only the staple food for most of developing countries but also the key healthy food for developed countries. As the healthy functions of these foods are gradually discovered, more high throughput biotechnologies are being used to promote the fermented food industries. As a result, the microorganisms, process biochemistry, manufacturing, and downstream processing, as well as the bioactive metabolites released by the fermenting organisms and, above all, the healthy functions of these foods were extensively researched. The application and progress of biotechnology and biochemistry of traditional fermented food systems are different from each other, as the microorganisms and the food matrices vary widely.

Part I (**Biochemistry and Biotechnology**) of this book (**Fermented Foods**) discusses the general aspects of biochemistry and biotechnological application of fermented foods involving acetic acid bacteria, lactic acid bacteria, ethanolic yeasts, and fungi in accelerating the many and variable functional factors in the fermented foods as well as metagenomics of fermented foods. The detailed technological interventions involved in different categories of fermented foods such as fermented cereals (bread and sourdough), fermented milk products (yogurt, cheese), fermented sausages, fermented vegetables (kimchi, sauerkraut), fermented legumes (tempeh, natto) and coffee and cocoa fermentations, and fermented beverages (animal- and plant-based) with their potential and actual health benefits, are discussed in Part II (**Fermented Foods: Technological Interventions**).

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