



Fermentation: Effects on Food Properties (Chemical & Functional Properties of Food Components)

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Fermentation: Effects on Food Properties (Chemical & Functional Properties of Food Components) From CRC Press

A large variety of food products all over the world are prepared by the fermentation of various raw materials. **Fermentation: Effects on Food Properties** explores the role of fermentation reactions in the chemical, functional, and sensory properties of food components as well as their effect on food component content and biological activity. Emphasizing the various chemical changes that take place during processing, both pre- and post-fermentation, the book explores:

- The complex microbial community in fermented foods
- The generation of the flavor and aroma compounds in fermented foods
- The effect of fermentation on the rheological properties and the color of foods
- The effect of fermentation on bioactivities of foods
- How microorganisms during fermentation can remove or detoxify antinutritional compounds in raw foods
- The fortification of products derived from fermentation processes and technical issues in the production and distribution of such foods
- Fermentation processes for cereals, legumes, vegetables, dairy products, seafood, and meat
- Food safety and adherence to the Hazard Analysis and Critical Control Points (HACCP) principles

Mastering today's art of fermentation processes requires detailed knowledge of food raw materials, microbiology, enzymology, chemistry/biochemistry, physics,

engineering, and technology. This volume is an important starting point in understanding the process. Presented in concise, accessible chapters contributed by food experts, the book contains ample references to enhance further, more detailed exploration of this critical topic as we search for ways to enhance food quality for better health.

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- Published on: 2012-04-12
- Released on: 2012-04-12
- Format: Kindle eBook

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Editorial Review

About the Author

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Afaf Kamal-Eldin is a professor of food science at the United Arab Emirates University in Al-Ain, UAE. Her major specialty is on the chemistry, biochemistry and nutrition related to bioactive compounds and to food chemistry in general. She is a member of the editorial boards of a number of journals and has edited/co-edited four books published by the American Oil Chemists' Society press. She has published 150 original publications and 30 reviews and book chapters in addition to a large number of conference abstracts. Afaf is conducting research and teaching in the area of food for health and has supervised a large number of M.Sc. and Ph.D. theses.

Robert Z. Iwański is an assistant professor in the Department of Food Technology at the West Pomeranian University of Technology in Szczecin, Poland. His main research interest is on the effect of lactic acid bacteria and fermentation processes on the rheological properties of various species of bread baked from conventional and unconventional types of flour. Dr. Iwański is the author of 15 original publications and has presented numerous conference papers. As an expert of the Polish bakery industry, he has prepared several opinions regarding industrial bakery processes. He teaches mainly on fermentation and cereal technology at the undergraduate and post-graduate levels and participates as an instructor in courses organized for Polish farmers, supported by the European Union.

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