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The major compounds that are

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formed during the cereal

fermentation are organic acids

(mainly butyric, heptanoic, formic, propionic, lactic, caprylic, palmitic, and myristic), alcohols (mostly...

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Part I focuses on fermentation of  
traditional foods and beverages, such  
as cereal and milk products from the  
Orient, Africa, Latin America, and

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state fermentation in food processing industries.

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Montet Didier. CRC Press, Aug 21,  
2014 - Science - 390 pages. 1 Review.

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Acetic acid is more inhibitory than lactic acid and can inhibit yeasts, moulds and bacteria (Panda et al.

2007, 2009, Settanni f12

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Propionic acid inhibits fungi and some gram positive bacteria (Ross et

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al. 2002).  
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microorganisms and fermentation of  
traditional foods fermentation does  
not involve an electron transport

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system and does not directly produce any additional atp beyond that produced during glycolysis by substrate level phosphorylation

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Part two addresses fermentation

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biology, discussing specific topics including microbiology and biotechnology of wine and beer, lactic fermented fruits and vegetables, coffee and cocoa fermentation, probiotics, biovalorization of food wastes, and solid state fermentation in food processing



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Fermentation in food processing is  
the process of converting  
carbohydrates to alcohol or organic

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acids using microorganisms—yeasts or bacteria—under anaerobic conditions. Fermentation usually implies that the action of microorganisms is desired. The science of fermentation is known as zymology or zymurgy.. The term fermentation sometimes refers

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Specifically to the chemical  
conversion of ...

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action of micro organisms or enzymes  
so that desirable bio chemical

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Changes cause significant  
modification in the food fermentation  
and the use of micro organisms is one

of the most important

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