Fermented Foods and Chemicals (Fermentation of Distillers Yeast, Brewers Yeast, Wine Yeasts, Bakers Yeast, Lactic Acid, Citric Acid, Actinomycete Protease, Bacterial Extracellular Enzymes, Bread, Vegetables)

Description:

Fermentation in food processing is the process ofconverting carbohydrates to alcohol or organic acids usingmicroorganisms—yeasts or bacteria—under anaerobic conditions. Fermentationusually implies that the action of microorganisms is desired. The termfermentation sometimes refers specifically to the chemical conversion of sugarsinto ethanol, producing alcoholic drinks such as wine, beer, and cider. Fermentedfoods have a specific role to play in health and disease. Fermentation shouldbe used wisely as a treatment that enhances nutritive value and taste of foodalong with formation of lactic acid which feeds and nourishes the friendly gutbacteria producing the much valued probiotic effect.

Fermentation chemicals are used as processinitiators in several applications. Fermentation chemicals help in speeding theprocess reactions and saves time, energy and process cost. Fermentationchemicals are widely used in industries across the globe, owing to theirnatural structure, low cost and better outputs. The major product class offermentation chemicals consists of alcohols, enzymes and organic acids. Fermentationchemicals are utilized in variety of applications in a wide range of chemicalprocesses in industries such as alcohol industry, pharmaceutical industry, foodand beverages industry, chemical industry, textile industry and rubber industryamong others.

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Keywords: Actinomycete Protease Fermentation, Bacterial Extracellular Enzymes Fermentation, Bakers Yeast Fermentation, Book on fermentation technology, Book on Fermented Chemicals, Book on Fermented Foods, Bread Fermentation, Brewers Yeast Fermentation, Business guidance for chemicals fermentation, Business guidance for food fermentation, Business ideas for Fermented foods, Chemicals fermentation Business, Citric Acid Fermentation, Distillers Yeast Fermentation, Fermentation as a Method of Food Processing

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