

# Fermented Foods and Chemicals (Fermentation of Distillers Yeast, Brewers Yeast)

## Description:

### **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)**

Fermentation is one of the oldest methods of processing food into a form that is suitable for preservation. Fermentation of foods is the controlled action of microorganisms to alter the texture of food, to preserve (by the production of acids and alcohols) and to produce characteristic flavors and aromas. Food fermentation serves five main purposes: to enrich the diet through development of a diversity of flavors, aromas, and textures in food substrates; to preserve substantial amounts of food through lactic acid, alcohol, acetic acid, and alkaline fermentations; to enrich food substrates with protein, essential amino acids, and vitamins; to eliminate antinutrients; and to reduce cooking time and the associated use of fuel.

Fermentation in food processing is the process of converting carbohydrates to alcohol or organic acids using microorganisms—yeasts or bacteria—under anaerobic conditions. Fermentation usually implies that the action of microorganisms is desired. The term fermentation sometimes refers specifically to the chemical conversion of sugars into ethanol, producing alcoholic drinks such as wine, beer, and cider. Fermented foods have a specific role to play in health and disease. Fermentation should be used wisely as a treatment that enhances nutritive value and taste of food along with formation of lactic acid which feeds and nourishes the friendly gut bacteria producing the much valued probiotic effect.

**For more details download PDF file.**

**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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