

Solid State Fermentation for Foods and Beverages (Fermented Foods and Beverages Series)

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Although one of the oldest microbial technologies used in food processing, solid-state fermentation (SSF) had, until recently, fallen out of favor. However, based on a series of established mathematical models, new design concepts for SSF bioreactors and process control strategies have been proposed, allowing SSF technology to reach new levels. **Solid State Fermentation for Foods and Beverages** covers these new technologies and their application to food and beverage production.

The book systematically describes the production of solid-state fermented food and beverage in terms of the history and development of SSF technology and SSF foods, bio-reactor design, fermentation process, various substrate origins and sustainable development. It emphasizes Oriental traditional foods produced by SSF such as sufu, vinegar, soy sauce, Chinese distilled spirit, and rice wine. The authors address such engineering issues as mass and heat transfer and energy equation calculation of solid-state fermentation, dynamic modeling of solid-state fermentation, and process control of solid-state fermentation.

Covering the latest developments and achievements in the field of SSF, the book provides a detailed introduction to various solid-state fermented foods and beverages, including product category, characteristics, functionalities, safety issues, and consumer perception. It explores real advantages of SSF processes and how their application at real scale for high quality production that is more and less costly.

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- Sales Rank: #4004056 in eBooks
- Published on: 2013-11-23
- Released on: 2013-11-23
- Format: Kindle eBook

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Editorial Review

About the Author

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