



## Fermented food technology [Paperback]

By BEN SHE.YI MING

paperback. Condition: New. Ship out in 2 business day, And Fast shipping, Free Tracking number will be provided after the shipment. Paperback Pages Number: 220 Language: Simplified Chinese Publisher: China Metrology Publishing House; 1st edition (January 1. 2011). Fermented food technology as the main line in the industrial production of fermented and fermented foods. focus on modern biotechnology in the field. including the principle and the development of food fermentation and brewing techniques. beer. liquor. wine. rice wine. fermented dairy products. fermented soybean. fermented fruit and vegetable products. fermented meat. vinegar. monosodium glutamate. single cell protein. enzyme preparation. fermentation. and microbial food fermentation production technology. and in recent years with the comprehensive utilization of food fermentation. brewing industry. safety management are summarized. The book is rich in content and comprehensive theory. systems. processes and informative. and strive to reflect the new achievements of the current discipline. It applies to food science and engineering. biological engineering. fermentation engineering. agricultural storage and processing of professional undergraduate and specialist postgraduate teaching. are also available in food fermentation. food processing and related disciplines. researchers and production by reference. Four Satisfaction guaranteed, or money back.



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*This book is definitely not effortless to start on reading through but extremely fun to learn. Better then never, though i am quite late in start reading this one. It is extremely difficult to leave it before concluding, once you begin to read the book.*

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