



Beneficial Microorganisms in Food and Nutraceuticals [

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Life sciences Microbiology Food- Nutrition Life Sciences
Microbiology Nutrition Food Science Applied Microbiology

Monografía

This book discusses the use of microorganisms for improving nutrient quality and producing healthier foods. Conventional roles of microbes in food preservation and in producing more readily digestible nutrients via natural fermentation processes are also examined. Individual chapters explore topics such as bio-preservation, incorporation of lactic acid bacteria, traditional fermented Mongolian foods, fermented fish products of Sudan, probiotics in China, fermented soymilk, food colorants, and the effect of food on gut microbiota. Readers will gain insights into current trends and future prospects of functional foods and nutraceuticals. This volume will be of particular interest to scientists working in the fields of food sciences, microbiology, agriculture and public health

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Contenido: From traditional knowledge to the innovative ideas in food bio-preservation by lactic acid bacteria -- Health properties of traditional fermented Mongolian foods -- Microencapsulation Technology and Probiotics -- Effect of Incorporation of Lactic Acid Bacteria on Microbiological Quality and Shelf Life of Raw {u2018}Satar' -- Leuconostoc as starter and probiotic -- Fermented soymilk as a nutraceutical -- Fermented fish products of Sudan -- Consumerism of probiotics in China -- Probiotics in Dairy -- Current trends and future perspectives on functional foods and nutraceuticals -- Is food the only factor that affects alteration of gut microbiota?- Food colorants from microorganisms

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