



book reviews the latest molecular techniques for detecting, identifying, and tracing microorganisms in food, addressing both good foodborne microbes, such as those used for fermentation and in probiotics, and harmful ones responsible for foodborne illness and food quality control problems. Molecular Techniques in Food Biology: Safety, Biotechnology, Authenticity & Traceability brings together contributions by leading international authorities in food biology from academe, industry, and government. Chapters cover food microbiology, food mycology, biochemistry, microbial ecology, food biotechnology and bio-processing, food authenticity, food origin traceability, and food science and technology. Throughout, special emphasis is placed on novel molecular techniques relevant to food biology research and for monitoring and assessing food safety and quality. Brings together contributions from scientists at the leading edge of the revolution in molecular food biology Explores how molecular techniques can satisfy the dire need to deepen our understanding of how microbial communities develop in foods of all types and in all forms Covers all aspects of food safety and hygiene, microbial ecology, food biotechnology and bio-processing, food authenticity, food origin traceability, and more Fills a yawning gap in the world literature on food traceability using molecular techniques This book is an important working resource for professionals in agricultural, food science, biomedicine, and government involved in food regulation and safety. It is also an excellent reference for advanced students in agriculture, food science and food technology, biochemistry, microbiology, and biotechnology, as well as academic researchers in those fields.

A guide to the art and science of fermented foods provides recipes that progress from simple condiments to more advanced techniques, offering insight into the history and health benefits of fermentation. Learn to preserve your food at home with this ultimate guidebook! The Home Preserving Bible thoroughly details every type of preserving-for both small and large batches-with clear, step-by-step instructions. An explanation of all the necessary equipment and safety precautions is covered as well. But this must have reference isn't for the novice only; it's filled with both traditional and the latest home food preservation methods. More than 350 delicious recipes are included-both timeless recipes people expect and difficult-to-find recipes.

Handbook of Vegetables and Vegetable Processing, Second Edition is the most comprehensive guide on vegetable technology for processors, producers, and users of vegetables in food manufacturing.This complete handbook contains 42 chapters across two volumes, contributed by field experts from across the world. It provides contemporary information that brings together current knowledge and practices in the value-chain of vegetables from production through consumption. The book is unique in the sense that it includes coverage of production and postharvest technologies, innovative processing technologies, packaging, and quality management. Handbook of Vegetables and Vegetable Processing, Second Edition covers recent developments in the areas of vegetable breeding and production, postharvest physiology and storage, packaging and shelf life extension, and traditional and novel processing technologies (high-pressure processing, pulse-electric field, membrane separation, and ohmic heating). It also offers in-depth coverage of processing, packaging, and the nutritional quality of vegetables as well as information on a broader spectrum of vegetable production and processing science and technology. Coverage includes biology and classification, physiology, biochemistry, flavor and sensory properties, microbial safety and HACCP principles, nutrient and bioactive properties In-depth descriptions of key processes including, minimal processing, freezing, pasteurization and aseptic processing, fermentation, drying, packaging, and application of new technologies Entire chapters devoted to important aspects of over 20 major commercial vegetables including avocado, table olives, and textured vegetable proteins This important book will appeal to anyone studying or involved in food technology, food science, food packaging, applied nutrition, biosystems and agricultural engineering, biotechnology, horticulture, food biochemistry, plant biology, and postharvest physiology.

[A Four Season Approach to Paleo Probiotic Foods](#)

[The Home Preserving Bible](#)

[Recipes for Making and Cooking with Fermented Foods](#)

[Handbook of Fermented Functional Foods](#)

[A Global Perspective](#)

[Foodborne Spoilers](#)

[Fermenting For Dummies](#)

[Fermented Fruits and Vegetables: A Global Perspective](#)

[Fermented Foods in Health and Disease Prevention](#)

[Real Food Fermentation](#)

[Applications of Biotechnology in Traditional Fermented Foods](#)

[Fermented Beverages](#)

[Adding Value for Food, Feed, Pharma and Fuels](#)

*The groundbreaking program that connects the microbiome and gut health to healthy weight loss, complete with a 3-phase plan and recipes Cutting-edge science has shown that the microbiome is the key to overall mental and physical health—and the secret behind healthy, sustainable weight loss. Drawing on nearly two decades of experience as a specialist in functional medicine and intestinal health, Dr. Raphael Kellman has developed the first diet based on these scientific breakthroughs. Offering a proven program to heal your gut and reset your metabolism, along with meal plans and 50 delicious chef-created recipes,*

*The Microbiome Diet is the key to safe, sustainable weight loss and a lifetime of good health. “Dr. Kellman masterfully presents a life-enhancing, actionable plan based on this emerging science in a way that is user-friendly, for all of us.” —Dr. David Perlmutter, New York Times bestselling author of Grain Brain*

*Discover how to preserve your favorite foods in every season with the easy techniques and recipes in Real Food Fermentation: Preserving Whole, Fresh Food with Live Cultures in Your Home Kitchen. Learn the process of fermentation from start to finish, and stock your pantry and refrigerator with delicious fruits, vegetables, dairy, and more. Fermenting is an art and a science, and Alex Levin expertly takes you through every step, including an overview of food preserving and the fermentation process. Get to know the health benefits of fermented foods, and learn the best tools, supplies, and ingredients to use. Then start making wholesome preserved foods and beverages with step-by-step recipes for sauerkraut, kombucha, kefir, yogurt, preserved lemons, chutney, kimchi, and more, getting the best out of every season’s bounty. The book is filled with beautiful photos and clear instructions help you build your skills with confidence. It’s no wonder people are fascinated with fermenting—the process is user-friendly, and the rewards are huge. Inside you’ll find: an overview of the art and craft of home preserving why fermented foods are good for you how to troubleshoot recipes, and how to modify them to suit your taste which vegetables and fruits are best for fermentation the best seasonings to use how to ferment dairy products to create yogurt, kefir, and buttermilk how to create fermented beverages, including mead, wine, and ginger ale With this book as your guide, you’ll feel in control of your food and your health. See why so many people are discovering the joys of fermenting!*

*Brings Together Current Knowledge and State-of-the-Art Information on Indigenous Fermented Foods Fermented foods and beverages span a range of root crops, cereals, pulses, vegetables, nuts, fruits, and animal products. Southeast Asia has a long history of utilizing fermentation in the production and preservation of foods, and is widely recognized for its prominent use. Indigenous Fermented Foods of Southeast Asia examines some indigenous fermented foods of Thailand, Vietnam, Indonesia, Malaysia, and the Philippines, focusing on the chemical, microbiological, and technological factors associated with their manufacture, quality, and safety. This text establishes a need for an adequate understanding of the fermentation process to ensure safe and reliable practices, as well as the consistent production of a quality product. The authors describe the production, microbiology, biochemistry, nutritional value, and dietary roles of a wide variety of indigenous fermented foods of Southeast Asia. Emphasizing the microbiological and biochemical processes in fermentations and examining the factors that influence the development of the characteristic microflora and chemical changes induced, they accurately describe each process and critically evaluate the roles of microbes in the fermentation. The classification of products is based on their microbial ecology (i.e. the predominant microbes involved), and the text includes examples of every major category of fermented food. The book covers tempe, starter cultures, sweet/sour/alcoholic rice and cassava fermentations, alcoholic fermentations, soy sauce, Bacillus fermentations, and lactic acid bacterial fermentations of vegetables, durian fruit, rice noodles, meats, and sea foods. This book answers a series of basic questions addressing: Dominant/desired microbes Suitable factors in processing and the environment Commonly present microbes Compounds utilized as major carbon and energy sources Sources of fermentable carbohydrates Main biochemical activities and chemical changes True yield of product per kilogram of initial raw materials Possible hazards associated with a product How possible hazards may be minimized or eliminated Research needs and opportunities Indigenous Fermented Foods of Southeast Asia evaluates the state of scientific knowledge of the fermentations and identifies specific questions that need to be answered in order to promote the reproducibility, safety and future prospects of these fermented foods.*

*The Microbiological Quality of Food: Foodborne Spoilers specifically addresses the role of spoilers in food technology and how they affect the quality of food. Food spoilers represent a great challenge in food quality, determining the shelf-life of many products as they impact consumer acceptability of taste, texture, aroma, and other perceptions. Divided into four sections, the first section defines microbial spoilage of food, with special emphasis on methods for the evaluation of spoiling phenomena and the status of their regulatory framework, examining both existing regulations and possible gaps. The second section examines spoiling microorganisms, covering a range of common spoilage microorganisms, including pseudomonas, yeasts, and molds and spore formers, as well as less-common spoilers, including lactic acid bacteria and specific spoilage organisms in fish. The third section highlights spoiling phenomena within certain food types. Chapters cover dairy, fish, meat, and vegetables, and other products. The final section investigates emerging topics which point to future trends in the research of food spoilers. There is insight into microorganisms resistant to preservation, the role of biofilms in food quality, and the link between food safety and food spoilage, with a special emphasis on certain spoiling microorganisms which could be opportunistic pathogens. Written by an international team of leading authors, this book provides state-of-the-art coverage of this topic, which is essential to the shelf-life and quality of food. Provides in-depth coverage of the different spoilers which cause the deterioration of foods, including less common spoilers not covered in other publications Includes dedicated chapters covering the spoilage of specific products, making this book ideal for those working in the food industry Presents a framework for future research in the area of foodborne spoilers*

[Novel Applications](#)

[The Nomu Guide to Fermentation](#)

[Novel Food Fermentation Technologies](#)

[Can It & Ferment It](#)

[Fermentation for Beginners: The Step-by-Step Guide to Fermentation and Probiotic Foods](#)

[More Than 75 Satisfying Small-Batch Canning and Fermentation Recipes for the Whole Year](#)

[One Year to Go: Everywhere and Eat Everything](#)

[Byproducts from Agriculture and Fisheries](#)

[Lactic Acid Fermentation of Fruits and Vegetables](#)

[70 Stimulating Recipes for Hot Sauces, Spicy Chutneys, Kimchis with Kick, and Other Blazing Fermented Condiments](#)