...and dislocation of family structures, there is a danger that such knowledge might otherwise be lost forever. The various foods are considered in terms of their role in the struggle for survival and in the social fabric of rural Sudan, worldwide. Progress in the biological and microbiological sciences involved in the manufacture of these foods has led to commercialization and heightened interest in processing, spoilage patterns, episodes implicating those commodities with foodborne illness, and measures to control pathogens.

The Aspergilli Encyclopedia of Microbiology Health Benefits of Fermented Foods and Beverages discusses the functionality and myriad health benefits of fermented foods and beverages of the world. It examines health-promoting and many in color. Free of charge in digital PDF format.

Research Award from the American Meat Science Association Presenting a comprehensive overview, Handbook of Food and Beverage Fermentation Technology examines a wide range of starter cultures and manufacturing details with original pictures. In closing, the book addresses the medicinal properties of the fermented food products and their health benefits, together with corresponding safety regulations.

...diverse ethnic groups, and include alcoholic, milk, vegetable, bamboo, legume, meat, fish, and cereal based beverages. Most of the Indian ethnic fermented foods are naturally fermented, whereas the majority of the alcoholic...