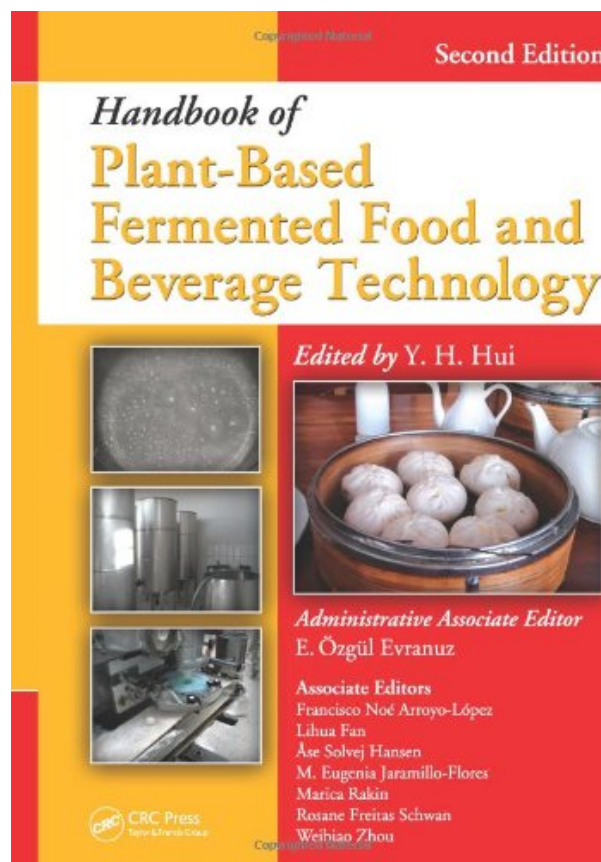


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Second Edition

Handbook of **Plant-Based Fermented Food and Beverage Technology**

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Y. H. Hui received his Ph.D. degree from the University of California at Berkeley. He is currently a senior scientist with the consulting firm of Science Technology System in West Sacramento, California. He has authored, coauthored, edited, or coedited more than 30 books in food science, food technology, food engineering, and food laws, including Handbook of Food Product Manufacturing and Handbook of Food Science, Technology, and Engineering. He has guest-lectured in universities in North, Central, and South America as well as Europe, and Asia and is currently a consultant for the food industries, with an emphasis on food sanitation and food safety.

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Fermented food can be produced with inexpensive ingredients and simple techniques and makes a significant contribution to the human diet, especially in rural households and village communities worldwide. Progress in the biological and microbiological sciences involved in the manufacture of these foods has led to commercialization and heightened interest among scientists and food processors. Handbook of Plant-Based Fermented Food and Beverage Technology, Second Edition is an up-to-date reference exploring the history, microorganisms, quality assurance, and manufacture of fermented food products derived from plant sources.

The book begins by describing fermented food flavors, manufacturing, and biopreservation. It then supplies a detailed exploration of a range of topics, including:

- Soy beverages and sauce, soymilk, and tofu
- Fruits and fruit products, including wine, capers, apple cider and juice, mangos, olive fruit, and noni fruits
- Vegetables and vegetable products, including red beet juice, eggplant, olives, pickles, sauerkraut, and jalapeño peppers
- Cereals and cereal products, including fermented bread, sourdough bread, rice noodles, boza, Chinese steamed buns, whiskey, and beer
- Specialty products such as balsamic vinegar, palm wine, cachaça, brick tea, shalgam, coconut milk and oil, coffee, and probiotic nondairy beverages
- Ingredients such as proteolytic bacteria, enzymes, and probiotics

Fermented food products play a critical role in cultural identity, local economy, and gastronomical delight. With contributions from over 60 experts from more than 20 countries, the book is an essential reference distilling the most critical information on this food sector.

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