

## Handbook Of Dough Fermentations Food Science And Technology

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Abstract. This handbook showcases a variety of food fermentations ranging from beer and wine to cider, whisky, rum, vinegar, bread, cocoa, tea, and coffee. With authoritative accounts from many experts, it also features a diversity of fermentation products such as dairy products, vegetables, fermented meats and fishery products, and Asian foods. Fermentations for producing flavors and

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other components for use in foods are discussed as well.

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