

Advances In Fermented Foods And Beverages By Wilhelm Holzapfel

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Exopolysaccharides (EPS) are biopolymers produced by many microorganisms, including some species of the genus Acetobacter, Bacillus, Fructobacillus, Leuconostoc, Lactobacillus, Lactiplantibacillus, Pediococcus, Pichia, Rhodotorula, Saccharomyces, Schizosaccharomyces, and Sphingomonas, which have been reported in the microbiota of traditional fermented beverages. Dextran, levan, glucan ...

Fermentation | Free Full-Text | Microbial ...

Fungal fermented foods are nutritious, environmentally friendly and sustainable protein sources. To develop fungal fermented food with acceptable sensory characteristics, it is important to assess factors that can affect the sensory characteristics of the product. The current study aimed to investigate the correlations between the chemical and microbiological characteristics and sensory ...

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