



The Oxford Handbook of Food Fermentations (Oxford Handbooks)

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Fermentation, as a chemical and biological process, is everywhere. Countless societies throughout history have used it to form a vast array of foods and drinks, many of which were integral and essential to those cultures; it could be argued that the production of beer and bread formed the basis of many agriculture-based civilizations. Today, nearly every person on the planet consumes fermented products, from beer and wine, to bread and dairy products, to certain types of meat and fish. Fermentation is a nearly ubiquitous process in today's food science, and an aspect of chemistry truly worth understanding more fully.

In *The Oxford Handbook of Food Fermentations*, Charles W. Bamforth and Robert E. Ward have collected and edited contributions from many of the world's experts on food fermentation, each focused on a different fermentation product. The volume contains authoritative accounts on fermented beverages, distilled beverages, and a diverse set of foods, as well as chapters on relevant biotechnology. Each chapter embraces the nature of the product, its production, and its final composition. The text also touches on the raw materials and processes involved in producing packaged foodstuff, and the likely future trends in each area. In the conclusion, Bamforth and Ward present a comparison between the various products and the diverse technologies employed to produce them. Fermentation is a multifaceted process that affects a wide variety of products we consume, and *The Oxford Handbook of Food Fermentations* is the definitive resource that captures the science behind fermentation, as well as its diverse applications.

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Bibliography

- Rank: #457429 in Books
- Published on: 2014-08-15
- Original language: English
- Number of items: 1
- Dimensions: 6.80" h x 1.70" w x 9.90" l, .0 pounds
- Binding: Hardcover
- 832 pages

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Editorial Review

Review

"This exceptional book is full of information on fermented food products, valuable for the increasing interest in the topic and the corresponding increase in the number of courses in food science. ... This book belongs in many libraries. Highly recommended." --*CHOICE*

"[T]his is an excellent book..." --*Chemistry World*

Featured in *The Quarterly Review of Biology*.

About the Author

Charles W. Bamforth is the Anheuser-Busch Endowed Professor of Malting and Brewing Sciences at the University of California, Davis. He is the author of *Beer: Tap into the Art and Science of Brewing* (3rd edition: Oxford University Press, 2009).

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