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The major compounds that are formed during
the cereal fermentation are organic acids
(mainly butyric, heptanoic, formic,

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propionic, lactic, caprylic, palmitic, and myristic), alcohols (mostly...

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Acetic acid is more inhibitory than lactic acid and can inhibit yeasts, moulds and bacteria (Panda et al. 2007, 2009, Settanni f12 Microorganisms and Fermentation of Traditional Foods and Corsetti 2008). Propionic acid inhibits fungi and some gram positive bacteria (Ross et al. 2002).

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microorganisms and fermentation of
traditional foods fermentation does not
involve an electron transport system and does
not directly produce any additional atp
beyond that produced during glycolysis by
substrate level phosphorylation

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Fermentation in food processing is the process of converting carbohydrates to alcohol or organic acids using

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Microorganisms—yeasts or bacteria—under anaerobic conditions. Fermentation usually implies that the action of microorganisms is desired. The science of fermentation is known as zymology or zymurgy.. The term fermentation sometimes refers specifically to the chemical conversion of ...

Fermentation in food processing - Wikipedia
action of micro organisms or enzymes so that
desirable bio chemical changes cause
significant modification in the food
fermentation and the use of micro organisms

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covering the latest information in
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