

Microbiology of fermented foods

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Introduction to the Microbiology of Food

Many of the points considered in this section were derived from that paper. Protection against Gastrointestinal Disorders Lactic acid bacteria present in fermented foods may decrease number of incidence, duration and severity of some gastrointestinal disorders.

Novel insights into the microbiology of fermented dairy foods

Cancer preventive potential of W. Yersiniosis, infection caused by this microorganism, occurs most commonly in the form of gastroenteritis.

Health benefits of fermented foods: microbiota and beyond

Some of these are brewers yeast, coconut meat, cochineal dye, dried or frozen eggs, noodles, custards, dried animal feeds, cottonseed flour, candy, chocolate, dried milk, fish and shellfish, cream-filled pastries, sausage casings, and watermelon. Meat and poultry products usually involved.

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Occasionally nausea, vomiting, and diarrhea in early stages. In humans, ingestion of the bacteria may be marked by a flu-like illness or symptoms may be so mild that they go unnoticed. This article aims to review some of the many known foods fermented by fungi, focusing on the main representatives for beverages, seasonings and stable food, as well as new inventions.

Related Books

- [9th International Symposium on Industrial Robots, March 13-15, 1979, Washington, D.C., U.S.A.](#)
- [Truth on trial - the story of Galileo Galilei](#)
- [Unmittelbare Anwendbarkeit völkerrechtlicher Verträge und des EWG-Vertrages im innerstaatlichen Be](#)
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