



# **Lactic Acid Bacteria: Microbiological and Functional Aspects, Third Edition (Food Science and Technology)**

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## **Lactic Acid Bacteria: Microbiological and Functional Aspects, Third Edition (Food Science and Technology)** From Brand: CRC Press

While lactic acid producing fermentation has been utilized to improve the storability, palatability, and nutritive value of perishable foods for a very long time, only recently have we begun to understand just why it works. The first edition of this international bestseller both predicted and encouraged vigorous study of various strains of lactic acid bacteria in order to substantiate much of what was known but never scientifically validated. The editors now feel compelled to offer a new edition in order to inform microbiologists, food technologists, nutritionists, clinicians, product development experts, and regulatory experts of what continues to be rapid progress in the field.

**Lactic Acid Bacteria: Microbiological and Functional Aspects, Third edition** brings its readers up to date on this continually expanding branch of study incorporating the latest research and findings from all corners of the world. In keeping with the inclusive multidisciplinary philosophy of the original editions, the editors have recruited several more scientists of distinction -- bringing the total of contributors to 37. The bulk of the text has been completely rewritten with new chapters being added to cover recently evolved topics, such as mathematical modeling, vegetable fermentation, methods for analysis of the gut microbiota, and probiotics for fish. As in the two previous editions, the present volume gives a valuable overview of the present status of this rapidly expanding interdisciplinary area of research. Also, as before, special emphasis has been placed on the health aspects of lactic acid bacteria, although, as can be seen in the table of contents, other relevant applications are covered as well.

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## **Editorial Review**

### **Review**

Based on accurate and critical studies, [this book] reviews the impressive research developments of the past five years. ...new chapters on vegetable fermentation, probiotics for fish, modeling of bacteria-host interactions, and methods of analysis of the gut flora have been added. Many chapters have also been rewritten...

Following a logical progression, the 22 chapters offer a comprehensive and up-to-date review of a wide range of topics, from general classification considerations to projections on future industrial applications...

...With clear referenced information, this volume reports scientific, commercial, and technological findings. It should be of interest to a wide audience ranging from academic or industrial microbiologists and food technologists to students, regulatory agents, and nutritionists. It can also be recommended to consumers desirous to find unbiased detailed information on the effects of lactic acid bacterial and related controversial issues.

- Carbohydrate Polymers, Vol. 63, 2006

...its strength is that it provides the reader with a comprehensive bibliography, in-depth coverage of human, animal, and food science topics related to lactic acid bacteria, explanations of bacterial and phage functions, and exposure to an area of science that is current, exciting, and multidimensional.

-Gregor Reid in Clinical Infectious Diseases, Vol. 40

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**Sarah Luis:**

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