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Fermentation Processes Engineering in the Food Industry (Contemporary Food Engineering)

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With the advent of modern tools of molecular biology and genetic engineering and new skills in metabolic engineering and synthetic biology, fermentation technology for industrial applications has developed enormously in recent years. Reflecting these advances, **Fermentation Processes Engineering in the Food Industry** explores the state of the art of the engineering technology aspects of fermentation processes in diverse food sectors.

The book describes the benefits of fermented foods in human health in both dairy and non-dairy products and beverages. It examines applications of microalgae in the food industry and explains the application of metabolic engineering in the production of fermented food ingredients. Exploring a host of important topics in engineering fermentation processes, the book covers topics such as:

- Methods and techniques for the isolation, improvement, and preservation of the microbial cultures used in the food fermentation industry
- The fundamentals of fermentation processes, modes of fermentation, and the principles of upstream operation
- Physical and chemicals factors that affect fermentation processes
- Different types of fermenters employed in submerged and solid-state fermentation
- Unitary operations for solid-liquid separation, concentration, and drying of fermented foods
- Instrumentation and control of industrial fermentation processes

The final chapter discusses the potential application of a biorefinery concept to add value to food industry wastes and presents a case study describing an integrated project in which the concept was applied.

An essential reference for all food sector professionals, this volume surveys critical trends in the food, beverage, and additive industry and explores the sustainability of these processes.

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