

# Fermented Beverage Production

SECOND EDITION



Edited by

Andrew G. H. Lea

and

John R. Piggott

# Fermented Beverage Production 2nd Edition

**Andrew G.H. Lea, John R. Piggott**



## **Fermented Beverage Production 2nd Edition:**

*Fermented Beverage Production* Andrew G.H. Lea, Andrew Geoffrey Howard Lea, John R. Piggott, 2003-06-30 An essential resource for any company producing or selling fermented alcoholic beverages It provides a practical overview of production focusing on concepts and processes pertinent to all fermented alcoholic beverages as well as those specific to a variety of individual beverages

**Fermented Beverage Production** Andrew G.H. Lea, John R. Piggott, 2013-03-03 The production of fermented beverages is nowadays a technically sophisticated business Many people outside it however even if they are familiar with the food industry overall fail to appreciate just what advances have been made in the last twenty or thirty years In part this is due to the blandishments of advertising which tend to emphasise the traditional image for mass market promotion at the expense of the technological skills and in part due to a lack of readily available information on the production processes themselves This book attempts to remedy the balance and to show that far from being a quaint and rustic activity the production of fermented beverages is a skilled and sophisticated blend of tradition and technology We have chosen to organise the book principally by individual beverages or groups of beverages with the addition of a number of general chapters to cover items of common concern such as fermentation biochemistry adulteration filtration and flavour aspects While we have tried to eliminate excessive duplication of information we make no apologies for the fact that certain important aspects e g the role of sulphur dioxide in wine and cidermaking are discussed on more than one occasion This only serves to underline their importance and to ensure that each chapter is moderately self contained

**Handbook of Plant-Based Fermented Food and Beverage Technology, Second Edition** Y. H. Hui, E. Özgül Evranuz, 2012-05-17 Fermented food can be produced with inexpensive ingredients and simple techniques and makes a significant contribution to the human diet especially in rural households and village communities worldwide Progress in the biological and microbiological sciences involved in the manufacture of these foods has led to commercialization and heightened interest among scientists and food processors Handbook of Plant Based Fermented Food and Beverage Technology Second Edition is an up to date reference exploring the history microorganisms quality assurance and manufacture of fermented food products derived from plant sources The book begins by describing fermented food flavors manufacturing and biopreservation It then supplies a detailed exploration of a range of topics including Soy beverages and sauce soymilk and tofu Fruits and fruit products including wine capers apple cider and juice mangos olive fruit and noni fruits Vegetables and vegetable products including red beet juice eggplant olives pickles sauerkraut and jalapeño peppers Cereals and cereal products including fermented bread sourdough bread rice noodles boza Chinese steamed buns whiskey and beer Specialty products such as balsamic vinegar palm wine cachapa brick tea shalgam coconut milk and oil coffee and probiotic nondairy beverages Ingredients such as proteolytic bacteria enzymes and probiotics Fermented food products play a critical role in cultural identity local economy and gastronomical delight With contributions from over 60 experts from more than 20 countries the

book is an essential reference distilling the most critical information on this food sector      Food Protected Designation of Origin, 2013-06-11 Protected designation of origin PDO taken together with other geographical indicators such as protected geographical indication PGI and traditional specialty guaranteed TSG offer the consumer additional guarantees on the quality and authentication of foods They are important tools that protect the names of regional foods such as wines cheeses hams sausages and olives so that only foods that genuinely originate in a particular region are allowed to be identified as such The economic value of these regional foods as well as the increased interest from consumers and the food industry about the traceability and origin of food mean that it has become necessary to establish methods for PDO and PGI authentication based on the specific characteristics and chemical markers of these kinds of products This book offers a complete guide of the methods available to authenticate food PDO beginning with an explanation of the analytical and chemometric methods available for PDO authentication before looking at the main foods covered PGI labels and the social and legal framework for food PGIs It will be of interest to people engaged in the fields of food production commercialization and consumption as well as policymakers and control laboratories Offers a complete guide to the methods available for food Protected Designation of Origin PDO authentication Explains the analytical and chemometric methods Focuses on the various food products covered by authentication labels      **Ozone in Food Processing** Colm O'Donnell, Brijesh K. Tiwari, P. J. Cullen, Rip G. Rice, 2012-04-23 This book is the first to bring together essential information on the application of ozone in food processing providing an insight into the current state of the art and reviewing established and emerging applications in food processing preservation and waste management The chemical and physical properties of ozone are described along with its microbial inactivation mechanisms The various methods of ozone production are compared including their economic and technical aspects Several chapters are dedicated to the major food processing applications fruit and vegetables grains meat seafood and food hydrocolloids and the effects on nutritional and quality parameters will be reviewed throughout Further chapters examine the role of ozone in water treatment in food waste treatment and in deactivating pesticide residues The international regulatory and legislative picture is addressed as are the health and safety implications of ozone processing and possible future trends      Thermodynamics of Phase Equilibria in Food Engineering Camila Gambini Pereira, 2018-10-17 Thermodynamics of Phase Equilibria in Food Engineering is the definitive book on thermodynamics of equilibrium applied to food engineering Food is a complex matrix consisting of different groups of compounds divided into macronutrients lipids carbohydrates and proteins and micronutrients vitamins minerals and phytochemicals The quality characteristics of food products associated with the sensorial physical and microbiological attributes are directly related to the thermodynamic properties of specific compounds and complexes that are formed during processing or by the action of diverse interventions such as the environment biochemical reactions and others In addition in obtaining bioactive substances using separation processes the knowledge of phase equilibria of food systems is essential to provide an efficient separation with a low cost in

the process and high selectivity in the recovery of the desired component This book combines theory and application of phase equilibria data of systems containing food compounds to help food engineers and researchers to solve complex problems found in food processing It provides support to researchers from academia and industry to better understand the behavior of food materials in the face of processing effects and to develop ways to improve the quality of the food products Presents the fundamentals of phase equilibria in the food industry Describes both classic and advanced models including cubic equations of state and activity coefficient Encompasses distillation solid liquid extraction liquid liquid extraction adsorption crystallization and supercritical fluid extraction Explores equilibrium in advanced systems including colloidal electrolyte and protein systems

Handbook of Food Process Design, 2 Volume Set Jasim Ahmed, Mohammad Shafiur Rahman, 2012-05-21  
In the 21st Century processing food is no longer a simple or straightforward matter Ongoing advances in manufacturing have placed new demands on the design and methodology of food processes A highly interdisciplinary science food process design draws upon the principles of chemical and mechanical engineering microbiology chemistry nutrition and economics and is of central importance to the food industry Process design is the core of food engineering and is concerned at its root with taking new concepts in food design and developing them through production and eventual consumption Handbook of Food Process Design is a major new 2 volume work aimed at food engineers and the wider food industry Comprising 46 original chapters written by a host of leading international food scientists engineers academics and systems specialists the book has been developed to be the most comprehensive guide to food process design ever published Starting from first principles the book provides a complete account of food process designs including heating and cooling pasteurization sterilization refrigeration drying crystallization extrusion and separation Mechanical operations including mixing agitation size reduction extraction and leaching processes are fully documented Novel process designs such as irradiation high pressure processing ultrasound ohmic heating and pulsed UV light are also presented Food packaging processes are considered and chapters on food quality safety and commercial imperatives portray the role process design in the broader context of food production and consumption

Wine Science Ronald S. Jackson, 2014-05-31 Wine Science Fourth Edition covers the three pillars of wine science grape culture wine production and sensory evaluation It discusses grape anatomy physiology and evolution wine geography wine and health and the scientific basis of food and wine combinations It also covers topics not found in other enology or viticulture texts including details on cork and oak specialized wine making procedures and historical origins of procedures New to this edition are expanded coverage on micro oxidation and the cool prefermentative maceration of red grapes the nature of the weak fixation of aromatic compounds in wine and the significance of their release upon bottle opening new insights into flavor modification post bottle the shelf life of wine as part of wine aging and winery wastewater management Updated topics include precision viticulture including GPS potentialities organic matter in soil grapevine pests and disease and the history of wine production technology This book is a valuable resource for grape growers fermentation

technologists students of enology and viticulture enologists and viticulturalists New to this edition Expanded coverage of micro oxidation and the cool prefermentative maceration of red grapes The nature of the weak fixation of aromatic compounds in wine and the significance of their release upon bottle opening New insights into flavor modification post bottle Shelf life of wine as part of wine aging Winery wastewater management Updated topics including Precision viticulture including GPS potentialities Organic matter in soil Grapevine pests and disease History of wine production technology

*Handbook of Plant Food Phytochemicals* Brijesh K. Tiwari, Nigel P. Brunton, Charles Brennan, 2013-01-02 Phytochemicals are plant derived chemicals which may bestow health benefits when consumed whether medicinally or as part of a balanced diet Given that plant foods are a major component of most diets worldwide it is unsurprising that these foods represent the greatest source of phytochemicals for most people Yet it is only relatively recently that due recognition has been given to the importance of phytochemicals in maintaining our health New evidence for the role of specific plant food phytochemicals in protecting against the onset of diseases such as cancers and heart disease is continually being put forward The increasing awareness of consumers of the link between diet and health has exponentially increased the number of scientific studies into the biological effects of these substances The Handbook of Plant Food Phytochemicals provides a comprehensive overview of the occurrence significance and factors effecting phytochemicals in plant foods A key objective of the book is to critically evaluate these aspects Evaluation of the evidence for and against the quantifiable health benefits being imparted as expressed in terms of the reduction in the risk of disease conferred through the consumption of foods that are rich in phytochemicals With world leading editors and contributors the Handbook of Plant Food Phytochemicals is an invaluable cutting edge resource for food scientists nutritionists and plant biochemists It covers the processing techniques aimed at the production of phytochemical rich foods which can have a role in disease prevention making it ideal for both the food industry and those who are researching the health benefits of particular foods Lecturers and advanced students will find it a helpful and readable guide to a constantly expanding subject area      The Oxford Handbook of Food Fermentations Charles W.

Bamforth, Robert E. Ward, 2014-07-17 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 Fish Processing George M. Hall,2011-06-13 This book seeks to address the challenges facing the international seafood industry via a two pronged approach by offering the latest information on established technologies and introducing new ideas and technologies An introductory chapter sets the tone for the book by presenting the background against which fish processing will exist in the near future Chapter two looks at the environmental and sustainability issues relating to conventional fish processing including processing efficiency and better use of the outputs currently considered wastes The impact of mechanisation and computerisation on environmental sustainability is also addressed Subsequent chapters examine the latest developments in established fish processing technologies such as canning curing freezing and chilling with an emphasis on the environmental aspects of packaging and the process itself In addition quality and processing parameters for specific species including new species are described The second part of the book gives authors the opportunity to introduce the potential technologies and applications of the future to a wider audience These include fermented products and their acceptance by a wider audience the utilisation of fish processing by products as aquaculture feeds and the use of by products for bioactive compounds in biomedical nutraceutical cosmetic and other applications Encyclopedia of Food and Health ,2015-08-26 Approx 3876 pages Approx 3876 pages *Food, Fermentation, and Micro-organisms* Charles W. Bamforth,David J. Cook,2019-04-29 Fermentation and the use of micro organisms is one of the most important aspects of food processing an industry that is worth billions of US dollars world wide Integral to the making of goods ranging from beer and wine to yogurt and bread it is the common denominator between many of our favorite things to eat and drink In this updated and expanded second edition of Food Fermentation and Micro organisms all known food applications of fermentation are examined Beginning with the science underpinning food fermentations the author looks at the relevant aspects of microbiology and microbial physiology before covering individual foodstuffs and the role of fermentation in their production as well as the possibilities that exist for fermentation s future development and application Many chapters particularly those on cheese meat fish bread and yoghurt now feature expanded content and additional illustrations Furthermore a newly included chapter looks at indigenous alcoholic beverages Food Fermentation and Micro organisms Second Edition is a comprehensive guide for all food scientists technologists and microbiologists working in the food industry and academia today The book will be an important addition to libraries in food companies research establishments and universities where food studies food science food technology and microbiology are studied and taught **Concise Encyclopedia of Science and Technology of Wine** V. K.

Joshi,2021-07-21 When asking the question what is wine there are various ways to answer Wine is extolled as a food a social lubricant an antimicrobial and antioxidant and a product of immense economic significance But there is more to it than that When did humans first start producing wine and what are its different varieties Are wines nutritious or have any therapeutic values do they have any role in health or are they simply intoxicating beverages How are their qualities determined or marketed and how are these associated with tourism Concise Encyclopedia of Science and Technology of Wine attempts to answer all these questions and more This book reveals state of the art technology of winemaking describing various wine regions of the world and different cultivars used in winemaking It examines microbiology biochemistry and engineering in the context of wine production The sensory qualities of wine and brandy are explored and the composition nutritive and therapeutic values and toxicity are summarized Selected references at the end of each chapter provide ample opportunity for additional study Key Features Elaborates on the recent trends of control and modeling of wine and the techniques used in the production of different wines and brandies Focuses on the application of biotechnology especially genetic engineering of yeast bioreactor technological concepts enzymology microbiology killer yeast stuck and sluggish fermentation etc Illustrates the biochemical basis of wine production including malolactic fermentation Examines marketing tourism and the present status of the wine industry Concise Encyclopedia of Science and Technology of Wine contains the most comprehensive yet still succinct collection of information on the science and technology of winemaking With 45 chapters contributed by leading experts in their fields it is an indispensable treatise offering extensive details of the processes of winemaking The book is an incomparable resource for oenologists food scientists biotechnologists postharvest technologists biochemists fermentation technologists nutritionists chemical engineers microbiologists toxicologists organic chemists and the undergraduate and postgraduate students of these disciplines **The New Cider Maker's Handbook** Claude Jolicoeur,2013 Combines the best of traditional knowledge and techniques with up to date scientifically based practices to provide today s cider makers with all the tools they need to produce high quality ciders Page 4 of cover Wine Jokie Bakker,Ronald J. Clarke,2011-10-13 Wine Flavour Chemistry brings together a vast wealth of information describing components of wine their underlying chemistry and their possible role in the taste smell and overall perception It includes both table wines and fortified wines such as Sherry Port and the newly added Madeira as well as other special wines This fully revised and updated edition includes new information also on retsina wines ros s organic and reduced alcohol wines and has been expanded with coverage of the latest research Both EU and non EU countries are referred to making this book a truly global reference for academics and enologists worldwide Wine Flavour Chemistry is essential reading for all those involved in commercial wine making whether in production trade or research The book is of great use and interest to all enologists and to food and beverage scientists and technologists working in commerce and academia Upper level students and teachers on enology courses will need to read this book wherever food and beverage science technology and chemistry are taught libraries should



have multiple copies of this important book      **Cereals and Pulses** Liangli L. Yu, Rong Tsao, Fereidoon Shahidi, 2012-05-01 Cereal and pulse crops are staple foods that provide essential nutrients to many populations of the world Traditionally whole grains were consumed but most current foods are derived from refined fractions of cereal and pulse crops Consumption of processed or refined products may reduce the health benefits of food In wheat based processed foods for example the removed 40% of the grain mainly the bran and the germ of the wheat grain contains the majority of the health beneficial components These components particularly non essential phytochemicals such as carotenoids polyphenols phytosterols stanols and dietary fibers have been shown to reduce the risk of major chronic diseases of humans such as cancer cardiovascular diseases and Parkinson s disease Such bioactives are therefore good candidates for ingredients of nutraceuticals and functional foods There are many factors that can affect the bioactive content of cereal and pulse based food ingredients including genetics growing and storage conditions post harvest treatments food formulation and processing All of these factors ultimately affect human health and wellness Bioavailability is also important for these compounds for exerting their protective roles Cereals and Pulses Nutraceutical Properties and Health Benefits provides a summary of current research findings related to phytochemical composition and properties of cereal and pulse crops The nutraceutical properties of each major cereal and pulse are discussed Coverage of cereals and pulse crops includes barley oats rice rye corn adlay wheat buckwheat psyllium sorghum millet common beans field peas faba beans chickpea lentil and soybeans Chapters for each crop discuss methods to improve crop utilization nutraceutical components and properties bioactive compositions antioxidant properties beneficial health effects disease prevention activities and areas for future research Also included are two chapters that examine the beneficial health properties of dietary fibers and antioxidants Edited and written by an international team of respected researchers this book is a reference guide for scientists working in food ingredients food product research and development functional foods and nutraceuticals crop breeding and genetics human nutrition post harvest treatment and processing of cereal grains and pulses It will enable them to effect value added food innovation for health promotion and disease risk reduction      *Nanotechnology Research Methods for Food and Bioproducts* Graciela Wild Padua, PhD, Qin Wang, PhD, 2012-06-13 Food nanotechnology is an expanding field This expansion is based on the advent of new technologies for nanostructure characterization visualization and construction Nanotechnology Research Methods for Food and Bioproducts introduces the reader to a selection of the most widely used techniques in food and bioproducts nanotechnology This book focuses on state of the art equipment and contains a description of the essential tool kit of a nanotechnologist Targeted at researchers and product development teams this book serves as a quick reference and a guide in the selection of nanotechnology experimental research tools      **Handbook of Sustainability for the Food Sciences** Rubén O. Morawicki, 2012-03-20 Many books on sustainability have been written in the last decade most of them dealing with agricultural systems communities and general business practices In contrast Handbook of Sustainability for the Food

Sciences presents the concept of sustainability as it applies to the food supply chain from farm to fork but with a special emphasis on processing. Structured in four sections, *Handbook of Sustainability for the Food Sciences* first covers the basic concepts of environmental sustainability and provides a detailed account of all the impacts of the food supply chain. Part two introduces the management principles of sustainability and the tools required to evaluate the environmental impacts of products and services as well as environmental claims and declarations. Part three looks at ways to alleviate food chain environmental impacts and includes chapters on air emissions, water and wastewater, solid waste, energy, packaging and transportation. The final part summarizes the concepts presented in the book and looks at the measures that will be required in the near future to guarantee long term sustainability of the food supply chain. *Handbook of Sustainability for the Food Sciences* is aimed at food science professionals including food engineers, food scientists, product developers, managers, educators and decision makers. It will also be of interest to students of food science.

**Decontamination of Fresh and Minimally Processed Produce** Vicente M. Gómez-López, 2012-02-13 Attempts to provide safer and higher quality fresh and minimally processed produce have given rise to a wide variety of decontamination methods, each of which have been extensively researched in recent years. *Decontamination of Fresh and Minimally Processed Produce* is the first book to provide a systematic view of the different types of decontaminants for fresh and minimally processed produce. By describing the different effects (microbiological, sensory, nutritional and toxicological) of decontamination treatments, a team of internationally respected authors reveals not only the impact of decontaminants on food safety but also on microbial spoilage, vegetable physiology, sensory quality, nutritional and phytochemical content and shelf life. Regulatory and toxicological issues are also addressed. The book first examines how produce becomes contaminated, the surface characteristics of produce related to bacterial attachment, biofilm formation and resistance, and sublethal damage and its implications for decontamination. After reviewing how produce is washed and minimally processed, the various decontamination methods are then explored in depth in terms of definition, generation devices, microbial inactivation mechanisms and effects on food safety. Decontaminants covered include chlorine, electrolyzed oxidizing water, chlorine dioxide, ozone, hydrogen peroxide, peroxyacetic acid, essential oils and edible films and coatings. Other decontamination methods addressed are biological strategies (bacteriophages, protective cultures, bacteriocins and quorum sensing) and physical methods (mild heat, continuous UV light, ionizing radiation and various combinations of these methods through hurdle technology). The book concludes with descriptions of post decontamination methods related to storage such as modified atmosphere packaging, the cold chain and modeling tools for predicting microbial growth and inactivation. The many methods and effects of decontamination are detailed, enabling industry professionals to understand the available state of the art methods and select the most suitable approach for their purposes. The book serves as a compendium of information for food researchers and students of pre and postharvest technology, food microbiology and food technology in general. The structure of the book allows easy comparisons

among methods and searching information by microorganism produce and quality traits

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