



The Oxford Handbook of Food Fermentations

Edited by Charles W. Bamforth and Robert E. Ward

Abstract

This handbook showcases a variety of food fermentations ranging from beer and wine to cider, whisky, rum, vinegar, bread, cocoa, tea, and coffee. With authoritative accounts from many experts, it also features a diversity of fermentation products such as dairy products, vegetables, fermented meats and fishery products, and Asian foods. Fermentations for producing flavors and other components for use in foods are discussed as well. Finally, the book describes the use of micro-organisms to produce microbial biomass protein (MBP).

Keywords: [fermentation](#), [beer](#), [vinegar](#), [bread](#), [coffee](#), [dairy products](#), [vegetables](#), [fermented meats](#), [Asian foods](#), [microbial biomass protein](#)

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