

# Acetic Acid Bacteria: Fundamentals and Food Applications (Food Biology Series Book 10)

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This book, written by leading international authorities in the field, covers all the basic and applied aspects of acetic acid bacteria. It describes the importance of acetic acid bacteria in food industry by giving information on the microbiological properties of fermented foods as well as production procedures. Special attention is given to vinegar and cocoa, which are the most familiar and extensively used industrial applications of acetic acid bacteria. This book is an essential reference to all scientists, technologists, engineers, students and all those working in the field of food science and technology.

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