Food Microbiology and Food Safety

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Food Microbiology and Food Safety Series

The Food Microbiology and Food Safety series is published in conjunction with the International Association for Food Protection, a non-profit association for food safety professionals. Dedicated to the life-long educational needs of its Members, IAFP provides an information network through its two scientific journals (Food Protection Trends and Journal of Food Protection), its educational Annual Meeting, international meetings and symposia, and interaction between food safety professionals.

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Innovations in Technologies for Fermented Food and Beverage Industries
Preface

Fermentation is one of the oldest food processing technologies to be used by the populations and was used for extending the shelf life of foods as well as improving the texture and sensorial characteristics of foods. Many fermented foods and beverages also helped the early civilizations to come together as well as to socialize. Many civilizations also have identified the health and nutritional benefits of fermented foods and beverages that are consumed part of the daily diet. In the recent days, there has also been increased interest in fermented foods from the point of view of health and nutrition.

Optimization of food products and scaling up is an important requirement for commercialization of any food products so that process is streamlined and the product obtained is of consistent quality. When it comes to fermented foods and beverages, process optimization is more complex due to the dynamic nature of fermentation as well as the diversity of fermentation microflora.

This book consists of 16 chapters written by experts in specific fields from seven countries, from India, South Africa, Canada, Greece, Croatia, Cameroon, and Chile. These chapters cover exhaustively innovations in starter culture; production of health beneficial fermented food products; technological intervention in beer, wine, and spirits production; marketing of alcoholic beverages; modernization of dairy plants for production of fermented dairy products; nondairy probiotics; development of automatic fermenters; and packaging technology. It includes genetic engineering for production and quality improvement of food and beverages and forecasting of the quality of the final product, specifically applications of hybrid methods combining multivariate statistics and computational intelligence, the role of consumers in innovation of novel food and beverages, and IPRS in respect to food and beverages.
We, the editors of the book, would like to acknowledge the efforts of all the authors for putting together the chapters in a very short span of time in spite of their busy schedule. We hope the book will help the readers to gain state-of-the-art knowledge in the field. Happy reading.

Bhubaneswar, India
Sandeep Kumar Panda
Kalapet, Pondicherry, India
Prathapkumar Halady Shetty
### Contents

1. **Innovative Technologies and Implications in Fermented Food and Beverage Industries: An Overview** .................................................. 1  
   Lopamudra Sahu and Sandeep Kumar Panda  

2. **Lactic Acid Bacteria and Yeasts as Starter Cultures for Fermented Foods and Their Role in Commercialization of Fermented Foods** ................................................................. 25  
   Sujatha Kandasamy, Digambar Kavitake, and Prathapkumar Halady Shetty  

3. **Advances in Microbial Fermentation and Fermented Food for Health** ................................................................. 53  
   Sudhanshu S. Behera, Pankajini Bal, Sushrirekha Das, Smita H. Panda, and Nakulananda Mohanty  

4. **Advances in Fermentation Technology for Novel Food Products** ................................................................. 71  
   Oluwafemi A. Adebo, Patrick B. Njobeh, Adedola S. Adeboye, Janet A. Adebiyi, Sunday S. Sobowale, Opeolu M. Ogundele, and Eugenie Kayitesi  

5. **Advances in Technology and New Product Development in the Beer, Wine, and Spirit Industry** ................................................................. 89  
   Inge Russell and Julie Kellershohn  

6. **Alcoholic Beverages: Technology and Next-Generation Marketing** ................................................................. 105  
   Julie Kellershohn  

7. **Advances in Probiotics, Prebiotics and Nutraceuticals** ................................................................. 121  
   Swati S. Mishra, Prafulla K. Behera, Biswabandita Kar, and Ramesh C. Ray
8 Probiotic Dairy Products: Inventions Toward Ultramodern Production .................................................. 143
Spiros Paramithiotis and Eleftherios H. Drosinos

9 Non-dairy Probiotic Foods: Innovations and Market Trends. ...... 159
Gargi Dey

10 Technological Interventions in Fermented Meat Production: The Commercial Perspective ............................ 175
Nevijo Zdolec

11 Modernization of Fermenters for Large-Scale Production in the Food and Beverage Industry ............................. 189
Steve Carly Zangue Desobgo

12 Advances in Genetic Engineering for Higher Production and Quality Improvement of Food and Beverages ................. 221
Aly Farag El Sheikha

13 Innovative and Safe Packaging Technologies for Food and Beverages: Updated Review ........................................ 257
Ishrat Majid, Mamta Thakur, and Vikas Nanda

14 Role of Consumers in Innovation of Novel Food and Beverages ....................................................... 289
Shalini Sehgal

15 IPRs in Respect to Food and Beverages ........................................ 297
Sripathi Rao Kulkarni

16 Application of Computational Intelligence Techniques for Forecasting Problematic Wine Fermentations Using Data from Classical Chemical Measurements ........................................ 317
Gonzalo Hernández, Roberto León, and Alejandra Urtubia

Index ............................................................................................................. 331