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RESEARCH NOTE

Application of fermentation in food processing including its industrial aspects

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SUMMARY:

Fermentation is brought about by the conversion of sugars into ethanol chemically. The fermentation technology applicable to food processing sector is also popularly known as zymology or zymurgy. Fermentation is an important and popular technique in food processing technology. It is resulted from the chemical reaction resulting from the breakdown of higher carbohydrates to alcohols and organic acids or alcoholic derivatives.

KEY WORDS: Fermentation, Food processing

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