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Numerous foods are prepared by fermentation processes in which one or more kinds of microorganisms are responsible for the

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characteristic flavour or texture, and sometimes for the keeping quality of the product. The manufacture of fermented food products is carried out on a small scale in homes in every country.

Fermented products are more

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palatable and are not as easily spoiled as the natural products. The microorganisms that produce the desirable changes may be the natural flora on the material to be fermented, or may be added as starter

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cultures. The yield of organic acids principally lactic, serve as a preserving agents. Lactic acid fermentation is an anaerobic intramolecular oxidation reduction process. Both homofermentative and

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heterofermentative lactic acid bacteria participate in food fermentations. In some fermented food products, yeasts and moulds also participate along with lactic acid bacteria. Most of the reactions in living

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organisms are catalyzed by protein molecules called enzymes. Enzymes can rightly be called the catalytic machinery of living systems.

The real breakthrough of enzymes occurred with the introduction of microbial

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proteases into detergents. Most of the enzymes are produced by microorganisms in submerged cultures in large reactors called fermentors. In choosing the production strain several aspects have to be

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considered. Industrial enzyme market is growing steadily. The reason for this lies in improved production efficiency resulting in cheaper enzymes, in new application fields. Tailoring enzymes

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for specific applications
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continuously improving tools
and understanding of
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relationships and increased
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production of actinomycete
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