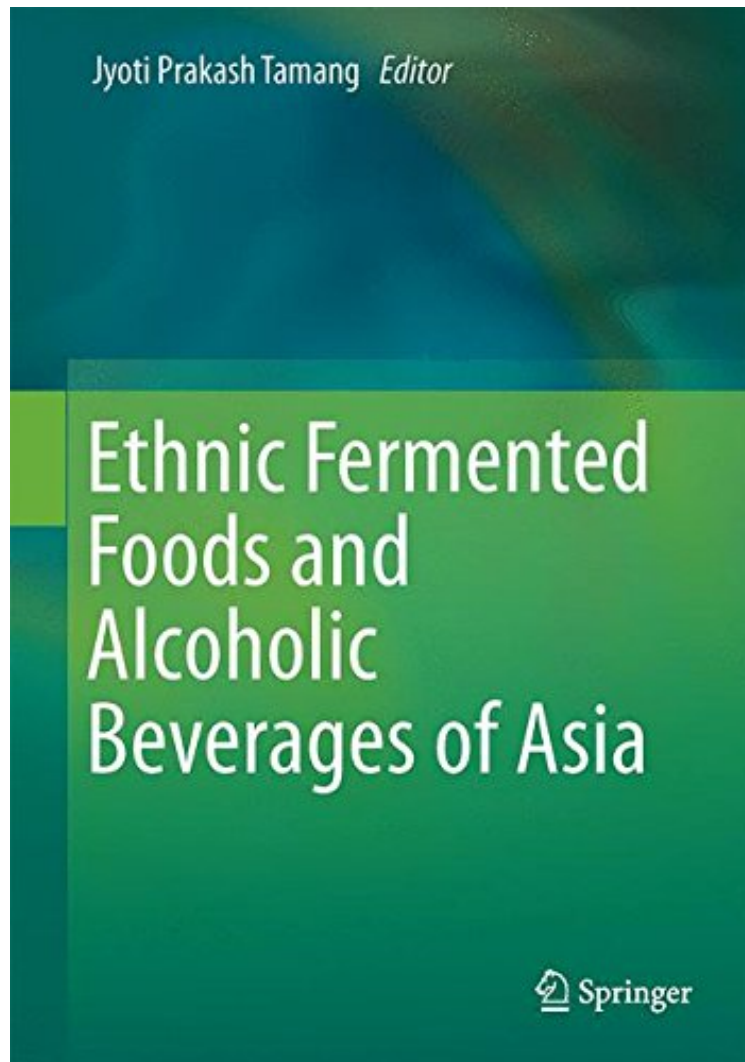


[Free] Ethnic Fermented Foods and Alcoholic Beverages of Asia

Ethnic Fermented Foods and Alcoholic Beverages of Asia

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From Springer : Ethnic Fermented Foods and Alcoholic Beverages of Asia before purchasing it in order to gage whether or not it would be worth my time, and all praised Ethnic Fermented Foods and Alcoholic Beverages of Asia:

Asia has a long history of preparation and consumption of various types of ethnic fermented foods and alcoholic beverages based on available raw substrates of plant or animal sources and also depending on agro-climatic conditions of the regions. Diversity of functional microorganisms in Asian ethnic fermented foods and alcoholic beverages consists of bacteria (Lactic acid bacteria and Bacillus species, micrococci, etc.), amyolytic and alcohol-producing yeasts and filamentous moulds. Though there are hundreds of research articles, review papers, and limited books on

fermented foods and beverages, the present book: *Ethnic Fermented Foods and Alcoholic Beverages of Asia* is the first of this kind on compilation of various ethnic fermented foods and alcoholic beverages of Asia. This book has fifteen chapters covering different types of ethnic fermented foods and alcoholic beverages of Asia. Some of the authors are well-known scientists and researchers with vast experiences in the field of fermented foods and beverages who include Prof. Tek Chand Bhalla, Dr. Namrata Thapa (India), Prof. Yearul Kabir and Dr. Mahmud Hossain (Bangladesh), Prof. Tika Karki (Nepal), Dr. Saeed Akhtar (Pakistan), Prof. Sagarika Ekanayake (Sri Lanka), Dr. Werisit Sanpamongkolchai (Thailand), Prof. Sh. Demberel (Mongolia), Dr. Yoshiaki Kitamura, Dr. Ken-Ichi Kusumoto, Dr. Yukio Magariyama, Dr. Tetsuya Oguma, Dr. Toshiro Nagai, Dr. Soichi Furukawa, Dr. Chise Suzuki, Dr. Masataka Satomi, Dr. Kazunori Takamine, Dr. Naonori Tamaki and Dr. Sota Yamamoto (Japan), Prof. Dong-Hwa Shin, Prof. Cherl-Ho Lee, Dr. Young-Myoung Kim, Dr. Wan-Soo Park Dr. Jae-Ho Kim (South Korea) Dr. Maryam Tajabadi Ebrahimi (Iran), Dr. Francisco B. Elegado (Philippines), Prof. Ingrid Suryanti Surono (Indonesia), Dr. Vu Nguyen Thanh (Vietnam). Researchers, students, teachers, nutritionists, dieticians, food entrepreneurs, agriculturalist, government policy makers, ethnologists, sociologists and electronic media persons may read this book who keep interest on biological importance of Asian fermented foods and beverages.

From the Back Cover Asia has a long history of preparation and consumption of various types of ethnic fermented foods and alcoholic beverages based on available raw substrates of plant or animal sources and also depending on agro-climatic conditions of the regions. Diversity of functional microorganisms in Asian ethnic fermented foods and alcoholic beverages consists of bacteria (Lactic acid bacteria and *Bacillus* species, micrococci, etc.), amylolytic and alcohol-producing yeasts and filamentous moulds. Though there are hundreds of research articles, review papers, and limited books on fermented foods and beverages, the present book: *Ethnic Fermented Foods and Alcoholic Beverages of Asia* is the first of this kind on compilation of various ethnic fermented foods and alcoholic beverages of Asia. This book has fifteen chapters covering different types of ethnic fermented foods and alcoholic beverages of Asia. Some of the authors are well-known scientists and researchers with vast experiences in the field of fermented foods and beverages who include Prof. Tek Chand Bhalla, Dr. Namrata Thapa (India), Prof. Yearul Kabir and Dr. Mahmud Hossain (Bangladesh), Prof. Tika Karki (Nepal), Dr. Saeed Akhtar (Pakistan), Prof. Sagarika Ekanayake (Sri Lanka), Dr. Werisit Sanpamongkolchai (Thailand), Prof. Sh. Demberel (Mongolia), Dr. Yoshiaki Kitamura, Dr. Ken-Ichi Kusumoto, Dr. Yukio Magariyama, Dr. Tetsuya Oguma, Dr. Toshiro Nagai, Dr. Soichi Furukawa, Dr. Chise Suzuki, Dr. Masataka Satomi, Dr. Kazunori Takamine, Dr. Naonori Tamaki and Dr. Sota Yamamoto (Japan), Prof. Dong-Hwa Shin, Prof. Cherl-Ho Lee, Dr. Young-Myoung Kim, Dr. Wan-Soo Park Dr. Jae-Ho Kim (South Korea) Dr. Maryam Tajabadi Ebrahimi (Iran), Dr. Francisco B. Elegado (Philippines), Prof. Ingrid Suryanti Surono (Indonesia), Dr. Vu Nguyen Thanh (Vietnam). Researchers, students, teachers, nutritionists, dieticians, food entrepreneurs, agriculturalist, government policy makers, ethnologists, sociologists and electronic media persons may read this book who keep interest on biological importance of Asian fermented foods and beverages.

About the Author Professor Dr. Jyoti Prakash Tamang is one of the authorities of global fermented foods and beverages for last 28 years. He did Ph.D. in Microbiology from North Bengal University, India in 1992, Post-doc research works from National Food Research Institute, Tsukuba, Japan in 1995, and Institute of Hygiene and Toxicology, Germany in 2002. He was awarded the prestigious National Bioscience Award of Department of Biotechnology by Government of India in 2005, and Gourmand Best Cookbook Award of Paris in 2010. He is a Fellow of National Academy of Agricultural Sciences (2012), Fellow of Indian Academy of Microbiological Sciences (2010), and Fellow of Biotech Research Society of India (2006). He has published more than 135 research papers, and authored several books including (1) *Himalayan Fermented Foods: Microbiology, Nutrition, and Ethnic Values* (2010), (2) *Fermented Foods and Beverages of the World* (2011) and (3) *Health Benefits of Fermented Foods and Beverages* (2015) all published by CRC Press, Taylor Francis Group, USA. He has one patent, and has produced several Ph.D. students. He is a member of several prestigious national and international academics including International Yeast Commission, Asian Federation of Lactic Acid Bacteria, etc. Prof. Tamang is a senior Professor in Department of Microbiology and also Dean of School of Life Sciences of Sikkim University, a national university at Gangtok, India.