

Contents

Series Editor's Preface	ix
Preface to Second Edition	xi
About the Author	xiii
List of Contributors.....	xv
Chapter 1 The History of Fermented Foods	1
<i>Jashbhai B. Prajapati and Baboo M. Nair</i>	
Chapter 2 Challenges Associated with the Development of Probiotic-Containing Functional Foods.....	25
<i>Niamh Kearney, Catherine Stanton, Colette Desmond, Mairead Coakley, J. Kevin Collins, Gerald Fitzgerald, and R. Paul Ross</i>	
Chapter 3 The Properties of <i>Enterococcus faecium</i> and the Fermented Milk Product—Gaio®.....	71
<i>Marcelo Chiara Bertolami and Edward R. Farnworth</i>	
Chapter 4 Kefir—A Fermented Milk Product	89
<i>Edward R. Farnworth and Isabelle Mainville</i>	
Chapter 5 Yogurt and Immunity: The Health Benefits of Fermented Milk Products That Contain Lactic Acid Bacteria	129
<i>Judy Van de Water and Phornnop Naiyanetr</i>	
Chapter 6 Health Properties of Milk Fermented with <i>Lactobacillus casei</i> strain Shirota (LcS).....	165
<i>Kouji Miyazaki and Takeshi Matsuzaki</i>	
Chapter 7 Biologically Active Peptides Released in Fermented Milk: Role and Functions.....	209
<i>Gabriel Vinderola, Alejandra de Moreno de LeBlanc, Gabriela Perdigón, and Chantal Matar</i>	

Chapter 8	Cheese and Its Potential as a Probiotic Food	243
	<i>Knut J. Heller, Wilhelm Bockelmann, Juergen Schrezenmeir, and Michael deVrese</i>	
Chapter 9	Natto: A Soybean Food Made by Fermenting Cooked Soybeans with <i>Bacillus subtilis</i> (<i>natto</i>)	267
	<i>Tomohiro Hosoi and Kan Kiuchi</i>	
Chapter 10	Fermented Meat.....	291
	<i>Walter P. Hammes, Dirk Haller, and Michael G. Gänzle</i>	
Chapter 11	Miso: Production, Properties, and Benefits to Health.....	321
	<i>Yukiko Minamiyama and Shigeru Okada</i>	
Chapter 12	Korean Fermented Foods: Kimchi and Doenjang	333
	<i>Jeonghee Surh, Young-Kyung Lee Kim, and Hoonjeong Kwon</i>	
Chapter 13	<i>Lactobacillus plantarum</i> : The Role in Foods and in Human Health	353
	<i>Göran Molin</i>	
Chapter 14	Sauerkraut.....	395
	<i>Wilhelm Holzapfel, Ulrich Schillinger, and Herbert Buckenhüskes</i>	
Chapter 15	New Trends of Table Olive Processing for Quality Control and Functional Proprieties	413
	<i>Moktar Hamdi</i>	
Chapter 16	Traditional Chinese Fermented Foods	433
	<i>Y-H. Peggy Hsieh, Steven Pao, and Jiangrong Li</i>	
Chapter 17	Tempeh: A Mold-Modified Indigenous Fermented Food	475
	<i>Daniel Y. C. Fung and Beth Ann Crozier-Dodson</i>	
Chapter 18	Thai Fermented Foods: Microorganisms and Their Health Benefits	495
	<i>Somboon Tanasupawat and Wonnop Visessanguan</i>	

Chapter 19	Production of Probiotic Cultures and Their Addition in Fermented Foods.....	513
	<i>Claude P. Champagne and Henrik Møllgaard</i>	
Chapter 20	The Future for Fermented Foods	533
	<i>Edward R. Farnworth</i>	
Index		551