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The nutritive value of indigenous fermented foods and their role in the diet as well as industrial manufacture of these products are covered. Products include soya sauce, miso, sake, tapai (fermented rice or cassava), African beers, mageu (sour maize beverage), ogi (fermented starch cake processed from maize, sorghum and millet), and gari (cassava based).

Industrialization of indigenous fermented foods.

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Miso is a semisolid fermented food made from soybeans, rice or barley, and salt (1,2). Similar foods are also produced in other parts of East and Southeast Asia. They are referred to as “jang” in China, “doenjang” in Korea, “taucho” in Indonesia, and “tao-tsi” in the Philippines.

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Chapter 1 Industrialization of Fermented Soy Sauce Production Centering Around Japanese Shoyu --chapter 2 Industrialization of Japanese Miso Fermentation --chapter 3 Industrialization of Sake Manufacture --chapter 4 Industrialization of Japanese Natto --chapter 5 Tapai Processing in Malaysia: A Technology in Transition --chapter 6 Industrialization of Africa's Indigenous Beer

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Table 38.1 Some important indigenous fermented foods (Continued) (Continued) 38. Indigenous Fermented Foods 821. ... industrial molds that have been used for centuries in the .

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Indigenous fermented foods are produced at the household level in a majority of African countries. Increasing industrialization and urbanisation trends in these countries will however dictate the need for larger scale production of fermented foods of consistent quality.

Fermented cereals a global perspective. Chapter 2.

Dirar, H.A. (1991) The indigenous fermented foods and beverages of Sudan, in Applications of Biotechnology to Food Processing in Africa, United Nations Industrial Development Organisation Paper 92-55931, pp. 23-40.

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Industrialization of Indigenous Fermented Foods 2nd ...

Department of Food Science and Technology, University of Agriculture, Abeokuta, Ogun State, Nigeria Studies on selected fermented foods, indigenous to Nigeria, viz. ogi, gari, fufu,lafun, iru, ogiri, ugba and okpeye, are reviewed. A brief description about their production process is presented. The evaluation about their commercialisation is given.

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