

Alcoholic Fermentation

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Chemical Examination of Alcoholic Liquors - A Manual of the Constituents of the Distilled Spirits and Fermented Liquors of Commerce, and Their Qualitative and Quantitative Determination

- Albert B. Prescott 2015-11-18

This vintage book contains a complete manual of the constituents of the distilled spirits and fermented liquors of commerce, with extensive details of their qualitative and quantitative properties. It was originally intended as an outline of the basic chemistry of alcoholic liquors, and has been written in such a way as to be accessible to those with little scientific knowledge or background. This volume is recommended for those with an interest in the history and development of the alcohol industry, and would make for a valuable addition to collections of allied literature. Contents include: "Alcohol, its Composition and Properties," "Generic Use of the Term Alcohol and the Variability of its Mixtures," "The Alcoholic Fermentation Proper; the Yeast Plant," "Formation of Succinic Acid and Glycerine and other Alcohols," "Saccharine Fermentation," et cetera. Many vintage books such as this are increasingly scarce and expensive. We are republishing this volume now in an affordable, high-quality edition complete with a specially commissioned new introduction on cocktail and beverage making.

Studies on fermentation - Louis Pasteur 1879

Handbook of Alcoholic Beverages - Alan J. Buglass 2011-01-13

A comprehensive two-volume set that describes the science and technology involved in the production and analysis of alcoholic beverages. At the heart of all alcoholic beverages is the process of fermentation, particularly alcoholic fermentation, whereby sugars are converted to ethanol and many other minor products. The Handbook of Alcoholic Beverages tracks the major fermentation process, and the major chemical, physical and technical processes that accompany the production of the world's most familiar alcoholic drinks. Indigenous beverages and small-scale production are also covered to a significant extent. The overall approach is multidisciplinary, reflecting the true nature of the subject. Thus, aspects of biochemistry, biology (including microbiology), chemistry, health science, nutrition, physics and technology are all necessarily involved, but the emphasis is on chemistry in many areas of the book. Emphasis is also on more recent developments and innovations, but there is sufficient background for less experienced readers. The approach is unified, in that although different beverages are dealt with in different chapters, there is extensive cross-referencing and comparison between the subjects of each chapter.

Divided into five parts, this comprehensive two-volume work presents: INTRODUCTION, BACKGROUND AND HISTORY: A simple introduction to the history and development of alcohol and some recent trends and

developments, FERMENTED BEVERAGES: BEERS, CIDERS, WINES AND RELATED DRINKS: the latest innovations and aspects of the different fermentation processes used in beer, wine, cider, liquor wines, fruit wines, low-alcohol and related beverages. SPIRITS: cover distillation methods and stills used in the production of whisky, cereal- and cane-based spirits, brandy, fruit spirits and liquers ANALYTICAL METHODS: covering the monitoring of processes in the production of alcoholic beverages, as well as sample preparation, chromatographic, spectroscopic, electrochemical, physical, sensory and organoleptic methods of analysis. NUTRITION AND HEALTH ASPECTS RELATING TO ALCOHOLIC BEVERAGES: includes a discussion on nutritional aspects, both macro- and micro-nutrients, of alcoholic beverages, their ingestion, absorption and catabolism, the health consequences of alcohol, and details of the additives and residues within the various beverages and their raw materials.

The Fungi Used in Alcoholic Fermentation in Siam (Thailand) - Viroon Suwanakitti 1950

Concepts of Biology - Samantha Fowler 2018-01-07

Concepts of Biology is designed for the single-semester introduction to biology course for non-science majors, which for many students is their only college-level science course. As such, this course represents an important opportunity for students to develop the necessary knowledge, tools, and skills to make informed decisions as they continue with their lives. Rather than being mired down with facts and vocabulary, the typical non-science major student needs information presented in a way that is easy to read and understand. Even more importantly, the content should be meaningful. Students do much better when they understand why biology is relevant to their everyday lives. For these reasons, Concepts of Biology is grounded on an evolutionary basis and includes exciting features that highlight careers in the biological sciences and everyday applications of the concepts at hand. We also strive to show the interconnectedness of topics within this extremely broad discipline. In order to meet the needs of today's instructors and students, we maintain

the overall organization and coverage found in most syllabi for this course. A strength of Concepts of Biology is that instructors can customize the book, adapting it to the approach that works best in their classroom. Concepts of Biology also includes an innovative art program that incorporates critical thinking and clicker questions to help students understand--and apply--key concepts.

Alcoholic Fermentation - Arthur Harden 2016-05-24

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The Quantitative Effect of PH, Ethanol and Sulfur Dioxide on Malo-lactic Fermentation Rate - Aloysius Remigius Orok 1977

FIZZ - Elise van Iterson 2020-04-07

Fermentation produces fantastic non-alcoholic drinks. Think of a fresh and tart kombucha, a thirst quenching water kefir, or an earthy beet kvass.. They all fizz with healthy bacteria and they all surprise you with their complex taste. More and more, you'll see these drinks offered in top restaurants and cocktail bars. But you can also make them yourself. Fermented drinks, with their natural sparkle and slightly yeasty taste, are a great alternative to wine or beer. They are perfect for those who

want to consume less alcohol and those who want to give a pro biotic boost to their body. This book tells you everything you need to know to brew these healthy and alcohol-free drinks yourself. You will find accessible recipes with step-by-step illustrations, scientific background information on the fermentation process, and 'juicy' anecdotes about the origin of these extraordinary drinks.

Fermentation - Joseph S. Fruton 2006

Human knowledge of the conversion of grape must into wine and of cereal dough into bread is as old as agriculture. This book is a study of the ways this phenomenon (fermentation) has been considered since Aristotle to be analogous to natural processes such as human digestion. During 1200-1600 A.D., alchemists wrote "ferments" or "elixirs" that could turn lead into gold. A century later, in Newton's time, many physicians and natural philosophers considered fermentation to be an important natural process. The 18th century was marked by Lavoisier's celebrated experiment on alcoholic fermentation. The 19th-century debate about the nature of this process was concluded by Buchner's preparation of a active cell-free yeast extract. During 1910-1940 many researchers participated in the identification of the chemical intermediates and catalysts in the multi-enzyme pathway of alcoholic fermentation.

Biochemistry of Plant Diseases - Minnesota. Agricultural experiment station 1928

Alcoholic Fermentation - Arthur Harden 1911

Alcoholic Fermentation by Fusarium Lini Bolley - Houston Letcher 1925

On Fermentation - Paul Schützenberger 1876

Metabolic Engineering and Characterisation of the Malolactic Wine Yeast ML01 - John Ivan Husnik 2007

Malolactic fermentation (MLF) is essential for deacidification of high acid

grape must and the production of well-balanced wines. The bacterial MLF is unreliable and stuck MLFs often lead to spoilage of wines and the production of biogenic amines. A genetically stable industrial strain of *Saccharomyces cerevisiae* was constructed by integrating a linear cassette containing the *Schizosaccharomyces pombe* malate permease gene (*mae1*) and the *Oenococcus oeni* malolactic gene (*mleA*) under control of the *S. cerevisiae* PGK1 promoter and terminator sequences into the URA3 locus of an industrial wine yeast strain. The malolactic yeast strain, ML01, completes the MLF during the alcoholic fermentation in a variety of musts including a high acid Chardonnay must containing 9.2 g/L of malate. ML01 cannot appreciably decarboxylate L-malic acid to L-lactic acid when present at levels below 1% of the total inoculum. ML01 contains no antibiotic resistance marker genes or vector DNA sequences. Global gene expression patterns and analysis of the proteome showed that no metabolic pathway was affected by the introduction of the malolactic cassette. The presence of the malolactic cassette in the genome does not affect growth, ethanol production, fermentation kinetics or metabolism of ML01. Wines produced by the ML01 yeast have lower volatile acidity and improved color properties compared to wines produced with the parental yeast and a bacterial MLF. GC/MS analysis of volatile compounds revealed that wine produced by ML01 did not contain any compounds that were not detected in wine produced with the parental strain S92 or with S92 and malolactic bacteria. Moreover, ML01 reduces the processing time after alcoholic fermentation and produces wine that is judged highest in overall quality by trained tasters. Analyses of the phenotype, DNA, RNA, and proteins demonstrate that the recombinant yeast ML01 is substantially equivalent to the parental strain S92. ML01 has been approved for use in Canada and has 'Generally Regarded As Safe' status with the US FDA. It is the first metabolically engineered yeast to be commercialised by the wine industry and is currently available in Canada, the USA and Moldova.

Technology for Wine and Beer Production from Ipomoea batatas - Sandeep Kumar Panda 2019-08-08

Purple sweet potato (PSP) is a special type of sweet potato with high

concentration of anthocyanin pigment in the root. It is rich in starch, sugar, minerals, vitamins and antioxidants like phenolics, β -carotene, and has a strong prospect as substrate for alcoholic fermentation. The low cost of sweet potato and its prospective usage in the production of alcoholic beverages make it viable for commercialization. The book reviews the use of the roots of PSP for the production of three novel products, i.e. anthocyanin rich wine (red wine), herbal/medicinal sweet potato wine, and anthocyanin rich beer which have higher health benefit than other wines and beers. The book elucidates the use of novel technologies in the preparation of this non-conventional wine and beer, processing, biochemical and organoleptic quality of the finished products and health implications. It will be of interest to innovators, researchers and students. The novel technologies in wine and beer making described in the book will set a precedence for production of other alcoholic beverages from starchy sources.

Yeasts in the Production of Wine - Patrizia Romano 2019-09-16

It is well established that certain strains of yeasts are suitable for transforming grape sugars into alcohol, while other yeast strains are not suitable for grape fermentations. Recent progress has clearly demonstrated that the sensory profile of a wine is characteristic of each vine cultivated, and the quality and technological characteristics of the final product varies considerably due to the strains which have performed and/or dominated the fermentation process. Because of their technological properties, wine yeast strains differ significantly in their fermentation performance and in their contribution to the final bouquet and quality of wine, such as useful enzymatic activities and production of secondary compounds related both to wine organoleptic quality and human health. The wine industry is greatly interested in wine yeast strains with a range of specialized properties, but as the expression of these properties differs with the type and style of wine to be made, the actual trend is in the use of selected strains, which are more appropriate to optimize grape quality. Additionally, wine quality can be influenced by the potential growth and activity of undesirable yeast species, considered spoilage yeasts, which cause sluggish and stuck fermentation and

detrimental taste and aroma in the wine.

Alcoholic Beverages - Alexandru Grumezescu 2019-03-30

Alcoholic Beverages, Volume Seven in The Science of Beverages series, is a multidisciplinary resource for anyone who needs deeper knowledge on the most recent approaches in beverage development, technology, and engineering, along with their effects on beverage composition, quality, sensory and nutritional features. The book discusses main alcoholic beverages, such as spirits and wines that are thoroughly analyzed in terms of production, sustainability, and future perspectives. It offers examples of the new trends and the most recent technologies and approaches in the industry of alcoholic drinks. Includes a variety of trending ingredients for novel beverage production Provides different approaches for the identification of adulterations and contaminants in alcoholic beverages Includes research examples and applications of different products, such as beer, wine, and spirits

Industrial Fermentations - Leland Alfred Underkofler 1954

Food, Fermentation, and Micro-organisms - Charles W. Bamforth 2019-04-29

Fermentation and the use of micro-organisms is one of the most important aspects of food processing - an industry that is worth billions of US dollars world-wide. Integral to the making of goods ranging from beer and wine to yogurt and bread, it is the common denominator between many of our favorite things to eat and drink. In this updated and expanded second edition of Food, Fermentation, and Micro-organisms, all known food applications of fermentation are examined. Beginning with the science underpinning food fermentations, the author looks at the relevant aspects of microbiology and microbial physiology before covering individual foodstuffs and the role of fermentation in their production, as well as the possibilities that exist for fermentation's future development and application. Many chapters, particularly those on cheese, meat, fish, bread, and yoghurt, now feature expanded content and additional illustrations. Furthermore, a newly included chapter looks at indigenous alcoholic beverages. Food, Fermentation, and Micro-

organisms, Second Edition is a comprehensive guide for all food scientists, technologists, and microbiologists working in the food industry and academia today. The book will be an important addition to libraries in food companies, research establishments, and universities where food studies, food science, food technology and microbiology are studied and taught.

Wine Microbiology - Claudio Delfini 2001-03-23

This volume applies an inductive experimental approach to recognize, control and resolve the variables that effect the wine-making process and the quality of the final product - focusing on the grape variety-yeast interaction controversy. It contains over 300 drawings, photographs and photomicrographs that illustrate the diagnostic morphology of wine yeast and bacteria used to track wine spoilage and related problems.

ALCOHOLIC FERMENTATION - Arthur 1865-1940 Harden 2016-08-24

Applications of Biotechnology in Traditional Fermented Foods -

National Research Council 1992-02-01

In developing countries, traditional fermentation serves many purposes. It can improve the taste of an otherwise bland food, enhance the digestibility of a food that is difficult to assimilate, preserve food from degradation by noxious organisms, and increase nutritional value through the synthesis of essential amino acids and vitamins. Although "fermented food" has a vaguely distasteful ring, bread, wine, cheese, and yogurt are all familiar fermented foods. Less familiar are gari, ogi, idli, ugba, and other relatively unstudied but important foods in some African and Asian countries. This book reports on current research to improve the safety and nutrition of these foods through an elucidation of the microorganisms and mechanisms involved in their production. Also included are recommendations for needed research.

Manual of Alcoholic Fermentation - C. G. Matthews 1901

Progressive Changes in PH, Acidity and Alcohol Concentration Produced by Prolonged Yeast Fermentation in Bread Doughs of Varying Initial Sugar Concentration ... - Donald Clyde Hughes 1931

Handbook of Enology, Volume 1 - Pascal Ribéreau-Gayon 2006-05-01

The "Microbiology" volume of the new revised and updated Handbook of Enology focuses on the vinification process. It describes how yeasts work and how they can be influenced to achieve better results. It continues to look at the metabolism of lactic acid bacterias and of acetic acid bacterias, and again, how can they be treated to avoid disasters in the winemaking process and how to achieve optimal results. The last chapters in the book deal with the use of sulfur-dioxide, the grape and its maturation process, harvest and pre-fermentation treatment, and the basis of red, white and speciality wine making. The result is the ultimate text and reference on the science and technology of the vinification process: understanding and dealing with yeasts and bacterias involved in the transformation from grape to wine. A must for all serious students and practitioners involved in winemaking.

Fermented Beverages - Alexandru Grumezescu 2019-03-05

Fermented Beverages, Volume Five, the latest release in The Science of Beverages series, examines emerging trends and applications of different fermented beverages, including alcoholic and non-alcoholic drinks. The book discusses processing techniques and microbiological methods for each classification, their potential health benefits, and overall functional properties. The book provides an excellent resource to broaden the reader's understanding of different fermented beverages. It is ideal for research and development professionals who are working in the area of new products. Presents research examples to help solve problems and optimize production Provides recent technologies used for quality analysis Includes industry formulations for different beverages to increase productivity and innovation Includes common industry formulations to foster the creation of new products

Fermented Beverage Production - Andrew G.H. Lea 2003-06-30

An essential resource for any company producing or selling fermented alcoholic beverages. It provides a practical overview of production, focusing on concepts and processes pertinent to all fermented alcoholic beverages, as well as those specific to a variety of individual beverages.

Microbiology of Ethanol Fermentation in Sugarcane Biofuels - Sandra

Regina Ceccato-Antonini 2022-11-28

This book discusses the microbiology of fermentation for the production of bioethanol from sugarcane. Coverage includes how selected yeasts improve ethanol yield and productivity concerning recent advances at genomic, transcriptomic, and proteomic levels, how microorganisms (bacteria and yeasts) interact with each other in fermentation vats, and the application of microbiological monitoring methods with safety and precision. Special attention is given to antimicrobial strategies used to decrease contamination. The book is aimed at professionals working in the bioethanol industry, as well as students and researchers studying biological and biotechnological aspects of applied matters such as industrial microbiology and industrial fermentations. The English translation of this book from its Portuguese original manuscript was done with the help of artificial intelligence (machine translation by the service provider DeepL.com). A subsequent human revision of the content was done by the author. Covers common microbiological monitoring techniques; Reviews selected yeasts used in the bioethanol industry; Examines the role of bacteria and native yeasts in ethanolic fermentation and methods to control their growth.

Advances in Vinegar Production - Argyro Bekatorou 2019-09-11

In industrial vinegar production, there are three main types of methods involved; the slow, handcrafted, traditional method ("Orleans" or "French" method), and the rapid submerged and generator methods. The current trend is to fuse traditional techniques with state-of-the-art technologies, and a variety of approaches have been developed to increase fermentation efficiency and reduce cost and fermentation time. This book reports on all the recent innovations in vinegar production, and compares them to the traditional submerged fermentation systems. The new trends on raw materials, substrate pretreatment strategies, alcoholic fermentation, and acetification systems are also reviewed.

On the Oxidations and Cleavages of Glucose - Victor Birckner 1912

Brewing Fermentation Process and It's Microbial Aspects - Karthikeyan Velmurugan 2013-01

The Beer is defined as a drink obtained by the alcoholic fermentation of an aqueous extract of germinated cereals with the addition of hops. The principle distinction between beer and other drinks is the persistent heat formed by evolution of carbon -di -oxide. Fermentation is the process by which fermentable carbohydrates like sugars are converted by the yeast into alcohol, carbon - dioxide and numerous by products. Beer is a fermented beverage made from barley malt, hops, water, yeast and sometimes other ingredients. Wort is a sweet liquid derived from mashing, or mixing malted barley with water. At this stage, it is regarded "Sweet wort" later as brewed wort and finally beer. Fermentation is dependent on the composition of the wort, the yeast and fermentation conditions, only two strains are used for brewing: *Sacchromyces cervisiae* (ale yeast) and *Sacchromyces uvarum* (lager yeast). *Sacchromyces cervisiae* is the most thoroughly investigated Eukaryotic microorganism, which aids our understanding of the biology of the Eukaryotic cell. For several centuries, *Sacchromyces cervisiae* has been used in the production of food and alcoholic beverage.

The Prokaryotes - Stanley Falkow 2006-07-13

The revised Third Edition of *The Prokaryotes*, acclaimed as a classic reference in the field, offers new and updated articles by experts from around the world on taxa of relevance to medicine, ecology and industry. Entries combine phylogenetic and systematic data with insights into genetics, physiology and application. Existing entries have been revised to incorporate rapid progress and technological innovation. The new edition improves on the lucid presentation, logical layout and abundance of illustrations that readers rely on, adding color illustration throughout. Expanded to seven volumes in its print form, the new edition adds a new, searchable online version.

Alcohol and its Role in the Evolution of Human Society - Ian S Hornsey 2016-01-13

Archaeologists and anthropologists (especially ethnologists) have for many years realised that man's ingestion of alcoholic beverages may well have played a significant part in his transition from hunter-gatherer to agriculturalist. This unique book provides a scientific text on the subject

of 'ethanol' that also aims to include material designed to show 'non-scientists' what fermentation is all about. Conversely, scientists may well be surprised to find the extent to which ethanol has played a part in evolution and civilisation of our species.

The Enigma of Ferment - Ulf Lagerkvist 2005

This popular account of the history of ferment takes the reader on a fascinating journey from its obscure origins in medieval medicine and alchemy to the modern concept of the enzyme. During the 19th century, the question of the nature of the ferment led to a long and bitter conflict between those that believed in a vital force peculiar to the living cell and those that looked for a more chemical explanation. The book takes an in-depth look at the events of 1897 when Eduard Buchner demonstrated that cell-free extracts of yeast could catalyze alcoholic fermentation, putting an end to 'vitalism' and at the same time earning him a Nobel Prize, the first to be awarded for purely biochemical work.

Alcoholic Fermentation - Arthur Harden 1914

Alcoholic Fermentation - Arthur Harden 2019-07-08

Alcoholic Fermentation: Edited By R. H. A. Plimmer And F. G. Hopkins

This book is a result of an effort made by us towards making a contribution to the preservation and repair of original classic literature. In an attempt to preserve, improve and recreate the original content, we have worked towards: 1. Type-setting & Reformatting: The complete work has been re-designed via professional layout, formatting and type-setting tools to re-create the same edition with rich typography, graphics, high quality images, and table elements, giving our readers the feel of holding a 'fresh and newly' reprinted and/or revised edition, as opposed to other scanned & printed (Optical Character Recognition - OCR) reproductions. 2. Correction of imperfections: As the work was re-created from the scratch, therefore, it was vetted to rectify certain conventional norms with regard to typographical mistakes, hyphenations, punctuations, blurred images, missing content/pages, and/or other related subject matters, upon our consideration. Every attempt was made to rectify the imperfections related to omitted constructs in the original

edition via other references. However, a few of such imperfections which could not be rectified due to intentional/unintentional omission of content in the original edition, were inherited and preserved from the original work to maintain the authenticity and construct, relevant to the work. We believe that this work holds historical, cultural and/or intellectual importance in the literary works community, therefore despite the oddities, we accounted the work for print as a part of our continuing effort towards preservation of literary work and our contribution towards the development of the society as a whole, driven by our beliefs. We are grateful to our readers for putting their faith in us and accepting our imperfections with regard to preservation of the historical content. HAPPY READING!

Handbook on Small & Medium Scale Industries (Biotechnology Products)

- Dr. H. Panda 2017-02-09

The Indian biotechnology industry is one of the fastest growing knowledge-based sectors in India and is expected to play an important role in small & medium enterprises industries. Biotechnology is not just one technology, but many. There are a wide variety of products that the biotechnology field has produced. Biotechnology as well all know, is the field of combination of various fields such as genetics, environmental biology, biochemistry, environmental, general, agriculture, fermentation, etc. Biotechnology has a long history of use in food production and processing. It has helped to increase crop productivity by introducing such qualities as disease resistance and increased drought tolerance to the crops. Biotechnology used in processing of wines, beers, Coffee, Tea, Cabbage and Cucumber, etc. Fermentation is biotechnology in which desirable microorganisms are used in the production of value-added products of commercial importance. The products of fermentation are many: alcohol and carbon dioxide are obtained from yeast fermentation of various sugars. Lactic acid, acetic acid and Organic acid are products of bacteria action; citric acid, D-Gluconic acid, Coffee, Tea, Cabbage & Cucumber and Yeasts are some of the products obtained from fermentation. The worldwide demand for biotech products is the only indication; the speed of its advance is the only set to accelerate. Indian

Biotechnology industry is considered as one of the sunrise sectors in India. The industry is divided into five major segments: Bio-Pharma, Bio-Services, Bio-Agri, Bio-Industrial and Bio-Informatics. Biotechnology industry's growth in India is primarily driven by vaccines and recombinant therapeutics. The biotechnology sector of India is highly innovative and is on a strong growth trajectory. The sector, with its immense growth potential, will continue to play a significant role as an innovative manufacturing hub. The high demand for different biotech products has also opened up scope for the foreign companies to set up base in India. Today in India there are more than 350 Biotechnology companies in India providing employment for over 20,000 scientists. The authors cover different aspects of biotechnology such as production of fermented foods, functional foods, enzymes in food processing. The Book contains production of Wines and Beers, Production of Amino Acids, Lactic Acid, Acetic Acid and Organic Acid, Processing of Coffee, Tea, Cabbage, Cucumber, Yeasts and Photographs of Plant & Machinery with Supplier's Contact Details. The book provides a better understanding about biotechnology production of value-added products, improve productivity, and enhance product quality in the agro food processing sector. The book is highly recommended to new entrepreneurs, professionals, existing units who wants to start manufacturing business of biotechnology products.

Modern Technologies and Their Influence in Fermentation Quality - Santiago Benito 2020-05-20

During the last few years, industrial fermentation technologies have advanced in order to improve the quality of the final product. Some examples of those modern technologies are the biotechnology developments of microbial materials, such as *Saccharomyces* and non-*Saccharomyces* yeasts or lactic bacteria from different genera. Other technologies are related to the use of additives and adjuvants, such as nutrients, enzymes, fining agents, or preservatives and their management, which directly influence the quality and reduce the risks in final fermentation products. Other technologies are based on the management of thermal treatments, filtrations, pressure applications, ultrasounds, UV, and so on, which have also led to improvements in fermentation quality in recent years. The aim of the issue is to study new technologies able to improve the quality parameters of fermentation products, such as aroma, color, turbidity, acidity, or any other parameters related to improving sensory perception by the consumers. Food safety parameters are also included.

Micro-organisms and Fermentation - Alfred Jørgensen 1893

Proteomic Analysis of Yeast Strain UCD 932 During an Alcoholic Fermentation - Christopher David Cooney 2003