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Steinkraus (RIP) was a world class expert on fermented foods. The original edition is a selection of papers from an international symposium on fermented foods. It is an excellent cross cultural study of indigenous fermented foods, considering European , SE Asian and Asian fermented products including mushroom products.

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This is a list of fermented foods, which are foods produced or preserved by the action of microorganisms. In this context, fermentation typically refers to the fermentation of sugar to alcohol using yeast, but other fermentation processes involve the use of bacteria such as lactobacillus, including the making of foods such as yogurt and sauerkraut.

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