

Contents

1	The Importance of Lactic Acid in the Current Food Industry.	
	An Introduction.	1
1.1	Introduction	2
1.2	Lactic Acid as a Food Additive	2
1.3	Lactic Acid Derivatives as Food Additives.	3
	References.	4
2	Chemistry of Lactic Acid	7
2.1	Lactic Acid and Chemical Features. An Introduction	7
2.1.1	Basic Properties	8
2.1.2	Isomers	8
2.2	Synthesis of Lactic Acid.	9
2.2.1	Lactic Acid and Chemical Synthetic Strategies	9
2.2.2	Lactic Acid Fermentation	11
	References.	15
3	Regulatory Importance of Lactic Acid in the Food and Beverage Sector	19
3.1	Introduction	19
3.2	Preservation and Flavouring	20
3.2.1	Lactic Acid in Fermented Vegetables	20
3.2.2	Lactic Acid and Cheeses. Making and Ripening.	21
3.2.3	Lactic Acid and Fermented Milks.	22
3.2.4	Lactic Acid and Sourdough.	23
3.2.5	Lactic Acid and Fermented Meat	23
3.2.6	Lactic Acid and Winemaking	23
3.3	pH Regulation	24
	References.	24

4	Lactic Acid in the Food Matrix: Analytical Methods	27
4.1	Introduction	28
4.2	Lactic Acid in Foods: Analytical Procedures	28
	References.	31
5	Lactic Acid and Lactic Acid Bacteria: Current Use and Perspectives in the Food and Beverage Industry	33
5.1	Introduction to Lactic Acid Bacteria.	33
5.2	Metabolic Pathways and Fermentation	34
5.3	Properties of LAB	35
5.4	Bacteriocins	39
	References.	41

Lactic Acid in the Food Industry

Ameen, S.M.; Caruso, G.

2017, VI, 44 p. 3 illus., 2 illus. in color., Softcover

ISBN: 978-3-319-58144-6