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This book aims at defining and highlighting the microbiological, technological, nutritional, and chemical aspects of sourdough biotechnology. The book will be the first reference guide on this topic for the worldwide scientific, teaching and students communities, also opening a way of communication and transferring the main results to a more productive industrial application.

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Though sourdough has been and will remain a unique fermentation process, this is the first book dedicated completely to sourdough biotechnology. It reviews the history of sourdough and the potential of sourdough fermentation in the production of bread and baked goods.

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