



Nha Trang University
Department of Food Technology

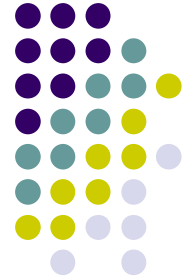


Technology of Food Fermentation

Nguyen Van Tang, MSc.

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1. Basic problems of fermentation
2. Vegetable fermentation
3. Alcoholic fermentation
4. Vinegar fermentation
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6. Glutamic acid fermentation

Evaluation of this course



- + Attendance in the class: 10%
- + Seminars (presentations): 20%
- + Article critique (homework): 20%
- + Final exam (writing): 50%