

References

1. Nazish Nehal, 2013. Knowledge of Traditional Fermented Food Products Harbored by the Tribal Folks of the Indian Himalayan Belt. *International Journal of Agriculture and Food Science Technology*. Volume 4, Number 5 (2013), pp. 401-414.
2. B Roy, C P Kala, N A Farooquee and B J Majila (2004), Indigenous fermented food and beverages: a potential for economic development of the high altitude societies in Uttaranchal, *J. Hum. Ecol.*, **15**, 1, pp. 45-49.
3. D Agrahar-Murungkar and G Subbulakshmi (2006), Preparation techniques and nutritive value of fermented foods from the Khasi tribes of Meghalaya, *Ecol. Food Nutr.*, **45**, pp. 27-38.
4. R. Satish Kumar, P. Kanmani, N. Yuvaraj, K. A. Paari, V. Pattukumar, & V. Arul. 2012. Traditional Indian fermented foods: a rich source of lactic acid bacteria. *International Journal of Food Sciences and Nutrition*. 1–14.
5. Jeyaram K, Singh A, Romi W, Devi AR, Singh WM, Dayanithi H, et al. 2009. Traditional fermented foods of Manipur. *Indian J Tradit Knowl* 8(1):115–121.
6. Das, A. J. and Deka, S. C. 2012. Fermented foods and beverages of the North-East India. *International Food Research Journal* 19(2): 377-392.
7. Agrahar-Murungkar, D. and Subbulakshmi, G. 2006. Preparation techniques and nutritive value of fermented foods from the Khasi tribes of Meghalaya. *Ecology of Food and Nutrition* 45: 27–38.
8. Mao, A.A. and Odyuo, N. 2007. Traditional fermented foods of the Naga tribes of Northeastern India. *Indian Journal of Traditional Knowledge* 6 (1): 37-41.