

FOOD FERMENTATIONS-GLOSSARY

Food fermentation: A process used to preserve the foods for a longer period.

Technical starters: The starter cultures that are used to get desired technological properties like acid development, flavour or texture development, etc., in the fermented foods.

Therapeutic starters: A type of starter cultures that are used only to attribute health benefits to fermented foods.

Probiotic cultures: The selected microbial cultures, which can exert health benefits upon regular consumption.