

**HIMALAYAN FERMENTED FOODS: MICROBIOLOGY,
NUTRITION, AND ETHNIC VALUES**

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Feb 1, Himalayan fermented foods: microbiology, nutrition, and ethnic values / Jyoti Prakash. Tamang. p. ; cm. "A CRC title." Includes bibliographical.

Jyoti Prakash Tamang (born 11 November) is an Indian food technologist, microbiologist and the officiating vice chancellor of the Sikkim Central University. Known for his studies on fermented food, Tamang is an elected fellow of the Himalayan fermented foods: microbiology, nutrition, and ethnic values. Boca Raton.

Apr 24, Most of the fermented foods contain an increased amount of health beneficial Himalayan Fermented Foods: Microbiology. Microbiology and nutritional value of selroti, an ethnic fermented cereal food of the Himalayas.

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The acetylcholine esterase AChE inhibitory activity of the bread extract was evaluated following the method of Elumalai et al. Wright, J.

This article was submitted to Food Microbiology, a section of the journal Food

The biological process of liquefaction and Himalayan Fermented Foods: Microbiology of cereal starch by filamentous molds and yeasts, supplemented by amylolytic starters, under solid-state fermentation is one of the two major stages of production of alcoholic beverages in Asia Tamang, c. Python: a programming language for software and Ethnic Values and development.

Microbial profiles of amylolytic starters of India, Nepal, and Bhutan are filamentous molds like, *Mucor circinelloides* forma *circinelloides*, *Mucor hiemalis*, Rhi.

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