

## عنوان مقاله:

(Acetic acid bacteria in food and beverages (Review article

## محل انتشار:

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## خلاصه مقاله:

Although acetic acid bacteria (AAB) are commonly found in spontaneous or backslopped fermented foods and beverages, rather limited knowledge about their occurrence and functional role in natural food fermentation ecosystems is available. Not only is their cultivation, isolation, and identification difficult, their cells are often present in a viable but not culturable state. Yet, they are promising starter cultures either to better control known food fermentation processes or to produce novel fermented foods and beverages. This review summarizes the most recent findings on the occurrence and functional role of AAB in natural food fermentation processes such as lambic beer, .water kefir, kombucha, and cocoa

## کلمات کلیدی:

Acetic acid bacteria, food, beverage

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