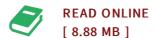




The Preservation of Food (Classic Reprint) (Paperback)

By Alice Ravenhill

Forgotten Books, United States, 2015. Paperback. Book Condition: New. 229 x 152 mm. Language: English . Brand New Book ***** Print on Demand *****. Excerpt from The Preservation of Food The substances which bring about these changes are called ferments, and their results are called fermentations. If these fermentations occur in foodstuffs, their character and quality are so changed for the worse (with few exceptions) that they arc quite unfit for human food. It may be argued that wine and beer are both the products of fermentation, but that when taken in moderation they are wholesome drinks. In both these cases the process of fermentation is watched; it proceeds tinder carefully supervised conditions, and is checked at a definite point and moment. Besides which there are countless varieties of these micro-organisms some of which cause fermentations useful to man, while others are dangerous to his health. One properly possessed by these ferments is the source of considerable trouble to the housewife, and that is their capacity for producing effects out of all proportion to the amount of ferment present. It is not the quantity of ferment produced in a joint of meat by these mischievous germs which taints the whole: the...



Reviews

This publication is indeed gripping and intriguing. It is actually writter in basic terms and not difficult to understand. I am just pleased to explain how here is the greatest publication we have read through during my own lifestyle and could be he best pdf for at any time.

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A high quality ebook as well as the typeface employed was exciting to read. It is actually loaded with wisdom and knowledge You wont sense monotony at at any moment of the time (that's what catalogues are for concerning when you request me).

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