



The Preservation of Food (Classic Reprint)

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 are 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 under 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...



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Reviews

This book will not be straightforward to start on studying but really fun to read. it absolutely was written really flawlessly and helpful. You can expect to like just how the writer wrote this publication.

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Definitely one of the better ebook I have possibly read through. It usually will not charge excessive. You won't feel monotony at anytime of your own time (that's what catalogues are for regarding if you check with me).

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