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# Microbiology and Technology of Fermented Foods (Ift Press)

*By Robert W. Hutkins*
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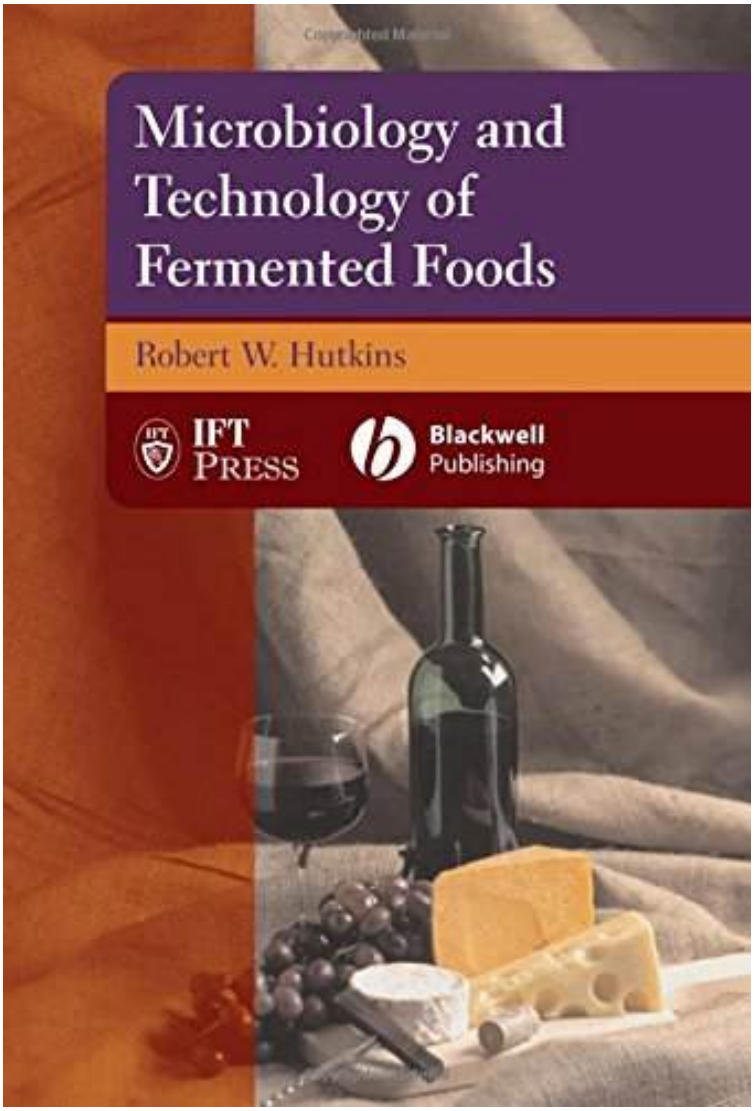


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