

# Download The Biotechnology Of Malting And Brewing Cambridge Studies In Biotechnology

SUGGESTED READING LIST. This list is not intended to be exhaustive but will provide a good grounding in the main subject areas.. 1. Malting Technology. Brewing has taken place since around the 6th millennium BC, and archaeological evidence suggests emerging civilizations including ancient Egypt and Mesopotamia brewed beer. Descriptions of various beer recipes can be found in cuneiform (the oldest known writing) from ancient Mesopotamia. In Mesopotamia the brewer's craft was the only profession which derived social sanction and divine ...Barley (*Hordeum vulgare*), a member of the grass family, is a major cereal grain grown in temperate climates globally. It was one of the first cultivated grains, particularly in Eurasia as early as 10,000 years ago. Barley has been used as animal fodder, as a source of fermentable material for beer and certain distilled beverages, and as a component of various health foods. For brewing industry, beer spoilage bacteria have been problematic for centuries. They include some lactic acid bacteria such as *Lactobacillus brevis*, *Lactobacillus lindneri* and *Pediococcus damnosus*, and some Gram-negative bacteria such as *Pectinatus*