



Bacterial Decomposition of Olives During Pickling (Classic Reprint) (Paperback)

By William Vere Cruess

Forgotten Books, 2017. Paperback. Condition: New. Language: English . Brand New Book ***** Print on Demand *****. Excerpt from Bacterial Decomposition of Olives During Pickling Control by Pasteurization and Subsequent Lye Treatment. Bacterial growth in olives during washing causes bleaching; probably by the production of acid and reduction of the color (the reverse of oxidation). It was found that most of the lost color returned when the olives were given a light lye treatment and exposed to the air for 24 hours. Because a light lye treatment used alone failed to permanently check fermentation, it was found advisable first to pasteurize the fermenting olives, then to apply a dilute lye solution per cent) to the pit (2 to 4 hours application), expose them to the air for 24 hours, and wash free from lye in the usual manner. About the Publisher Forgotten Books publishes hundreds of thousands of rare and classic books. Find more at This book is a reproduction of an important historical work. Forgotten Books uses state-of-the-art technology to digitally reconstruct the work, preserving the original format whilst repairing imperfections present in the aged copy. In rare cases, an imperfection in the original, such as a blemish or...



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