

PRISCILLA CHINTE-SANCHEZ

PHILIPPINE
FERMENTED
FOODS

PRINCIPLES AND TECHNOLOGY



Philippine Fermented Foods

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Principles and Technology

Priscilla Chinte-Sanchez, PhD



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Dedicated to my husband,
Fernando (“*Nanding*”), and
children, *Fernando Jr.* (“*Dindo*”)
and *Maria Matilde* (“*Nene*”), as well
as to *Ronald* and *Patricia Ann*, and,
most of all, to my loving grandson,
Tristan Fernando, for their love,
encouragement, moral support,
and understanding.

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