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the use of sourdough as a natural starter for leavening goods is considered one of the oldest biotechnological processes in food fermentation 1 sourdough is a mixture of flour e g wheat rye water and other ingredients e g nacl that is fermented by naturally occurring lactic acid bacteria lab and yeasts

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the use of sourdough during the klondike gold rush in 1898 resulted in the use of sourdough to designate inhabitants of alaska and the yukon territories and is even in use today the yukon de nition of sourdough is someone who has seen the yukon river freeze and thaw i e a long term resident of the area

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a false colored scanning electron microscope image of a sourdough starter shows starch grains green yeast red and bacteria blue daniel veghte cc by sa giving rise to the starter is the

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