

Kombucha is a Popular Drink among Numerous Traditional Fermented Foods

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Introduction

Kombucha is a libation of probable manchurian origins attained from fermented tea by a microbial institute composed of several bacteria and provocations. This mixed institute forms an important symbiosis able of inhibiting the growth of potentially polluting bacteria. The tea turmoil process by the microbial institute was suitable to show an increase in certain natural conditioning which have been formerly studied; still, little information is available on the characterization of its active factors and their elaboration during turmoil. Studies have also reported that the use of infusions from other shops may be a promising volition [1].

Turmoil is one of the most antique styles of food preservation. It's also a low- cost energy conservation system, which is essential to insure the life and safety of food. Numerous biochemical changes do during turmoil and may affect the nutrient composites and accordingly the parcels of the final product, like the bioactivity and insipidity. Lately, this bioprocess has been applied for the product and birth of bioactive composites from shops in food and libation diligence.

Kombucha Tea

Kombucha tea is attained from a symbiotic culture of acetic acid bacteria lactic acid bacteria, and provocations in a sweet medium, generally black tea. Its turmoil process also leads to the conformation of a floating biofilm on the face of the growth medium due to the exertion of certain strains of AAB. The main acids present are acetic, gluconic, tartaric, malic, and in lower proportion citric acid [2]. All these acids are responsible for its characteristic sour taste. Factual food trends toward minimally reused products, without complements, high nutritive value and with health benefits have increased with consumer mindfulness. In this environment, the traditional Kombucha tea has lately captured the attention of experimenters and consumers because of its probiotic characteristics. Still, the manufacturing technology, its microbiota, derivations, and physicochemical parcels are important data to consider for artificial product. There are several types of turmoil and attained products depending on the metabolic pathway followed. Kombucha turmoil is a combination of three of them alcoholic, lactic, and acetic one, this because of the presence of several provocations and bacteria coinciding in the medium. Being initiated by osmotolerant microorganisms and eventually dominated by acid-tolerant species. Several authors have studied the benefits of Kombucha tea; still, there's little information on the characterization of its active factors, their elaboration during turmoil, and their pharmacological conditioning [3]. Also, the

influence of fermenters, substrates, metabolites, and their advancements on the organoleptic rates and turmoil kinetics should be also estimated.

Kombucha is a popular drink among numerous traditional fermented foods. Bacteria and provocations present in the medium produce an important symbiosis able of inhibiting the growth of polluting microorganisms. It's composed of two phases a floating biofilm and a sour liquid phase [4]. Acetic acid, gluconic acid, and ethanol are the main factors in the liquid, but also in the biofilm due to its great water immersion capacity. Under aerobic conditions the symbiotic institute of Kombucha is suitable to convert sugar and tea in a period from 7 to 10 days in a smoothly carbonated, slightly sour, and refreshing drink, which is composed of several acids, 14 amino acids, vitamins, and some hydrolytic enzymes.

Provocations

Utmost provocations species can raise sugar to ethanol, yet numerous ultramodern alcoholic turmoil processes are initiated by a single starter culture, generally being *Saccharomyces cerevisiae* due to its high effectiveness. Still non-*Saccharomyces* provocations are getting decreasingly used in the assiduity in mixed restlessness (wine, tequila, and so on) in order to enrich the sweet profile, and to enhance the complexity and the kinetics of the final product [5]. Microbial relations between *Saccharomyces* and non-*Saccharomyces* provocations seems to be an profitable option in mixed turmoil processing, having several benefits like avoiding the pitfalls of wedged turmoil, the addition of aromas and flavors, allows the revision of uninvited parameters, between others. And in this sense, Kombucha's provocations commerce has proven to be a institute that generates final desirable characteristics.

Reference

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