

FERMENTATION

- Fermentation, chemical process by which molecules such as glucose are broken down anaerobically (in the absence of oxygen).
- More broadly, fermentation is the foaming that occurs during the manufacture of wine and beer, a process at least 10,000 years old.
In microorganisms, fermentation is the primary means of
- producing adenosine triphosphate (ATP) by the degradation of organic nutrients anaerobically.
- Humans have used fermentation to produce foodstuffs and beverages since the Neolithic age.
- For example, fermentation is used for preservation in a process that produces lactic acid found in such sour foods as pickled cucumbers, kombucha, kimchi, and yogurt, as well as for producing alcoholic beverages such as wine and beer.
- Fermentation also occurs within the gastrointestinal tracts of all animals, including humans

Simple process of fermentation



Lab fermenters

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