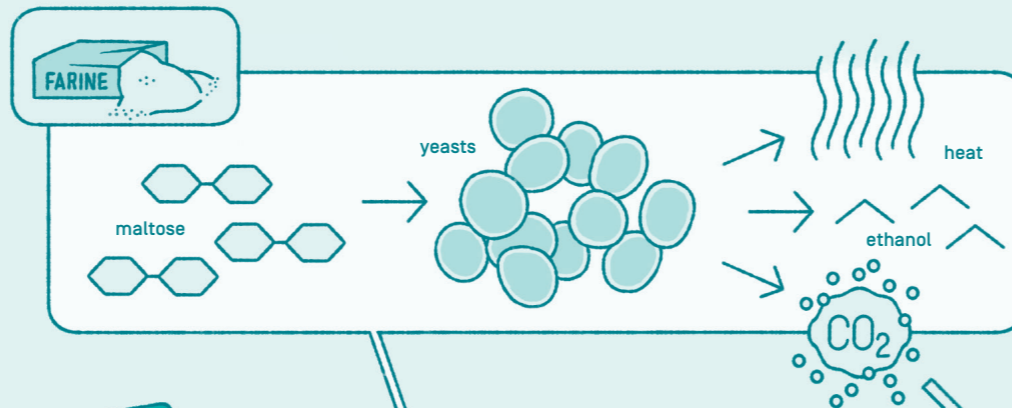


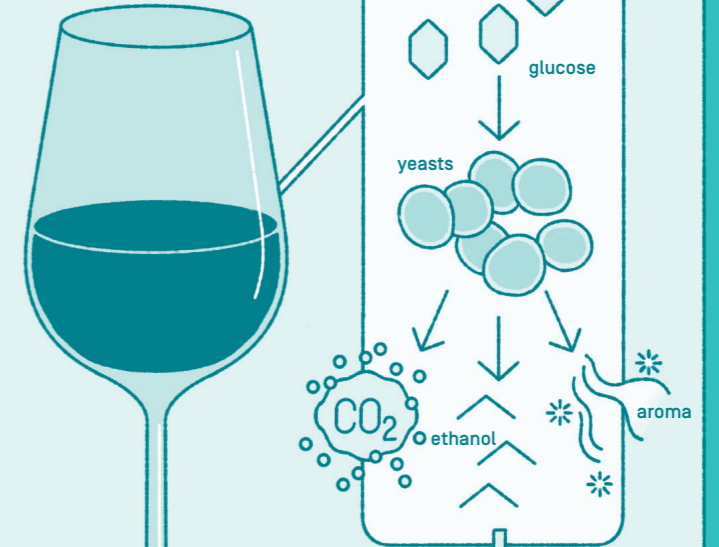
Fermentation

During fermentation, microorganisms (bacteria, yeasts, moulds) convert sugar into acid. The production of acid reduces the pH of the food which prevents pathogenic bacteria and mould from developing. This chemical reaction releases other compounds depending on the type of fermentation: aromas, alcohol, CO₂, vitamins, fatty acids, etc. Two types of fermentation are well known – lactic acid fermentation and alcoholic fermentation but many other types exist: acetic, butyric, propionic, malolactic, etc.

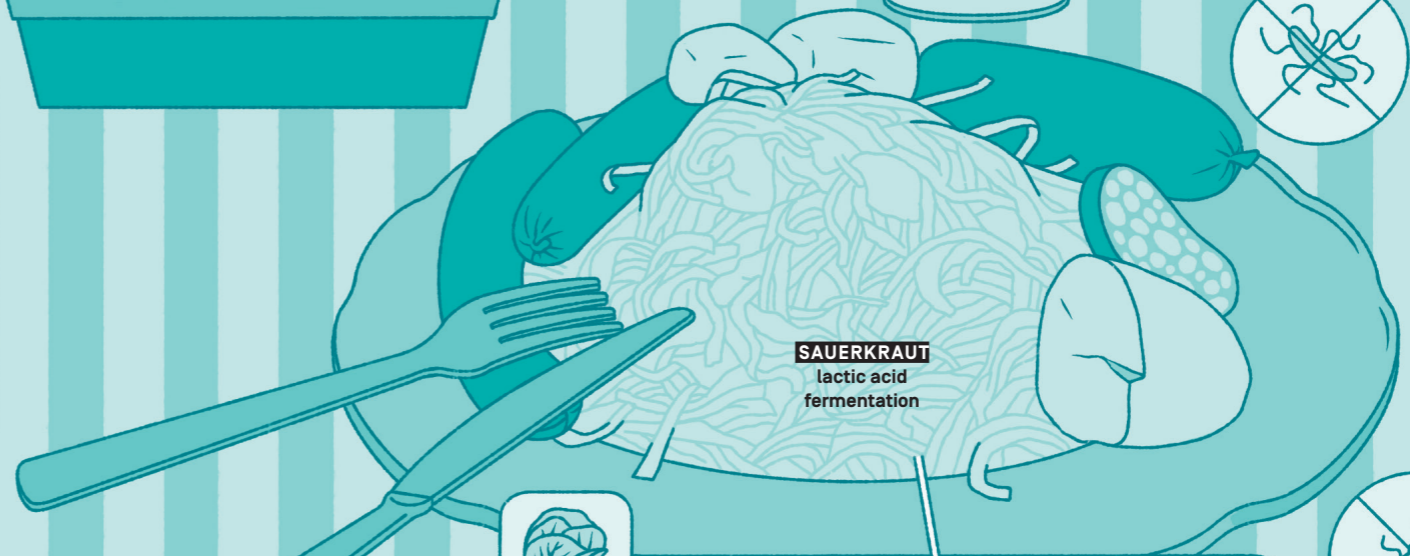


BREAD
alcoholic fermentation

WINE
alcoholic fermentation



CHEESE
lactic acid fermentation



SAUERKRAUT
lactic acid fermentation

