



## FERMENTATION



Several foods and beverages we consume are produced through the process of fermentation. Fermentation is the process by which bacteria or fungi breakdown sugars. Foods such as cheese and yogurt undergo fermentation from *Lactobacillus* which are rod-shaped bacteria that create lactic acid from sugar. Beverages such as beer, wine, and kombucha are fermented from *Saccharomyces*, a sphere-shaped fungus that creates ethanol from sugar. In the case of beer, these sugars are broken down into alcohol; however, many other breakdown products can be produced.

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To learn more information about the project and access free downloads of the coloring book pages, visit:

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