



LOUIS PASTEUR



Louis Pasteur was a French chemist and microbiologist who is considered one of the important scientists in founding medical microbiology. Pasteur made many different scientific discoveries but is perhaps most well known for developing the process of pasteurization in the 1860s. This process involves heating foods or beverages to kill microbes responsible for contamination. Milk is a common product that undergoes the process of pasteurization to prevent spoilage.

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