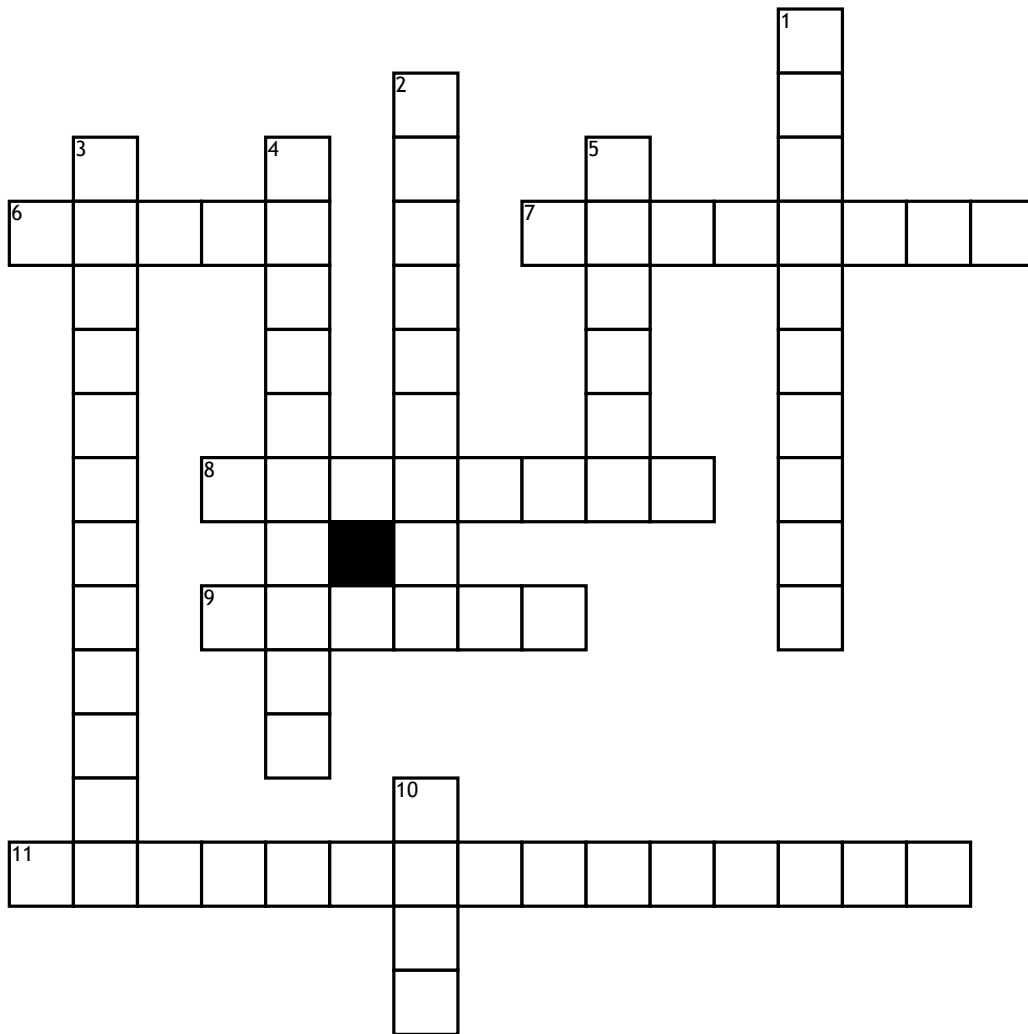


Name: _____

Date: _____

Fermentation



Across

- 6. a fermented milk drink with a sour taste, made using a culture of yeasts and bacteria
- 7. alter the natural qualities of / change the makeup of something
- 8. a drink produced by fermenting sweet tea with a culture of yeast and bacteria
- 9. spicy fermented cabbage
- 11. naturally occurring symbiotic bacteria in intestines

Down

- 1. a colorless syrupy organic acid formed in sour milk and produced in the muscle tissues during strenuous exercise

- 2. not requiring oxygen

- 3. the chemical breakdown of a substance by bacteria, yeasts, or other microorganisms, typically involving effervescence and the giving off of heat
- 4. denoting a substance which stimulates the growth of microorganisms, especially those with beneficial properties
- 5. Indonesian dish made from frying fermented soybeans
- 10. paste made from fermented soybeans and barley or rice malt, used in Japanese cooking

Word Bank

kombucha

lactic acid

probiotics

Denature

Intestinal flora

tempeh

Anaerobic

kefir

kimchi

fermentation

miso