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Open

SAUERKRAUT

- Fermentation
- The starter for sauerkraut production is usually the normal mixed flora of cabbage.
- The raw material has a large number of undesirable organisms and a small population of lactic acid bacteria (<1%)
- Among the lactic acid bacteria, most are Lactococcus spp. and Leuconostoc spp., and a small fraction is Lactobacillus spp. and Pediococcus spp.
- During fermentation, sequential growth of these lactic acid bacteria occurs.
- The presence of 2.25% salt, large amounts of fermentable sugars (sucrose, hexoses, pentoses), an absence of oxygen, and a low fermentation temperature facilitate Leuconostoc spp., primarily Leu. mesenteroides, to grow rapidly



IB Biology HL

Independent Research Project – Vital Lung Capacity

Introduction

Breathing is an essential element for all corporeal organisms. In humans, and most mammals, it is done involuntarily. This means that the brain maintains a constant automatic breathing pattern; in other words, we do not have to remember to breathe. The four main elements that primarily consist of an inhalation are Oxygen, Hydrogen, Nitrogen and Carbon. These gases pass through our ventilation system, supplying our blood with the required oxygen to further deliver the oxygenated blood to the rest of the body. Oxygen is inhaled in our body through the mouth and/or the nostrils, and then passes through the trachea followed by the lungs and the diaphragm. When we breathe in these gases, our lungs expand. Much like balloons, lungs can only expand up to a certain volume. As for the lungs, this limit is referred to as the maximum amount of air that the lungs are able to contain, or the vital capacity. In this lab experiment, the following condition will be investigated. This study is focused on the differences in the vital capacity between subjects that have asthma and those that do not. Individuals with asthma have trouble breathing due to blockage of the airways.

A spirometer was used in order to measure and determine the vital capacity of each of the two participant groups: individuals with asthma and individuals without asthma. Respectively, the mean vital capacity values of both these groups were calculated and compared and contrasted with each other.

Based on medicinal investigation, it is hypothesized that there will be a minor difference between the average lung capacity of individuals with asthma and individuals without asthma. Confounding variables in this experiment such as the age of the subjects, the equipment used and the environmental factors in the testing situation are closely inspected to avoid any invalid results.

- Red Blood Cells** enriched & differential due to hemolytic patterns produce alpha, beta, gamma

08/11/2021 - Probiotics can be found in fermented foods like yogurt, pickles, sauerkraut, kimchi, and kombucha. Bananas, apples, and oats are good sources of prebiotics. And, if the thinking is that postbiotics are formed during bacterial fermentation, then fermented foods may also prove to be good sources of these compounds. Fermentation Test One tube is over-layed with sterile mineral oil or paraffin. 7% lactic acid, 0. D. Once the hour was over, the test tubes were taken out of the incubator and measurements in Industrial incubators must be large capacity and stand up to the wear and tear of everyday use. 18/03/2022 - Find Orchard / Vineyard Tractors Specialty Crop Equipment from CASE IH and NEW HOLLAND, list, more for sale in CITRA, FLORIDA Jan 31, 2022 - Winery Equipment Global Market Insights 2022, Analysis and Forecast to 2027, by Manufacturers, Regions, Technology, Application, Product Type is a market research report available at US 00 for a Single User PDF ... 12/09/2016 - This 8 Step SIBO protocol includes: Diet guide, herbal antibiotic list, prescription antibiotic list, prebiotic list and more - get the complete treatment. Examples include fermented products such as sauerkraut, kimchi, some sausages, pickling/pickles, etc. Fermenting Pickles and Sauerkraut; Growing Sprouts at Retail Industry Guidance [236.3 kB] Guidance for Fermenting/Pickling 25/07/2021 - Bio Complete 3 is not the best probiotic that we've come across on the market. With various short falls and only 3 ingredients (as well as the common drawbacks associated with probiotics) there's much more that can be done to improve this product. Nelson Biology 12.pdf [30/71j2z320w]. ... AUTHOR Team Douglas Fraser, B.Sc., B.Ed. District School Board Ontario North East Barry LeDrew, B.Sc., B.Ed. Curriculum and ...

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