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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 involuntary. This means that the brain maintains a constant automatic breathing pattern; in other words, we do not have to remember to breath. The four main elements that primarily consist of air 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.

Selective, Differential, and Enriched Media

Subject 4

- Selective** – Contains chemicals that allow the growth of one type of organism while inhibiting growth of other organisms
- Differential** – Contains chemical that produce a change in the color of colonies/ media around colonies
 - often provide carbs, yield acidic end product
 - include pH indicator
- Enriched** – Contains substance nutrients that encourages the growth of many types of organisms, including fastidious organisms

Red Blood Cells enriched & differential due to **hemolytic** patterns produce:

alpha, beta, gamma

Media	Selective	Differential	Enriched	Observation
(MSA) Mannitol Salt Agar	7.5%NaCl	Carbohydrate mannitol	Comment Media designed to identify <i>S.aureus</i>	Mannitol fermentation of (+) - <i>S.aureus</i> Produces yellow medium around colonies (-) - <i>Staphylococcus</i> spp - are colorless
(MAC) MacCokey Agar	Crystal Violet	- Carbohydrate lactose - pH indicator - Bile salt	Comment All Gram (-) are Enterics • Coliforms = Lactose fermentation • Noncoliforms Do not ferment	Only Gram (-) bacilli will grow Coliform- colonies become red/pink Noncoliform- Colonies are colorless
(EMB) Eosin- Methylene Blue Agar		Methylene Blue	Comment All Gram (-) are Enterics • Coliforms = Lactose fermentation • Noncoliforms Do not ferment	Only Gram (-) bacilli will grow Coliform- colonies start w/ pink blue , black faster fermentation = darker colonies Noncoliform- colonies are colorless
Blood Agar			Hemolysis classifications Gamma hemolysis Alpha hemolysis Beta hemolysis	Added for cultivation of fastidious organisms



Sauerkraut fermentation steps. How many weeks to ferment sauerkraut. How long to ferment sauerkraut. Can you ferment sauerkraut too long.

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The initial population, the rate of growth of microorganisms, salt and agricultural tolerance are the important factors that influence the sequential development of various bacterial baterials in the largest part of the fermentation of vegetables. The container is closed. Then some of the larger leaves are cut into smaller pieces. 16. To stabilize the picpled life there are two measuring factors one is low humidity and others is reduced pH. The leaves are crushed and washed with water. There are three things to understand in fermented foods. 9. The suspension is taken at 1.0 ml and the dilution is made according to the table. Saline Solution 15. Washington D.C.: ASM Press, Fenoltalev, 2. The brine is formed at the beginning of fermentation reaction. Based on experience, dilution from a larger or lower dilution. Even though some individuals consider foods as spoiled most people who have cultivated custom consider it as fermented food. 14. Mongis all 1. There are many types of food fermentation products such as sauerkraut, pickles, mine and milk. The presence of oxygen would allow the growth of some microorganisms of deterioration, particularly mold and yeast. The fermentation of the tract of horticultural products originated in the effect of preserving the product. Food Microbiology: Fundamentals and Frontiers 2nd Ed. Beakers. As last, only in certain sites it is accepted where the origins of the fermented sites. Dias Dilution Factor 0 Salt 10 -2 10 2 -3 10 -4 10 -4 10 -7 5 10 -6 10 -5 14 -6 10 -7 Failure 10% 1 , 5% UNC 9.6 35 x106 TNTC FAILURE TNTC 17 X TNTC FAILURE TNTC 108 FAILURE Table 2: Colonial Form The taste of texture 0 Yellowish green Strong cabbage Crispy salty smell Brown on top, yellow pile Withered cabbage Crispy salt on the bottom 5 smell Brown on top, yellow on a little Salty and sour a crisp on the bottom 7 The smell of cabbage ch Sour on top little sour and salty top turn brown, while the crunchy bottom remains pale yellow-green color 14 Brown at the top, while the top of the sour and salty odor Crunchy bottom milky color Table 3: Sensory evaluation DISCUSSION In this study, the pH of the brine sauerkraut ranged between 3.13 and 5.70. Sterilized pipette. Bunsen's beaks. The bother of supervising microbial growth on certain days examples 2, 7 and 14 may be caused by handling samples where when the plate procedure spills the broth is too hot causing no microbial growth on the agar. The pour plate technique determined the number of viable organisms in a given period. - Change in the microflora of sauerkraut during fermentation and storage. Until then from the 7th to the 14th day the smell becoming sour smell. strike R., & Montville, T. The growth of microbiology has not been reliable, as some misfortune has occurred, in general, the fermentation process has been successfully conducted. Doyle, M. Bacterial counts have increased from time to time. this study analyzed sensory sauerkraut texture of cabbage throughout the experiment from 0 to 14 days the texture is still crispy, while the taste of the first 2 days was salted then came the 5th day where the taste has both salty and sour until the 14th day. The examined color, aroma, texture and taste of the fermented cabbage. 18. Appl. 12. - Modern Food Microbiology 7th ed. The total acidity expressed as a percentage of lactic acid of sauerkraut ranged from 0.015 to 0.504. 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08/11/2021 · Probiotics can be found in fermented foods like yogurt, pickles, sauerkraut, kefir, 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-layered 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, and 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 [3071j2z320w]. ... 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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