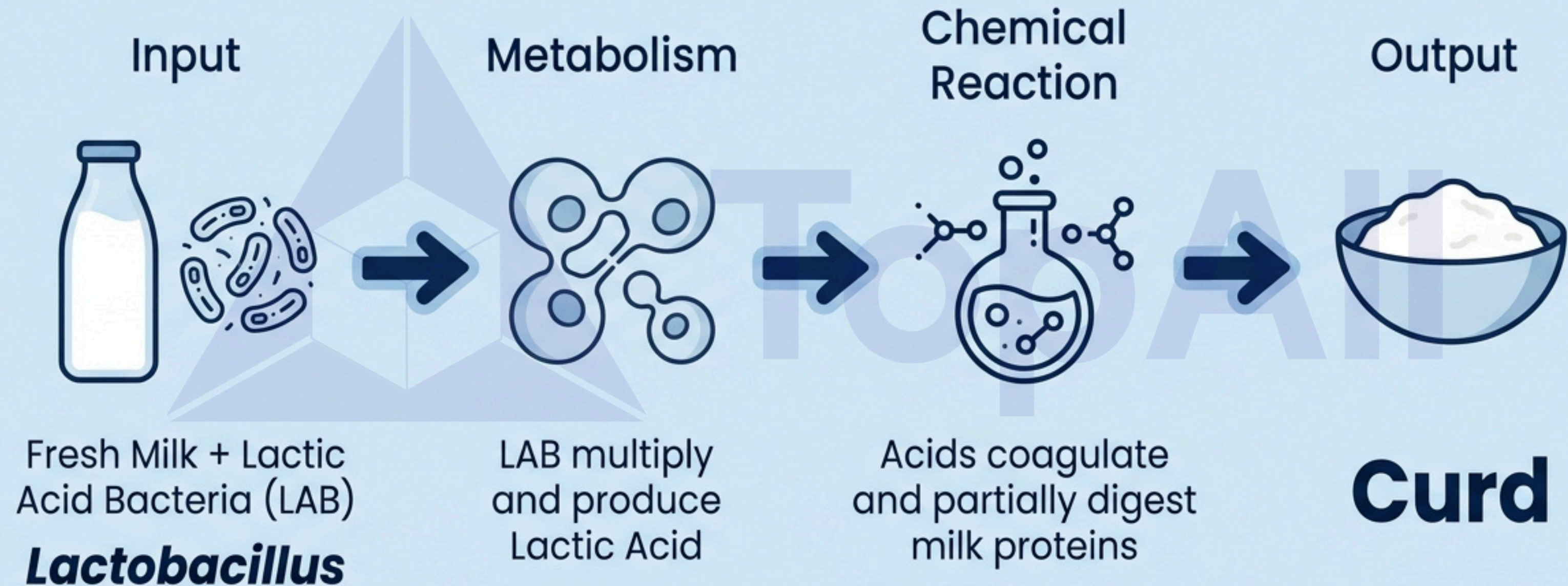


CHAPTER 8.1

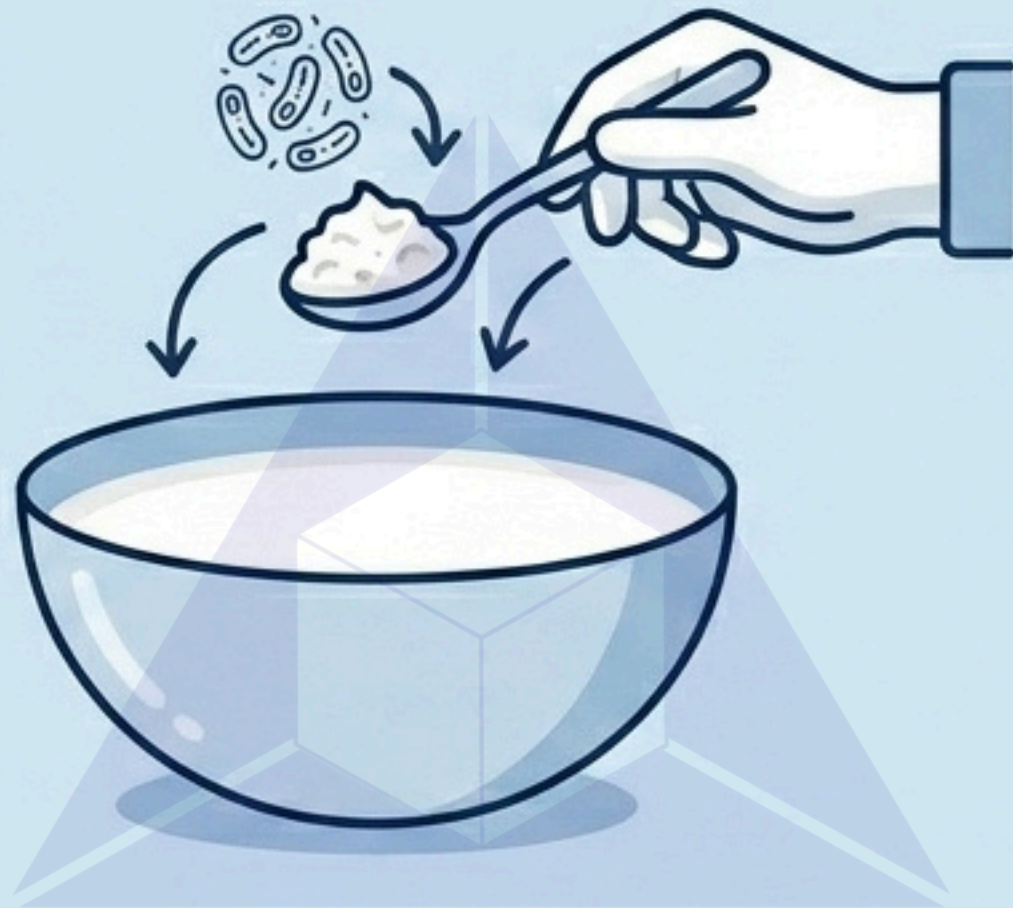
Microbes in Household Products

High-Yield NEET Revision Deck

The Mechanism of Curd Formation



The Starter (Inoculum)



A small amount of curd added to fresh milk at suitable temperatures. It contains **millions of LAB** that multiply rapidly.

Nutritional & Health Benefits



- **Primary Benefit (NEET Focus):** Dramatically improves nutritional quality by increasing **Vitamin B12.**
- **Secondary Benefit:** In the human stomach, LAB play a beneficial role in checking disease-causing microbes.



You've Learned the Theory. Let's Test Them Now.

$$E=mc^2$$



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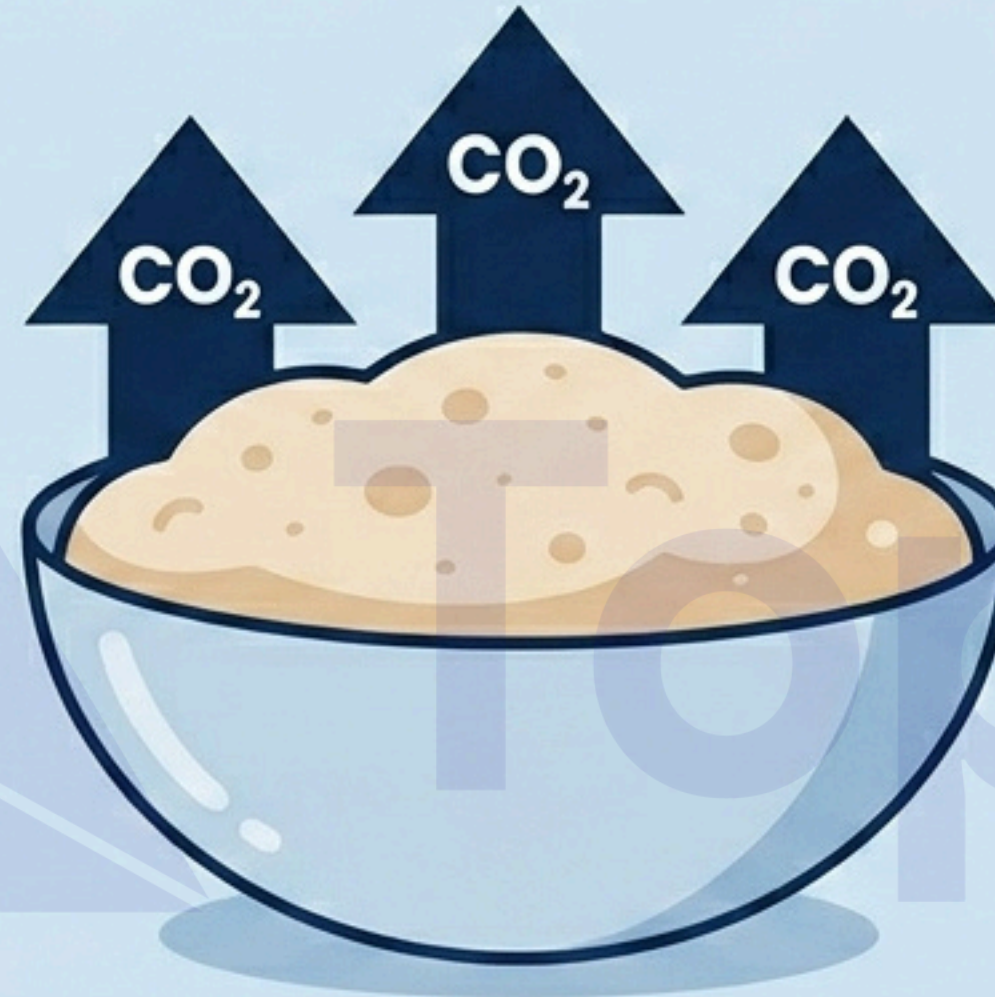
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- » Push Your Limits with Level-Based Challenges
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- » Practice Unlimited MCQs for NEET & JEE
- » Get Clear Explanations, Not Just Marks
- » Track Your Performance Smarter



Fermented Dough (Dosa & Idli)

Fermented by
environmental
bacteria.



The puffed-up
appearance of
the dough.

This puffing is due to the metabolic
production and release of **CO_2 gas**.

Bread Production

Dough used for making **bread** is fermented using a specific **microbe**.



***Saccharomyces
cerevisiae***

Baker's Yeast



(Microbial fermentation is also used to create traditional foods and drinks, such as 'Toddy' from palm sap, bamboo shoots, and soybean.)

Cheese Production

Swiss Cheese



Physical Trait:
Large Holes
(Due to massive
 CO_2 production)

***Propionibacterium
sharmanii***
(Bacterium)

Roquefort Cheese



Physical Trait:
Specific
Characteristic
Flavour

**Ripened by growing a
Specific Fungi on them.**

NEET Must Remember

Household Product	Biological Driver	Key Output
Milk → Curd	LAB (Lactobacillus)	↑ Vitamin B12
Dosa/Idli Dough	Bacteria	Puffs up via CO₂
Bread	Saccharomyces cerevisiae	Baker's Yeast
Swiss Cheese	Propionibacterium sharmanii	Large CO₂ holes
Roquefort Cheese	Specific Fungi	Ripening & Flavour



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