



Fermented Beverages

Industrial Microbes in Human Welfare | Class 12 Biology

The Master Fermenter



Microbe Name: ***Saccharomyces cerevisiae***

Common Name: **Brewer's Yeast**

Role:

Used since time immemorial for fermenting raw materials into alcoholic beverages.

Key Insight: The exact same yeast species is used for bread-making!

The Fermentation Pathway



**Malted Cereals
& Fruit Juices**

(Carbohydrate source)



**Anaerobic
Fermentation**

by *Saccharomyces cerevisiae*



Ethanol + CO₂

(Metabolic end-products)



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

$$E=mc^2$$



Turn theory into marks with **unlimited MCQs, smart analysis, and focused revision.**

Practice Now



At prep.topall.app

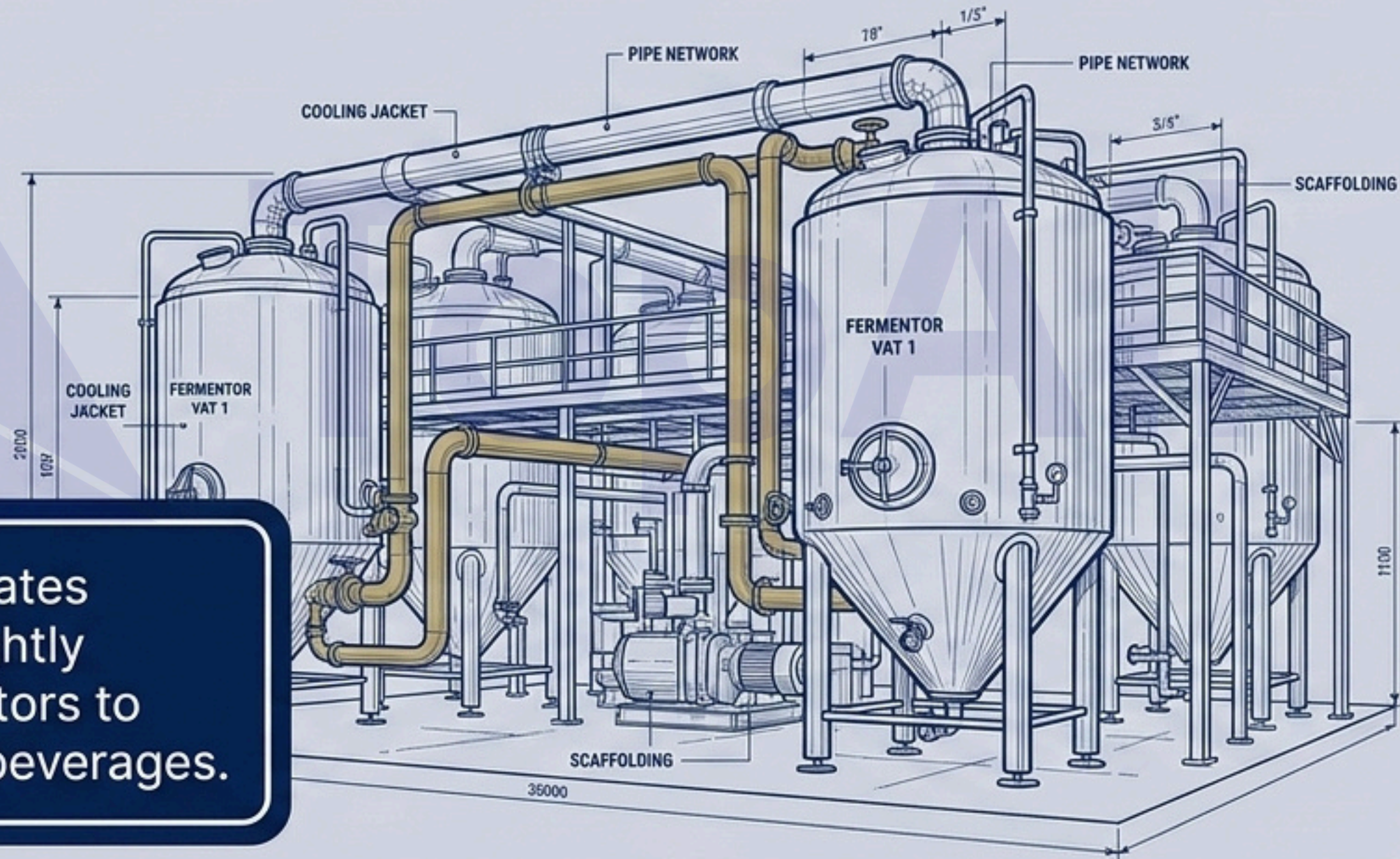
Key Highlights

- » Free Study Material, Videos & Infographics
- » Push Your Limits with Level-Based Challenges
- » Climb the Leaderboard Among Fellow Aspirants
- » Practice Unlimited MCQs for NEET & JEE
- » Get Clear Explanations, Not Just Marks
- » Track Your Performance Smarter



The Fermentation Plant

Scaling up from a petri dish to industrial yields requires specialized engineering.



Commercial production necessitates growing microbes in massive, tightly controlled vessels called fermentors to produce industrial quantities of beverages.

Final Processing: To Distill or Not?

Without Distillation

Fermented broth is bottled directly.

Lower alcohol concentration.

Wine & Beer



With Distillation

Fermented broth is boiled to vaporize, purify, and concentrate the alcohol.

Higher alcohol concentration.

Whisky, Brandy, & Rum



NEET Revision Checklist



-  Organism: **Saccharomyces cerevisiae** = Brewer's yeast.
-  Substrates: Malted cereals & fruit juices.
-  Metabolic Product: **Ethanol**.
-  Without Distillation: **Wine, Beer** (Mnemonic: WB = Without).
-  With Distillation: **Whisky, Brandy, Rum**.



You've Learned the Theory.

Now Let's Test It.

Reading notes gets you knowledge.

Practicing MCQs gets you marks.

That's exactly what TopAll Pro is built for.

Try TopAll Pro Now

What TopAll Pro Does Differently

-  **Stuck? Snap it. Solve it. — Doubts AI**
Photo → step-by-step solution in seconds, 24/7
-  **Your AI Coach finds your blind spots**
Concept-level weakness detection — not just chapter-level
-  **4.5 Lakh+ questions. Never run out.**
13× more content than any other prep app in India
-  **Build your own test in 60 seconds**
Pick a chapter, set difficulty — AI does the rest instantly.
-  **AI Recommendation that helps you improve**
AI Recommendation Analysis your Tests and tell you where you need to improve.



Practice the moment you finish studying
Jump in while the concept is still fresh in your head

4.5L+
MCQs

1.5L+
Students

AI Powered
In-Depth Analysis