



Soy in Food: What is that doing in there?
Quiz: Fermented foods

1. List 3 metabolic byproducts of fermentative bacteria.
2. For each of your answers above, list a food that is impacted by or associated with that byproduct.
3. How does fermentation extend the shelf life of foods?
4. Name and describe the fermented food you made in class (region, food it is made from, organism that ferments it, how it's eaten):
5. What happens during the incubation period (24 hours at 100°F) of fermentation?