

Biology Chapter 4 Section 6 – Fermentation

Key Concept: Fermentation allows the production of a small amount of ATP without oxygen.

Glycolysis happens all of the time. If there is oxygen, the products of glycolysis are used in cellular respiration. If there is no oxygen, your cells keep producing small amounts of ATP through the anaerobic processes of glycolysis and fermentation.

The products of glycolysis are pyruvate (a 3-carbon molecule), ATP, and NADH.

During glycolysis NAD⁺ is turned into NADH (energy carrying molecule)

Fermentation provides a supply of NAD⁺ that allows glycolysis to continue. It does not make ATP.

Lactic Acid Fermentation will take place if no oxygen is available.

Lactic Acid fermentation happens in your muscle cells, in the cells of other vertebrates, and in some microorganisms. Lactic Acid makes your muscles burn during hard exercise.

Fermentation helps produce certain foods.

Ex. cheese, bread, and yogurt

Alcoholic fermentation is used by many yeasts, and some plants. Carbon dioxide gas is released when sugar is broken down through glycolysis and alcoholic fermentation.

Bacteria that use fermentation are important in the digestive systems of animals. These organisms are necessary to fully digest foods.