**Fermentation in Cellular Respiration**

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Fermentation is anaerobic respiration “without air.” Yeasts organisms are a kind of mold that “feeds on” food rich in carbohydrates such as corn, rice, or cereal grains. Yeasts secrete enzymes that break down these complex carbohydrates into simple sugars.

**Conclusions**:

What gas is filling the balloon and what is this gas’ role in fermentation?

Carbon dioxide, a byproduct of fermentation.\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Yeast, like all living organisms, needs a source of energy. What is the source of energy in this experiment?

The sugar, or glucose, is the energy. If applicable the cabbage, grapes, and potato are also sources of glucose.\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Which food filled up the balloon the most?

Answer dependent upon experiment.\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

These foods are rich in starch. What do you know about the structure of starch that could provide the energy needed for fermentation to occur?

Starch is a carbohydrate polymer meaning it is made entirely of glucose.\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_