Acetobacter

Acetobacter is a kind of <u>bacteria</u>. These bacteria are known by their ability to change <u>alcohol</u> to <u>acetic acid</u> in the presence of <u>air</u>. There are several <u>species</u> within this <u>genus</u>, and there are other bacteria that can form acetic acid under different conditions; but all of the *Acetobacter* are known by this ability.

Why Acetobacter is important

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Acetobacter are important to people, because:

- they are used to make <u>vinegar</u> (intentionally converting the ethanol in the <u>wine</u> to acetic acid)
- they can destroy wine which it infects by producing big amounts of acetic acid or ethylacetate.

Sometimes, *Acetobacter* is not wanted. It can be killed by adding <u>preservatives</u> like <u>Sulfur dioxides</u>, or by getting rid of the <u>air</u> when the wine is stored.

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