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### **Wild Fermentation Fermentation makes foods more**

This site is maintained by Sandor Ellix Katz, aka Sandorkraut. I have been fermenting since 1993. In order to share the fermentation wisdom I had learned and demystify home fermentation, I wrote a book called Wild Fermentation, published in 2003 by Chelsea Green. Since the book's publication, I have taught hundreds of fermentation workshops across North America and beyond, taking on a role I

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### **Fermentation Wikipedia**

Homolactic fermentation (producing only lactic acid) is the simplest type of fermentation. The pyruvate from glycolysis undergoes a simple redox reaction, forming lactic acid. It is unique because it is one of the only respiration processes to not produce a gas as a byproduct.

<http://ebookslibrary.club/download/Fermentation-Wikipedia.pdf>

### **Brewing Wikipedia**

Brewing is the production of beer by steeping a starch source (commonly cereal grains, the most popular of which is barley) in water and fermenting the resulting sweet liquid with yeast. It may be done in a brewery by a commercial brewer, at home by a homebrewer, or by a variety of traditional methods such as communally by the indigenous peoples in Brazil when making caim.

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### **Make Off The Grid Super Food Secretly In Your Home**

Fermentation goes back thousands of years. Archeological evidence of fermented beverages is found all over the globe - in the Caucasus mountains 8000 years ago, in Babylon and Persia 7000 years ago, in Egypt 5000 years ago, and in pre-Colombian Mexico 4000 years ago.

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Creationists often claim that Louis Pasteur disproved spontaneous generation and hence any naturalistic origin of life. This article shows what Pasteur really demonstrated and gives a history of the subject from early ideas of spontaneous generation to modern ideas about the origin of life.

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