



INTERMEDIATE

Biology : Microbes in Human Welfare

Hand Notes For JEE Mains, Advance, NEET UG, Class 11 & 12 etc...

Hand Notes

Page Length : 5

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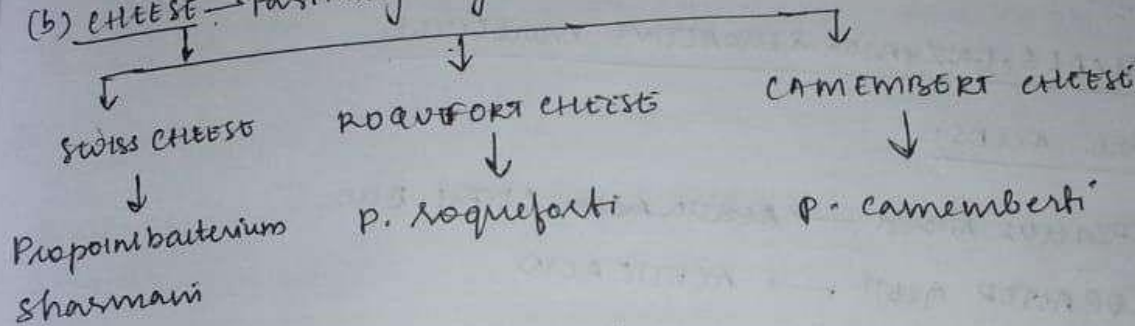
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MICROBES IN HUMAN WELFARE

① MICROBES IN HOUSEHOLD PRODUCTS

- (a) CURD :- Microbes like *Lactobacillus* and others commonly called LAB grow in milk and partially convert into curd.
- (i) LAB produces acid during its growth that coagulate and partially digest milk proteins
 - (ii) starter (inoculum) contains $\approx 1 \times 10^6$ LAB at suitable temp. multiply.
 - (iii) Improves the nutritional quality of curd by enriching it with vitamin - B-12
 - (iv) In our stomach LAB plays a very crucial role in checking disease causing microbes.

(b) CHEESE → Partially degraded concentrate of milk fat & casein



(c) BREAD → Produced by *Saccharomyces cerevisiae*.

(d) DOSA & IDLI → *Leuconostoc* and *Streptococcus*.

(e) TODDY → Fermenting sap of "CARHOTA URENS"

② MICROBES IN INDUSTRIAL PDTS

FERMENTORS

a) FERMENTED BEVERAGES

1. *S. cerevisiae* → BREWER'S YEAST.

→ DISTILLED - WHISKY, BRANDY, RUM
→ NON DISTILLED - BEER, WINE

b) ANTIBIOTICS → substances produced by microbes that kill/retard the growth of other microbes.