KEY CONCEPT

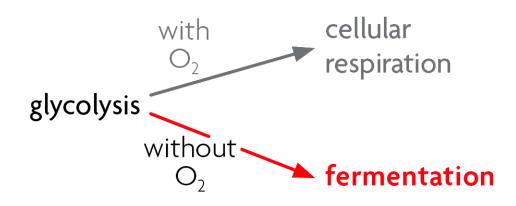
Fermentation allows the production of a small amount of ATP without oxygen.



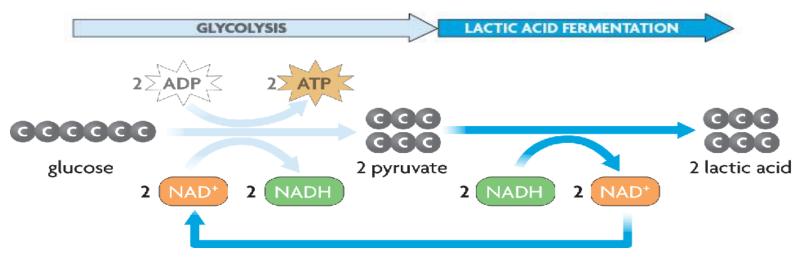
Fermentation allows glycolysis to continue.

- Fermentation allows glycolysis to continue making ATP when oxygen is unavailable.
- Fermentation is an anaerobic process.
 - occurs when oxygen is not available for cellular respiration
 - does not produce ATP

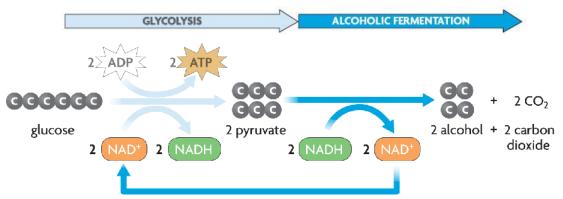
Fermentation is an anaerobic process that allows glycolysis to continue.



- Fermentation allows glycolysis to continue making ATP when oxygen is unavailable.
- NAD⁺ is recycled to glycolysis
- Lactic acid fermentation occurs in muscle cells.
 - glycolysis splits glucose into two pyruvate molecules
 - pyruvate and NADH enter fermentation
 - energy from NADH converts pyruvate into lactic acid
 - NADH is changed back into NAD⁺



- Fermentation and its products are important in several ways.
 - Alcoholic fermentation is similar to lactic acid fermentation.
 - glycolysis splits glucose and the products enter fermentation
 - energy from NADH is used to split pyruvate into an alcohol and carbon dioxide
 - NADH is changed back into NAD⁺
 - NAD⁺ is recycled to glycolysis



4.6 Fermentation

- Fermentation is used in food production.
 - yogurt
 - cheese
 - bread

