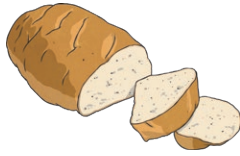


Foods and Microorganisms

Microorganisms can be both helpful and harmful when it comes to food.

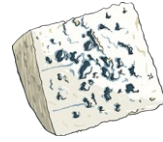
Foods That Are Made Using Microorganisms, Bacteria, Yeast and Mould



bread



yoghurt



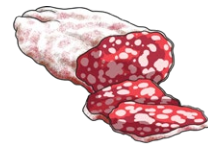
cheese



sauerkraut



pickles



salami



yeast spread



beer, wine or spirits



soy sauce

Did you know? Mushrooms are a fungi. You can eat some types of mushrooms like button and oyster. However, death cap and destroying angel mushrooms are extremely dangerous and can kill you. When you look at a mushroom growing out of the ground, you are only seeing part of the fungus – most of it is underground in the form of microscopic threads.

		
Mould Mould can grow on bread, and other foods if left long enough in a warm place. It is a kind of fungus.	Bacteria Bacteria can spoil milk, making it curdle and taste sour because it has become more acidic.	Bacteria Bacteria can grow on and in meat that hasn't been stored or handled properly. This makes it spoil and it becomes unsafe to eat.

Did you know? One reason why we cook food, or wash it before eating, is because microorganisms can sometimes grow unnoticed on or in food. These microorganisms can give us food poisoning and make us very sick.



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