

Journal 04 - Finding the Way

CONTEXT:

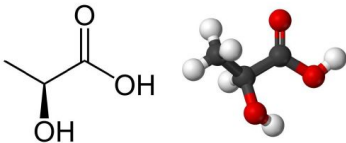
- Culturally: I am Korean-American and kimchi is a key part of my diet, yet I do not know much about it chemically
- Academically: This semester I am taking a food science class and have recently been learning about various processes of preservation, including pickling, fermentation, etc.



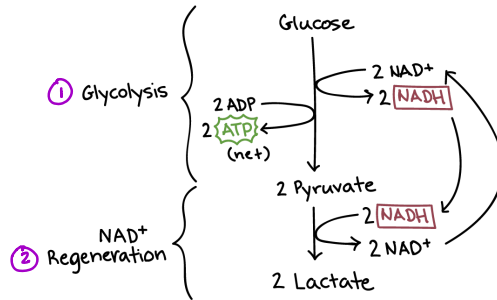
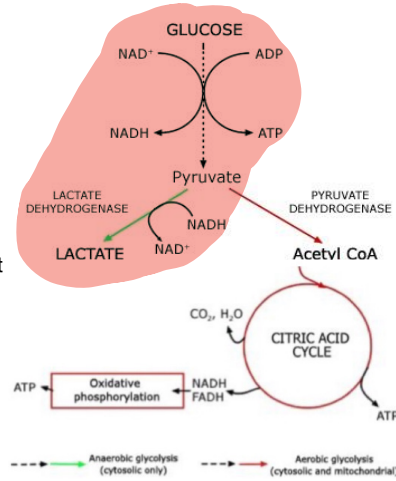
* Note: ideal environment is anaerobic

QUESTION: Where does kimchi get its distinct taste/flavor, and why does it last so long?

- ANSWER: Lactic acid produced by *Lactobacillus plantarum*

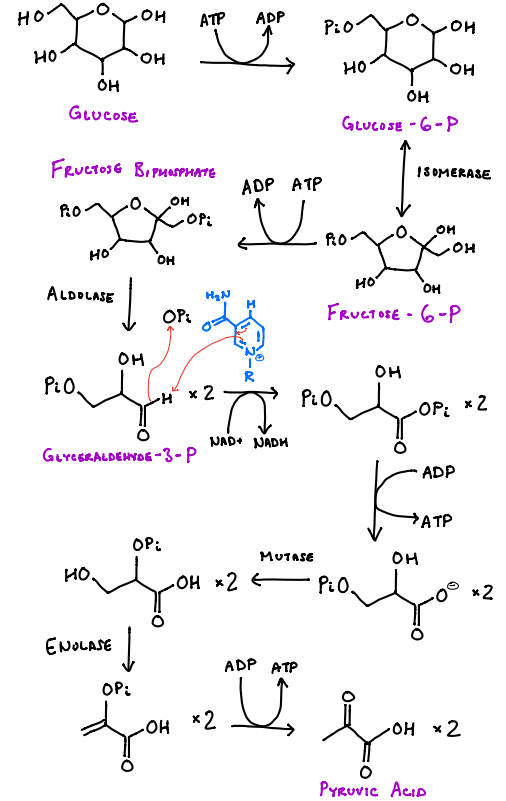


Lactic Acid



① GLYCOLYSIS

↳ Based on Lecture 19



② NAD⁺ REGEN

