Fermentation

When oxygen is *not present*, glycolysis is followed by a different pathway called **fermentation**.

Fermentation releases energy from food molecules by producing ATP in the absence of oxygen

Anaerobic: does not require

oxygen

Fermentation inputs outputs glucose 2 lactate or 2 alcohol and 2 CO₂ 2 AT ADP + net

There are two main types of fermentation:

1. Alcoholic fermentation:

produces ethanol (alcohol) and carbon dioxide

- yeast
- Glucose \rightarrow alcohol + CO₂ + ATP



2. Lactic Acid Fermentation:

pyruvic acid accumulated in cells can be converted into lactic acid

• Bacteria, animals

Glucose → lactic acid + ATP



Unicellular organisms also lactic acid as a waste product during fermentation.









