

# BEVERAGES

Alcoholic beverages

Types of beverages

Alcoholic beverages and Non-alcoholic alcoholic beverages

1. Fermented beverages,
2. Distilled beverages.

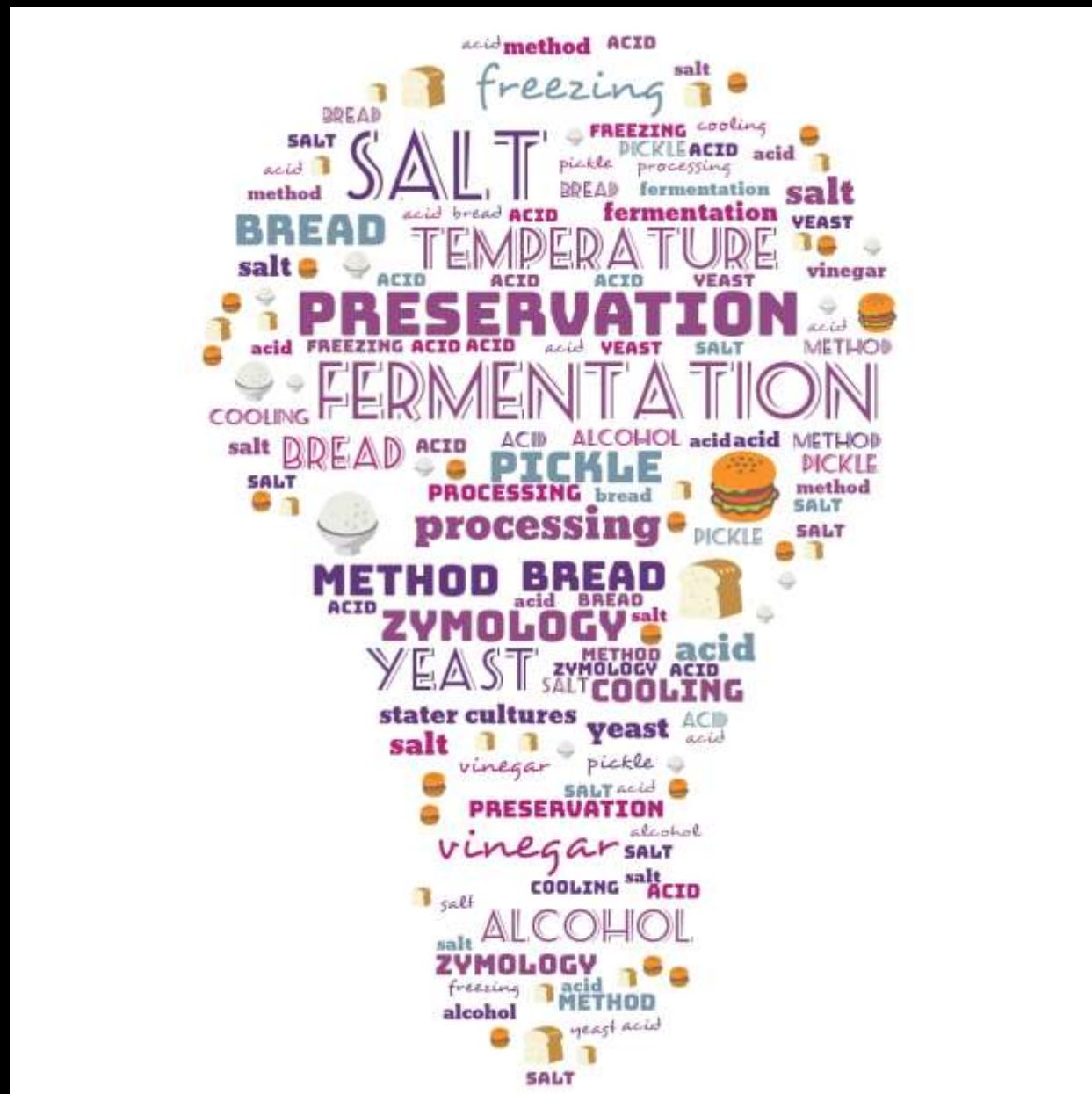
Beer 🍺 , wine 🍷 and it's types

Non-alcoholic

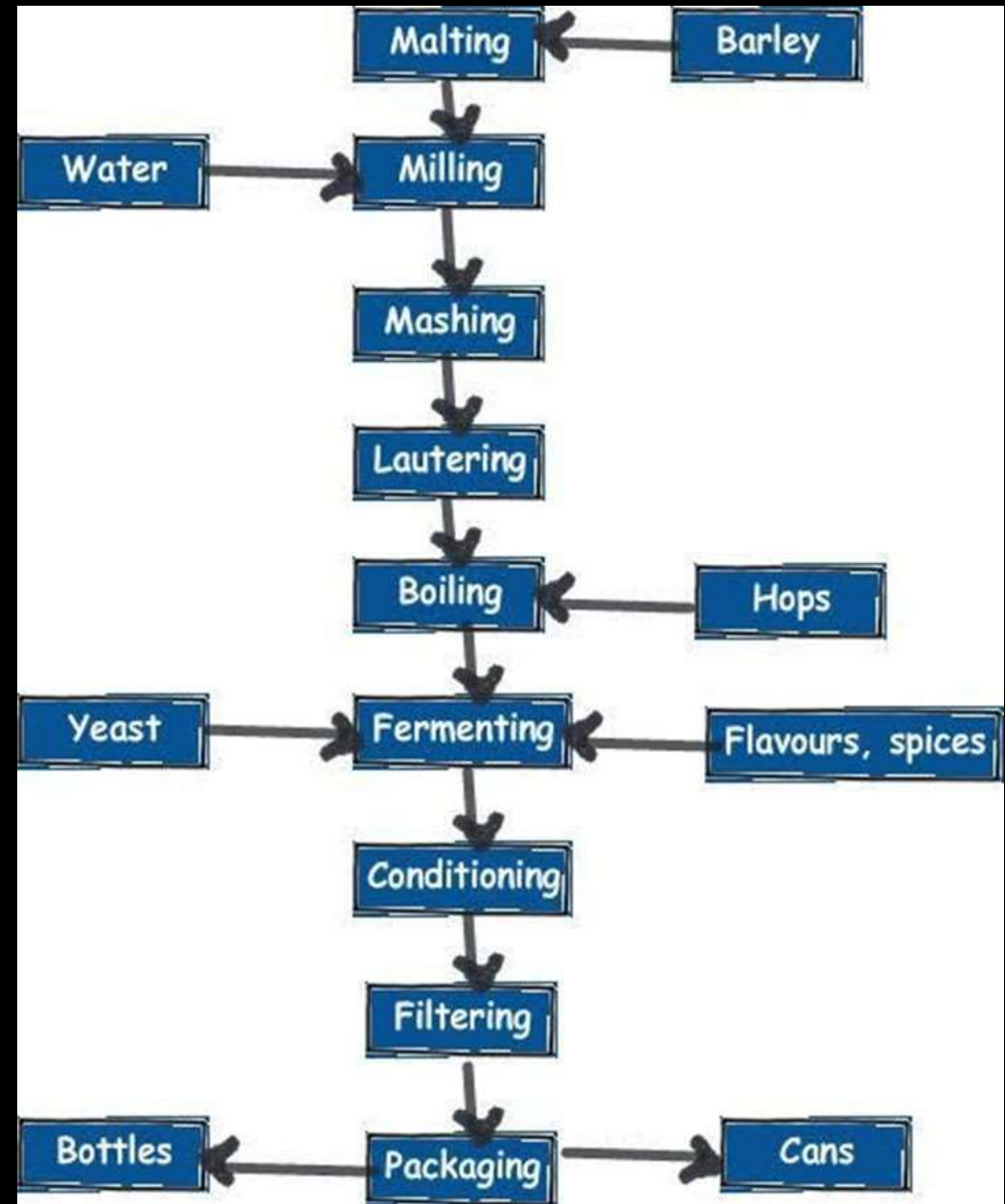
Paraguay Tea and Guarana



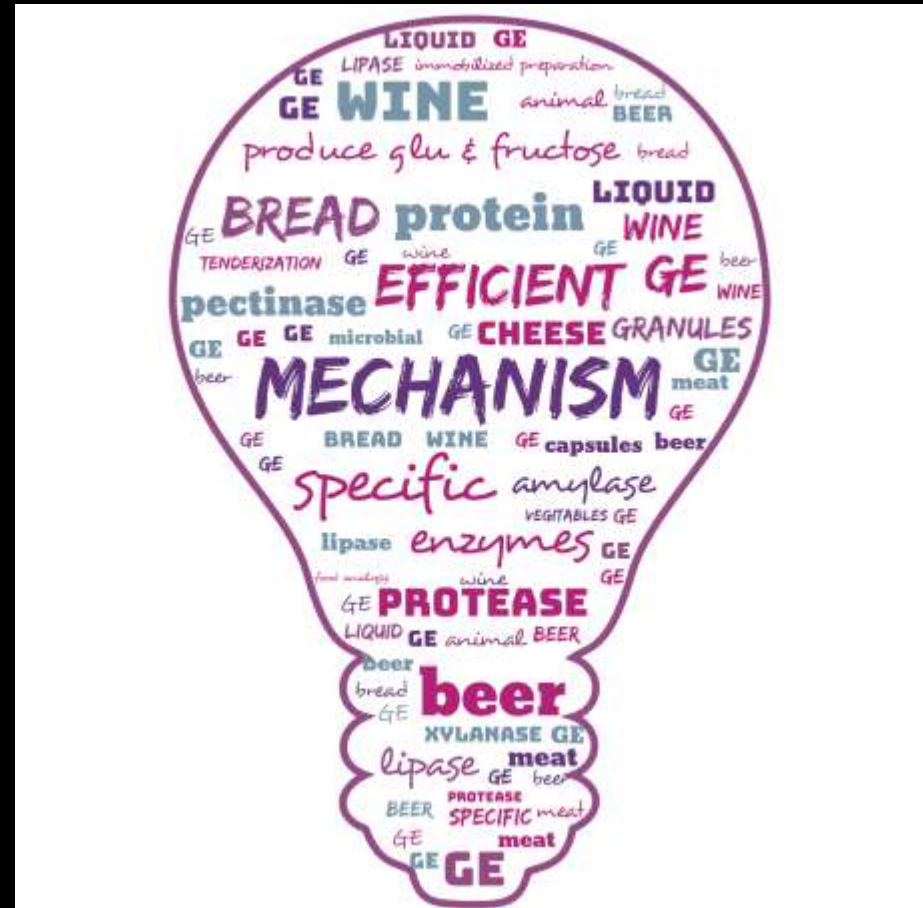
# Food Preservation



# Beer mashing



# Fermentation



# Cheese Making



# Fermented Foods



# Action of Microbes in PICKLING, FLAVORING, COLORING

Pickles  
pickling  
Sour  
Substrate  
Vinegar  
Sauerkraut  
Solution  
Bitter  
Metabolizes  
Fermentation  
Bioreactor  
Dill  
Flavobacterium  
Okra  
Lactobacillus  
Solid  
Flavor  
Biocloros  
Engineering  
Beta  
Temperature  
acidify  
Packaging  
Anaerobic  
Genetic  
Biomass  
Carotene  
Canning

temperature  
biomass  
ph  
flavobacterium  
fermentation  
co2  
bitter  
solid  
substrate  
metabolizes  
bioreactor  
sour  
genetic  
pickling  
lactobacillus  
betabiocolons  
brine  
anaerobic