

Glossary :

1. **Molds:** Also called fungi or mildew, molds are neither plants nor animals; they are part of the kingdom Fungi. Molds are organisms that may be found indoors and outdoors. They are part of the natural environment and play an important role in the environment by breaking down and digesting organic material, such as dead leaves.
2. **Prokaryotes:** Any of a wide variety of one-celled organisms that lack a distinct cell nucleus or other structures bound by a membrane and that have DNA that is not organized into chromosomes.
3. **Eukaryotes:** Any of various single-celled or multicellular organisms of the domain Eukaryota, characterized by cells that contain a distinct membrane-bound nucleus and by the occurrence of DNA transcription inside the nucleus and protein synthesis in the cytoplasm, in contrast to prokaryotes.
4. **Alcoholic beverages:** Alcoholic beverages are defined as beverages that contain ethanol (C_2H_5OH). This ethanol is almost always produced by fermentation – the metabolism of carbohydrates by certain species of yeasts under anaerobic or low-oxygen conditions. Beverages such as mead, wine, beer, or distilled spirits all use yeast at some stage of their production.
5. **Glycolytic activity:** A metabolic process that occurs in nearly all living cells in which glucose is converted in a series of steps to pyruvic acid and during which energy is released in the form of ATP.
6. **Dough:** Flour or meal combined with water, milk, etc., in a mass for baking into bread, cake, etc.; paste **of bread.**
7. **Baker's yeast:** Baker's yeast is the common name for the strains of yeast commonly used as a leavening agent in baking bread and bakery products, where it converts the fermentable sugars present in the dough into carbon dioxide and ethanol.
8. **Molasses:** A brownish, syrupy by-product which is produced during the sugar refining procedure, i.e., crystallization of sucrose from sugar-cane or sugar beet. Molasses is primarily consist of sucrose, water and inorganic components. Because of its cheap price, it is commercial used as substrate for producing other microbial products.
9. **Brewery yeasts:** Brewer's yeast is the common name for the strains of yeast commonly used in alcoholic industries to produce alcoholic beverages, where it converts the fermentable sugars present in the raw materials into ethanol.
10. **Wort:** A sweet liquid drained from mash and fermented to make beer and whiskey.

- 11. Biofuels:** A biofuel is a fuel that is produced through contemporary biological processes, such as agriculture and anaerobic digestion, rather than a fuel produced by geological processes such as those involved in the formation of fossil fuels, such as coal and petroleum, from prehistoric biological matter
- 12. Farnesene:** A chemical that is transformed into another compound, as in the course of a chemical reaction, and therefore precedes that compound in the synthetic pathway: Cholesterol is a precursor of testosterone.
- 13. Clarification:** A process in which an agent causes an organic substance to break down into simpler substances; especially, the anaerobic breakdown of sugar into alcohol.
- 14. Torula yeast:** Elicitors are compounds that when introduced into a living organism signal the activation or synthesis of another compound. An example of such a molecule is jasmonic acid, which stimulates the biosynthesis of delta-viniferin in grapevine cell cultures. Another example is chitosan which is used in agriculture as a natural biocontrol agent..
- 15. Caramelization:** Food or dietary supplement is intended to provide nutrients that may otherwise not be consumed in sufficient quantities. Supplements as generally understood include vitamins, minerals, fiber, fatty acids, or amino acids, among other substances.