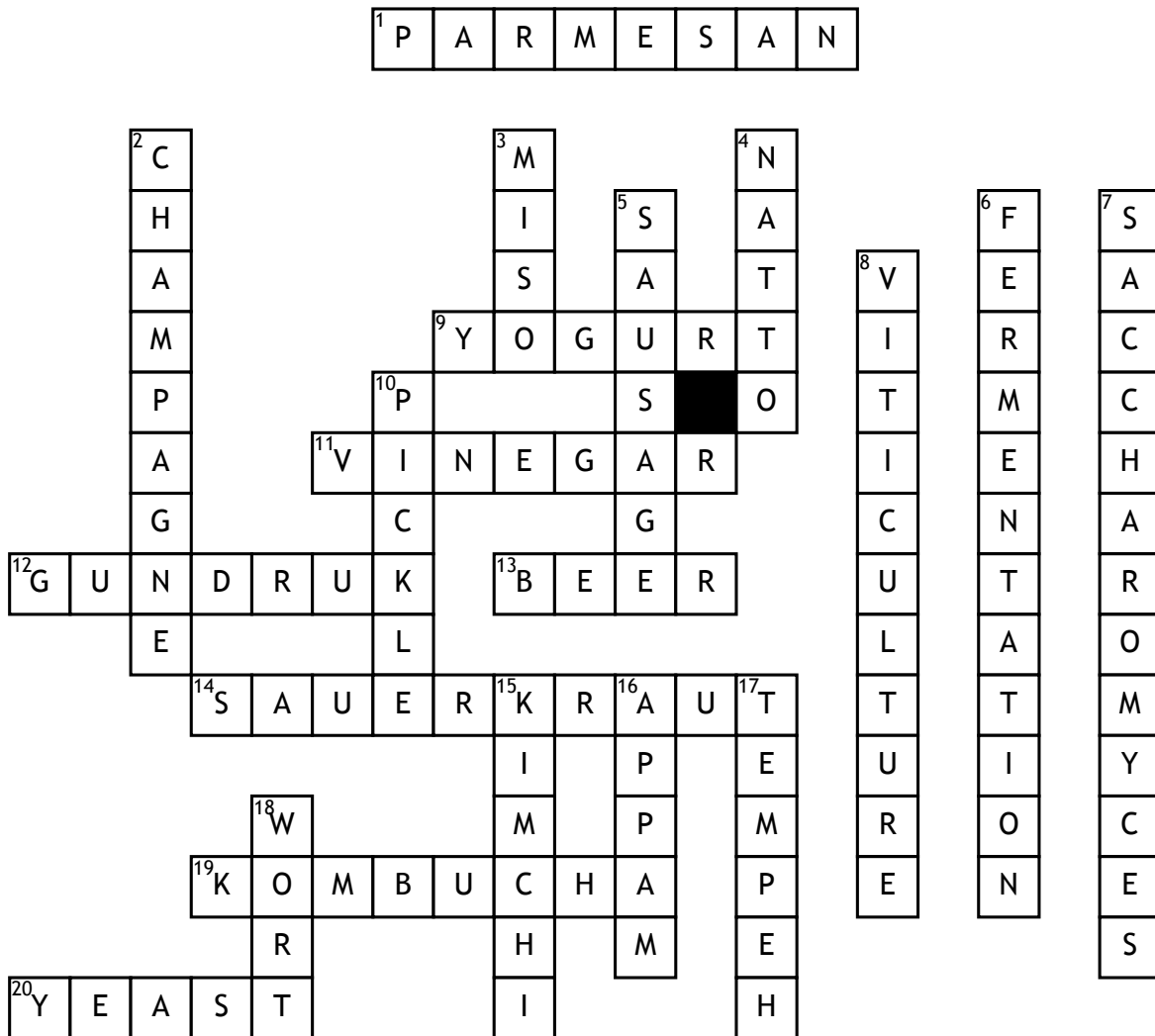


Diversity of fermented products



Across

1. Italian, hard granular cheese
9. A fermented milk product produced by the bacterial fermentation of milk
11. Produced by the fermentation of ethanol or sugars by acetic acid bacteria
12. It is made by fermenting leaves of vegetables of Brassica family
13. A traditional alcoholic (depending on recipes) beverage made from grains and hops
14. Finely cut cabbage that has been fermented by various lactic acid bacteria, including *Leuconostoc*, *Lactobacillus*, and *Pediococcus*.
19. Fermented, slightly alcoholic, lightly effervescent, sweetened black or green tea drink commonly intended as a functional beverage

20. Eukaryotic, single-celled microorganisms classified as members of the fungus kingdom

Down

2. Spakling wine
3. Traditional Japanese seasoning produced by fermenting soybeans with salt and koji
4. Traditional Japanese food made from soybeans fermented with *Bacillus subtilis*
5. Meat that is usually produced from ground meat
6. The chemical breakdown of a substance by bacteria, yeasts, or other microorganisms, typically involving effervescence and the giving off of heat.
7. Genus of fungus that mean sugar fungus in Greek

8. Cultivation and harvesting of grapes
10. A relish consisting of vegetables or fruit preserved in vinegar or brine
15. Traditional Korean side dish made from salted and fermented vegetables, most commonly napa cabbage and Korean radishes
16. A type of South Indian pancake made with fermented rice batter and coconut milk
17. A traditional soy product originally from Indonesia that is made by a natural culturing and controlled fermentation process that binds soybeans into a cake form
18. Liquid extracted from the mashing process during the brewing of beer or whisky