

2. FERMENTATION → In this phase pyruvic acid is oxidised anaerobically.

It can occur both in anaerobic & aerobic conditions, though aerobic condition is most common.

Fermentation can occur in almost all plants with the exception of Elodea condensation. Amongst seed & fruit, where outer covering is relatively impermeable to oxygen. Massive stem & other tissue similarly show anaerobic respiration.

Though fermentation occurs in higher plants tolerance of period. This is because of the following reasons —

1. It yields little energy.
2. More substance is decomposed.
3. End products are usually toxic.
4. Active absorption of mineral salts.

Protoplasmic streaming, division and synthesis of several comp

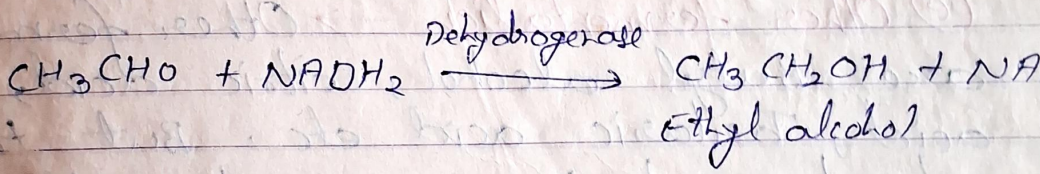
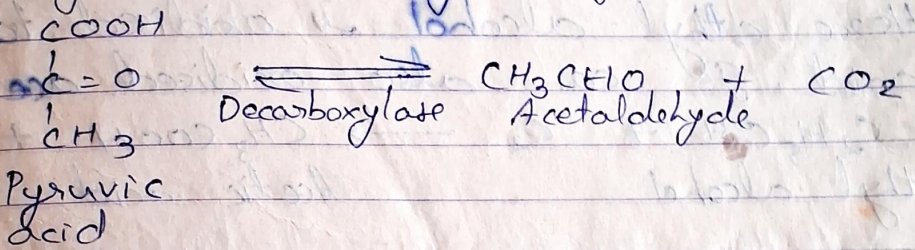
not occur in anaerobic condition.

Plants which can perform fermentation fall into two categories.

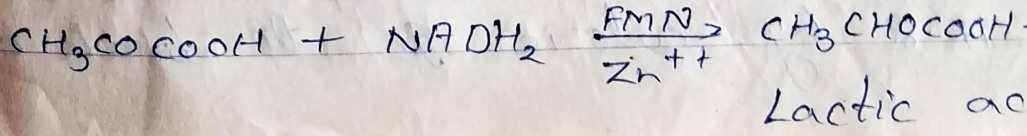
- ① Obligate anaerobes (Totally anaerobic).
- ② Facultative anaerobic (Partially anaerobic)

Depending upon the nature of end products fermentation is of following types —

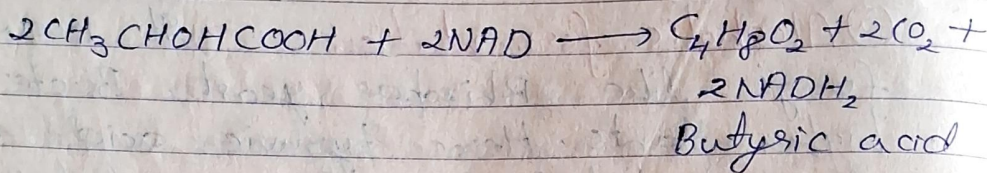
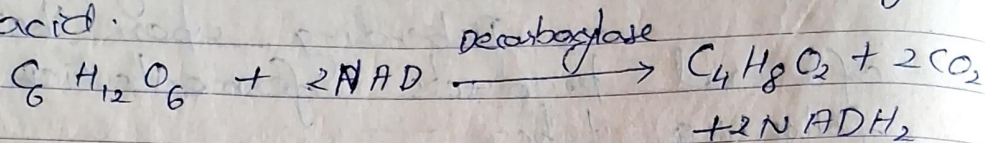
① **Alcoholic fermentation** → It occurs in fungi like Rhizopus, yeast, Bacteria & higher plants. Here pyruvic acid is decarboxylated to form acetaldehyde. It is then reduced to form ethyl alcohol by dehydrogenase.



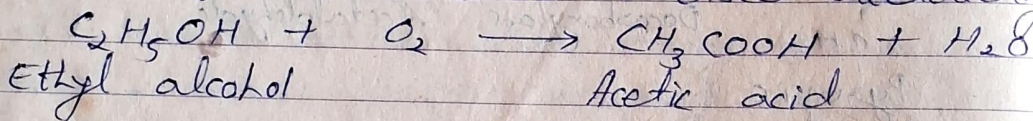
② **Lactic acid fermentation** → It occurs in lactic acid bacteria like Lactobacillus, some fungal & muscles. In this case pyruvic acid is directly reduced to lactic acid by lactic dehydrogenase. The enzymes require FMN & Zn⁺⁺. CO₂ is not released.



① **Butyric Acid Fermentation** → It has been reported in *Claytridium*. Here glucose is converted into Butyric acid with the release of CO_2 & NADH_2 . Acetic acid if available is also converted into Butyric acid.



② **Acetic acid fermentation** → It occurs in acetic acid bacteria like *Acetobacter*. Here ethyl alcohol is oxidised to acetic acid. It can also oxidise acetaldehyde.



③ **Other fermentation** → Other fermentations are Butyl alcohol, citric acid, Malic acid, Tartaric acid etc. But their exact mechanisms are not well known.

ENERGY OUT PUT → In glycolysis two molecules of ATP are used during the phosphorylation of glucose. In return 4 ATP molecules are gained in this process. The energy of 2 ATP molecules is used by the cells. This is equal to about 17.8 kJ calories. In the break down of

glucose into pyruvic acid, the actual energy released is 50 k-cal, out of this 2 ATP molecules are formed. The rest are liberated as heat.

In alcoholic fermentation & lactic acid fermentation 2 ATP molecules are synthesized, but in acetic acid fermentation where ethyl alcohol is utilized, 118.2 k-cal energy is released. The exact amount of ATP formed in other types of fermentation has not yet been calculated correctly.