

# GLYCOLYSIS

Many cheeses rely on the conversion of sugar into acid

Also known as fermentation, glycolysis refers to the conversion of **lactose into lactic acid**

## NAME

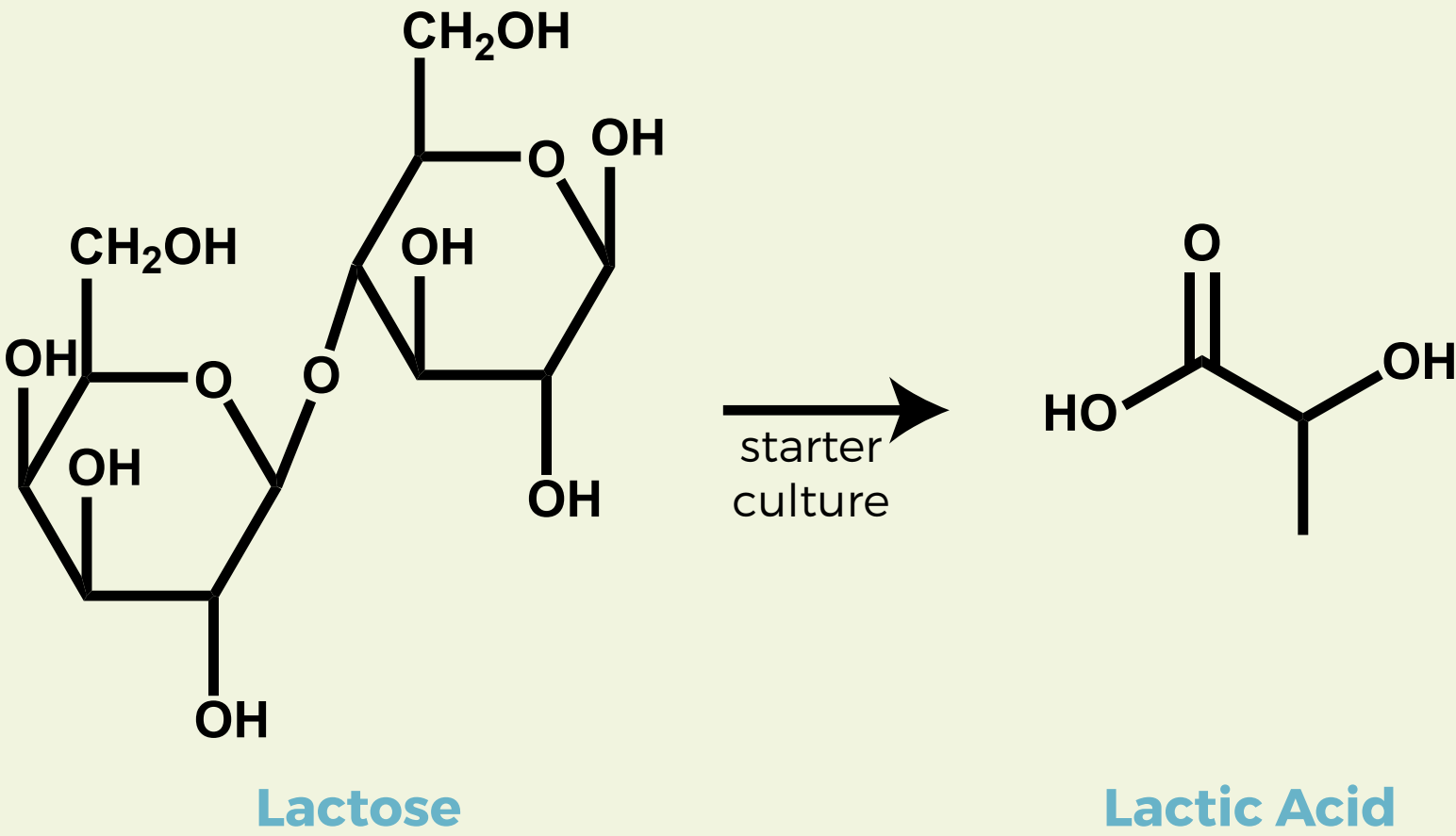
glyco•lysis

“glyco” refers to sugar

“lysis” means to break down

## REACTION

Lactose (milk sugar) is converted into lactic acid by starter culture bacteria



## IMPORTANCE

Glycolysis is responsible for **acidifying** the curd/cheese for many varieties. Acid production has many downstream effects. (more than mentioned here)

