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In biology, homeostasis is the state of steady internal, physical, and chemical conditions maintained by living systems. This is the condition of optimal functioning for the organism and includes many variables, such as body temperature and fluid balance, being kept within certain pre-set limits (homeostatic range). Other variables include the pH of extracellular fluid, the concentrations of ...

Homeostasis - Wikipedia

Fermentation is a metabolic process that produces chemical changes in organic substrates through the action of enzymes. In biochemistry, it is narrowly defined as the extraction of energy from carbohydrates in the absence of oxygen. In food production, it may more broadly refer to any process in which the activity of microorganisms brings about a desirable change to a foodstuff or beverage.

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Fermentation - Wikipedia

Louis Pasteur, né le 27 décembre 1822 à Dole et mort le 28 septembre 1895 à Marnes-la-Coquette (Hauts-de-Seine, à cette époque en Seine-et-Oise), est un scientifique français, chimiste et physicien de formation. Pionnier de la microbiologie, il connut, de son vivant même, une grande notoriété pour avoir mis au point un vaccin contre la rage

Louis Pasteur — Wikipédia

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