

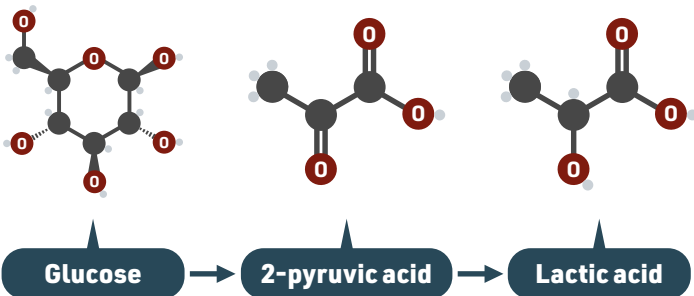


Greenland: Kiviak

Kiviak is a traditional Inuit delicacy eaten on special occasions, including Christmas. It's made by packing hundreds of little auks into a seal skin. The air is removed from the seal skin and it is sewn shut, sealed with seal fat, and buried under a heap of stones. This creates the perfect conditions for the auks to ferment for up to 18 months before they are removed and eaten.

KEY: ● Carbon ● Oxygen ● Hydrogen

Lactic acid fermentation of glucose



Each glucose molecule produces two molecules of lactic acid.



During fermentation, lactic acid bacteria ferment carbohydrates such as glucose, producing lactic acid and other organic acids. These help with preservation and also react with other compounds to produce further flavour molecules.