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Diversity of fermented products

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| **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 |