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Fermentation

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| **Across****2.** Process used to increase the concentration of alcohol**4.** Plant used to make vodka**5.** At high alcohol concentrations, yeast is...**7.** Carbohydrate that is converted into alcohol.**8.** Process which converts carbohydrates into alcohol.**9.** Temperature at which yeast works best at**11.** The name of the alcohol produced by fermentation.**12.** Different beverages are made from different... | **Down****1.** Gas is produced in this process.**3.** A biological catalyst**6.** pH that yeast works best at.**10.** What else apart from glucose is needed for this process?  |