

What's That Bubbling in Your Kitchen?

The Science, Art, Tastes and Health Benefits of Fermentation



Science and Mathematics Colloquium Series



Presentation by Holly Huffman

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Wed., Nov. 14, 2018
3 – 4 p.m.

Student Union, Cooley Ballroom B
ASU Polytechnic campus

To civilizations throughout time, fermentation has been seen as a magical transformation of foods or beverages. In this session we'll look at these magical microorganisms to get a glimpse of the biochemical aspects of fermentation, an appreciation for the ubiquitous role fermentation plays in our lives and well-being, and the contribution fermentation makes in commercial markets.

Be amazed by our interdependence on the fermenting organisms in our bodies, predominately the huge health impact of fermentation by probiotics in our gut that modulate our immune systems and overall wellbeing. We'll look at the history of fermentation as a method of food preservation, and the prevalence of fermented foods in our everyday lives, and as part of world cultures. We'll consider the practical aspects of use of fermentation in bioremediation, large scale production of biological compounds used in research and in medicine, as well as in the production of alternative fuels.

Faculty and practitioners discuss their current research and field projects in the Science and Mathematics Colloquium Series, held throughout the academic year at ASU's Polytechnic campus. All seminars are free and open to the public.



Holly Huffman holds a doctorate in biochemistry and molecular biology from U.C., Riverside, and has completed post-doctoral work at the Mayo Clinic and ASU. A faculty member at ASU Polytechnic campus since 2004, she was instrumental

in establishing the chemistry program there. She is analyzing the nutritional content of foods from aeroponic gardens and has previously supervised research projects on enzyme kinetics. She enjoys doing many types of fermentation in her day to day life.

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