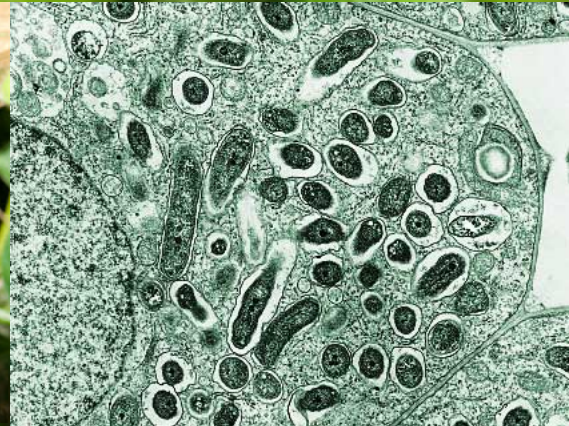


Edamame

legume (variety of soybean)

IN PRODUCTION:

- symbiosis with *Rhizobium* (N-fixing bacteria)
- bacteria live inside plant nodules
- convert nitrogen gas into ammonia



Nigiri Sushi

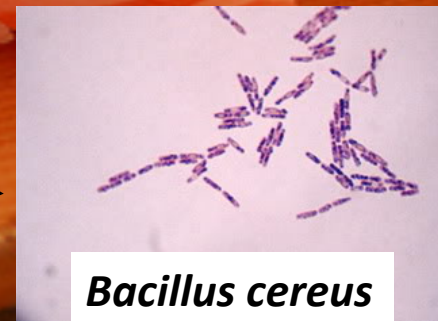


Staphylococcus aureus

IN FOOD PREPARATION:

Rice: prepared with vinegar, which acidifies the rice. At pH values below 4.6, the rice becomes too acidic to support the growth of pathogens.

Raw Fish: must be frozen at -20°C for seven days, or at -37°C for 15 hours to prevent growth of pathogens.

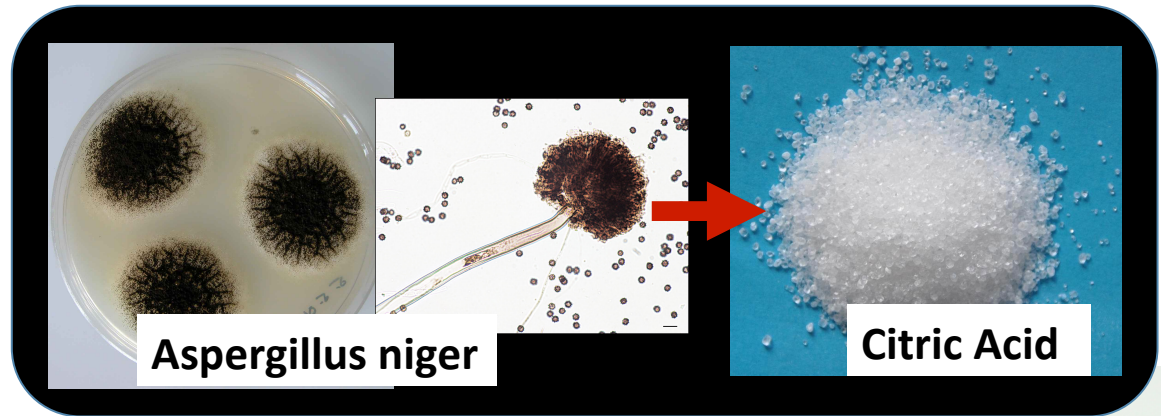


Bacillus cereus

Mochi



Commercial production of citric acid (common preservative in processed foods): fermentation of the fungus *Aspergillus niger*



References:

Strawberry Mochi Ingredient Label

<http://www.fooducate.com/app#!page=product&id=189307A4-E10E-11DF-A102-FEFD45A4D471>

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Commercial Citric Acid Production Using *Aspergillus Niger*:

https://en.wikipedia.org/wiki/Citric_acid

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(Papagianni, Maria. *Biotechnology Advances*)

<http://www.sciencedirect.com/science/article/pii/S0734975007000183>