

Translations:Boissons fermentées - Sodas maison/10/en

A fermentation starter (also called "stock solution" depending on the drink) is a preparation that helps start the fermentation process of various food and fermented drinks. In practical terms, a starter is a microbiological culture that's at the heart of fermentation. These ferments are usually composed of a culture medium, like grain or seeds, or nutritive liquids that have been colonized by micro-organisms used for fermentation.