



Friendly Microorganisms

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Not all microorganisms are harmful! Some are very helpful to humans and the environment. These are called friendly microorganisms.

i. In Making Food Products

Microorganism	Use
Lactobacillus	Turns milk into curd (yogurt)
Yeast	Helps in making bread, cakes by producing CO ₂ (makes dough rise)
Bacteria	Used in making cheese, vinegar, and pickles

ii. In Medicine (Making Antibiotics)

Some microorganisms help in making medicines called antibiotics that kill harmful bacteria.

Antibiotic	Made From	Use
Penicillin	Penicillium fungus	Fights bacterial infections

iii. In Cleaning the Environment

- Certain bacteria and fungi decompose dead plants and animals.
- They are called decomposers.
- They help recycle nutrients into the soil.

iv. In Agriculture

- Some bacteria live in the soil and fix nitrogen from the air into the soil.
- This increases soil fertility.

Microorganism	Function
Rhizobium	Fixes nitrogen in root nodules of legume plants like peas and beans



v. In Making Alcohol and Wine

- Yeast is used to make alcohol and wine by the process of fermentation (sugar → alcohol + CO₂)

Summary Table

Use	Microorganism	Example
Food production	Lactobacillus, Yeast	Curd, Bread, Cheese
Medicine (Antibiotics)	Penicillium	Penicillin
Decomposition	Bacteria, Fungi	Clean environment
Nitrogen fixation	Rhizobium	Soil fertility
Alcohol production	Yeast	Fermentation