

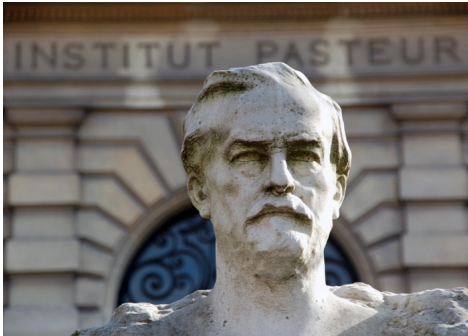


Louis Pasteur (1822-1895)

he was a french chemist and microbiologist. He is classified as a founder of the modern bacteriology. He has examined the germ of hydrophobia and anthrax. After this discovery, he invented active immunisations against hydrophobia, anthrax, red murrain and chicken cholera. The term "pasteurization" is caused by Louis Pasteur. This means the method of carefully heating liquids up to 60 or 80 degrees with the effect that they become longer lasting.

Pasteur was born on the 27th of December 1822 in Dole, France. He was not never a doctor but he is considered as the founder of the modern medicine, the development for the biology and biological chemistry, microbiology and the immunbiology. Louis Pasteur was chemicist and bacteriologist. Additionally, he was the precursor of the "antisepsis" which means 'against decomposition' and includes the disinfection. With the help of these discoveries, Pasteur taught the doctors.

Louis Pasteur was the son of a tanner who owes his apprenticeship to friends of his family. After passing his school days at the Collège Royale in Besancon, he went to Paris in 1842. One year later still in Paris, he studied natural sciences at the École Normale Supérieure until 1846. Again one year later, Pasteur enrolled in physics and in chemistry as well. In 1849, he reached the professorship for chemistry at the universitz in Strassbourg that one which is called after him, now. From 1888 until his death and after some lectureships in Sorbonne and Lille at the universitz which was established for him.



Louis Pasteur is especially interested in the chemical difference between fermentation and decomposition. Conducted by this interest, he began about 1850 to be concerned with the fermentation which is an important part of the tannery that is safeguarding the future of his family -but this process is also very important in professions like in a bakery, in the food sector and the brewing business.

The today's common refinement (herbal/) basic commodities or even the extraction of antibiotics through the process of the fermentation was impossible to think about in the time of Pasteur. The perception of that time said that death enzymes produce fermentation and decomposition in organic matter. In Pasteur's work 1857 it became clear that fermentation a reaction is made by miniscule cells as a result of their existence. In 1863 Pasteur reached the knowledge after some extensive experiments concerning fermentation and decay that small single-celled organism lead this process by splitting themselves ("out off themselves") in absence of oxygen. By adding air follows the decay and decomposition, especially when he tried this with proteins. Pasteur called his recovery, the microorganisms that were looking small, spherical, like screws or skewer "fission fungi". We all know them today under the term "bacterials" or "microbes".

