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FERMENTATION CONTAINER

Container and air lock mechanism for home fermentation

Fermented foods have a strong history in many parts of the world. Originally it was a method for food preservation over extensive time periods, now it is an integrated part of various food cultures. Both Sauerkraut and Kimchi are well known fermented products, an acquired taste for some but very healthy and nutritious. This project enables the enthusiast to experiment at home with different ingredients and recipes.

The fermentation process demands an oxygen free environment. Fill the airlock with water and no air will get in, the gases inside are still able to escape due to the pressure that's being created from the process.