

# [What is the importance of the discovery invention today?](https://assignbuster.com/what-is-the-importance-of-the-discoveryinvention-today/)

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The disclosure of microscopic life is important. Microorganism is essential in balancing ecosystem, human body, food production and medical field. Microorganism involve in biodegradation, nitrogen fixation and oxygenic photosynthesis to adjust the environment. Biodegradation is a characteristic procedure that done by microbes to debase natural issue into supplements that can be utilized by many life forms. Microbes decompose dead collection of life form and deliver different kinds of supplements as natural compost to treat plant soil (Adnan 2010). In nitrogen fixation, microbes, for example, cyanobacteria recycle the atmospheric nitrogen gas into useable form of ammonia and ammonium for plants and animals (University of Michigan 2017). Before plants are sprouted, algae and cyanobacteria play role in oxygenic photosynthesis to produce oxygen for living being to survive (Todar n. d.).

Additionally, Adnan specified that microorganism has symbiotic properties. Microbes connect with life forms like fish, cow, sheep and plant to play out a harmonious relationship. For example, microbes in ruminant animal gut process the nourishment and supply nutrients, for example, vitamins and growth factors to the host. Moreover, microbes also present in or on numerous parts of human body such as skin, gut, reproductive system and so forth. Those microbes that present in human body are beneficial toward human. When all is said in done, Bacillus subtilis on skin produce bacitracin toxin to fight against other bacteria. It also serve as anti-toxin due to its antibacterial property (Kumar and Chordia 2017). Not only that, the microbes in gut of human are found to help human in adjusting evolving diets. For instance, Japanese can digest seaweed whereas Americans are enhance to process high-fat and high-protein food (Zyga 2013).

Besides, microbes are likewise found in food production especially fermented food. Yeast are widely used to manufacture beer and wine commercially. It also can be used for baking purpose. Moreover, lactic acid microbes are used to make dairy item like yogurt, milk, cheese and etc. The other fermented food like vinegar, soy sauce and olives are produced by microbes that release acetic acid. On the other hand, antibiotics and vaccines that produce by microbes are also widely used in medical field to prevent and treat irresistible illness. Antibiotics act as antibacterial agent to kill or inhibit the development of infectious microbes. They are produced naturally by molds like Penicillium and bacteria like Streptomyces and Bacillus (Todar n. d.).