

Like plants growing in nature, bread mold needs material on which to feed and grow, but the method of growth is not the same at all, as the fungi that form bread mold grow asexually through the spread of spores on a piece of moist bread. Since it does not contain chlorophyll for nutrition (the substance that is used to make sugars and starches from air and water), the colonies feed on the product of the bread disintegrating into small pieces under the influence of the chemicals it produces, and thus their growth spreads little by little and mold forms on the bread.