

FERMENTED PRODUCTION OF ALCOHOL BY USING MAIZE AND GUINEA STEM AND MICROORGANISM SACCHAROMYCES CEREVISIAE

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ABSTARCT

At present day we are facing a problem of fuel shortage. Near about 70% fuel contained alcohol to avoid shortage we have to find out alternative method of alcohol production. Besides that, the bio fuels are obtained from green biomass can also represent the promising type of energy source. Alcohol one of fermented product prepare by fermented techniques. The whole investigation done on the basis of fermentation process Fermentation is the technique in the development of new products by changing the biochemical composition developed new product such quality like flavor and nutritional compounds. Biomass is nothing but source of carbohydrate and sugar, starch it can fulfill by plant material. Plant material such Maize stem (Zeamays), Guinea stem (Megathyrusmaximus) use as raw material. Saccharomyces cerevisiae is microorganism use as key role in fermentation. First we have to do collection of raw material then we have to prepare of juice of raw material. Then microorganism like yeast is added which run there life cycle during which metabolism process perform which start convert carbohydrate into alcoholic content. the result of fermentation is observed by the different parameter such as such color, ph range, smell that are some parameter tells that fermentation is completed and alcohol is prepared.

KEYWORDS: *Maize Stem, Guinea Stem, Fermentation, Alcohol*