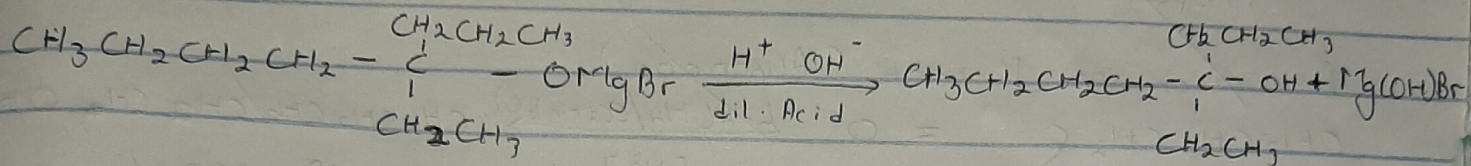
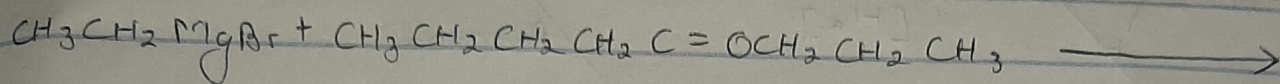
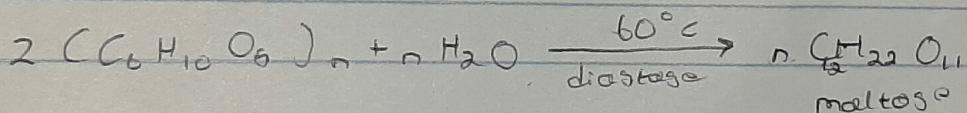


2) Grignard reagent: $\text{CH}_3\text{CH}_2\text{MgBr}$ (ethyl magnesium bromide)

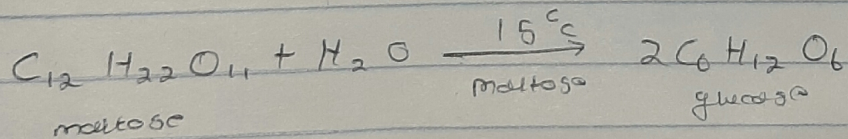


3) Industrial manufacture of Ethanol

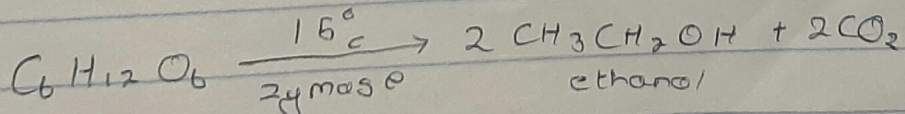
Fermentation - a biological process, can make carbohydrates such as starch to yield ethanol. The biological catalysts, enzymes found in yeast help break down the carbohydrate molecules into ethanol to give a yield of 95%. The starch containing materials include cereals, rice, molasses e.t.c and on warming with malt at 60°C for a specific period of time are converted into maltose by the enzyme ~~diastase~~ diastase present in malt



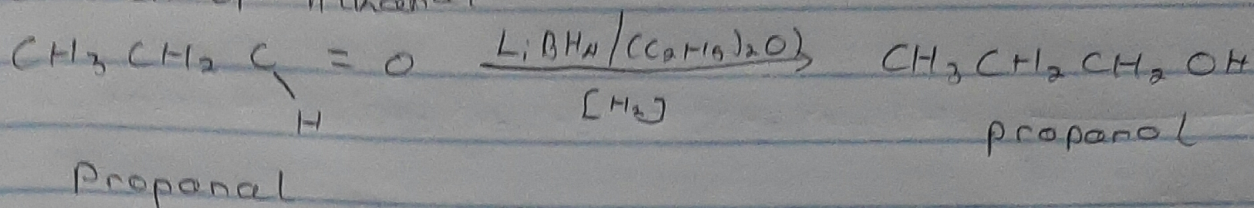
The maltose is broken down into glucose on addition of yeast which contains the enzyme maltase and at a temp of 15°C



The glucose at constant temp 15°C is then converted into alcohol by the enzyme zymase contained also in yeast



A) Reduction of Alkaneal



Reduction of Alkanone

