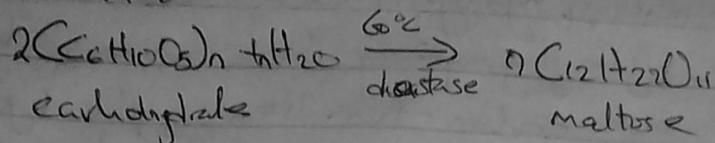
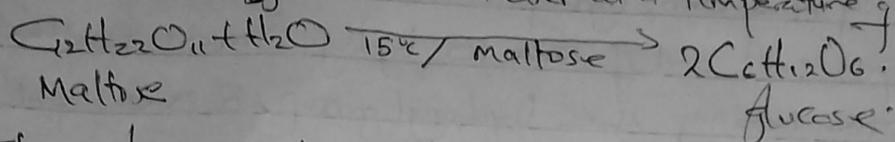


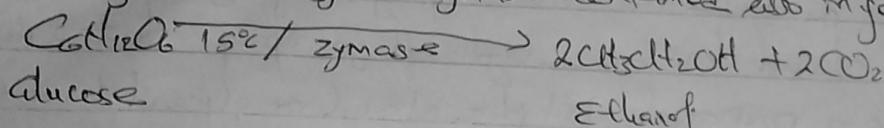
3. Carbohydrate such as starch are major group of natural compounds which can be made to yield ethanol by the biological process of fermentation. The biological catalyst, enzymes found in yeast breaks down the carbohydrate molecules into ethanol to give a yield of 95%. On warming the starch containing material such as cereals with ~~60°C~~ malt to 60°C for a period of time are converted into maltose by the ~~enzyme~~ ^{enzyme} diastase contained in the malt.



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



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



4.

