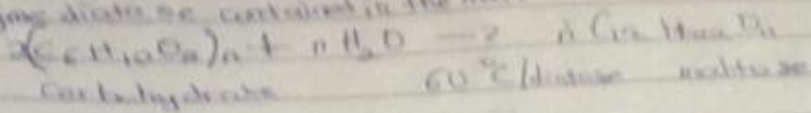
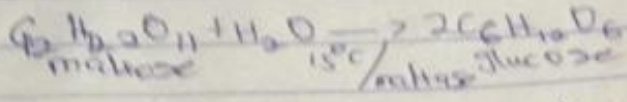




The starch containing materials including cereals etc. are usually  
 added to malt to 60% for specific period of time are converted into maltose  
 by the enzyme diastase contained in the malt



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

