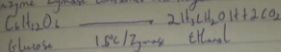
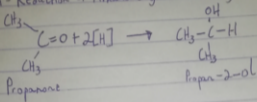


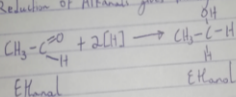
enzyme Zymase contained also in yeast.



4 A - Reduction of Alkanones gives Secondary alcohols

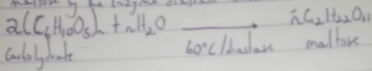


B - Reduction of Alkanals gives Primary alcohols

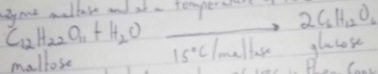


3- Industrial Manufacture of Ethanol

Carbohydrates such as starch are a major group of natural compounds that can be made to yield ethanol by the biological process of fermentation. The biological catalysts, enzymes found in yeast break down the carbohydrate molecules into ethanol to give a yield of 95%. The starch containing materials include molasses, potatoes, cereals, rice and on warming with malt at 60°C for a specific period of time are converted in 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

