ABSTRACT

Research Project Title: The development on the local liqueur process in Phrae Province to be ethanol

Researcher: Ungkana Chompuming, Tawatchai Juedjang, Tawan Chatsungnoen

Duration: 2007

The product processing develop of the local liqueur in Phrae Province to be ethanol. The objectives of this study were to process development to be ethanol can be mixed with fuel oil for the energy. This research method which uses interview for data collecting and giving information. The selection of microorganism in the inoclums (loog-pang sura) and compare the efficiency of microorganism for proceeding the alcohol add to the identification by biochemistry method. microorganism in the inoclums (loog-pang sura). The study 1 isolate produce alcohol with strain Saccharomyces cerevisiae produced the ethanol highest and 1 isolate can amylolytic activities with strain Rhizopus sp. ratio of clear zone the highest. The result of the selection Saccharomyces cerevisiae and Rhizopus sp.; and ratio the efficiency between processing inoclums (loog-pang sura) with mold:yeast at 2:1 and fermentation with pure cultures mold:yeast at 2:1. In the fermented mash produce alcohol at 11.22 %v/v and 16.25 %v/v respectively. The product of distillate alcohol at 88 %v/v and 90 %v/v respectively. The results will be transfer to produce the local