

عنوان مقاله:

Isolation of yeast strains separated from fermented grapes and the Identification the most capable one for ethanol production

محل انتشار:

دومین کنفرانس بین المللی انرژی اکو (سال: 1398)

تعداد صفحات اصل مقاله: 10

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خلاصه مقاله:

Ethanol is being increasingly used in our transport fuels, especially gasoline as an additive. It is most commonly produced from biomass such as sugarcane, corn, switchgrass, etc. This study was conducted for the the isolation and identification of the indigenous yeasts of the grapes fruits for possible production of bioethanol. Isolates were obtained from the fermented grapes, 42 yeast strain were observed. Six isolates were capable for growth under high osmotic condition and ethanol concentration. One of the isolates was able to produce higher amounts of ethanol in comparison with other isolates. The desired yeast studied based on biochemical and morphological properties and genetically identified by the sequence of D1/D2 domain of the 26S rRNA gene and phylogenetic analysis. Desired strain registered as a new strain under the specific name of Hanseniaspora opuntiae MK 460485. This strain showed .significant growth potential in high concentration of ethanol, glucose and in wide range of temperatures and pH

كلمات كليدى:

Fruitphil yeasts, Hanseniaspora sp., Fermentation process, Bioethanol

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