

BIOCHEMICAL STUDIES ON THE EFFECT OF NATURAL PRODUCTS ON THE ENZYMES OF ALCOHOLIC FEREMENTATION

BY

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CONTENTS

	Page
1. INTRODUCTION.....	1
2. REVIEW OF LITERATURE.....	2
2.1. ETHYL ALCOHOL FERMENTATION.....	2
2.2. METABOLIC PATHWAYS INVOLVED IN ETHANOL PRODUCTION.....	4
2.3. ENZYMATIC CONTENT OF YEAST UNDER ANAEROBIC AND AEROBIC CONDITIONS.....	6
2.4. FLAVONOIDES AS ENZYME INHIBITORS.....	7
3. MATERIALS AND METHODS.....	16
3.1 MOLASSES:.....	16
3.1.1 Sugar and beet molasses :.....	16
3.1.2 The treatment of molasses :.....	16
3.2 MICROORGANISM:.....	16
3.3 MEDIA.....	16
3.3.1. Maintenance of stock cultures.....	16
3.3.2. Inoculum preparation :.....	16
3.3.3 Media used in ethanol fermentation.....	17
3.3.3.1 Semi-synthetic medium.....	17
3.3.3.2 Molasses media.....	17
3.4. SUGARCANE JUICE.....	17
3.4.1. Clarification of sugarcane juice:.....	17
3.4.2. Fractionation of flavonoids of mill syrup by column chromatography on polyamide:.....	17
3.4.3. Isolation of flavonoid compounds from sugarcane juice.....	17
3.4.4. Extraction of flavonoid compounds with organic solvents.....	19
3.4.5. Separation and tentative identification of extracted compounds by paper chromatography:.....	19
3.4.6. Separation of flavonoid compounds by preparative paper chromatography:.....	19
3.4.7. The inhibitory effect of sugarcane juice extracts and authentic compounds against <i>S. cerevisiae</i>	20
3.4.7.1. Gradient plate technique.....	20
3.4.7.2. Agar diffusion method.....	20
3.5. AUTHENTIC COMPOUNDS.....	20
3.6. YEAST ENZYMES:.....	21
3.6.1. Yeast invertase [E.C.3.2.1.26].....	21
3.6.2. Yeast alcohol-dehydrogenase (YAD) [alcohol : NAD ⁺ oxidoreductase. EC. 1.1.1.1].....	21
3.7. ENZYME ASSAY.....	21
3.7.1. Yeast invertase.....	21
3.7.2. Yeast alcohol dehydrogenase:.....	21
3.8 ANALYTICAL METHODS.....	22
3.8.1 Determination of reducing sugar:.....	22
3.8.2. Determination of total sugar:.....	22
3.8.3 Ethanol determination:.....	22

3.8.4. Determination of α -keto acids:.....	22
3.8.5. Determination of the carbon group.....	22
3.8.6. Yeast growth measurement:.....	23
4- RESULTS AND DISCUSSION.....	24
4.1. FRACTIONATION OF FLAVONOIDS FROM SUGARCANE JUICE MILL SYRUP BY POLYAMIDE COLUMN CHROMATOGRAPHY.....	24
4.2- EXTRACTION OF FLAVONOIDS FROM SUGARCANE JUICE.....	24
4.3. SEPARATION OF EXTRACTED FLAVONOID COMPOUNDS BY PREPARATIVE PAPER CHROMATOGRAPHY.....	27
4.4. THE INHIBITORY EFFECT OF SUGARCANE JUICE EXTRACTS AND AUTHENTIC COMPOUNDS AGAINST GROWTH OF <i>S. CEREVISIAE</i>	27
4.5. EFFECT OF AUTHENTIC COMPOUNDS AND TWO EXTRACTS FROM SUGARCANE JUICE ON INVERTASE ACTIVITY OF <i>S. CEREVISIAE</i>	31
4.6. THE INFLUENCE OF AUTHENTIC COMPOUNDS ON YEAST ALCOHOL DEHYDROGENASE (ALCOHOL: NAD ⁺ OXIDOREDUCTASE. E.C. 1.1.1.1.) YAD.....	31
4.7. EFFECT OF FLAVONOID FRACTIONS FROM SUGARCANE JUICE ON YAD ⁺ [ALCOHOL : NAD ⁺ OXIDOREDUCTASE E.C.1. 1. 1. 1.].....	42
4.8. THE EFFECT OF AUTHENTIC COMPOUNDS ON THE ACTIVITIES OF <i>S. CEREVISIAE</i> IN THE SEMI-SYNTHETIC MEDIUM.....	44
4.9 THE EFFECT OF AUTHENTIC COMPOUNDS ON THE ACTIVITIES OF <i>S. CEREVISIAE</i> IN THE SUGARCANE MOLASSES MEDIUM.....	56
4.10 THE EFFECT OF AUTHENTIC COMPOUNDS ON THE ACTIVITIES OF <i>S. CEREVISIAE</i> IN THE BEET MOLASSES MEDIUM.....	61
SUMMARY.....	69
REFERENCES.....	72
ARABIC SUMMARY.....	

LIST OF TABLES

		Page
1.	R _f values and color reactions of isolated flavonoids extracted from sugarcane juice using BAW system.	26
2.	Effect of authentic compounds and two extracts from sugarcane juice on the activity of yeast invertase.	32
3.	Effect of authentic compounds on yeast alcohol dehydrogenase activity after one minute.	34
4.	Effect of authentic compounds on yeast alcohol dehydrogenase (the average of five minutes).	35
5.	Changes in yeast alcohol dehydrogenase activity at different time by the authentic compounds.	41
6.	Effect of six fractions extracted from sugarcane juice at different concentration on yeast alcohol dehydrogenase activity.	43
7.	Changes in yeast alcohol dehydrogenase activity at different time by six fraction extracted from sugarcane juice.	45
8.	Effect of 0.004% authentic compounds on growth and ethanol and some parameters formed by <i>S. cerevisiae</i> on semi-synthetic medium.	53
9.	Effect of 0.2% of authentic compounds on growth and ethanol and some parameters formed by <i>S. cerevisiae</i> on semi-synthetic medium.	57
10.	Effect of 0.004% authentic compounds on growth and ethanol and some parameters formed by <i>S. cerevisiae</i> on sugarcane molasse medium.	59
11.	Effect of 0.2% of authentic compounds on growth and ethanol and some parameters formed by <i>S. cerevisiae</i> on sugarcane molasse medium.	62
12.	Effect of 0.004% authentic compounds on growth and ethanol and some parameters formed by <i>S. cerevisiae</i> on beet-molasse medium.	65
13.	Effect of authentic compounds (0.2%) on growth and ethanol and some parameters formed by <i>S. cerevisiae</i> on beet-molasse medium.	67

LIST OF FIGURES

Figure	Page
1. Reactions of complete glucose oxidation via the EMP pathway and TCA cycle.....	5
2. Isolation scheme of flavonoids present in sugarcane juice	18
3. Behavior of flavonoids from sugarcane juice on polyamide column chromatography.	25
4. Paper chromatogram showing the six bands of flavonoid extracted from sugarcane juice.....	28
5. Effect of sugarcane juice extracted by diethyl ether on yeast growth after 24 hrs. incubation.....	29
6. Effect of sugarcane juice extracted by ethyl acetate on yeast growth after 24 hrs. incubation.....	30
7. Effect of authentic compounds on YAD "average of five minutes".....	36
8. Changes in YAD activity at different time by flavonoid compound (Rutin).	37
9. Changes in YAD activity at different time by flavonoid compound (Hesperidin).	38
10. Changes in YAD activity at different time by flavonoid compound (Coumarin).....	39
11. Changes in YAD activity at different time by compound (Vanillin).	40
12. Effect of six fractions extracted from sugarcane juice on YAD activity.	46
13. Changes in YAD activity by fraction (F1) from sugarcane juice.....	47
14. Changes in YAD activity by fraction (F2) from sugarcane juice.....	48
15. Changes in YAD activity by fraction (F3) from sugarcane juice.....	49
16. Changes in YAD activity by fraction (F4) from sugarcane juice.....	50
17. Changes in YAD activity by fraction (F5) from sugarcane juice.....	51
18. Changes in YAD activity by fraction (F6) from sugarcane juice.....	52
19. Effect of 0.004% authentic compounds on growth and ethanol formation by <i>S. cerevisiae</i> on semi-synthetic medium.	54
20. Effect of 0.2% authentic compounds on some parameters formed by <i>S. cerevisiae</i> on semi-synthetic medium.	58
21. Effect of 0.004% authentic compounds after 96 hours on some parameters formed by <i>S. cerevisiae</i> on sugarcane molasses medium.	60
22. Effect of 0.2% authentic compounds on some parameters formed by <i>S. cerevisiae</i> on sugarcane molasses medium.....	63

23.	Effect of 0.004% of authentic compounds on some parameters formed by <i>S. cerevisiae</i> on beet molasses medium.....	66
24.	Effect of 0.2% authentic compounds on some parameters formed by <i>S. cerevisiae</i> on beet molasses medium.....	68

