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Production, optimization and characterization of wine from pineapple (*Ananas comosus* Linn)

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Which fall in the agreeable limit. *Saccharomyces cerevisiae* isolate I and *Saccharomyces cerevisiae* isolate II showed alcohol content in the final day of fermentation to 12 and 14% (v/v) in the final day of fermentation. The wine made from the inaltion to 12 and I4% (v/v) in the final day of fermentation. The wine also showed a good antioxidant activity.

Biography

S Rajkumar Immanuel has completed his PhD in Biotechnology at Anna University. He was the recipient of the Young Scientist Award conferred by Tamil Nadu State Science & Technology. He has received the International Visiting Scholar Fellowship from Oberlin College, USA. He has published number of papers in reputed journals. He is the Director-In-Charge of post graduate environmental science program and he has been serving as an Associate Professor of Botany.

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