A PRELIMINARY STUDY OF VINEGAR PRODUCTION FROM PINEAPPLE WASTE

by

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Thesis submitted to the University of Kelaniya in partial fulfilment for the Degree of Master of Science in Microbiology

1981

ABSTRACT

The bacteria responsible for the conversion of alcohol to vinegar was isolated from different fruit juices and samples of vinegar. This bacteria - *Acetobacter aceti* was found to be present in many ripened fruits. Isolation was made by following the pour plate technique.

Pineapple waste is readily available from the cannaries. The skin of ripe fruits provide a fermentable sugar in a concentration, suitable for vinegar production. In the initial stages of fermentation to alcohol the juice presents difficulties due to its physical properties. During acetification process *Anguilla aceti* was a problem. Pasteurization helped to remove this and reduced interference from microorganisms associated with fully riped pineapple waste. A convenient form of yeast for the alcoholic fermentation was active dried baker's yeast. The pineapple waste wine was acetified by a simple procedure based on the traditional Orleans process to produce a high strength pineapple vinegar. In this acetification process *Acetobacter aceti* was used.