

SOME ASPECTS OF CONGENER FORMATION DURING ARRACK PRODUCTION

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Toddy distillates and arrack were analysed for congeners by gas chromatography. The formation and changes in some of the congeners during arrack manufacture were studied by laboratory and pilot plant experiments.

The ratio of isoamyl alcohol to isobutyl alcohol in arrack is the same as that of more reputed beverages like whisky, but the total amount of fusel alcohol is lower. The fusel alcohol ratio for arrack and laboratory distillates of naturally fermented toddy is 4:1. The common toddy yeasts *Saccharomyces cerevisiae*, *Candida sake* and *Saccharomyces exiguus* produced ratios of 5:1, 3:1 and 1:1 respectively. The method of distillation too affect the congener levels in the distillates. The character of arrack could be changed by selection of micro-organisms and varying the distillation practices.

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