

**ISOLATION AND EVALUATION OF YEASTS
FOR FERMENTATION OF MOLASSES**

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Samples of molasses, molasses waste, waste factory and distillery water, soil samples of the milling area, rotting bagasse and filter mud were collected in sterilized bottles containing 0.1% sodium chloride solution.

Isolation of yeasts from the above sources were made on special nutrient media and further purified on selective media. Alcohol fermentation efficiency of the isolated yeasts were determined and compared with known species of bakers yeast in order to evaluate their suitability to be used in molasses fermentation.