

BIBLIOGRAPHY



1. A.O.A.C. 1975. Official Methods of Analysis of Official Analytical Chemists. 12th ed. Washington, D.C.
2. Abhyankar, V.S., Narayana, N., and Daji, J.A. 1941 Preparation of Vinegar from Fruit Juice. Poona Agr. Coll. Mag., 32 : 107.
3. Adriano, F.T. and Ylizarde, H.L. 1933. Preparation of Vinegar from Philippine Fruits and Other Saccharine Materials. Philippine Jour. Agr., 4 : 215.
4. Azeez, M.A. 1940. Scope of Vinegar Manufacture from Inferior Type of Dates. Quart. Notes Agr. Dept., 2 : 18.
5. Bilford, H.R., Scalf, R.E., Stark, W.H., and Kolachov, P.J. 1942. Alcoholic Fermentation of Molasses. Rapid Continuous Fermentation Process. Ind. Eng. Chem., 34 : 1406.
6. Buchanan, R.E., Gibbons, N.E., and Murray, R.G.E. 1974. Bergey's Manual of Determinative Bacteriology. 8 th.ed. The Williams & Wilkins Company.
7. Chace, E.M., Loesecke, H.W.V., and Heid, J.L. 1940 Vinegar from Citrous Fruit. U.S. Dept. Agr., Circ. 577 : 46

8. Charley, S.L. 1936. The Effect of a) Dilution of the Juice, b) the Addition of Press Cake on the Production of Fruit Wines. Fruit Prods. J. Am. Vinegar Ind., 6 : 106.
9. Cohee, R.F. 1937. Preparation of Dextrose Vinegar. Fruit Products Journal., 16 : 237.
10. Cruess, W.V., Lion, J.R., and Sifridi, A.V. 1915. The Utility of Sulfurous Acid and Pure Yeast in Cider Vinegar Manufacture. Ind. Eng. Chem., 7 : 324.
11. Cruess, W.V. 1958. Commercial Fruit and Vegetable Products. New York : McGraw-Hill Book Company.
12. Drawert, F., Rapp, A., and Ulrich, W. 1965. Synthesis of Malic, Tartaric, and Succinic Acids by Various Yeasts. Naturwissenschaften., 52 : 306.
13. Drawert, F., Rapp, A., and Ulrich, W. 1965. The Formation of Organic Acids by Wine Yeast, S.cerevisiae. Vitis., 5 : 20.
14. Ebner, H. and Frings, H. 1969. Process for Acetic Acid Fermentation. U.S. Patent 3,445,245.
15. Fabian, F.W. 1940. A Small Practical Vinegar Generator. Mich. Agr. Expt. Sta., Circ Bull. 174 : 13.
16. Frazier, W.C. 1967. Food Microbiology. 2nd ed. McGraw-Hill Book Company.

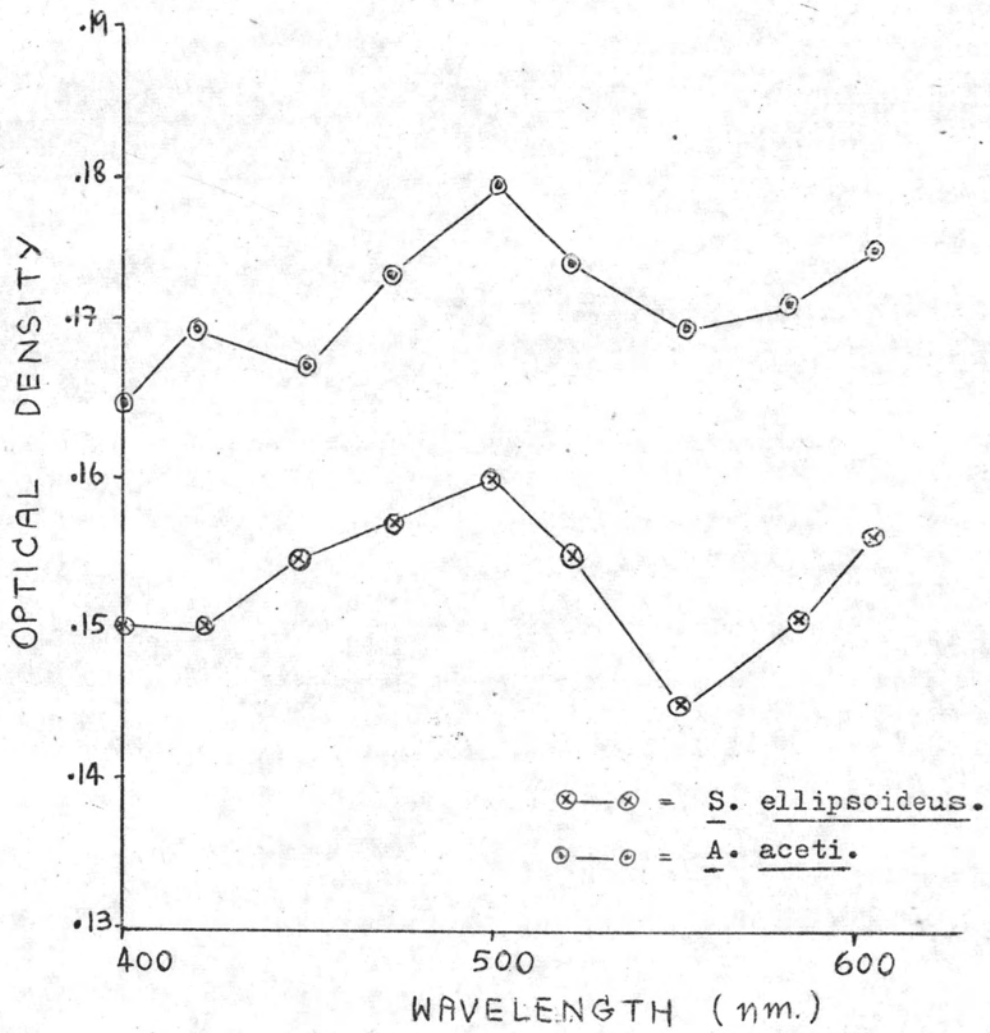
17. Hansen, A.E. 1935. Making Vinegar by the Frings Process.
Food. Ind., 7 : 277.
18. Holzberg, I., Finn, R., and Steinkraus, K.H. 1967. A Kinetic Study of the Alcoholic Fermentation of Grape Juice.
Biotech. & Bioengr., 9. 413.
19. Hromatka, O. 1959. Vinegar by Submerged Oxidative Fermentation.
Ind. and Eng. Chem., 51 : 1279.
20. Khattak, J.N., Hamdy, M.K., and Powers, J.J. 1965 a. Utilization of Watermelon Juice. I Alcoholic Fermentation. Food Technology., 19 : 1284.
21. Khattak, J.N., Hamdy, M.K., and Powers, J.J. 1965 b. Utilization of Watermelon Juice. II Acetic Acid Fermentation. Food Technology., 19 : 998.
22. Kreipe, H. 1935. Relation Between Rate of Access of Air, Oxygen and Carbon Dioxide Content of the Waste Gases, Alcohol Conversion and Evaporation Losses in the Generator Process. Deut. Essigind., 39 : 189.
23. Levine, A.S., and Fellers, C.R. 1940. Action of Acetic Acid on Food Spoilage Micro-organism. J. Bacteriology., 39 : 499.
24. Llaguno, C. 1971. Spanish Wine Vinegar. Process Biochemistry., 6 : 27.

25. Lopez, A., Johnson, L.W., and Wood, C.D. 1961. Observation on Laboratory Method for Submerged Acetic Fermentation. Appl. Microbiol., 9 : 425.
26. Maceda, L.M., and Palo, M.A. 1968. A Study on an Acetic Acid-Forming Bacterial Isolate and Factors Influencing Its Growth and Production of Acetic Acid or Vinegar From Alcoholic Medium. The Philippine Journal of Science. 111 - 126.
27. Maldonado, O., Rolz, C., and Cabrera, S.S. 1975. Wine and Vinegar Production from Tropical Fruits. Journal of Food Science., 40 : 262.
28. Markhof, G.M. 1952. Fermentative Vinegar by Submerged Fermentation. Austrian Patent 173, 231.
29. Nathanael, W.R.N. 1952. The History of Vinegar Production and the Use of Coconut Toddy as a Raw Material. Ceylon Coconut Quart. 3 : 83.
30. National Canner Laboratories. 1941. Western Branch, San Francisco, Calif.
31. Pederson, C.S. 1971. Microbiology of Food Fermentations. The AVI Publishing Company.
32. Pelczar, M.J., and Reid, R.D. 1959. Microbiology. McGraw-Hill Book Company.

33. Prescott, S.C., and Dunn, C.G. 1959. Industrial Microbiology.
3rd ed. New York : McGraw-Hill Book Company.
34. Rao, M.R.R., and Stokes, J.L. 1953. Nutrition of the Acetic
Acid Bacteria. Jour. Bact., 65 : 405.
35. Richardson, K.C. 1967. Submerged Acetification of a Vinegar
Base Produced from Waste Pineapple Juice. Biotech. and
Bioeng., 9 : 171.
36. Ruttkay, P. 1937. The use of Bacterial Food (Acetopep) in
Vinegar Generator. Fruit Prods. J. and Am. Vinegar Ind.,
16 : 68.
37. Schulz, M. 1943. Whey Vinegar. Ger. Patent 744, 990.
38. Shchelkunova, S.A. 1961. Effects of Phosphates on the Repro-
duction of Acetic Acid Bacteria and Their Oxidative Activity
in Glucose Containing Medium. Microbiology, 30 : 586.
39. Supasit, S. 1962. The Continuous Generator Process. Report
No. 114, Department of Science, Ministry of Industry.
40. Toshinobu Asia. 1968. Acetic Acid Bacteria. Classification
and Biochemical Activities.
41. Tressler, D.K., and Joslyn, M.A. 1961. Fruit and Vegetable
Juice Processing Technology. The AVI Publishing Company.

42. U.S. Dept. Agr., Service and Regulatory Announcements, Food and Drug Admin., No. 2, Revision 5, Nov. 5, 1936.
43. Underkafler, L.A., and Hickey, R.J. 1954. Industrial Fermentation. vol 1. New York : Chemical Publishing Company.
44. Vardhanabhuti, S. 1966. Vinegar Industry in Thailand. Microbiology Unit, Industrial Chemistry group, Technological Research Institute, Bangkok.
45. Weiser, H.H., Mountney, G.J., and Gould, W.A. 1971. Practical Food Microbiology And Technology. 2nd ed. The AVI Publishing Company.
46. Zapadinskii, M.B., Meller, E.A., and Trebukov, A.N. 1940. Activating Acetic Acid Fermentation. Russ. Patent. 56, 733.

APPENDIX



Maximum absorption wavelength for determining the growth of *S. ellipsoideus* and *A. aceti*.

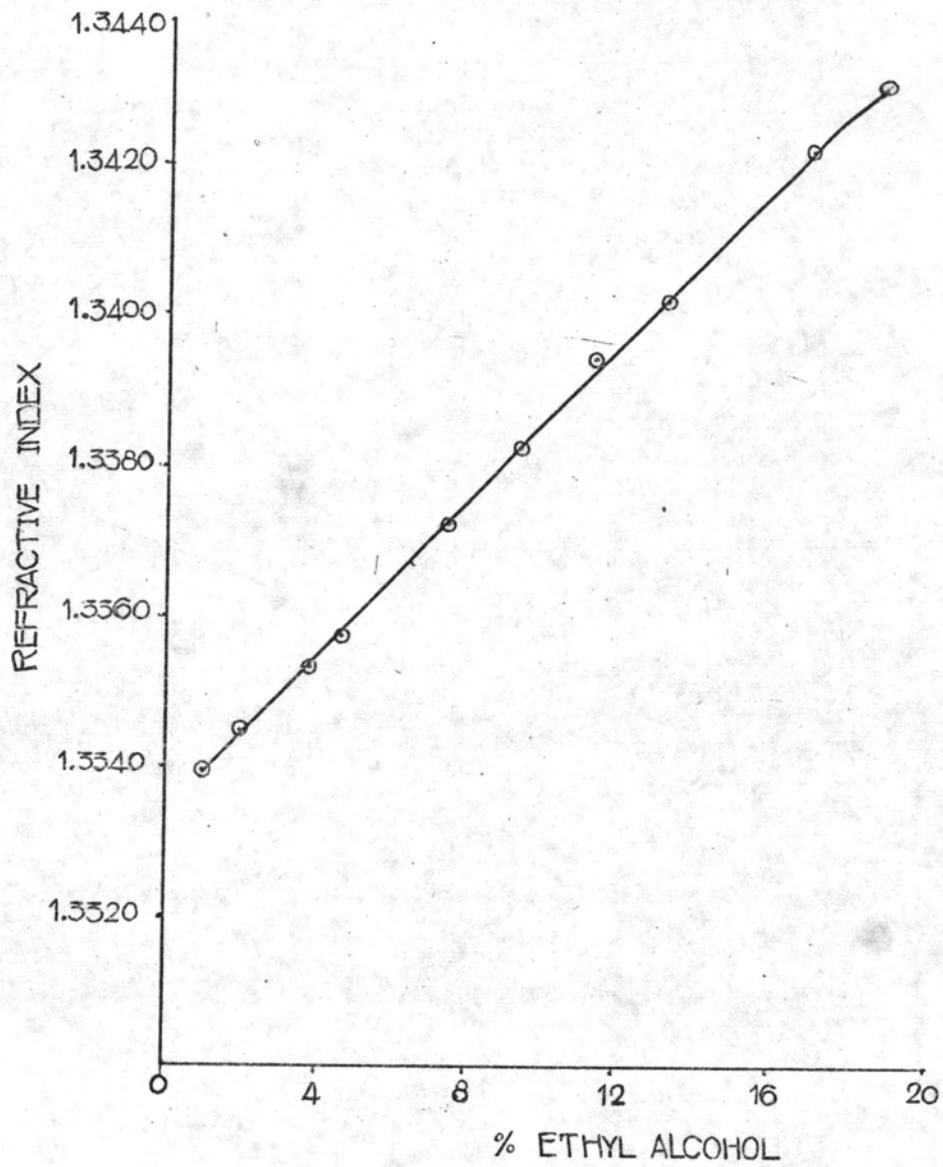


Fig. 1 Calibration curve of refractive index and percent alcohol.

VITA

Name : Miss Supamart Bhamorabut.

House : 519 Pichai Road, Dusit, Bangkok.

Birth : 10 July 1953

Birth place : Nakorn - Rajasirma

Study : 1973 B. Sc. Second Class Honours. (Food tech.)
Chulalongkorn University.

Working place: Food Analysis Division, Medical Science
Department, Ministry of Public Health.

