

94-0395

The invention relates to the food industry, namely to one of the processes of ethyl alcohol production.

The technical result consists in the utilization of food-canning and sugar industry waste.

The process foresees the storage and acidification of molasses with sulfuric or hydrochloric acid, stirring, stand and dilution with water, introduction of nutrient substances, yeasts, the repeated dilution, the mixture fermentation, distillation and its rectification.

The novelty of the invention consists in the molasses acidification to pH 2,8-4,0, dilution and the repeated dilution with the food-canning industry waste to 17,0% of dry substances, introduction of yeast autolysate in an amount of 2,0-4,0%. In the capacity of food-canning industry waste are used juices and pulps of nonstandard fruits, waste after juices and wines sedimentation, obtained by means of fermentation of the latters on pure yeast cultures at 25÷3°C till the alcohol concentration in a 4,0-7,0% vol. medium and sedimentation during 5-10 days.