

## ISOLATION OF YEASTS, LACTIC ACID BACTERIA AND ACETIC ACID BACTERIA FROM THE NATURAL SOURCES AND THEIR BIOCHEMICAL CHARACTERIZATION FOR BEVERAGE PRODUCTION FROM TOMATO

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**Abstract:** Yeasts, Lactic acid bacteria and Acetic acid bacteria were isolated from different natural sources like apple, banana, grapes, orange, tomato, jasmine, papaya, guava, milk, curd, fermented meat and honeybees. Totally 10 isolates of yeast, 7 isolates of lactic acid bacteria and 6 isolates of acetic acid bacteria were obtained. Colony and cell morphology of these isolates were studied and biochemical tests like fermentation of sugars, starch hydrolysis, urease test and acid production were carried out and AY isolate of yeast, CL<sub>1</sub> isolate of lactic acid bacteria and BA isolate of acetic acid bacteria were selected for beverage production.

**Keywords:** Beverage production, Bacteria, Isolation, Tomato

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