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Role of probiotics in pineapple to produce flavoured wine

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The plan of this investigation was formulated to study the action of Zymomonas mobilis and on pineapple wastes which have a high sugar (glucose and fructose) content and adequate moisture. The study was intended to determine the potential of pineapple wastes from which a greater product recovery is possible. It would not only create more job prospects but improve local economy, reduce seasonal losses and serve as a substitute for imported wines. Preparation of Bromelian wine by using Probiotics which when administered in adequate amounts will confer a health benefit on the host as it contains huge quantities of vitamin C and other antioxidants. By baiting technique of pineapple peel on an appropriate nutrient agar media ethanol is produced. After incubation we could test for the fermented product by taking a sample from the petri-dish to measure if the obtained sample is ethanol and not methanol or any other harmful product. Lacto-fermentation is not only a means of conserving fermented products but also a procedure for ennobling them, as proved by their taste and aroma. Wine production was carried out by controlled fermentation. During the fermentation period, the ph, aroma, specific gravity, temperature, percentage of alcohol content and acidity was monitored. The microbial population was also determined in the pineapple (***Ananas comosus)*** waste. It is also about checking the quality assurance of wine produced and also application of optimizing the wine production without compromising with the predefined standards.