

DEPARTMENT OF MICROBIOLOGY

FIELD SURVEY

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PURPOSE OF VISIT: A field survey was conducted by students of Microbiology on 21st of April to

- Assess the quantity of fruit waste (microbiologically spoiled fruit) generated everyday
- To collect information about the variety of fruits available (spoiled)
- To know the methods of disposal
- To create awareness amongst the fruit vendors about what can be the potential of the spoiled fruit waste to be used for other applications.

Everyday large quantities of putrified, microbiologically spoiled fruits are generated which are dumped adjacent to the market. These spoiled fruits start decomposing and pollute the environment. Later this place becomes a breeding place for mosquitoes. Since this fruit waste is biodegradable in nature, it can be converted/fermented into industrially important microbial and useful products by various fermentations. Such products may include alcohol, enzymes, organic acids etc.

Outcome:

1. Generated waste can be converted into industrially important microbial product.
2. Mosquitoes can be avoided which act as vectors for major diseases like Malaria, Dengue, Chikungunya.

