



measured and the derived properties. A qualitative analysis of the results is discussed in terms of the hydrogen bonding, dipole-dipole, induced dipolar interactions, and their structural factors. Comparison of these properties of cyclohexanone with organic solvents explicitly elucidates the influence of different functional groups and also the temperature effects on the thermo physical properties.

PP-39: FLUORESCENCE QUENCHING OF 1-NAPHTHOL & 1-NAPHTHYLAMINE BY γ -PICOLINE IN ANIONIC, CATIONIC & NON-IONIC MICELLE

Anita Xess and P. K. Behera
School of Chemistry, Sambalpur University, Jyoti Vihar, Burla-768019, Odisha.

Abstract: Fluorescence quenching is an important technique to obtain adequate information about the structure and dynamics of fluorescent molecules. It is a process, in which fluorescence intensity of the solute decreases by variety of molecular interactions such as excited state reactions, molecular rearrangements, energy transfer, ground-state complex formation and collisional. Stern-Volmer plots of certain quenching reactions results upward, downward or both (upward & downward) curvatures. The main reason for the positive deviation (upward) is the formation of non-fluorescent complex between the fluorophore and quencher in the ground state (Static quenching), however; the negative deviation (downward) is either due to the presence of two fluorophores with different accessibility to the quencher and/or due to the occurrence of the reverse reactions in the photochemical system. The fluorescence quenching behaviour of 1-Naphthol (1-ROH), 1-Naphtholates (1-RO⁻) and 1-Naphthylamine (1-RNH₂) in presence of γ -Picoline have been studied in the presence of Anionic (NaLS), Cationic (CTAB) & Non-ionic (TX-100) Micellar medium using steady state fluorescence method. The Stern-Volmer quenching constant found to be quenching depend on localization of fluorescence probe & quencher and as well as the nature of surfactant and micellar size.

E-mail: pkbehera.chem.su@gmail.com

PP-40: EXTRACTION AND PURIFICATION OF INVERTASE FROM SACCHAROMYCES CEREVISIAE (BAKER'S YEAST)

Vinita Sindhi, Prasidhi Tyagi, Samarth Kulshreshtha and Kameshwar Sharma YVR*
sharmabiochem@gmail.com*, prasidhi.tyagi@gmail.com, vinita.sindhi@gmail.com,

Abstract: Baker's yeast is the common name for the strain *Saccharomyces cerevisiae*. It belongs to the kingdom Fungi and is commonly used as a leavening agent in baking bread and bakery products. It is one of the most important fungi and is responsible for alcoholic fermentation, brewer's yeast. Yeast strains commercially biosynthesize, Invertase enzyme also called beta-fructofuranosidase used for the inversion of sucrose in the preparation of invert sugar and high fructose syrup (HFS). Invertase is mainly used in the production of confectionery, pharmaceutical, paper and tobacco industry. Crude enzyme extract was prepared using active dried yeast in boiling