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Saccharomyces cerevisiae M30 and *Kluyveromyces marxianus* DMKU 3-1042 were isolated at Department of Microbiology, Kasetsart University (Bangkok, Thailand) on the basis of its high efficiency in ethanol production at high temperature. Suspended and immobilized cocultures of the thermotolerant yeast, *K. marxianus* DMKU 3-1042 and the mesophilic flocculent yeast, *S. cerevisiae* M30 were studied for their abilities to improve production and stability of ethanol fermentation. The results indicated that the coculture system could improve ethanol production from both sugarcane juice and blackstrap molasses when the operating temperature ranged between 33°C and 45°C. High temperature tolerances were achieved when the coculture was immobilized. This photograph was taken at Scientific and Technological Research Equipment Centre, Chulalongkorn University (Bangkok, Thailand).

For more information regarding this work, read the article: **Eiadpum, A., Limtong, S., and Phisalaphong, M.,** "High-temperature ethanol fermentation by immobilized coculture of *Kluyveromyces marxianus* and *Saccharomyces cerevisiae*", **J. Biosci. Bioeng.**, volume 114, issue 3, pages 325–329 (2012).

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