紫蜜桑椹酒之研製與機能特性分析

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摘 要

苗栗 1 號紫蜜桑椹係近年來農委會苗栗區農改場所培育的桑椹新品種(Morus antropurpurea)。本研究以糖度 8 ° Brix、酸度 0.5%之成熟桑椹以及台桑19號(Morus spp)(糖度 5.6 ° Brix、酸度 0.8%)為原料，開發並確立：⑴酒精度 10-12% 的釀造酒；⑵酒精度 15-16% 的再製酒兩種酒品之製程，並分析其品質，所得結果如下： 1.釀造酒中總花青素含量以紫蜜桑椹為原料者(271 mg/L)高於一般桑椹(211 mg/L)，總酚含量亦同，分別為 2,625、2,002 mg/100 mL；兩原料所製得再製酒中總花青素之含量依序為 177及161 mg/L，總酚含量依序為 1,781及1,641 mg/100 mL，雖與釀造酒有相同趨勢，但含量均較低，此差異應與製法有密切關係。 2.以 HPLC 分析桑椹酒之中花青素，發現其主要異構物為cyanidin-3-glucoside，其次為cyanidin-3-rutinoside。 3.兩桑椹原料所製釀造酒之總抗氧化活性分別為 91% 及 85%；再製酒分別為 50% 及 44%；DPPH 補捉力，依序為 88%及82%、與 62%及58%。抗氧化活性與釀造酒具有較高花青素及總酚含量具有相關性。 4.熱穩定性試驗中，釀造酒及再製酒的 Hunter ’ s L 值都隨著加熱溫度升高與時間延長而增加，但以釀造酒趨勢較為緩慢；酒液在溫度上升期間 Hunter ’ s a 呈現下降趨勢，此與酒液中花青素受熱裂解有關； Hunter ’ s b 值亦因受熱而上升，使酒液在外觀上呈現黃褐色。

關鍵詞 : 桑椹、釀造酒、再製酒、總酚、花青素、抗氧化活性

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