

Studies on the Making of Pineapple Dessert Wine

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ABSTRACT

The object of this study was to optimize the production process of pineapple dessert wines. Firstly the optimum strain of making wine from pineapple pulp was selected. Secondly, the peel of pineapple was fermented into peel wine and then mixed with different ratios of pineapple pulp to make distilled spirit. Thirdly the blending and fortification of pineapple dessert wine were investigated. Finally, The effect of storage on pineapple dessert wine was studied. The results showed that pineapple pulp wine fermented by Fermicru LS2 is organoleptic more popular. The characteristic of the strain included fermenting quickly at 25 °C with a final of pH of 3.75, and producing less titratable acidity (0.555 g/100 mL). Thus the yeast strain, Fermicru LS2 was chosen to ferment and make wines from pineapple pulp and peel. Different ratios of pineapple peel were added back to peel wine and distilled. The distilled spirit was aged for 3 months and evaluate by the sensory panel. The results showed that in the production of distilled pineapple spirit the most acceptable add-back ratio of pineapple peel to peel wine was 1:1. Different ratios of pineapple were added to the pineapple pulp wine to improve the flavor of dessert wine, and the sensory results showed that the most popular ratio is 1:1 (pineapple pulp wine : pineapple juice). The distilled spirit pineapple pulp was mixed into pineapple dessert wine to increase the alcohol content to 18%, 20% and 22%. The sensory results showed that when the pineapple dessert wine with alcohol content of 18% was more popular. Different ratios of sucrose or fructose were added to pineapple dessert wine to a final concentration of 4%, 6% and 8% and the sensory showed that there was no significant different, but the average score of 4% sucrose was more acceptable. The flavor of pineapple dessert wine after aging became more mellow and palatable. After storage for three month at 35 °C the color of the dessert wine turned into dark gold, and that stored in 25 °C had become golden. The sensory results showed that the average score of pineapple dessert wine when stored at 35 °C was the highest.

Keywords : Pineapple , yeast , wine spirit , dessert wine

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