

機能性洋蔥紅酒製備之研究

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摘要

本研究主要分為四個部分。第一部分為將洋蔥經由殺菁與否以及添加重亞硫酸鉀與否，探討不同條件所釀製洋蔥酒對抗氧化與品質的變化；第二部分是利用梅洛葡萄汁所釀製的紅酒，探討一般成分以及抗氧化能力的變化；第三部分則是找出最適釀製洋蔥酒的條件與梅洛紅酒以不同比例進行調和，以找出最佳調和比例。第四部分是針對洋蔥浸漬酒做不同條件探討，選出最佳浸漬的酒精濃度和浸漬時間，與紅酒做調和；比較兩者洋蔥紅酒之差異性。結果顯示，不殺菁與殺菁洋蔥酒在DPPH自由基清除能力以及總抗氧化能力方面，其抗氧化能力都很高；而在亞鐵離子螯合能力和相對還原力方面，抗氧化能力就很低。可看出不論是否有添加重亞硫酸鉀，其抗氧化能力並無太大的差異。而在風味上則是以殺菁洋蔥以及添加重亞硫酸鉀所釀製之洋蔥酒較為大眾所喜愛。而紅酒則顯示出具有很高的抗氧化能力。調和之洋蔥紅酒，會隨著紅酒的添加量越高，而使得抗氧化效果越好。洋蔥紅酒也比單一洋蔥酒抗氧化能力來得高，其抗氧化能力具有加乘效果。而在嚐味與整體喜好性上則是以殺菁洋蔥及添加重亞硫酸鉀所釀製的洋蔥酒與紅酒以1:4的調和比例為最佳接受度。本實驗另將洋蔥加工製成粉末，以20%以及45%的酒精濃度作為浸漬液，然後稀釋成12.5%酒精度，與紅酒做調和。結果顯示以20%酒液浸漬後再稀釋為12.5%的殺菁洋蔥紅酒，在嚐味以及整體喜好性上，其接受度比較佳。故將20%酒液浸漬後再稀釋為12.5%的殺菁洋蔥酒，與釀製的殺菁及添加重亞硫酸鉀之洋蔥酒以同等量的比例，各與紅酒做調和。結果為以釀製洋蔥酒與紅酒所調和之洋蔥紅酒，其不論是在香氣、嚐味、整體喜好性上，都較為大眾所喜愛。

關鍵詞：洋蔥；發酵；紅酒；抗氧化

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