Title: Production of red wine from roselle (Hibiscus sabdariffa) and pawpaw (Carica papaya) using palm-wine yeast (Saccharomyces cerevisiae)

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Description: Red wine was produced from must formulated by mixing 10% (w/v) roselle calyces (Hibiscus sabdariffa var. sabdariffa) Hot water extract with pawpaw juice at the rate of 3:1. The must was formulated using a pure strain of Saccharomyces cerevisiae isolated from palm wine, propagated and pitched at a rate of 8% (v/v). The must had a pH of 3.76 and a specific gravity of 22% (w/w) and was fermented at 15±2°C for 14 days followed by racking, fining and ageing 5± 2°C for 30days. The wine had 10.5% (v/v) alcohol, residual specific gravity of 5.10% by weight, 0.71% tartaric acid and a pH of 3.5. The wine had a brilliant red colour and blackcurrant like flavour. Sensory evaluation results showed that the wine was significantly (p< 0.05) comparable to some bottled imported red wines. This was corroborated by 68% of assessed consumers who indicated their willingness to buy the wine if it was offered for sale.

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Keywords: Red wine; Pawpaw; Palm wine yeast; Must; Roselle calyces extract
The wine yeast Saccharomyces cerevisiae bayanus was obtained from the Food Science Cluster, College of Agriculture, University of the Philippines Los Banos, College, Laguna. Extraction of the Different Fruit Juices Fresh, ripe and matured fruits were washed, peeled, and then extracted with the aid of a blender. The juices were strained using cheesecloth. Reports on the production of wine from Philippine fruits are limited in the literature, and yet limited significant scientific work has been reported. Because of the tradition that grapes produced wine, it seems to be promising for the product. Most studies on palm wine have reported its potentials as source of yeast isolate for the fermentation industries. One drop of phenol red was added to each conical flask. The mixtures were dispensed into five different sterile test tubes and labelled. Five Durham tubes were inserted into each test tube. Characteristics of Coloured Wine produced from Roselle (Hibiscus sabdariffa) calyx extract. J. Institute Brewing. 115(2): 91-94.