EVALUATION OF THE PHYSICAL-CHEMICAL COMPOSITION OF WINE PRODUCED FROM JATOBÁ (Hymenaea stigonocarpa Mart. ex Hayne).


The aim of this work was to characterize the chemical composition of samples of alcoholic beverages fermented from Hymenaea stigonocarpa Mart. ex Hayne. The preparation of musts from H. stigonocarpa pulp had its sugar content adjusted to 24 ºBrix with a sucrose solution and applied a thermal shock. The pH and total acidity of musts was 3.80 and 9.50 meq.L⁻¹, respectively. Density at 20 ºC was of 1.1628 g.mL⁻¹. The sullititation was performed in 100% of the must, and sodium metabisulfite added in the proportion of 10 g. Hl⁻¹ as an inhibitor of bacterial growth and as an antioxidant. During the fermentation was carried out physical-chemical analyzes that followed the standards of the Ministry of Agriculture. Saccharomyces cerevisae not wild was used as inoculum for wine-making. The fermentation was carried out at 25 ±2 ºC, for 15 days, with daily monitoring of Brix, pH, total acidity and density. The bottled fermented was stored under refrigeration at 5 ºC for 7 months. The analysis of pH (3.15), volatile acidity (0.50 meq.L⁻¹), fixed acidity (161.50 meq.L⁻¹) and total acidity (162.00 meq.L⁻¹), soluble solids (6.53 ºBrix), density (1.0145 g.mL⁻¹), color intensity (L 18.0266 ± 0.81; a 10.6833 ± 0.67; b 5.6033 ± 0.57), dry extract (3.8772 g.L⁻¹), alcohol content (4.0 ºGL), reducing sugar (1.049 g.100 mL⁻¹), sucrose (0.7818 g.100 mL⁻¹) and ashes (8.5117 g.L⁻¹) of H. stigonocarpa wine showed that their concentrations for the tests proposed in this study were partially within normal limits established by Brazilian legislation for wine fruit.