Production and characterization of alcoholic fermented of Japanese-grape (Hoveniadulcis T.)

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Hoveniadulcis T., popularly known as Japanese-grape, has tasty and very sugarly enriched fruits, when ripe. It is largely widespread in the southern and southeastern regions of Brazil; however, there are very few scientific works that exploit such species and there are no reports of its use in food products or beverages. This work had as its aim the technological use of the fruit in the production of fermented beverage. Alcoholic fermentation was conducted in a discontinuous mode in a 5L glass under the temperature of 28ºC. The fermented product had pleasant taste and smell, 4.01 ±0.02 pH, total acidity of 0.82 ±0.03 (g acetic acid/100 mL), soluble solids content of 6.0 ±0.27 ºBrix, alcoholic content of 7.2 ±0.28 ºGL at 20 ºC, dry extract of 3.87 ±0.011%, total sugars of 3.44 ±0.04%. The alcoholic fermentation yields were 0.5 g.g⁻¹, the volumetric productivity of 0.59 g.L⁻¹.h⁻¹ and efficiency, 99.6 %. The results of such work demonstrate that the Japanese-grape has potential for usage as raw-material in the production of fermented alcoholic beverage.