

POMEGRANATE WINE

INTRODUCTION



Pomegranate wine is produced by fermentation growing yeast cells anaerobically where sugars are converted into carbon dioxide and alcohol. The pomegranate wine containing the appreciable amount of alcohol.

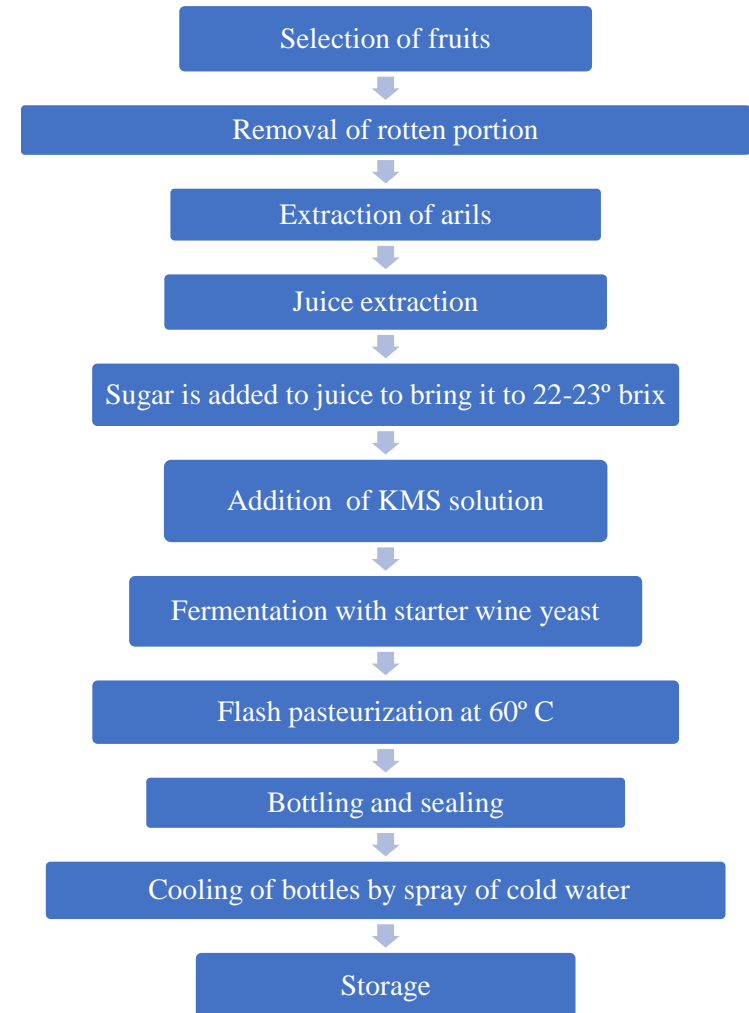
RAW MATERIALS

- Juice supplemented with KMS
- Ammonium hydrogen phosphate
- Sugar
- Citric Acid
- Yeast

FSSAI STANDARDS

	Wine after fermentation	After 3-month storage
PH	3.81± 0.12	3.97±0.15
TSS	7.26± 0.10	6.7±0.14
ALCOHOL	7.45±0.04	7.75±0.05

PROCESS FLOWCHART



PACKAGING AND STORAGE



Glass Bottles

EQUIPMENTS AND MACHINERIES



Peeling machine



Juice extractor



fermentation



Bottling machine

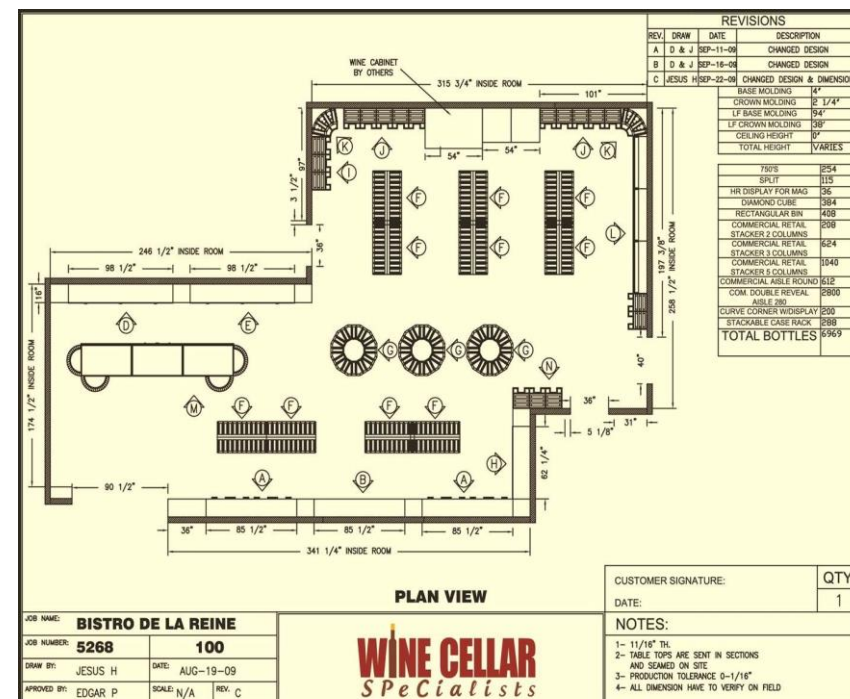


Filtration



Distillation

PLANT LAYOUT



IMPORTANT LINKS

Video links: For more information

<https://youtu.be/vkSxzPqbcNg?si=rkH2AbAXyhSQtfsh>

(Pomegranate processing technologies ICAR-NRCP,Solapur)

Documentlink:

https://www.researchgate.net/profile/Gauri-Singh/publication/318206730_OPTIMUM_PARAMETERS_FOR_WINE_PRODUCTION_FROM_POMEGRANATE_FRUIT_JUICE/links/59b10630aca2728472d0f