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How to
make

Jackfruit
Wine



Jackfruit Wine

Best Before:
Manufactured by Dept. of Food Science & Technology
VSU, Visca, Baybay City, Leyte



The Process

Jackfruit wine is one of the optimum products made from Jackfruit rags. It is an alcoholic beverage made from fermented jackfruit stored in a tightly sealed container. The natural chemical balance of jackfruit is fermented while yeast consumes the sugars in the jackfruit and converts them into alcohol and carbon dioxide.



1 Wash and rinse jackfruit rags with chlorinated water (1-3 drops of chlorine per 1L water.)



4 Extract liquid and stir.



2 Peel and chop jackfruit rags.



5 Test TSS (optimum 30° Brix) and adjust pH to 4.5.



3 Homogenize by proportion of 1:1 (1 part water: 1part fruit). Cook for two minutes after boiling.



6 Pasteurize at 82° C for one minute.



7 Cool mixture to 35°-40°C.



8 Activate yeast at 40°C and add activated yeast at 0.35g/600ml.



9 Transfer mixture to a sterile and clear container.



10 Seal container tightly to allow anaerobic fermentation for 2 weeks.



13 Bottle finished product.

12 Allow liquid to clarify and develop favorable aroma.

11 Transfer the clear liquid to another sterile container.