

# 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.

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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

