## Study of the chemical properties and sensory testing of mulberry wine and caranda wine, produced by different brewing methods.

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## **Abstract**

This research studied about the chemical properties and sensory test mulberry wine and caranda wine with different yeast drops. The purpose was 1) to study the chemical properties of mulberry wine and caranda wine with different yeast drops. 2) to test the organoleptic quality of mulberry wine and caranda wine with different yeast drops, by using yeast Saccharomyces cerevisiae EC-1118, which before and after the yeast dropping process. The result of this test was analyzed to determine the pH, alcohol values and the amount of reducing sugar. The results showed that at the end of 14 days of fermentation, the pH values of mulberry wine and caranda wine was 4, the reducing sugar values was 9 and 12°Brix respectively, and alcohol values were 13 and 14 percent respectively. After 30 days of yeast dropping, it was found that in both wines, which had yeast dropped through pasteurization, had the same pH value was 4.5, the reducing sugar values was 7 and 10 °Brix respectively, and alcohol values was 12 and 13 percent respectively. As for both wines, had the yeast dropped by using Potassium metabisulfite (KMS), the pH values dropped to 3.6 and 3.5 respectively, reducing sugar values were 9 and 12 °Brix respectively and had an alcohol values were 13 and 14 percent respectively. Average scores of sensory evaluation including overall acceptance found that mulberry wine had yeast dropped by pasteurization were 3.66, mulberry wine had yeast dropped by using KMS were 4.39, caranda wine had yeast dropped by pasteurization were 4.02 and caranda wine that had yeast dropped by using KMS were 4.33. In conclusion mulberry wine that had yeast dropped by using KMS had the highest satisfaction value.

Key words: Wine, mulberry, caranda, yeast drop