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Effect of yeast strains and must types on quality of jamun wine

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ABSTRACT : Jamun (*Syzygium cumini* L.) is a tropical fruit rich in anthocyanin and having array of medicinal (antidiabetic) properties. The wine was prepared from jamun fruits by using two different yeast strains *i.e. Saccharomyces cerevisiae* var. *ellipsoideus* and *Saccharomyces cerevisiae* var. *bayanus* fermented on three different *must* types *i.e.* juice, pulp + skin and pulp + skin + seeds. TSS and pH of the *must* were adjusted to 24 ^{0}B and 3.2, respectively. The physic-chemical and sensory qualities of wine were evaluated at 3 and 6 months of ageing in cold (13±1^{0}C). The maximum ethyl alcohol of 7.92 per cent and wine recovery of 86.15 per cent was recorded in the treatment T_2 (pulp+skin+ *Saccharomyces cerevisiae* var. *ellipsoideus*). Tannin content was least when *Saccharomyces cerevisiae* var. ellipsoideus fermented with juice (T_1). Sensory evaluation of jumun wine indicated that wine is acceptable with fruity flavor, colour and body. Treatment T_2 (pulp+skin+ *Saccharomyces cerevisiae* var. *ellipsoideus*) secured the highest score of 15.86 out of 20.0 after six months of ageing.

KEY WORDS : Jamun, Must type, Yeast strain, Anthocyanin, Sensory quality

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