

## Effect of different levels of T.S.S on the quality of pineapple (*Annanus comosus* L.) Wine

■ M.B. ROODAGI, N.B. GOKHALE, P.G. TIPPANAGOUDAR, MINAL JAGTAP AND V.G. SALVI

**SUMMARY :** The investigation on the preparation of wines from pineapple was carried out at the Fruit Beverage Research Centre, Department of Soil Science and Agricultural Chemistry, Konkan Krushi Vidyaapeeth, Dapoli. The amelioration of powdered sugar at different levels of 20° B, 25° B, 30° B, 35° B, and 40° B was tried. The chemical analysis of wines exhibited that, the wine prepared from 30°B was found to be the best.

**Key Words :** Pineapple, Wine, TSS

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Pineapple is an important fruit crop of India preferred for tropical wine making. The fruit in addition to being eaten fresh can also be canned and processed in different forms. Pineapple is a good source of carotene (vit A), amino acids (vit C) and also vit B1 and B2. Besides, it is also source of bromelian, a digestive enzyme. Its pleasant flavors and exquisite taste qualifies pineapple as one of the choicest fruits throughout the world. The fruits are also processed into several products such as juice, canned slices in sugar syrup, jam or jelly, dehydrated products and wine (Lodh *et al.*, 1973 and Bose and Mitra 1999).

India produces 44 million tones of fruits every year, out of which 10-25 million tones per annum is lost during the process of handling, transportation and marketing. The cost of post harvest losses is estimated to be Rs. 23,000.00 crores per year in our country. In a survey conducted by Deka *et al.* (2004) it is

reported that the post harvest losses in Assam state is about 9.25 per cent, such fruits can be used for a production of wine. The wine from pineapple can be an important value produces.

Preparation of low alcoholic beverages such as wine from such fruits may prove to be remunerative. The fruit wines are not only liked by wine fanciers but also good healthy drink. Extensive research has been made on production of wine from jambal (Shukla *et al.*, 1991), banana (Kotecha *et al.*, 1995), custard apple (Kotecha *et al.*, 1995), Mulberry (Kotecha *et al.*, 1995) and several other fruits. However, the pineapple fruit which is available in plenty in Konkan region has not been exploited in this regard. An attempt was, therefore, made to utilize pineapple fruits for preparation of wine in order to attract commercial attention to this fruit crop.

### EXPERIMENTAL METHODS

#### Fruits:

Pineapple fruits were procured from Western Ghats around the College of Agriculture, Dapoli, Ratnagiri District (MS) and clear juice was extracted from the fruits.

#### Preparation of must:

The clear juice was taken in different vessels and the T.S.S. content of juice was adjusted to 20° B, 25° B, 30° B, 35° B

#### MEMBERS OF THE RESEARCH FORUM

Author for Correspondence :

M.B. ROODAGI, Department of Soil Science, College of Agriculture, DHARWAD (KARNATAKA) INDIA

Email : mbroodagi@yahoo.co.in

Coopted Authors:

N.B. GOKHALE, P.G. TIPPANAGOUDAR, MINAL JAGTAP AND V.G. SALVI, Department of Soil Science and Agricultural Chemistry, B.S. Konkan Krishi Vidyapeeth, Dapoli, RATNAGIRI (M.S.) INDIA