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Influence of yeast levels and duration of anaerobic fermentation on physico-chemical and sensory qualities of jamun wine

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ABSTRACT : Jamun (*Syzygium cumini* L.) fruits were utilized to prepare organoletpically acceptable wine. The wine was prepared using different levels (0.2, 0.25 and 0.3 g/l) of yeast (*Saccharomyces cerevisiae* var. *ellipsoideus*) and fermented for 7, 14 and 21 days in anaerobic condition after 1 day of aerobic fermentation. TSS and PH of the *must* were ameliorated to 240B and 3.2, respectively and juice was used as *must*. The analysis for ethanol (6.32 %), tannin (1.79 %) and wine recovery (76.39 %) showed maximum in the treatment T_3 (yeast 0.2 g/l and 21 days of anaerobic fermentation). Sensory evaluation of the prepared wine revealed that the same treatment T_3 recording the total score of 15 out of 20.0 by the semi trained sensory panel. The treatment T_3 recorded maximum score for appearance (1.7 out of 2), colour (1.68 out of 2), aroma and bouquet (3.75 out of 4), body (1.58 out of 2) and flavor (1.69 out of 2).

KEY WORDS : Jamun, Anaerobic fermentation, Yeast, Wine, Sensory evaluation

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