

## Studies on preparation of wine from Banana

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### ● ABSTRACT ●

The present investigation was carried out with objective to prepare of wine from banana fruit by fermentation using wine yeast *Saccharomyces cerevisiae*. The physico-chemical characteristics of banana fruit pulp were analyzed to judge its suitability for preparation of wine. Process of preparation of banana wine was standardized and prepared wine was analyzed for its physico-chemical and sensorial quality attributes. The results revealed that sparkling wine, acidic in taste (titrable acidity (0.96%) with 8.2 per cent of alcohol content could be successfully prepared by using banana fruit as base raw material. Sensorial quality attributes of banana wine were compared with commercial grape red wine. The sensory evaluated rated banana wine quite acceptable as alcoholic beverage and is comparable with commercially available market wine.

**KEY WORDS** : Banana, Wine, Value added product, Fruit beverage

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