ASSESSMENT OF GRAPE POMACE POLYPHENOLS

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N. Maneli¹, ²*, F.P. van Jaarsveld¹, K. Freitag¹, V. van Breda¹ & F.M October¹

¹Post-harvest and Agro-Processing Technologies Division, ARC Infruitec-Nietvoorbij, Private Bag X5026, Stellenbosch 7599, South Africa; *Email: manelin@arc.agric.za

²Department of Consumer Science, Cape Peninsula University of Technology, PO Box 652, Cape Town, 8000
Introduction

• Winery waste
• Grape pomace
• Valuable bio-active compounds
• Health promoting properties
• Wines
Aim of study

• To sensorially and chemically compare polyphenols extracted from white grape skins from winery effluent water to other commercially available products for their acceptability and stability imparted to wines during storage.

• Year 1 focused on the sensory evaluation of model and charcoal-activated wines fortified with different phenols.
Methods & Materials
Cont...
Results and Discussion
Concluding remarks

- No significant difference among the products.
- One commercial product that was unacceptable from a mouthfeel perspective.
- The results showed promise and were repeated during the 2023 harvest experimental winemaking trials.
Thank You!!!