

# ASSESSMENT OF GRAPE POMACE POLYPHENOLS

43<sup>rd</sup> SASEV CONFERENCE 2023

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# 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



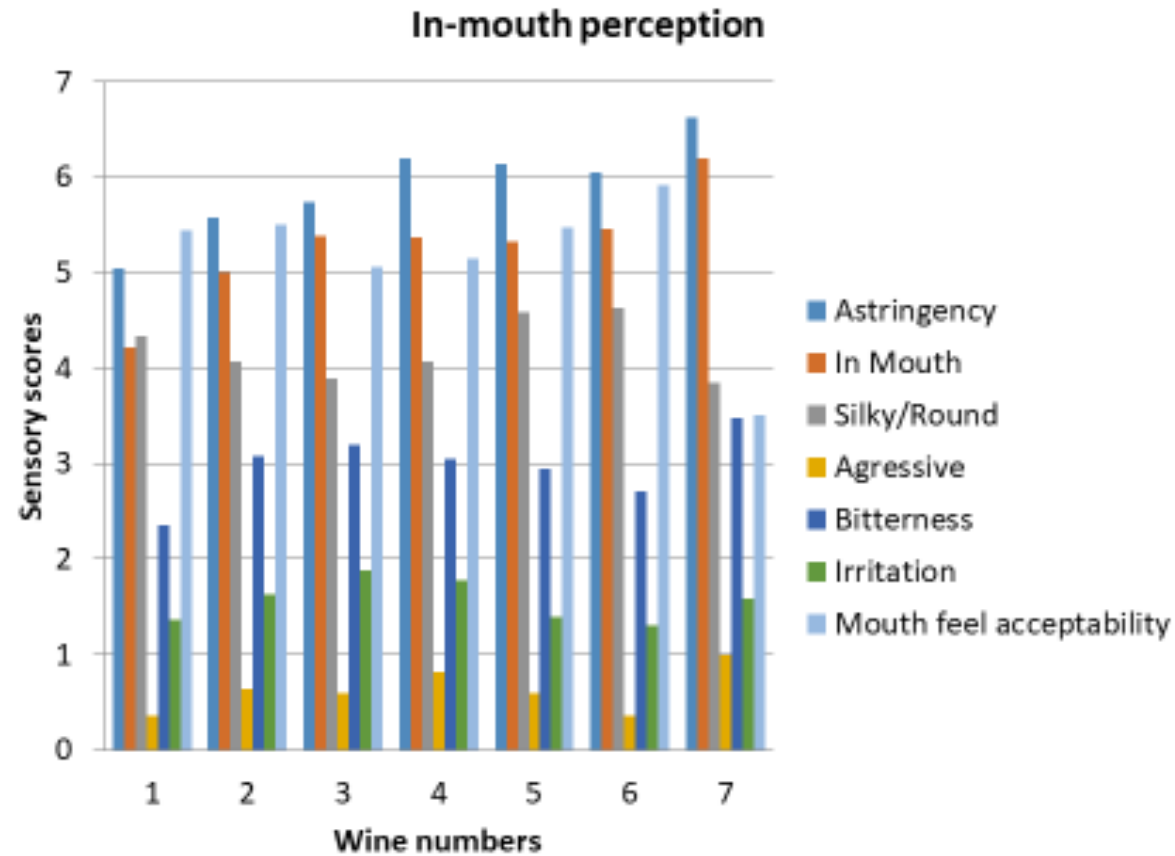


# Cont...



# Results and Discussion

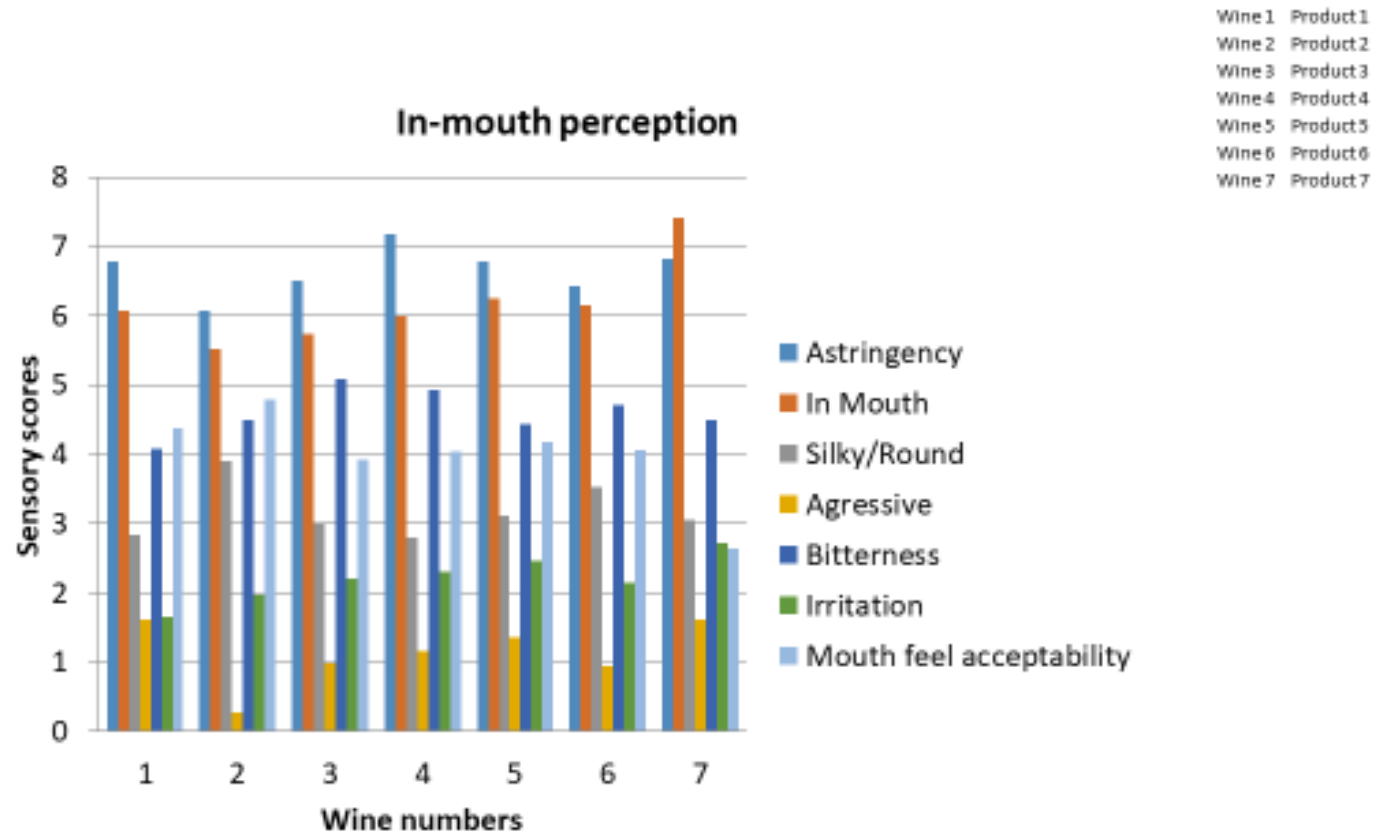
Charcoal activated wines



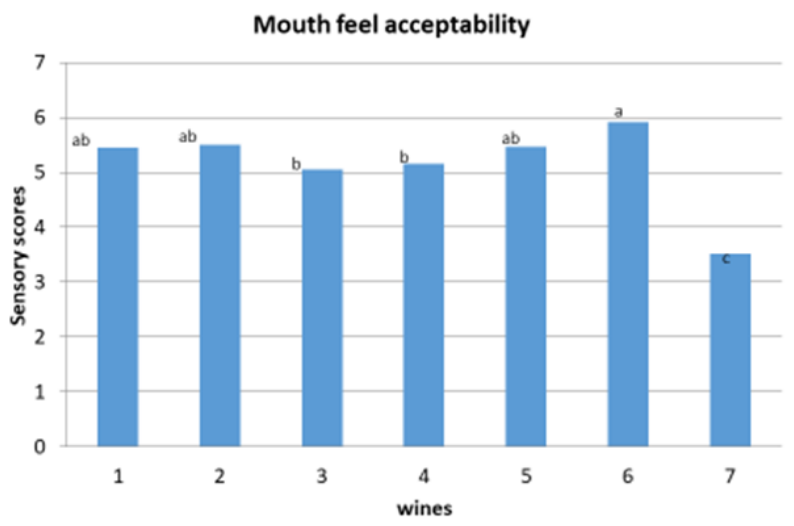
Wine 1 Product 1  
Wine 2 Product 2  
Wine 3 Product 3  
Wine 4 Product 4  
Wine 5 Product 5  
Wine 6 Product 6  
Wine 7 Product 7

# Cont...

Model wines



Charcoal activated wines



- Wine1 Product1
- Wine2 Product2
- Wine3 Product3
- Wine4 Product4
- Wine5 Product5
- Wine6 Product6
- Wine7 Product7

Model wines



- Wine1 Product1
- Wine2 Product2
- Wine3 Product3
- Wine4 Product4
- Wine5 Product5
- Wine6 Product6
- Wine7 Product7



# 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!!!



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