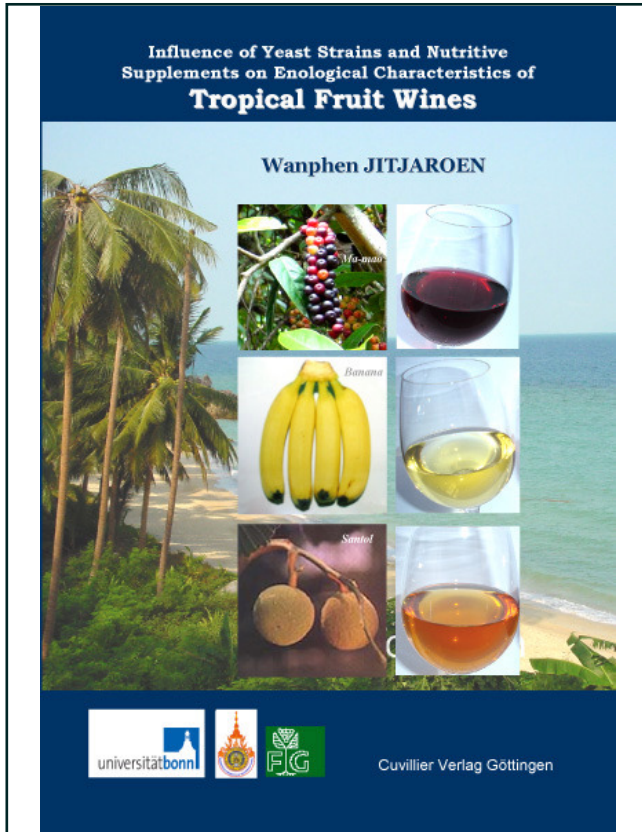




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## Influence of yeast strains and nutritive supplements on enological characteristics of tropical fruit wines



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**Contents**

	Page
Abstract .....	I
Kurzfassung.....	II
Contents.....	III
List of abbreviations.....	VI
Chapter 1 Introduction.....	1
1.1 Regional fruit wines in Thailand.....	1
1.2 The role of sulphur binders and the sulphur binding capacity.....	2
1.3 The role of thiamine in wine fermentation.....	4
1.4 The role of nitrogen compounds and the fermentation rate.....	6
1.5 The role of changes in organic acids concentration and distribution during fermentation.....	7
1.6 The role of aroma compounds.....	9
1.7 Objective of the study.....	14
1.8 References.....	15
Chapter 2 Influence of yeast strains and nutritive supplements on enological characteristics of banana ( <i>Musa acuminata</i> Cavendish) wine.....	23
2.1 Introduction.....	23
2.2 Methods and materials.....	24
2.2.1 Analytical methods.....	24
2.2.2 Yeast cultures.....	24
2.2.3 Experimental fermentations.....	25
2.2.4 Starch degradation in banana puree with amylolytic enzyme...	25
2.2.5 Banana wine fermentation with different yeast strains and nutritive supplements.....	26
2.3 Results.....	26
2.3.1 Effect of amylolytic enzymes on starch degradation.....	26
2.3.2 Effect of yeast strains and nutritive supplements on wine fermentation.....	28

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2.4 Discussion and conclusions.....	30
2.5 References.....	37
Chapter 3 Influence of yeast strains and nutritive supplements on enological characteristics of santol ( <i>Sandoricum koetjape</i> Merr.) wine.....	41
3.1 Introduction.....	41
3.2 Methods and materials.....	42
3.2.1 Analytical methods.....	42
3.2.2 Yeast cultures.....	42
3.2.3 Experimental fermentations.....	43
3.2.4 Starch degradation with amylolytic enzymes in santol juice...	43
3.2.5 Santol wine fermentation with different yeast strains and nutritive supplements.....	44
3.2.6 The clarification of santol must with pectinase enzyme.....	44
3.3 Results.....	44
3.3.1 Santol juice components.....	44
3.3.2 Effect of amylolytic enzymes on starch degradation.....	44
3.3.3 Effect of yeast strains and nutritive supplements on wine fermentation.....	45
3.3.4 Effect of pectinase enzyme on wine clarity.....	48
3.4 Discussion and conclusions.....	51
3.4.1 Effect of amylolytic enzymes on starch degradation.....	51
3.4.2 Effect of yeast strains and nutritive supplements on wine fermentation.....	51
3.4.3 Effect of pectinase enzyme on wine clarity.....	53
3.5 References.....	55
Chapter 4 Influence of yeast strains SIHA 3 and nutritive supplements on enological characteristics of ma-mao ( <i>Antidesma thwaitesatum</i> Müell. Arq.) wine.....	60
4.1 Introduction.....	60
4.2 Methods and materials.....	61
4.2.1 Analytical methods.....	61
4.2.2 Yeast culture.....	61

---

4.2.3 Experimental fermentations.....	61
4.2.4 Ma-mao wine fermentation with different nutrients and thiamine.....	62
4.2.5 Ma-mao wine fermentation with different complex nutrients	62
4.3 Results.....	62
4.3.1 Effect of different nutrients and thiamine on wine fermentation.....	62
4.3.2 Effect of different complex nutrients on wine fermentation....	65
4.4 Discussion and conclusions.....	68
4.4.1 Effect of different nutrients and thiamine on wine fermentation.....	68
4.4.2 Effect of different complex nutrients on wine fermentation....	73
4.5 References.....	75
Chapter 5 Summary and conclusions.....	80
Acknowledgments.....	83
Curriculum vitae.....	85