

Abstract

This project, is intended to study the process of guava wine production. Various concentrations of guava juices have been used in the fermentation broth. The production of guava wine are divided into 2 types- guava juice and guava flesh. The quality of guava wine have been studied by concerning the acceptability of color, clarity, aroma and flavor of the finished products by sensory evaluation.

From the study, the optimum condition for guava wine fermentation either from guava flesh or guava juice are at the ratio 1:1 guava to water. After 24 days of fermentation at room temperature wine reached pH 3.6-3.9, 6.2-5.4°brix, 0.35-0.34% acidity with 13.3-12.5% alcohol respectively.

From sensory evaluation, the 1:3 of guava juice to water produce the most preferable wine according to the panelist preference while 1:1 is guava juice wine is not significantly different from the formal in all attributes under investigated. Therefore the most suitable ratio for making guava wine is using guava juice at ratio 1:1.