

ABSTRACT

The objective of this project is to study the process of banana fig (กล้วยตาก) wine production. Various amount of banana fig was used in the wine making formulation. Difference types of sugars, for example sucrose syrup and honey, are experiment to provide the diversity of the taste. The quality of the finish products were studied by measuring the acceptability of the attributes of color, clarity, aroma, body, flavor, balance, finished, and overall acceptability by sensory evaluation of 15 trained panelist.

From the result of chemical analysis study, fermentation was finished within 12 days at room temperature. The optimum ratio of the banana fig to water is 1:3 banana figs to water in both in sample added with syrup and honey to enhance the wine quality. The final °Brix of both sample are around 7.4-8.2. The pH is 4.6 and the acidity is lower than 0.383g%. Alcoholic content are 11 and 12% respectively.

From the study of sensory evaluation, the ratio of 1:3 banana fig to water wine fermented added with sucrose syrup produce the most preferable wine according to the panelist.