

workshop

Produtos naturais: aplicações (bio)tecnológicas



Livro de Resumos



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Evaluation of alcoholic beverages with wild berries: alcoholic beverages with juniper berry and blueberry liquor

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Different traditional beverages produced with wild berries were analyzed in this study: an alcoholic beverage produced with the maceration of juniper berry and liquor produced with blueberry.

Junipers berries have shown important characteristics and nutritional properties related to their composition in essential oils, resins, fats, sugars, dyes and are rich in vitamins. Their properties for medicinal purposes were also largely demonstrated.

Juniper berries are well known as a flavouring agent in foods and alcoholic beverages. In “Serra da Estrela”, a tourist region of Portugal, distillates flavoured with Juniper berries are very typical and appreciated. Moreover, no study has been developed in order to characterize this alcoholic beverage.

Five commercial alcoholic beverages with juniper berry were analyzed based on their sensory (with trained panel) and physicochemical characteristics.

The results show that traditional alcoholic beverages produced with the maceration of juniper berry present higher differences in colour, physicochemical composition and sensory description.

The blueberry, usually called powerful berries, for their nutritional properties, has long been used for food and medicinal proposes. This fruit is rich in vitamins, minerals and contains a high content of antioxidants.

The liquors produced with the maceration of blueberry in grape marc spirit and wine spirit sweetened with sugar or honey were evaluated for their sensory (with trained and untrained panels) and physicochemical characteristics.

Liquors with higher fruit quantity and lower alcohol content were well accepted by the trained panel. For the untrained panel the liquor produced with grape marc spirits was far more appreciated. The quantity of fruit, the sweetener product, and the kind of alcoholic beverage significantly influenced the composition of the liquors, while the amount of fruit was the most discriminating factor.

The traditional beverages produced with wild berries are an important element of cultural heritage and local identity. Moreover, it is important to develop the knowledge of the quality and characteristics of these products in order to implement some improvements on the final product and to increase consumer confidence.