

Standardization of Fermented Beverage from Pineapple (*Ananas comosus* (L.) Merr. cv. Queen) and Ginger *Zingiber officinale* Rosc. cv. Megha)

Susmita Chakraborty*¹, Arvind Kumar Chaurasiya² and Anju Hajong³

Department of Horticulture, North Eastern Hills University,
Tura, Meghalaya- 794002 (India)
E-mail: *jstsusmy@gmail.com

Abstract—A study was conducted at Department of Horticulture, North Eastern Hill University, Tura Campus, Meghalaya, India, during 2016 to 2018 which aimed on investigating the suitability of two fruits as substrates for preparation of fermented beverage with the combination of Pineapple and Ginger using *Saccharomyces cerevisiae*. Eleven treatments viz. T1 (Pineapple (100%), T2 (Ginger (100%), T3 (Pineapple + Ginger (90+10%), T4 (Pineapple + Ginger (80+20%), T5 (Pineapple + Ginger (70+30%)), T6 (Pineapple + Ginger (60+40%)), T7 (Pineapple + Ginger (50+50%)), T8 (Pineapple + Ginger (40+60%)), T9 (Pineapple + Ginger (30+70%)), T10 (Pineapple + Ginger (20+80%)), T11 (Pineapple + Ginger (10+90%)) were studied. The decrease in Total Sugar, Reducing Sugar, Non-Reducing Sugar, Titrable acidity, Ascorbic acid, Protein, β -carotene, Carbohydrate and starch was observed with increase in days of fermentation (6 months) whereas the TSS and Alcohol percentage was found both increased and decreased with increased in days of fermentation. During the process of fermentation, consistent increase in alcohol content was observed. The wine had a blend of Pineapple and Ginger, which made it acceptable by panelist, was determined using 5-Point Hedonic Scale as per the organoleptic test. The treatment T1 (3.34), T2 (3.33) and T5 (3.03) followed by T10 (2.74) were considered the best quality and acceptance by the panelist among the treatments.