



PERSPECTIVES OF RASPBERRY USE IN OENOLOGY

**Haidai Iryna^{1*}, Novak Larysa¹, Matenchuk Liudmyla¹,
Novikov Volodymyr¹**

¹*Faculty of Engineering and Technology, Uman National University of Horticulture, Uman city, Ukraine,
*gaydayira35@gmail.com*

ABSTRACT

The main physical-and-chemical parameters of raspberry of Polka and Zieva varieties were given. Reliable difference between berries of raspberry depending on the variety and the harvest year was determined. Very high correlation dependencies between physical-and-chemical parameters of raspberry berries were established. Organoleptic parameters of raspberry berries were studied and the best variety was defined.

Output of juice from raspberry berries of two pomological varieties was shown, and essential influence of the variety factor and method of squash processing was ascertained. Qualitative parameters of fresh juice from raspberry berries including phenolic substances were under research and the best variety by this parameter was found. Calculations of raspberry juice strength with alcohol to volume fraction of alcohol by 16% were made. The way of using raspberry alcohol juice was proposed.

Keywords:

Raspberry;

Juice output;

Fermentation;

Alcohol juice.