

Міністерство освіти і науки України

**Національний університет
харчових технологій**

**83 Міжнародна
наукова конференція
молодих учених,
аспірантів і студентів**

**“Наукові здобутки молоді –
вирішенню проблем
харчування людства у ХХІ
столітті”**

5–6 квітня 2017 р.

Частина 1

Київ НУХТ 2017

83 International scientific conference of young scientist and students "Youth scientific achievements to the 21st century nutrition problem solution", April 5-6, 2017. Book of abstract. Part 1. NUFT, Kyiv.

The publication contains materials of 83 International scientific conference of young scientists and students "Youth scientific achievements to the 21st century Nutrition problem solution".

It was considered the problems of improving existing and creating new energy and resource saving technologies for food production based on modern physical and chemical methods, the use of unconventional raw materials, modern technological and energy saving equipment, improve of efficiency of the enterprises, and also the students research work results for improve quality training of future professionals of the food industry.

The publication is intended for young scientists and researchers who are engaged in definite problems in the food science and industry.

Scientific Council of the National University of Food Technologies recommends the journal for printing. Minutes № 11, 30.03.2017

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Матеріали 83 міжнародної наукової конференції молодих учених, аспірантів і студентів "Наукові здобутки молоді – вирішенню проблем харчування людства у ХХІ столітті", 5–6 квітня 2017 р. – К.: НУХТ, 2017 р. – Ч.1. – 460 с.

Видання містить матеріали 83 Міжнародної наукової конференції молодих учених, аспірантів і студентів.

Розглянуто проблеми удосконалення існуючих та створення нових енерго- та ресурсощадних технологій для виробництва харчових продуктів на основі сучасних фізико-хімічних методів, використання нетрадиційної сировини, новітнього технологічного та енергозберігаючого обладнання, підвищення ефективності діяльності підприємств, а також результати науково-дослідних робіт студентів з метою підвищення якості підготовки майбутніх фахівців харчової промисловості.

Розраховано на молодих науковців і дослідників, які займаються означеними проблемами у харчовій науці та промисловості.

Рекомендовано вченою радою Національного університету харчових технологій. Протокол № 11 від «30» березня 2016 р.

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41. Regulation of icewine production in the world

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Introduction. International regulation towards to icewine production provides confirmation of the quality of the implementation of the premium wine segment, simultaneously protecting the true producers who freeze grapes on vines naturally.

Materials and methods. Statutes of the International Organization of Vine and Wine, enactments of The Vintners Quality Alliance, as well as state laws concerning winemaking in the various countries producing icewine were used as the main sources of this analysis.

Results and discussion. The International Organisation of Vine and Wine determines icewine as special wine, frozen grapes for which are harvested at -7°C or below and pressed at the same temperature. In Canada, according to The Vintners Quality Alliance established specially apparatus for icewine regulation grapes are begun to harvest at -8°C no earlier than November 15, and no later than March. Timing of harvest for a rare type of wine in the laws of European countries were not indicated. The minimum sugar content must be 35 °Brix (153,5 °Oechsle) in must under acts of The Vintners Quality Alliance and European countries use own rates of sugar in the must intended for icewine according to the scale °Oechsle: Germany – 110 to 128 (26-30°Brix), Austria – 125 (29,2 °Brix), Luxembourg – 120 (28 °Brix), that is significantly less compared to the sugar level in the must requirements for Canadian wines.

Winemakers from Israel, Argentina, New Zealand and Australia freeze grapes artificially, using cryoextraction, freezing in refrigerator and microwave vacuum dehydration and trademarked *Icewine* on bottles the price of which is lower than the price of true product that essentially influences on the choice of the ordinary consumer. The main factors influencing the use of alternative methods are grape losses associated with lack of frosts to freeze cultivars for obtaining the target sugar level or insufficient low temperatures that are appreciated for icewine production. It is possible to suggest the gainful difference of the *Icewine* rule establishment lies in the laws governing between wines of The Old and The New World where there are few limitations for winemakers in the last aforementioned one.

Conclusions. Despite of presence of international laws related to icewine production, the question associated with realization wines obtained artificially is unsettled completely and remains actual, and there is no agreed universal act regulating the true winemaking, including the exact time of harvest and the temperature, the sugar content in the must and the final requirements for the quality of finished icewines among producing-countries.

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