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 XXI 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

Матеріали 83 міжнародної наукової конференції молодих учених, аспірантів і студентів "Наукові здобутки молоді – вирішенню проблем харчування людства у XXI 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 ресурсоощадних 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.

2. The features of making the wine for Cognac in France

Anastasiia Honcharenko, Irina Melnik
Odessa National Academy of Food Technologies, Odessa, Ukraine

Introduction. To make a cognac it is necessary to use the cognac wine materials which were made with special technologies. That will allow to create the beverage style with its special features, but also with chemical and organoleptic composition.

Materials and methods. The research subject were the technologies of cognac wine materials in France (Leonard winery, Grande Champagne region), which were made from the grape varieties like the most widely planted Ugni Blanc, although Folle Blanche and Colombard are also found.

Results and discussion. The Cognac is a distilled beverage which usually contain about 40% alcohol (rarely more). The material for this is dry wine, produced with the special technology. Caramel, sugar and an oak extract called boise are permitted additives to cognac to give a correct color, to round the taste and to give an impression of extended wood ageing to younger cognacs with easy vanilla tone and harmonious taste. In accordance with the rules of the World market cognac can be produced only in France in the Cognac Delimited region covers the Charente-Maritime and most of the Charente departments.

The main feature in the cognac wine materials production in France is terroir. The terroir is the set of all environmental factors that affect a crop's phenotype, unique environment contexts and farming practices, when the crop is grown in a specific habitat. Collectively, these contextual characteristics are said to have a character; terroir also refers to this character of drink. Three kinds of grape are grown in cognac: Ugni Blanc, Folle Blanche and Colombard.

The wine also has two essential features: a high acidity level, and a low alcohol content. About 4 to 8 days after the beginning of fermentation, the wines for Cognac contain from 5,3 to 10,5% alcohol (in average 7,9% alcohol). The total acidity is from 3,9 to 11,5 g/l and is 6,9 g/l in average. The volatile acidity is to 0,25 g/l. According to technological instruction of Cognac wine materials producing the amount of dry extract is from 12,6 to 22 g/l (in the average 18 g/l).

The fermentation of must for Cognac wine materials it is necessary to make at a temperature 16-22 °C. It is necessary to maintain the temperature in this range for making stable fermentation process. Nitrogen is also added to help start fermentation. After alcohol fermentation, there is also a malolactic fermentation which give secondary flavors include banana and strawberry. If at the beginning of malolactic fermentation, the wine materials contained 33 mg/l of tartaric, 97 mg/l of malic and 10 mg/l of lactic acid. Then after malo-lactic fermentation the amount of tartaric acid became 31 mg/l and 54,7 mg/l of lactic acid.

Conclusions. It is possible to draw conclusion of research, that for Cognac wine materials making in the production of French Cognac, it needs to follow all requirements of apellation, that guarantees what this product was made on certain territory in accordance with to the requirements of normatively-technical documents [1,2].

References

1. Gale B., Cantagrel R. La distillation charentaise a repassé // Documents Station Viticole du BNIC, 2001.
2. Skurihin I.M. The chemistry of wine and brendy. – M: DeLi print, 2005. – 296 p.