

B63 USE OF NATURAL FLAVOUR CONSTITUENTS IN THE PREPARATION
OF PROCESSED ALCOHOLIC BEVERAGES

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Addition of flavours is one of the means of avoiding long maturation periods necessary to produce more acceptable alcoholic beverages. Known weight of natural plant products were extracted in Soxhlet with 35% ethanol. Refluxing for 2 hours was found to be sufficient to recover more than 80% of the soluble matter. Serial dilutions of these extracts were prepared in 15% ethanol and given to a testing panel of 30 members for their observations for the pleasantness and to identify the presence of the flavour components.

Statistical analysis of the results showed that the extracts from Coriander, Mustard and "Valmee" do not make a significant contribution to the flavour of the spirits. The minimum identifiable concentrations observed for extracts of aniseed, cardomum, cinnamon, cloves, coffee, coriander, cummin seed, dill seed, ginger, "ingurupiyali", mustard, nutmeg, pepper (white) and "valmee" were 2.59, 5.10, 7.05, 25.03, 16.80, 1.68, 8.05, 3.78, 14.25, 5.80, 2.21, 28.13, 45.50 and 3.32 ppm respectively. The presence of mace was never identified.

The corresponding concentrations above which the use of these extracts caused unpleasant flavours were 0.93, 4.68, 4.70, 22.75, 14.40, 0.28, 5.75, 0.54, 19.00, 4.71, 30.63, 0.98, 26.25, 35.00 and 2.30 ppm respectively.

The use of the observations of the testing panel on estimating the degree of pleasantness and fixing of most acceptable flavour concentrations will be discussed in relation to each of the sources of natural flavours.