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Czech J. Food

Paz I., Fernández Matías A., Pinto

Effect of temperature on the evolution of colour during the maceration of fruit in liquor

Czech J. Food Sci., 32 (2014)

The effect of temperature on the rate of pigment extraction during maceration of different fruits (blackberry, and cranberry) in commercially available hard liquor (with 42% v/v ethanol) was evaluated. The analytical method used was spectrophotometry. The initial rate showed an Arrhenius-type dependence with apparent activation energies of 28.8, 69.8, and 108.8 kJ/mol, respectively. Furthermore, the evolution of the colour (from colourless to reddish colour) during the soaking process was calculated by calculating the CIE tristimulus values (X, Y, Z) for illuminant C, until reaching apparent stabilisation of colour occurs after about two to four

the studied temperatures (0, C). Studies about the evolution in the soaking process of these liquors can lead to a better understanding of this process, and thus to a control over the mechanisms of it.

Keywords:

Keywords: ethanol; spectra; spirit; anthocyanins; kinetics

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