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Czech J. Food Sci.

**Šmogrovičová D.,
Nádaský P., Tandlich**

**R., Wilhelm B.S.,
Cambray G.:**

Analytical and aroma profiles of Slovak and South African meads

Czech J. Food Sci., 30 (2012): 241-247

The basic analytical parameters and aroma compounds of three Slovak and two South African meads were summarised. The ethanol concentration of the Slovak meads was about 13.5% (v/v), the residual sugars, depending on the mead style, ranged approximately from 140 g/ to 200 g/l. In the South African meads, the average ethanol concentration was 12% and the average residual sugar content about 70 g/l. The residual sugar content in all types of the Slovak meads was significantly higher. The acidity of the South African meads was slightly higher than that of the Slovak ones, while the extract and protein contents were higher in all of the Slovak meads. No significant differences were found in the total polyphenol content, which ranged from 178 mg/l to 242 mg/l

of gallic acid equivalents. Ethyl acetate represented the main component of all volatile compounds across all the samples tested, with a significantly higher concentration in the Slovak meads (46.36– 60.03 mg/l) compared to the South African ones (16.35 mg/l– 16.97 mg/l). Higher alcohols were more prevalent in South African meads.

Keywords:

mead; honey wine; fermentation; volatile compounds

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