



# Agricultural Journals

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# **Czech J. Food Sci.**

**Sadineni V.,  
Kondapalli N., Obulam**

# **Preparation of mango (*Mangifera indica* L.) wine using a new yeast-mango-peel immobilised biocatalyst system**

Czech J. Food Sci., 30 (2012): 557-566

The preparation of mango wine by yeast-mango peel immobilised biocatalyst system by repeated batch fermentation was conducted and compared to free cells fermentation at 15, 20, 25, and 30° C. The operational stability of the biocatalyst was good as the ethanol concentrations (76.0–96.0 g/l) and productivities (1.53–3.29 g/l/h) were high, showing the suitability of the biocatalyst for even low temperature winemaking. The concentration of ethyl acetate was not above 40 mg/l in all cases, and higher alcohols were low (330 mg/l) in wine with immobilised cells, indicating an improvement in the product

compared to free cells fermentation. All alcohols were proved to be temperature dependent and decreased with the decrease in temperature (262.48–146.83 and 239.74–184.34 mg/l) in the case of fermentation batches with immobilised and free cells, respectively from 30° C to 15° C. Sensory evaluation