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Czech J. Food Sci.

Pietruszka M., Szopa J.St.:

Agricultural distillates from Polish varieties of rye

Czech J. Food Sci., 32 (2014): 406-411

We evaluated the effect of Polish cultivars of rye on the dynamics of fermentation and the amount and composition of the by-products in agricultural distillates obtained. The scope of research included the analysis of mashes prepared from the following rye cultivars: Dańkowskie Złote, Dańkowskie Diament, Amilo, and Amber. It has been shown that the use of the cv. Dańkowskie Diament rye had a significant effect on the concentration of acetaldehyde in the distillate obtained. Its content in this distillate was 2.5-fold higher than in the spirit obtained from rye cv. Amilo. It is also worth mentioning that in the distillate made from horyńrye cv. Amilo the lowest concentration of higher alcohols was observed.

Keywords:

by-products of fermentation; ethanol fermentation; higher

[fulltext]

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