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The Effect of Mash Enzymation on Juice Yield and Chemical Composition of
Sour Cherry Juice

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Abstract: The effect of mash enzymation on juice yield and chemical composition of sourcherry juice was investigated. The increase in juice yield due to mash enzymation was found between 6.25 and 9.0%, in sourcherry juice prepared from Kütahya variety. PH value, titratable acidity, formol number, anthocyanin, total phenolic, glucose, fructose, sucrose, citric acid, malic acid and mineral contents were also determined in sourcherry juices. According to the results, mash enzymation did not show significant effect on the chemical composition of sourcherry juice.

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