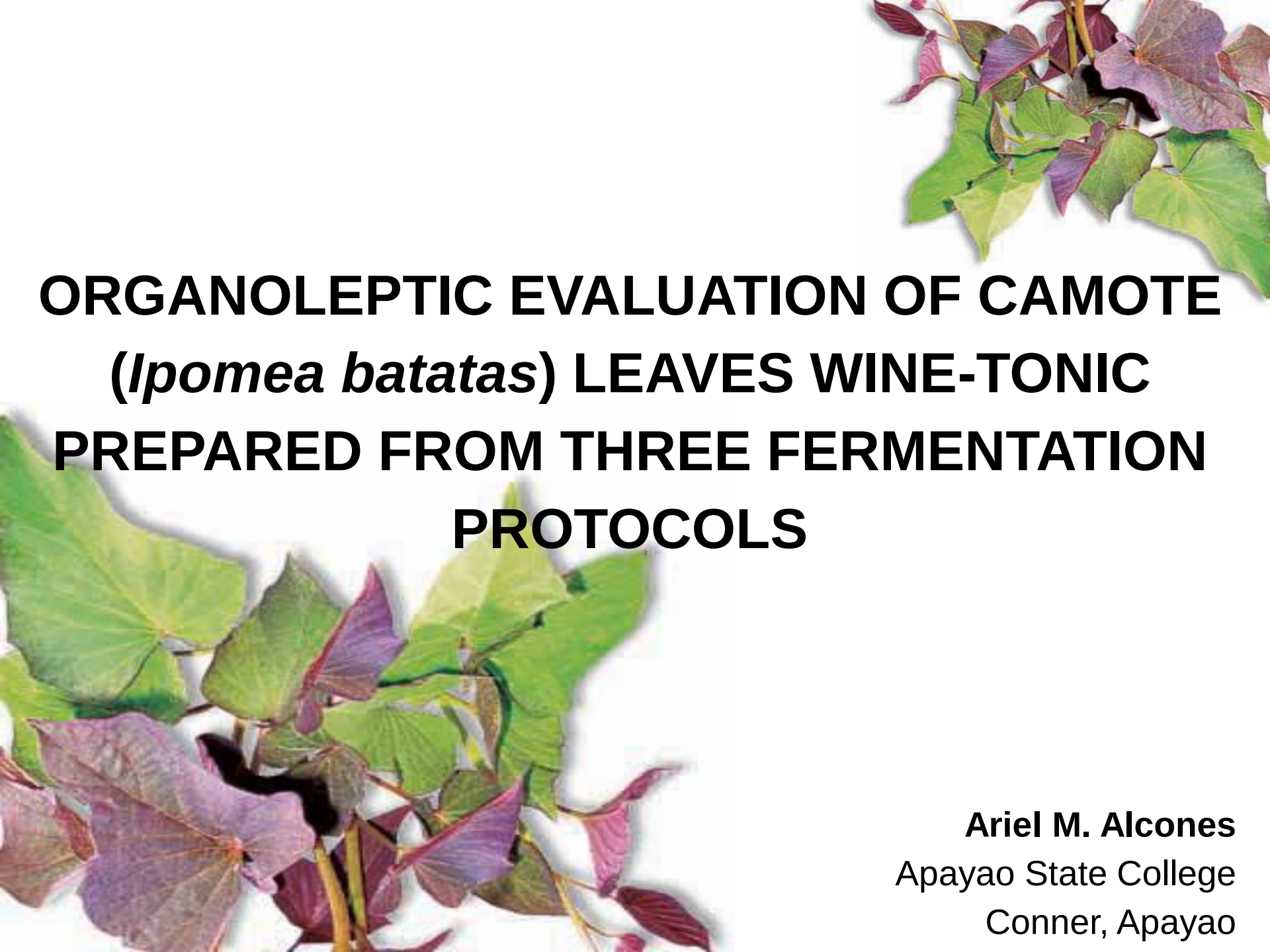

ORGANOLEPTIC EVALUATION OF CAMOTE (*Ipomea batatas*) LEAVES WINE-TONIC PREPARED FROM THREE FERMENTATION PROTOCOLS

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RATIONALE

***Ipomea batatas* leaves are known to be a rich source of:**

- Vitamins i.e., Vitamin A and Vitamin C.
- Proximate Analysis - Carbohydrates, crude protein, fat
- Phytochemical test

  tannins, alkaloids, steroids, glycosides, saponins, flavonoids, soluble antimicrobial and anti-nutrient compounds (oxalate, phthalate).

- Wine-tonic can be processed via fermentation.
- Phytochemicals are preserved or enhanced in the wine.
- Camote wine-tonic adds value to camote leaves.
- Relatively cheap, efficient, and viable technique.
- A viable domestic venture in a marginalized economy.

OBJECTIVES

Evaluate the quality of fermented camote tops wine-tonic based on sensory parameters such as:

- Appearance
  - ✓limpidity or clarity
  - ✓Transparency
  - ✓Color
- Aroma
- Taste
- Finish

FERMENTATION PROTOCOLS

Preparation A

- (cold) mixing together all the dry ingredients.

Preparation B

- Pouring the boiling sugar syrup into the mashed fruit.

Preparation C

- Boiling altogether the ingredients.

Table 1. Scoring guide in the organoleptic evaluation of the camote wine-tonic (adapted from American Wine Society - AWS).

SCORE	APPEARANCE			AROMA	TASTE	AFTER-TASTE
	Limpi-dity	Transpa-rency	Colour			
3	Bright	Crystal clear letters	Pinkish	Balanced aroma and bouquet	Wine type, characteristic flavour, smooth taste	Lingering outstanding aftertaste
2	Clear	Readable letters	Pinkish with greenish hint	Characteris tic aroma, distinguish-able bouquet	Undistinguish-able but acceptable wine, not so smooth	Pleasant, short lingering
1	Dull	Faint letters	More greenish than pink	No aroma	Disagreeable flavour, rough	Not distinguish-able
0	Cloudy	Opaque	Indistinguish able/ off colour	Off odor	Offensive flavour	Unpleasant

METHODS

Fifteen (15) respondents who are wine and liquor drinkers with ages 18 above were randomly selected.

Pre-evaluation Preparations

Pre-assessment for visual imperfections:

- tartrate crystals
- pieces of cork
- red granular sediment

The wines were not chilled

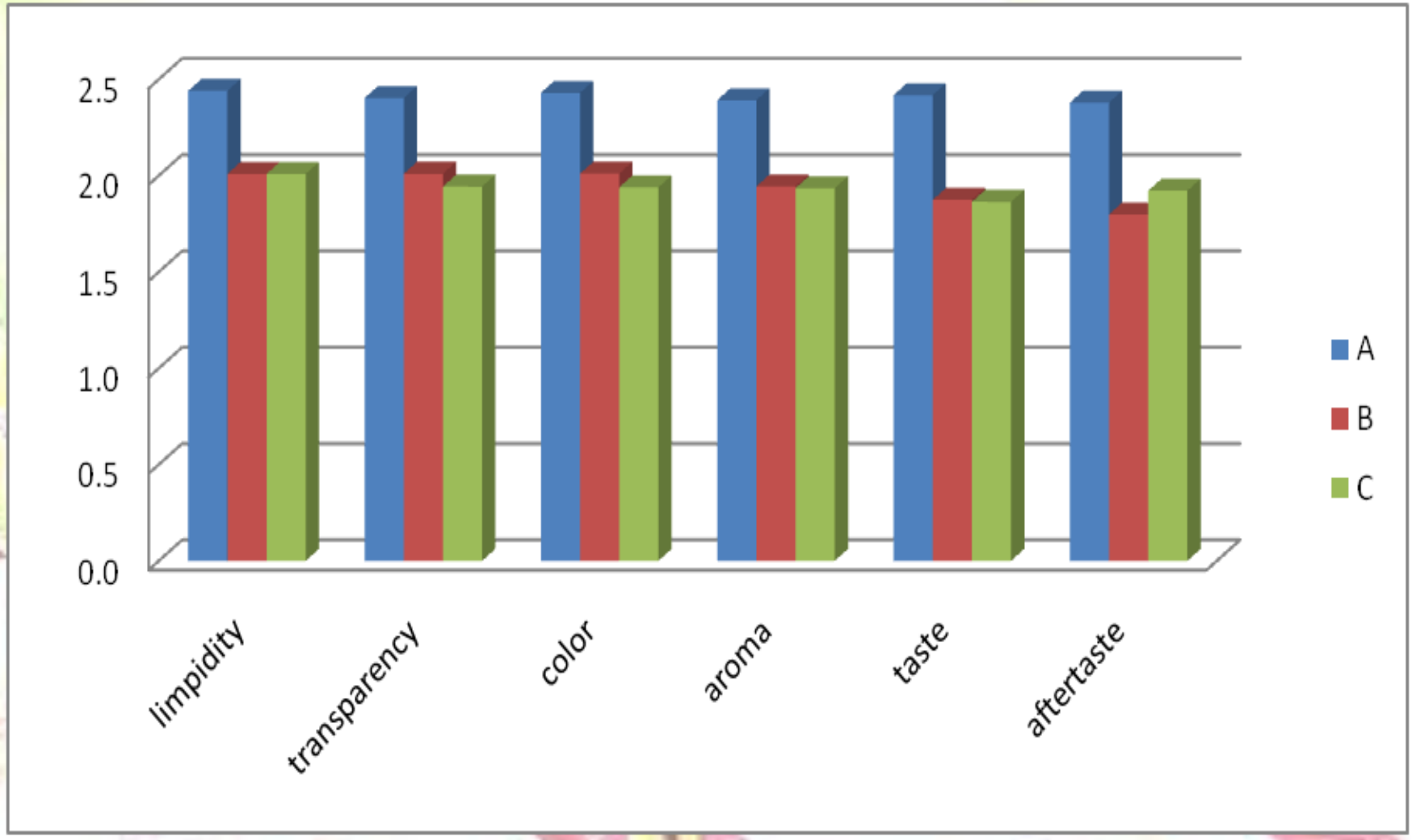
- chilling may cause condensation on the glass and produce a faint cloudiness.

STATISTICS

Data gathered were subjected to descriptive statistics.

Particularly means of the blind score card results were computed.

Figure 1. Organoleptic scores of the camote leaves wine-tonic preparations A, B, and C.



RESULTS

Preparation A garnered the highest mean score in the different sensory parameters; appearance, aroma, taste, and finish.

CONCLUSION

It is therefore concluded that Preparation A is the most efficient and convenient procedure in fermenting dragon fruit wine.

RECOMMENDATIONS

The result of the research was limited to developing the most convenient and efficient method in producing the best sensory acceptable dragon wine.

To further improve the product, the following studies and/or analyses are recommended:

(1) Phytochemical
(2) Aging and shelf-life , and
(3) Packaging.


Thank You