

USE OF NATURAL FLAVOUR CONSTITUENTS IN THE  
PREPARATION OF PROCESSED ALCOHOLIC BEVERAGES

By

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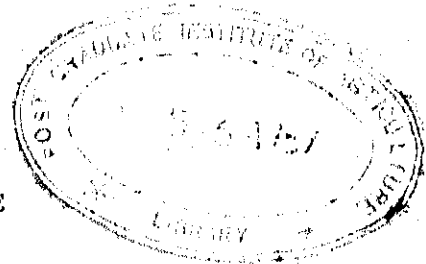
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## ABSTRACT

The constituents from "botanicals" are used in the production of alcoholic beverages to mask the harsh flavour in freshly distilled spirits and to produce more acceptable mellow spirits. In the present study, the aqueous ethanol extractable constituents obtained from selected local botanicals were added individually or in combinations of two and were assessed for best concentrations that could be added in the preparation of alcoholic beverages. Known weights of natural plant materials were extracted with 35% ethanol in soxhlet. Refluxing for 2 hours was found to be sufficient to recover more than 70% of the soluble matter. Serial dilutions of these extracts were prepared in 15% ethanol and provided to a tasting panel of 30 members for their observations for the pleasantness, and ability to identify the presence and origin of the flavour components.

Of the extracts examined coriander, dill seed, fenugreek, mustard, and "valmee" were unacceptable. The most acceptable concentrations for cardamom, cinnamon, cloves, cumin seed, coffee, ginger, "Ingurupiyali", mace, nutmeg and pepper were 2.55, 1.90, 8.20, 3.45, 12.00, 6.65, 3.26, 26.25, 22.50 and 2.03 mg/l in 15% ethanol, respectively. Cloves, cinnamon and "Ingurupiyali" were the best flavours in the decreasing order. When the extracts from two types of spices were combined at 50% of their best flavour concentrations, the two best combinations were cardamom with cinnamon and cinnamon with cloves. When the extracts were combined at 25% and 75% of their best flavour concentrations either way, the two best combinations were

cloves (25%) with cinnamon (75%) and cinnamon (25%) with cardamom (75%).

The two best combinations in each of the above three sets were next compared. The panel assessed the combinations of cloves (25%) with cinnamon (75%), cinnamon (50%) with cardamom (50%) and cinnamon (25%) with cardamom (75%) to be the best in the decreasing order.