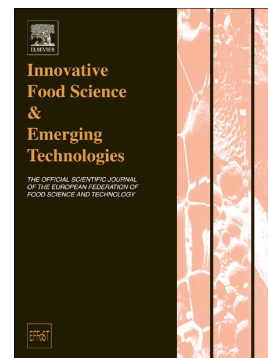


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Chemical and sensory analysis of verjuice: an acidic food ingredient obtained from unripe grape berries

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Abstract: Verjuice is the unfermented juice obtained from unripe grape berries, typically thinned fruit that is normally discarded. Despite a long history of use as a food ingredient, verjuice does not have a recognized standard of identity nor is made by standardized methods. To assess the potential for production in the Veneto region of Italy, verjuice produced from six different winegrape varieties harvested at three different dates from bunch closure through early veraison, and stabilized using either sulphite or sorbate, was subjected to compositional and sensory analyses. pH was found to range from 2.6 to 2.9 while soluble solids (°Brix) ranged from 3.8 to 9.9. Acidity (g/L) ranged from 17.4 to 40.5 while color (A_{420}) varied from 0.04 to 0.50. With respect to sensory character, harvest date had no influence on aroma, but affected taste, whereas the type of preservative used had no effect on taste, but did affect aroma.

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