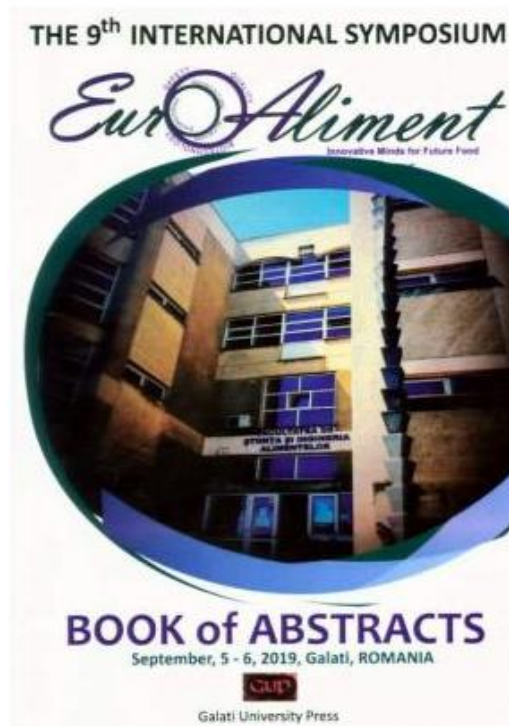


The particularities of the clarification process with bentonite of the wine vinegar

BOIȘTEAN, A., CHIRSANOVA, A., CIUMAC, J.

Abstract

Wine Vinegar is a vinegar obtained from wine by acetous fermentation and in which the maximum level for volatile acids in the raw materials may be exceeded [1]. Of course well known and has occasioned the wine and vinegar trade considerable concern that wines and vinegars, the latter whether prepared from grape musts, wine, or cider, even if carefully made, settled and filtered, will frequently in course of time sometimes running from a few weeks to a year or more, develop a cloudy or hazy appearance with consequent greatly reduced market value to a public which is more and more demanding brilliant clarity in bottled liquids of this kind as a supposed proof of quality [2]. Vinegar treat with bentonite, removal is accomplished by adsorption or precipitation on the basis of electric charge counterbalancing of the molecules [3]. This research has been found that the adsorbent effect is largely determined by the interaction of bentonites with proteinaceous substances in wine vinegar. Optimal conditions for the adsorption process of the white wine



vinegar with the two types of bentonite producers used were established. Thus, the difference in the optimal conditions of the rinse process was found: Italian manufacturer-bentonite dose-2.03 g / l, stirring time-60 s, for bentonite of Germany manufacturer-bentonite dose-1.96 g / l, agitation duration-300 s. Based on the study of the influence of bentonite on the rinsing process carried out under laboratory conditions, it was found that the adsorption process does not affect the quality of the physico-chemical parameters of vinegar in white wine.

Keywords: vinegar, wine, bentonite, adsorption