

WINE FROM ROSE PETALS

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ABSTRACT

The Project mainly focus on preparation of Red Wine from Rose petals as this can be an alternative for the traditional or old method of preparing of wine i.e. from grapes.

The fresh rose petals are easily available at anytime in theyear so the production of the wine can be done anytime. Also, method of production of this wine is easy and cost of production is cheap.

Keywords: *Red Wine, Rose Petals, Traditional method*

I. INTRODUCTION

We know that wine is an important traditional beverage in most of the countries. Also, wine is getting popular in countries like India. Although wine has a wide range of types, we have made a new type. The process of wine making contains mainly addition of sugar and then yeast for fermentation. This process also includes addition of cloves, black pepper and cardamom. The addition of the compounds has increased some nutrients and it also show good effect on health.

II. INGREDIENTS REQUIRED

- Rose petals approx. 400-500gms
- 5-6 litres of water
- 6-7 pieces of Cloves, Black Pepper, Cardamom pods.
- 2 lemons
- 1kg of sugar
- 70-100gms yeast

III. PROCEDURE^[5]

- Fill the cooking pot or vessel with fresh water or distilled water and add the rose petals, cardamom, clove and black pepper.
- Put the vessel on the gas and boil it for 10-15 minutes.
- Allow the heated mixture to cool at room temperature.

- Remove the liquid from the petals into another vessel.
- Squeeze all the juice from the petals.
- Also, add the lemon juice to the liquid.
- Add sugar to the liquid and stir it well till all the sugar dissolves.
- Let the mixture cool completely.
- Then add yeast to the liquid by sprinkling it on the top of liquid and let it dissolve for couple of hours.
- Fill the wine mixture in the into sterilized jars.
- Place the wine in some dark place.
- Let this wine ferment for 2-3 week.
- Rack the wine periodically i.e. once every week.
- The process of racking means moving or transferring of wine from one fermenting vessel to another vessel leaving behind yeasty and sediments.
- Basically, racking of wine is done mainly to remove sediments-the more often you do the racking the more clear the wine will become.
- Rack the wine once in fortnight.





Iodoform test of this wine sample shows that it contains small amount of alcohol.

IV. OBSERVATION

- Cerise red colour is obtained.
- The presence of Alcohol is confirmed by Iodoform test.
- Pleasant odour comes after one month fermentation of wine.

V. CONCLUSION

- Quick and easy to make. Cost efficient.
- Black pepper added enhances or improves cognitive functions.^[2]
- It reduces the risk of heart diseases and stroke.^[1]
- Helps in maintaining body cholesterol.^[4]
- Reduces risk of type 2 diabetes.^[1]
- Cloves added reduces upper respiratory infections.^[3]
- Rose petals being antioxidants helps protect skin.^[4]

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