

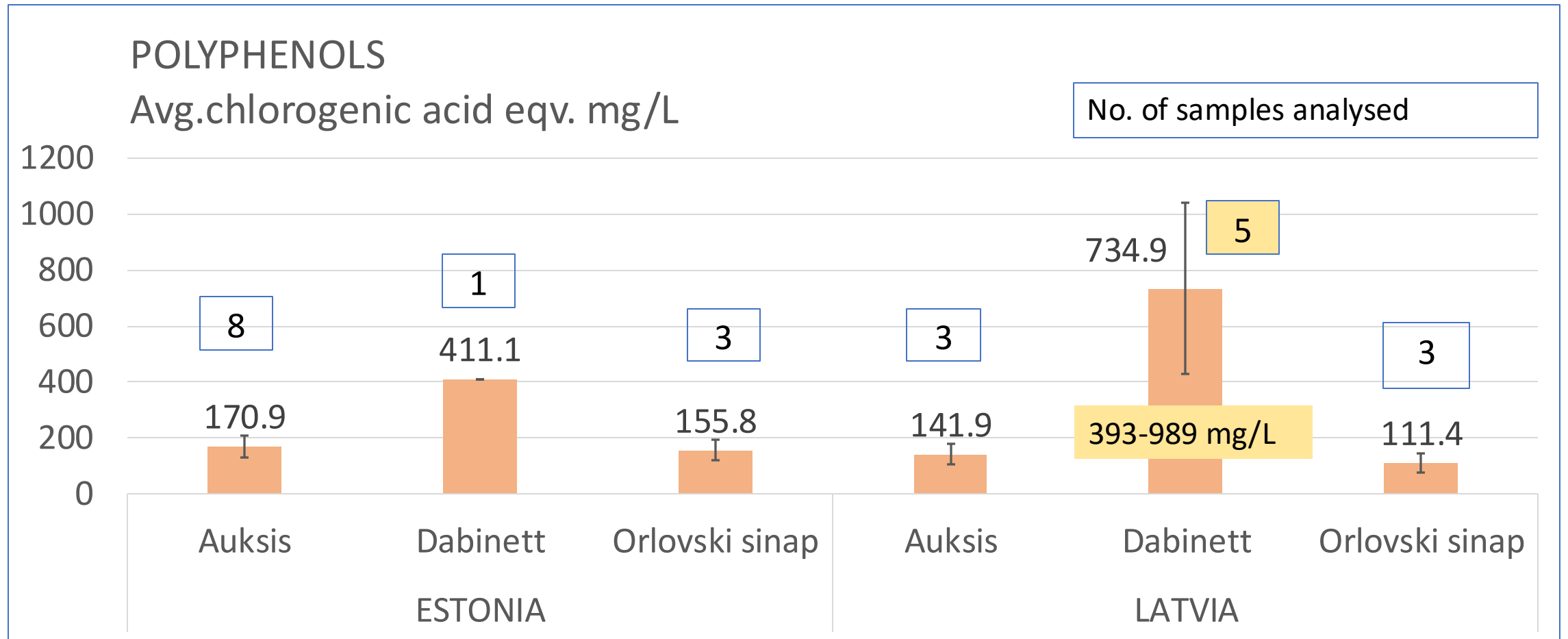
EE-LV00145

BALTIC CIDER

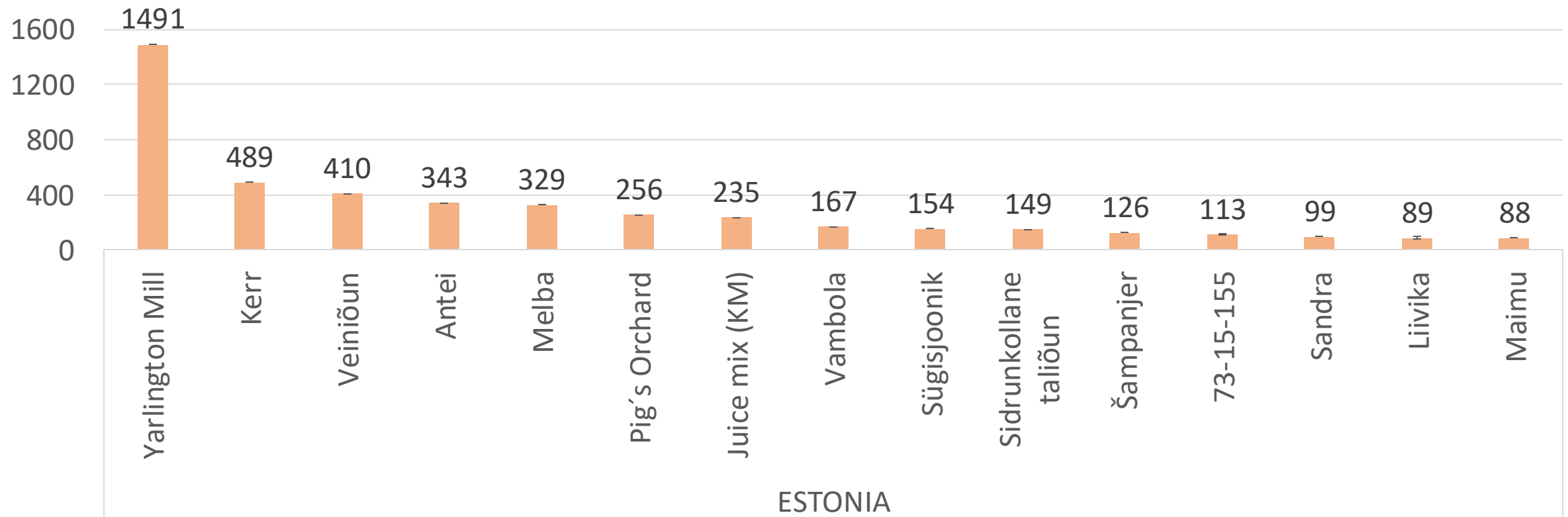
Knowledge-driven Baltic Cider Production and
Branding for Growth and Competitiveness of SMEs.

Polli Horticultural Research Centre
Estonian University of Life Sciences

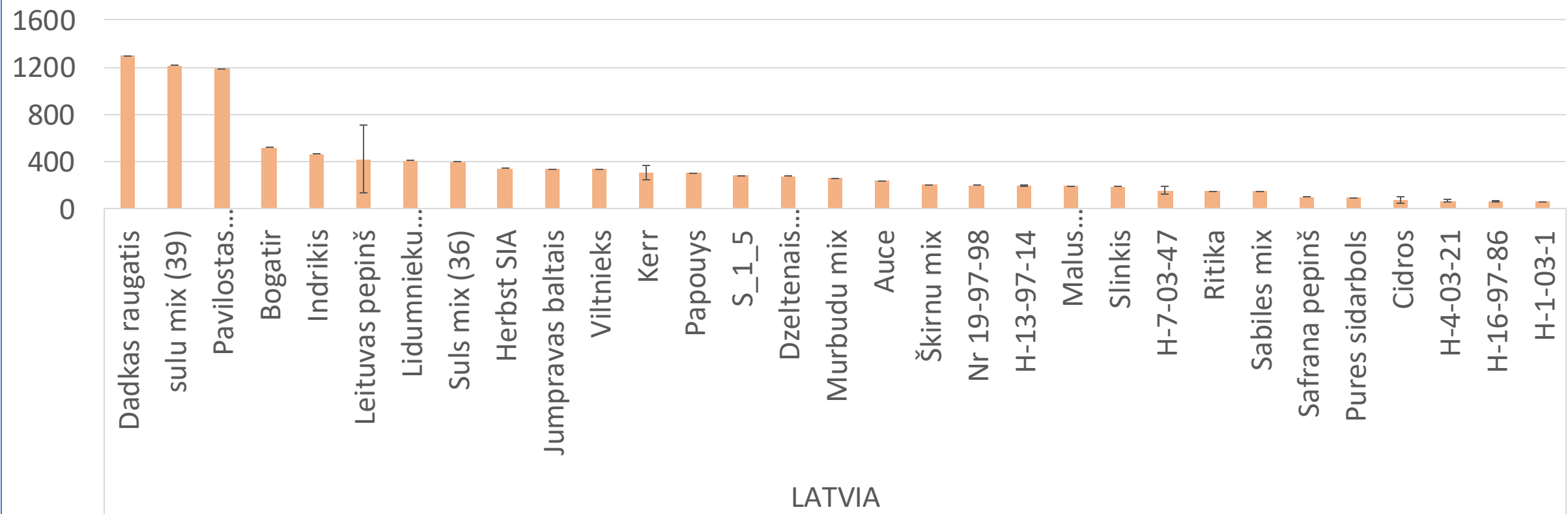
Variability of polyphenols



POLYPHENOLS
Avg.chlorogenic acid eqv. mg/L



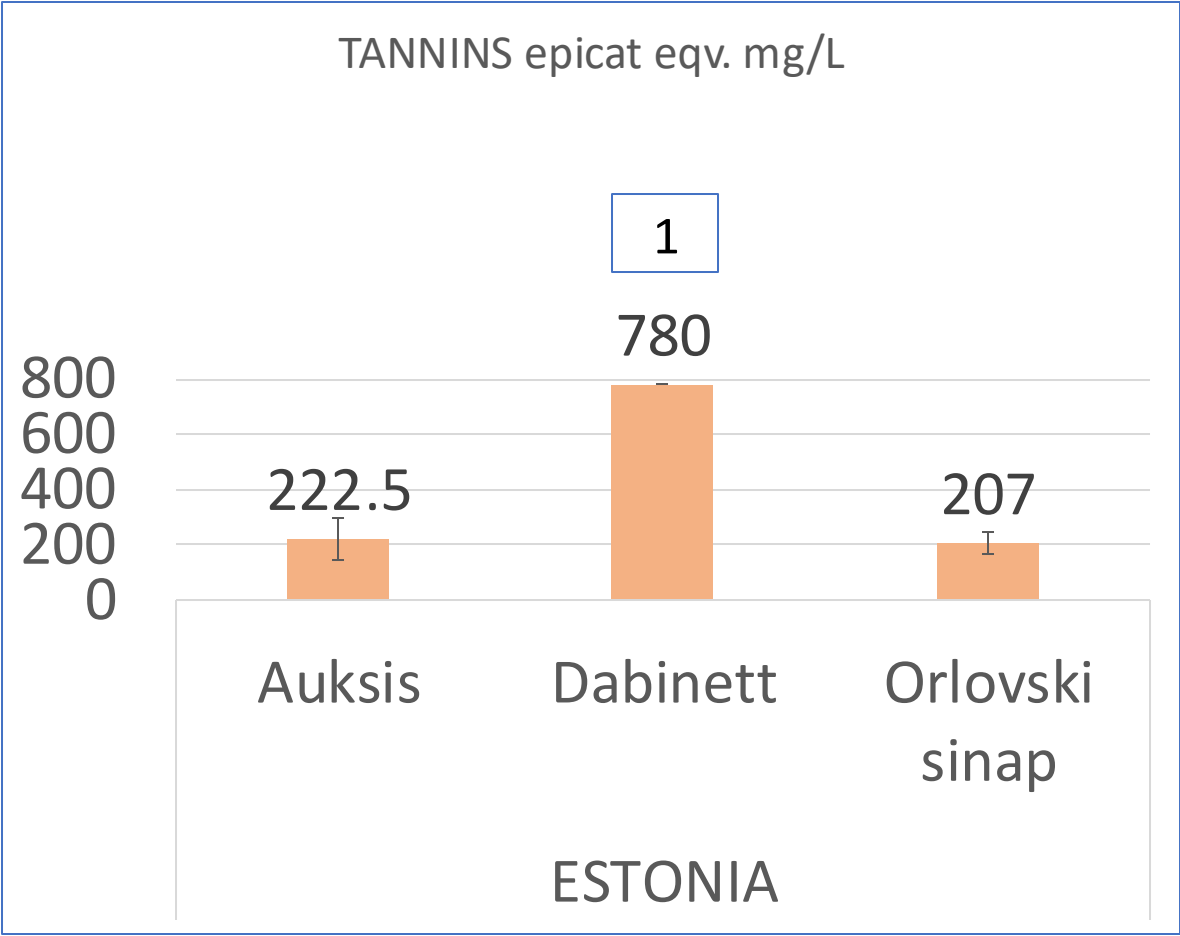
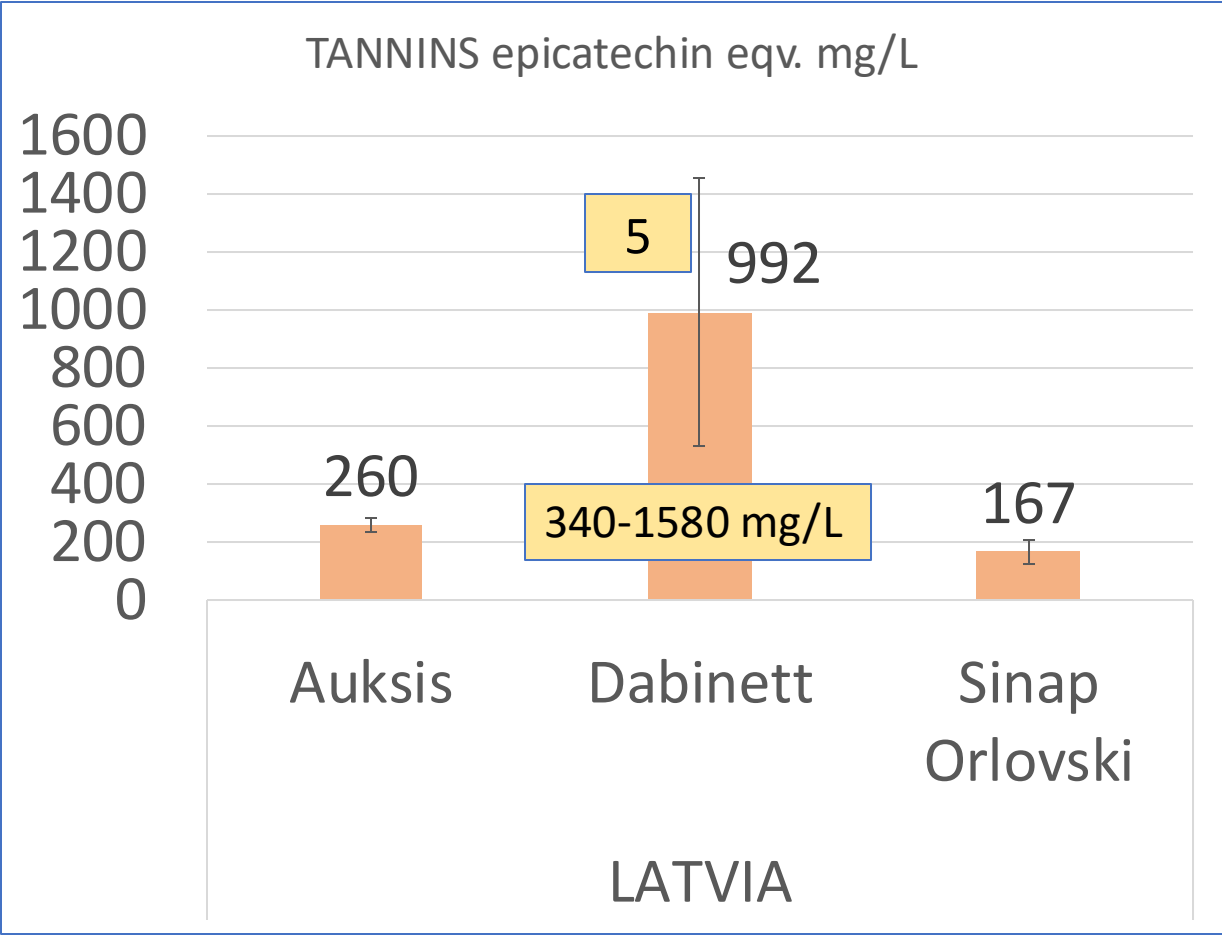
POLYPHENOLS
Avg.chlorogenic acid eqv. mg/L



Variability of tannins

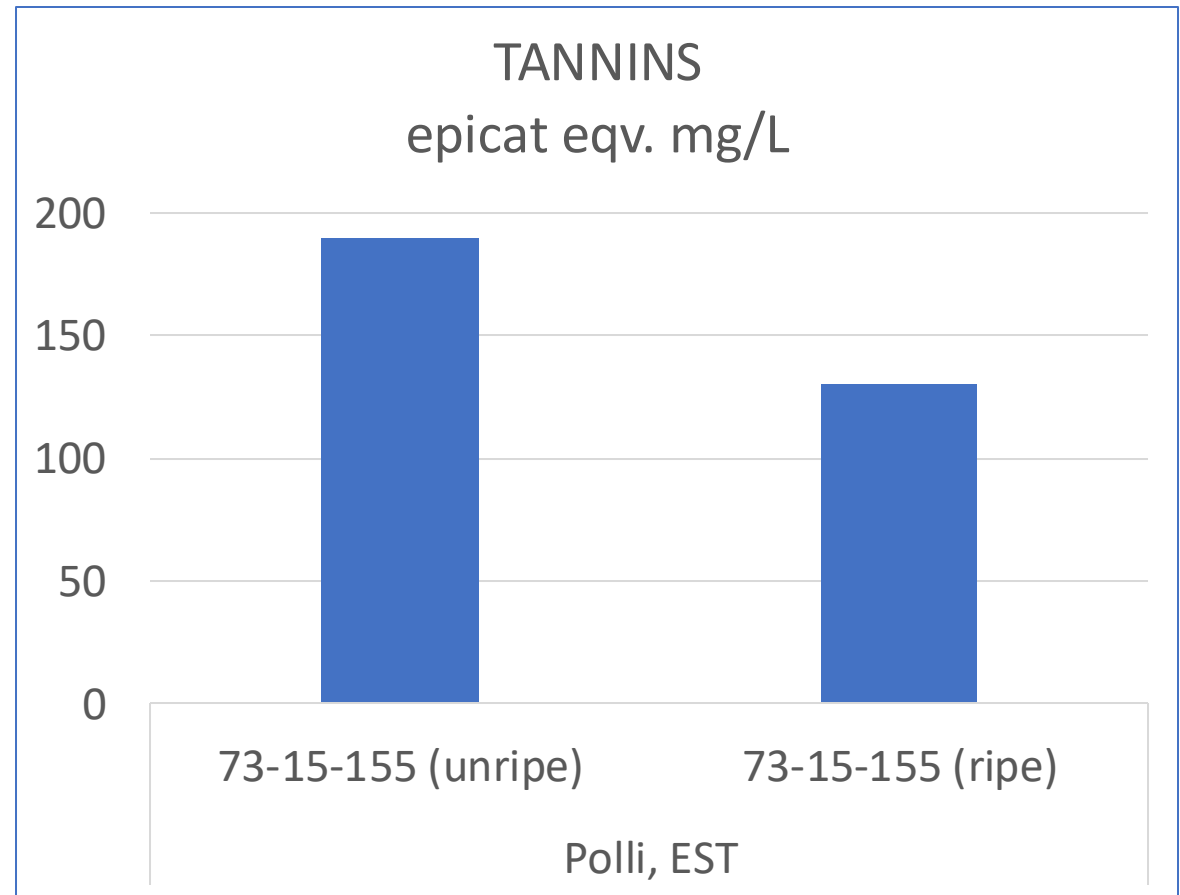
Comparison of 3 common Apple cultivars

No. of samples analysed

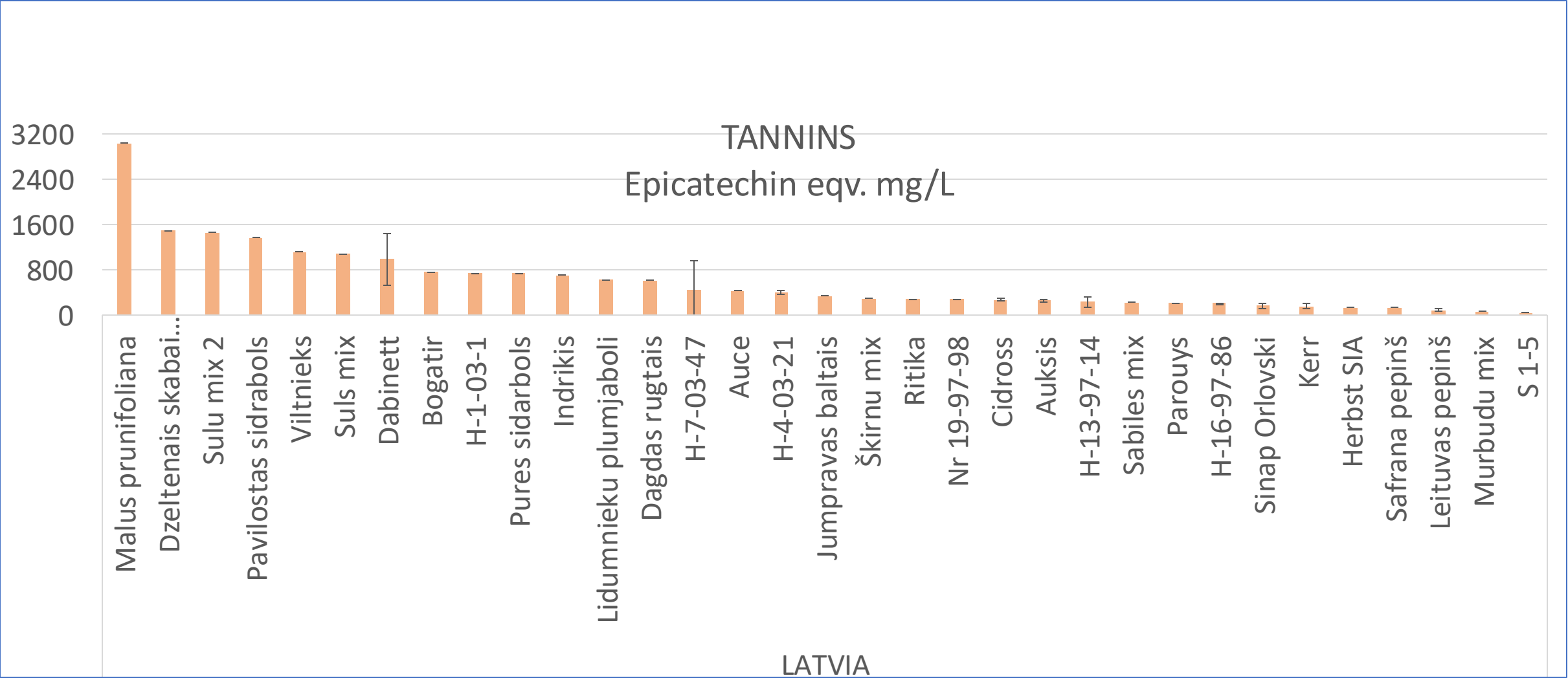


Variability of tannins

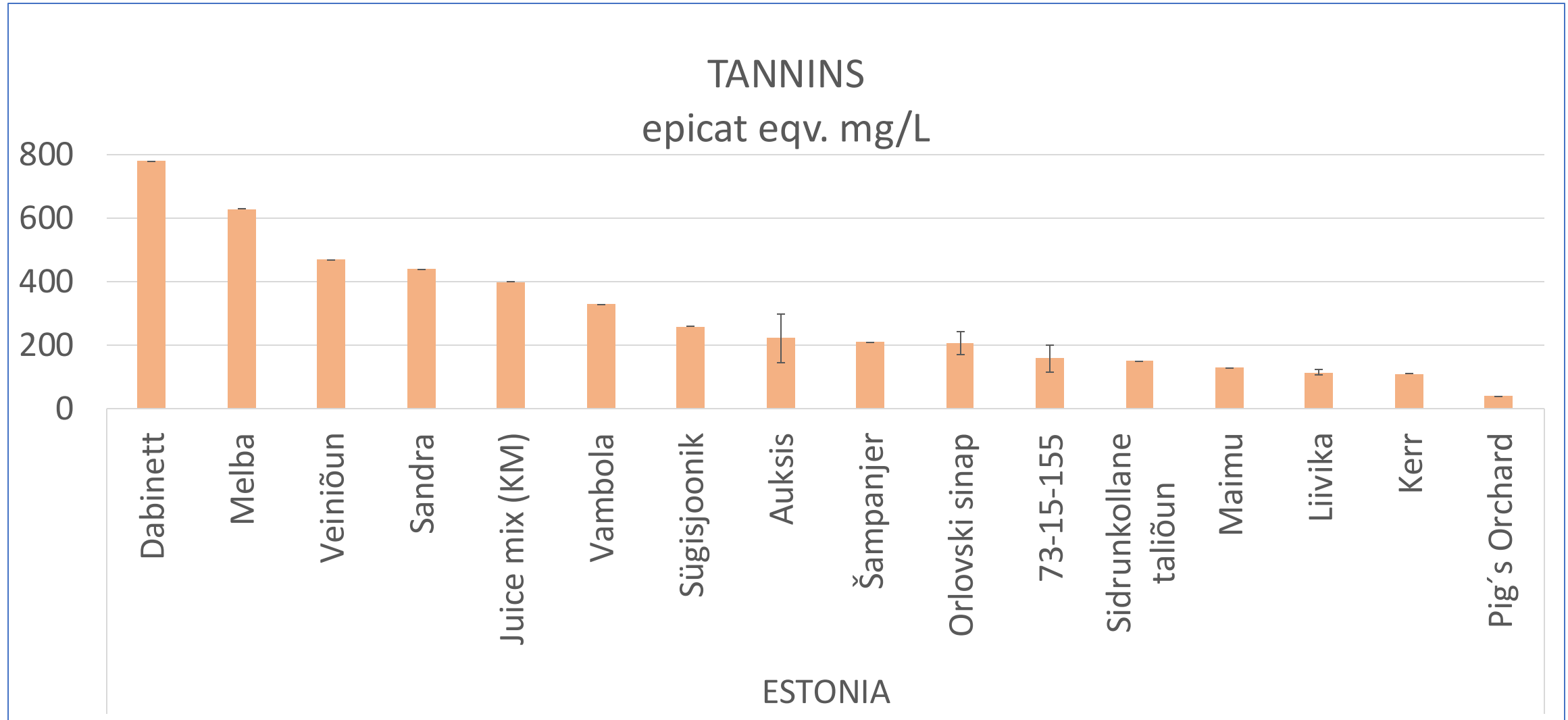
- Unripe apples have more polyphenols, tannins and acids, and less sugars



One of the main objectives for analyzing tannins in beverages is the estimation of perceived astringency for the consumer.

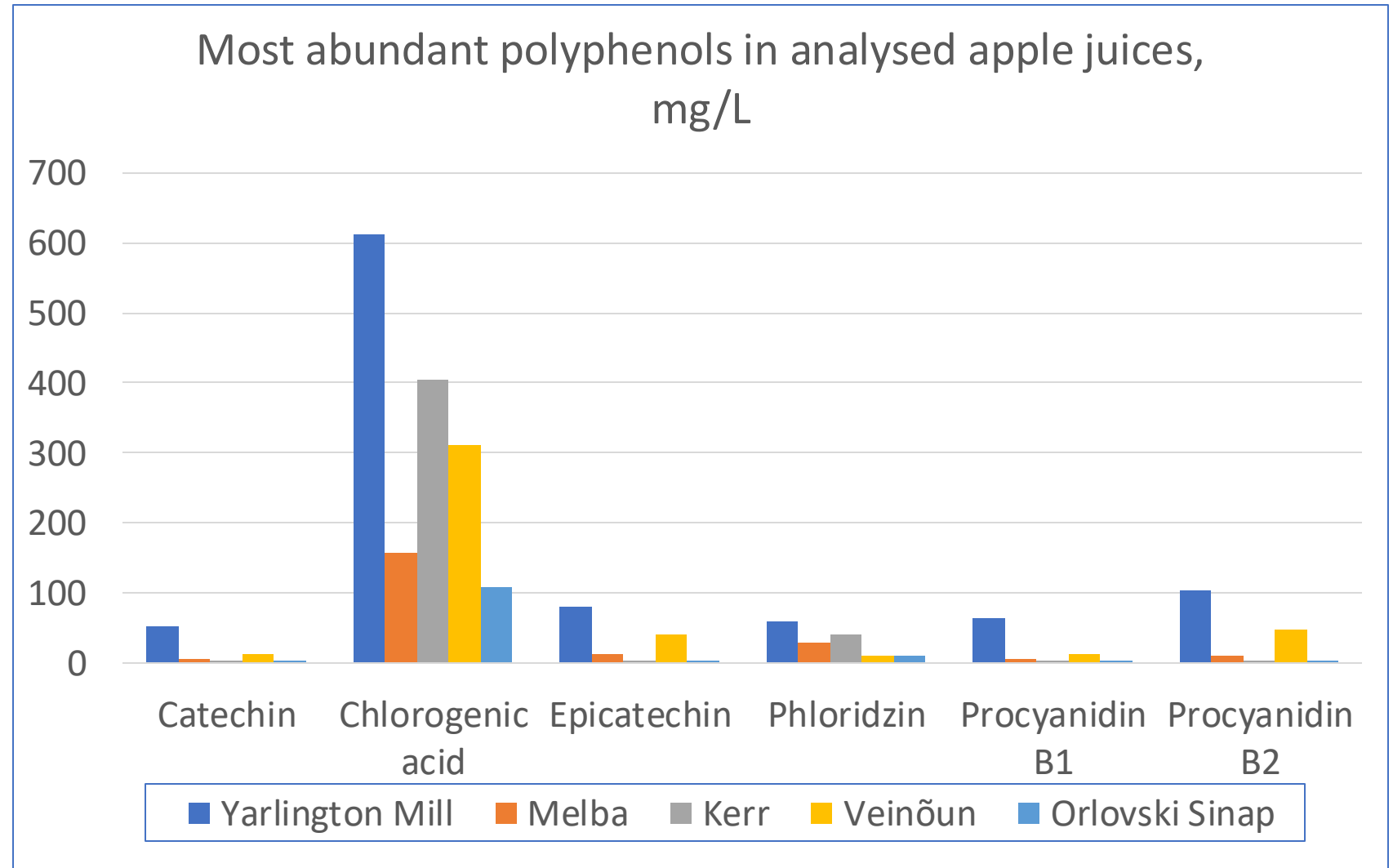


(MCP) assay is performed under conditions that essentially salt-out all tannin material independent of the chemical composition, which was demonstrated to correlate with perceived astringency

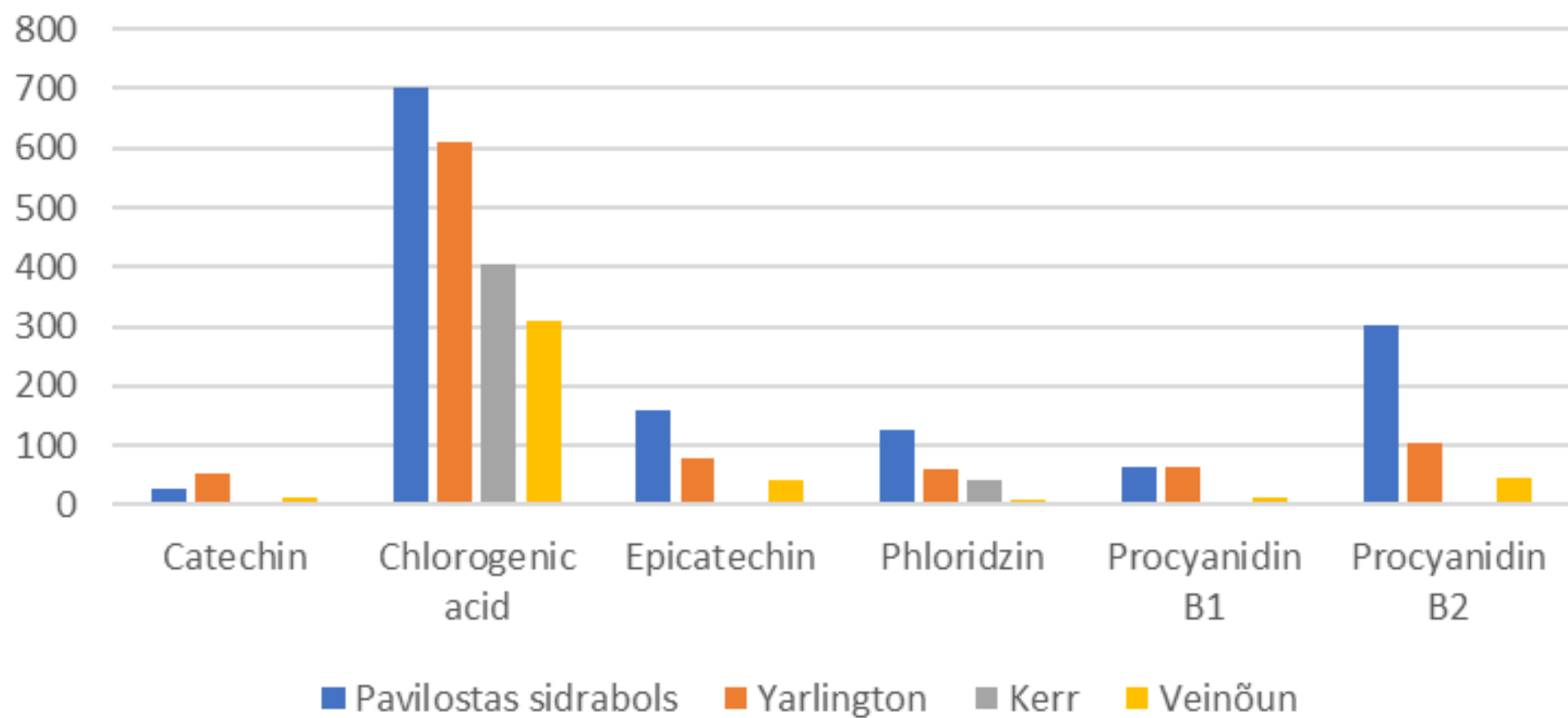


Polyphenols profile

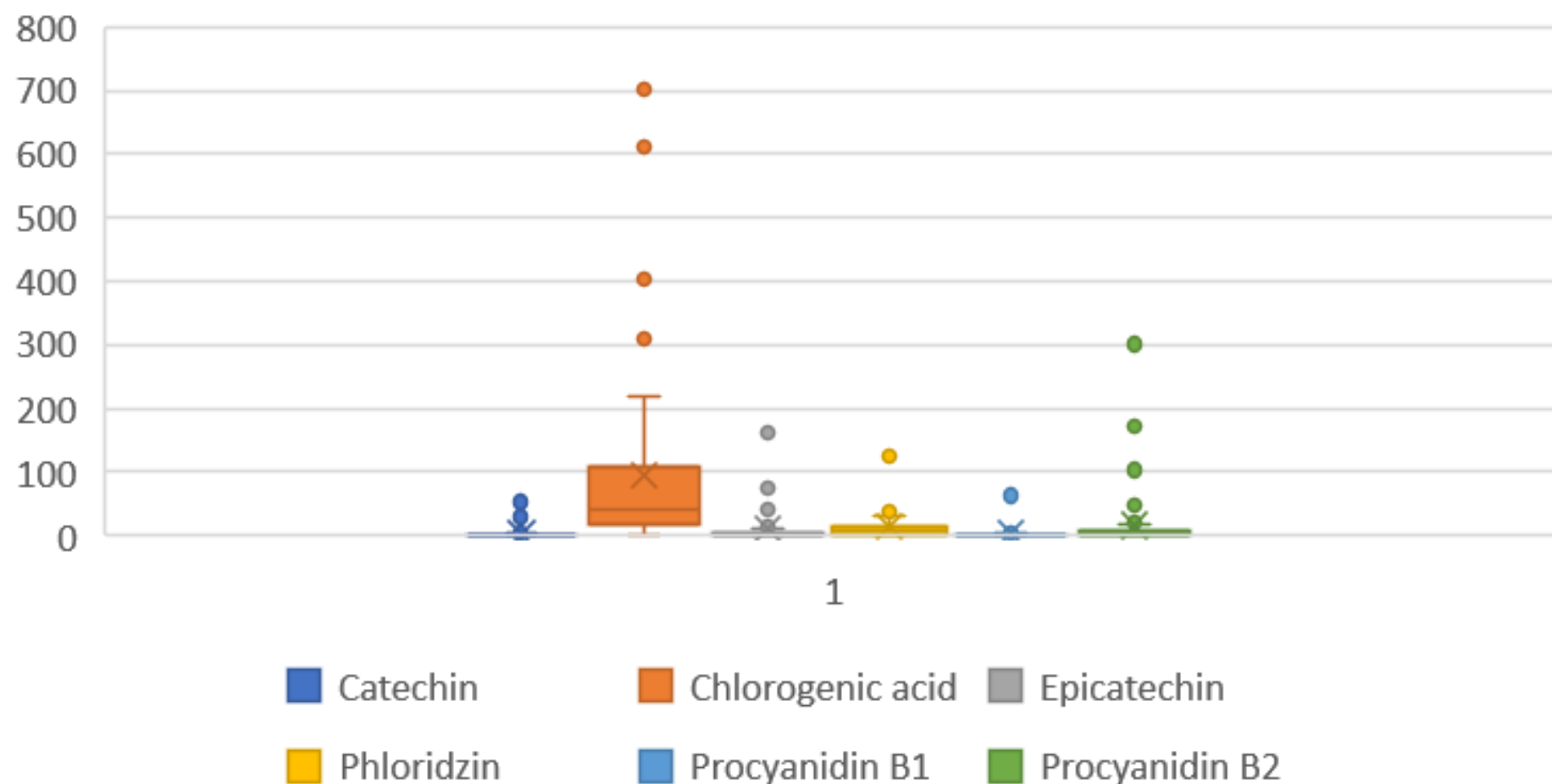
- Chlorogenic acid
- Epicatechin
- Catechin
- Phloridzin
- Procyanidin B1
- Procyanidin B2



Polyphenols in analysed apple juice samples mg/L



Variability of major polyphenols in apple juice mg/L





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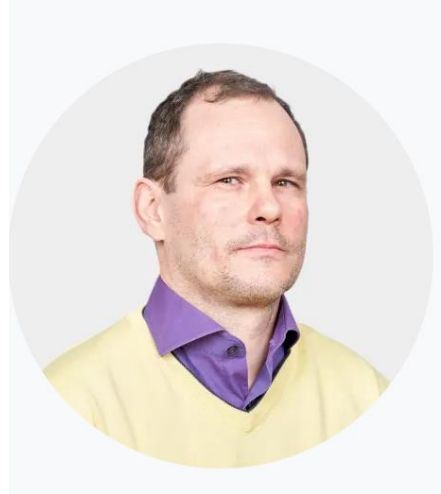
#maaylikool



#maaylikool



Estonian University
of Life Sciences



Aitäh! Thank You!