

Physical-chemical parameters of Cahors, needed for assessing their quality

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Abstract

The aim of this work was to study and compare a number of physical-chemical parameters of Cahors, necessary for identification of red wines, as well as studying the dynamics of change in the total antioxidant activity in introducing into the wine a natural food coloring – sugar dye E150a. During the study there were randomly selected samples which are available for a wide range of consumers, in the name of which the word "Cahors" was present, and a sample, which was taken as a standard. To study the physical-chemical parameters there were selected 18 samples, of which 3 samples were examined for the change in the total antioxidant activity when sugar dye was introduced. On the basis of the obtained data the Cahors under investigation were identified and the dependence of the total antioxidant activity of some cahor wines on the content of sugar dye has been revealed.