

Joint Event

World Congress on

BIOAVAILABILITY & BIOEQUIVALENCE: BA/BE STUDIES SUMMIT

International Conference on

FOOD & BEVERAGES

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August 06-07, 2018 | Tokyo, Japan

Development of a new winemaking lees based emulsion

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Vinification lees are a residue generated after the vinification process. According to Pérez-Bibbins, winemaking lees represent 6% of each winemaking grapes ton. This value implies a high percentage of waste which must be managed by the winery itself. However, unlike the uses given to other by-products generated in the wine industry, new winemaking lees uses are not currently developed. Winemaking lees have a heterogeneous composition. In addition, several studies have shown that they present high antioxidant power due to the content in polyphenols and anthocyanin, therefore they could be considered of high alimentary level interest. On the other hand, previous

studies have shown modification of the technological properties and sensory profile into a food matrix, improving the food properties. The objective of this study is the physical-chemical and nutritional characterization of the lees obtained in different vinifications, as well as their technological potential, for the development of a mayonnaise-type emulsion formulation using wine lees as a substitute for the eggs. The product obtained showed high antioxidant values compared to commercial mayonnaises, besides similar values of pH and texture.

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