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Production of Ginseng Berry Wines and Analysis of Their Properties

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Abstract : The root of Panax ginseng C. A. MEYER, commonly known as Korean ginseng, has several physiologic effects as a cure-all or a panacea. Among the ginseng, ginseng berry can be obtained from 3 or 4-year-old ginseng plant. Ginseng berry contains the high amount of ginsenoside Re, compared with other ginsenosides. Ginseng berry wine was manufactured with berry extract. The concentration of ginsenoside in ginseng berry extract obtained from Anseong Ginseng Nonghyup was 3.6 mg/g. Ethanol content of ginseng berry wine was 15.00±1.00%. Total polyphenol content was 1.62±0.12 mg/ml. In analysis of organic acids, acetic acid was high in ginseng berry extract whereas malic acid in ginseng berry wine was high.Ginseng berry rice wine was manufactured with berry extract with traditional nuruk (yeast). When the ginseng berry rice wine was manufactured, ginseng berry extract was diluted into 5% of total volume of wine. pH values and total acidity were 3.30±0.03 and 1.28±0.0 %, respectively. Residual sugar content was 8.8 ± 0.0 °Brix and ethanol content was 14.00 %. Any residual pesticides were not detected over acceptable range. Overall, the ginseng berry extract were valuable food stuffs for the manufacture of new ginseng product.

Keywords : ginseng berry, ginseng berry wine, ginsenoside, panax ginseng
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