Technology Brief

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# A method of production of an organic fruit wine

**Domain:** Food Tech

**Summary:** The invention is related to the organic fruit wine preparation of alcoholic beverage more particularly fermented fruit wine from different varieties of mango, Alphonso, Raspuri, Banginapalli, Totapuri etc. smango juice/pulp. The wine produced in this manner is very pure and natural. The overall process involved extracting mango pulp through novel enzyme mixture and using a naturally isolated yeast strain for fermentation. The knowhow involves the fortification of this fruit wine

**Value Proposition:** In India, fruit wine production and marketing was in much demand concept for the last few years. India has the potential to be a major fruit wine producer with enormous export potential and destination to wine tourism. The state of Himachal promoted fruit wine tourism and special Apple wine. Few start-ups in Maharashtra's mango wines such as Rhythm, Coorg Wines' coffee wine in south India, and Naara Aaba's kiwi wines in Arunachal Pradesh were also famous.

**Technology Status:** This invention involves a granted patent and knowhow of the Mango wine preparation. Pilot production can be done with industry partner. The preparation requires use of an enzyme mix treatment for extraction of juice from mango pulp. Mango pulp texture and the sugar content is the important material to process for fermentation. Balancing the taste, alcohol content and viscosity is carefully optimized. The final product is a fortified, nutritious and healthy drink. The "know how' can be optimized for any other fruit wine production.

**Technology Applications and Health proposition:** Although grape wine is famous all over the world, India having highest production of different variety Mango wine can definitely be an alternative for other fruit wines. Ripened Mangoes contain highest Carotenoid levels and antioxidant capacity believed to be responsible for disease and age-related cell damage. Protects Against Skin Cancer: Norathyriol, a metabolite of the magniferin found in mangoes, is known to have some anticancer properties. If the technology is propagated different cultivars of mangos verities ex: Alphonso, Sindhura and Banginapalli the properties will vary accordingly.

**IP Status:** Indian Patent granted

**Market Potential:** The annual sales turnover of Indian wines is around Rs. 1000 crores. All Indian Wine Producers Association Board (AIWPA) plans to take it to almost Rs. 5000 crores by 2025.

India has more than 800 million people under 35 years old and Wine consumption in India increased by 3.9% in 2019, with value even outpacing volume growth at 4.5%.

The share of imported products is growing: total imports grew by +4.3% in 2019 / Still wine has become the dominant category in recent years (57%) and the on-trade remains the key sales channel for wine.

**IKP-PRIME is seeking:** Licensing the Technology for Production.

**Commercial Correspondence: ikptto@ikpknowledgepark.com**