

Wine Production from Different Species of Seaweed

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ABSTRACT

This study specifically aimed to test and compare the wine production of *Gracilaria verrucosa*, *Kappaphycus alvarezii*, and *Kappaphycus striatum* based on the physicochemical evaluation. The best seaweed wine produced was also determined through sensory evaluation. The samples underwent a 28-day fermentation period using *Saccharomyces cerevisiae* 2185 under room temperature at a pH of 3.0 and sugar content of 30%. Based on the physicochemical parameters, *Gracilaria verrucosa* was the best wine—high percentage of alcohol content, stable pH during the entire fermentation period, sweet taste of the wine owing to the high residual sugar, high amount of percent (%) TA without affecting the taste of the sample, clarity of the wine product after fermentation owing to the low total suspended solids. *Gracilaria verrucosa* also produced the best seaweed wine based on sensory evaluation.