Available on-line at http://dse.usab-tm.ro
Banat's Journal of Biotechnology
2011, II(4),

QUALITATIVE EVALUATION OF FRESH MARC–RAW MATERIAL WITH VALUABLE COMPOSITION

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Abstract. The present studypursuedthe possibilityof extraction ofsugarsand otheruseful componentsfromfreshmarc, bydiffusionmethod. The biologicalmaterial was represented bytwo types ofmarc: one from Greaca Vineyard–Wine Research and Production Stationand one from VinalcoolFocsani. It wasstudiedthe influence oftemperature,time, pH andthe amountofwashingsolutionon thediffusion ofsugarsand otherusefulcomponents. Extractionefficiencywas monitoredby determiningtotal sugarsin the diffusion solutions, and by measuringthe volume ofsolution. Besides the main componentswhich can be found in largequantities: sugars,nitrogen andpotassiumtartrate, the freshmarccontains, in variousconcentrations, phosphorus, calcium and magnesium, also. Theseingredients are partially passing into the diffusion solution, some remaining in the washed marc. For this reason, the marc continues to remain, even afterdiffusion, a raw material that can be further used for valorification.

Key words:grape marc, vinification, secondary products

Received: May 26, 2011
Accepted: July 29, 2011