

ASPECTS OF PRODUCTION OF FRUIT VINEGAR. RED AND WHITE WINE VINEGAR

Chapni S. V., Begunova N. V., Strelnikov L. S.
National University of Pharmacy, Kharkiv, Ukraine
lana.chapni@mail.ru

Introduction. Natural vinegar – result of fermentation of alcohol-containing raw materials by means of acetic bacteria. Content of acetic acid in it makes 4-6%. Natural fruit vinegar differs from usual in uniqueness of medicinal properties and a surprising set of components. Almost without loss pass all useful substances of fruit into him (macro - and minerals, vitamins, enzymes, amino acids, propionic, dairy, vinnokamenny, lemon and other acids, aldehydes, complex alcohols and air) which presence creates aroma and a bouquet of vinegar. Wine vinegar happens two types: red and white.

Classical red wine vinegar is received by a sbrazhivaniye of red wines – as a rule, grades of "Cabernet", "Malbek" and "Merlot" are used. Wine is filled in in barrels from an oak which impacts to vinegar special relish. White wine vinegar is done of dry white wines, it easier to taste. Unlike red, process of fermentation comes not in expensive wooden barrels, and in cheaper capacities from stainless steel. Thanks to such approach white vinegar cheaper, than red.

Draw both types of vinegar long enough – till 12 years.

Taste of wine vinegar of both types more sweet, than at other fruit vinegar, aroma difficult and soft. Potassium entering in the complement of vine vinegar beneficially affects nervous system, destroys pathogenic bacteria, and also assists strengthening of hair and nails.

Another microelement included in a sufficient amount in winy vinegar is magnesium, stimulates work of heart.

Doctors recommend to use wine vinegar in the menu as it is possible for a thicket. He actively interferes with emergence of cholesteric plaques, flavonoids, anti-inflammatory substances, antioxidants– resveratrol which possesses powerful cardiotype-tread, antineoplastic and anti-inflammatory action are his part.

Conclusions. Medical researches show that the use of wine vinegar is excellent prevention of cardiovascular diseases, including a stroke. Wine vinegar increases immunity and is a good defender both against usual cold, and against serious diseases, for example cancer. He slows down aging processes, has the rejuvenating effect on skin and hair. The rejuvenating and general improving action low-calorie (9 kcal in 100 g) wine vinegar considerably if it constantly is in the menu of your table. Vinegar can be used for cuts, bruises and skin whitening. It also effective for sunburns healing.