## Penn State food scientists seek to improve Pa. wines

UNIVERSITY PARK, Pa. - Food scientists at Penn State University have found effective ways to remove acidity from wine grapes grown under the somewhat cool conditions of the East. Research by Dr. Robert B. Beelman and associates should enable Pennsylvania wines to compete more with those favorably produced elsewhere, it was announced recently.

Most promising to date for red wines is the use of a bacterial process known as maol-lactic fermentation. This fermentation produces a natural reduction in acidity. One strain of the bacteria, named PSU-1, completes male-lactic fermentation rapidly.

"We are developing a

system for preparing freeze -

dried cultures of PSU-1 for

simplified preparation of cultures for starter inoculating bacteria under small winery conditions. We feel that the quality of Pennsylvania red wines will be improved substantially by consistent stimulation of male-lactic fermentation during winemaking, Beelman said. Inoculations with these bacteria are similar to yeast inoculations commonly used in winemaking.

The best method for reducing acidity in Pennwhite wines, sylvania Beelman claimed, is to use calcium carbonate in a process known as double salt deacidification. He said the method for white wines was found to be reliable and accurate. It produced no noticeable adverse effect on the aroma or flavor of wines.

researchers examined a process of winemaking used in some areas of France to may not be increased more reduce acidity, carbonic than 35 per cent. maceration. The process involves holding intact laboratory found bunches of grapes in closed amelioration or dilution to be tanks under carbon dioxide prior to crushing and pressing. During the holding period, some acids in the grapes are metabolized by enzymes.

The wines made by this process are much lower in acids than wines made from the same grapes with con-ventional methods. However, the process is not considered worth the extra time and effort it requires in the winery.

A method used commonly in the past to reduce acidity of grapes in the eastern U.S. is called "amelioration." Legally, this means adding grown in either water or pure sugar to monwealth.'

The Penn State wine adjust the acid content or to develop alcohol during fermentation. The volume

"Research

in

Beelman did suggest that dilution with water or pure sugar might be suitable for

wines made from grapes with strong flavors, such as Concord or Catawba.



## **Farm exports reported**

WASHINGTON, D.C. -Sales of cotton, corn and soybean cake and meal and exports of cotton, soybeans and corn led commodity activity for the week ending May 1, as reported last week in the U.S. Department of Agriculture weekly U.S. Export Sales Report.

Reported cotton sales dropped from the record level of the last reporting period, but still was the second largest quantity for this season.

Reported corn sales for the current marketing year were at 484,900 metric tons. Nearly 950,000 metric tons were exported.

Reported sales of soybean cake and meal, at 271,500 metric tons, were the highest level in nearly a month. Major buyers were the European Community, Mexico, and Canada.

Exports of soybeans were reported at 475,100 metric tons. Major recipients were the Netherlands, Japan, Romania, and Spain.

## **Straus heads FNS**

WASHINGTON, D.C. - for children and the special Secretary of Agriculture Bob supplemental food program Bergland on May 6 appointed for women, infants and Lewis B. Straus of Somerset, N.J. administrator of the Food and Nutrition Service (FNS) of the U.S. Department of Agriculture.

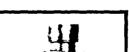
As FNS administrator, he will be in charge of USDA's federal - state food programs, including the food stamp, food distribution, national school lunch, school breakfast and special milk programs, as well as the special food service program



1

children.







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