

STUDY ON THE ANTHOCYANIC COMPLEX IN BLACK GRAPES OF FRENCH ORIGIN, CULTIVATED IN THE SOUTH OF DRAGASANI VINEYARD

Muntean Camelia, Nicolaescu C.

KEY WORDS: vineyard, breed, grapes, anthocyanins, chromatic structure

ABSTRACT

The South of Dragasani vineyard, where there are famous areas, such as: Dobruşa, Eforie-Greaca, Dealul Banului etc., representing a high degree of favourability for the sustainable viticulture and extraordinary quality including the breeds destined to obtaining the red wines.

In the areas of the South of Dragasani Vineyard, found under the direct influence of some spread forestry massifs, of Olt River and Mamu, Dalga and Beica Creeks, there are the breeds: Burgund mare, Cabernet Sauvignon, Merlot and Pinot noir behave exceptionally under an oenological relation. For the grapes of these breeds, besides the important proportions of glucides and proper contents of acidity, considerable quantities of anthocyanins are also accumulated, the phenyl compounds conferring the base feature and specificity of the red wines.

**EFFECT OF STORAGE AND METHOD OF PROCESSING ON
PHYSICOCHEMICAL COMPOSITION OF RASPBERRY FRUITS AND THEIR
PRODUCTS**

Diyan Georgiev, Danka Ludneva, Miroslava Kakalova

KEY WORDS: fruits, ascorbic acid, anthocyanins, nectars, purees.

ABSTRACT

In 2002-2003 at the Institute of Mountain Stockbreeding and Agriculture, Troyan a study was conducted on physicochemical composition of fruits from raspberry cultivars Shopska alena and Meeker. On the basis of their fruits two products, nectars and purees, were developed at the Institute of Canning Industry, Plovdiv. Content of ascorbic acid in the fruits reached to 31.86 mg% (Shopska alena – 2002) and that of anthocyanins to 59.68 mg% (Meeker – 2002). After 1-year storage of the fruits the ascorbic acid decreased 1.5 times and the anthocyanins about 4 times. The ascorbic acid and anthocyanins were preserved better in the purees made from cv. Meeker.

APPLICATION DU SYSTÈME D'ANALYSE DANGERS ET POINTS DE CONTRÔLE CRITIQUE (APPCC) DANS LA LIGNE D'ÉLABORATION DE VIN ROSÉ

J.E. Pardo, A. Calcerrada, G. Beleniuc, M. Gheorghita, C. Baduca

MOTS CLÉ: dangers, contrôle, surveillance, rosé, entreprises

RÉSUMÉ

La Directive Générale d'Hygiène des Aliments 93/43/CEE, établit que les entreprises du secteur alimentaire, dans lesquelles on inclut, évidemment, les entreprises, doivent mettre en marche un système d'auto-contrôle de leurs productions, basé le système d'Analyse Dangers et Points de Contrôle Critique (APPCC). Dans ce travail on décrit les dangers propres qui peuvent être trouvés dans la ligne d'élaboration de vin rosé, les mesures préventives qui peuvent être appliquées dans l'entreprise et les systèmes de surveillance à implanter, ainsi que les mesures correctrices prévues, en étant nécessaires, et les registres de contrôle qui devront rester dans l'industrie. La mise en pratique de ces connaissances permettra, à tout entreprise (indépendamment du type de vin élaboré, mais plus adapté à celles qui élaborent du vin rosé), un auto-contrôle de ses productions basé le système APPCC.

APPLICATION DU SYSTÈME D'ANALYSE DANGERS ET POINTS DE CONTRÔLE CRITIQUE (APPCC) DANS LA LIGNE D'ÉLABORATION DU VINAIGRE

J.E. Pardo, A. Calcerrada, G. Beleniuc, M. Gheorghita, C. Baduca

MOTS CLÉ: dangers, contrôle, vinaigre, qualité

RÉSUMÉ

L'Analyse Dangers et Points de Contrôle Critique (APPCC) est un système préventif qui essaye de garantir la sécurité et l'innocuité alimentaire, et qui permet la protection du produit et la correction de jugements, en améliorant les coûts de qualité par des défauts et en économisant presque le supercontrôle final. Dans ce travail on décrit les dangers propres qui peuvent être trouvés dans la ligne d'élaboration de vinaigre, les mesures préventives qui peuvent être appliquées dans l'entreprise et les systèmes de surveillance à implanter, ainsi que les mesures correctrices prévues, en étant nécessaires, et les registres de contrôle qui devront rester dans l'industrie. La mise en pratique de ces connaissances permettra, à toute industrie d'élaboration de vinaigre (indépendamment du type de vinaigre qui produit), un auto-contrôle de ses productions basé le système APPCC.

**THE MALOLACTIC FERMENTATION AND THE SENSITIVE FEATURES OF
RED WINES OBTAINED IN THE VINEYARDS OF OLTENIA COUNTY HILLS
FROM ROMANIA**

C. Baduca Cimpeanu, G. Beleniuc, D. Boboc,
N. Istudor, J.E. Pardo Gonzalez

KEY WORDS: malolactic fermentation, red wines, lactic bacteria

SUMMARY

It was studied the influence of the spontaneous MLF and the different ways of starting and stimulating of the controlling MLF on the organoleptic features of the obtained wines. When were used the selected lactic bacteria, the MLF have had a fast starting, the malic acid was more fast metabolized and finally the MLF period was shortened. This permitted an early biological stability of the obtained wines. Organoleptical, the obtained wines, were appreciated as balanced, with a very good smell and taste, with a lot of aromas, especially from the second categories, of fermentation, depending of the kind of lactic bacteria used and the moment and mode of inoculation.

**EVALUATION OF CONFORMITY FOR FOOD PRODUCTS- CONDITION OF
FREE CIRCULATION WITHIN THE UNIQUE MARKET OF THE EUROPEAN
UNION**

Fanel Iacobescu, Maria-Magdalena Poenaru

KEY WORDS: conformity, standardization, certification, accreditation, food

ABSTRACT

This paper presents the general frame of market surveillance concerning the food products, based on a global systems including the certification, evaluation and assurance of food products conformity to applicable requirements and, also, the role of accreditation and conformity evaluation, standardization and metrology in functioning of the unique market of the European Union.

The frame of legislation, principles and general requirements of food legislation and procedures concerning food security are presented.

**ASPECTS REGARDING VALIDATION OF MEASUREMENT METHODS
USED FOR THE CONTROL AND EXPERTISE OF FOOD PRODUCTS**

Fanel Iacobescu, Maria-Magdalena Poenaru, Cojocaru Ileana

KEY WORDS: validation, measurement, performance, analyte, contaminants

ABSTRACT

The present work focuses on the principles and practical methods of validating the measurements methods used for the control and expertise of food products.

The influences of each characteristic parameters of these methods are analysed, based on the practical results and technical regulations.

We have taken into account the specific requirements stipulated by the European Union directions.

A special chapter, containing concrete examples, deals with the confirmation methods for organic residues and contaminants.

THE CHEMICAL AND MICROBIOLOGICAL EVALUATION OF LACTIC ACID-FERMENTED MIXED VEGETABLE JUICES

Carmen Leane Nicolescu, Lavinia Buruleanu, Iuliana Manea, Daniela Avram

KEY WORDS: lactic acid fermented juice, spoilage

ABSTRACT

In the present work were realised experiments oriented to preparation of lactic acid fermented juices using carrots, red peppers and cabbage in proportions established through sensorial analysis. The processes were realised at 25 degrees Celsius for 96 hours, using lactic acid bacteria isolated from the microbiota of spontaneous fermentation of vegetables.

During the lactic acid fermentation of cocktails the evolution of pH values, lactic acid content and reducing sugars content were followed. After 96 hours of fermentation, the stability of cocktails was higher, due of their lactic acid content, which was increased from 0,15 to 1,06g/100g. A strain of mould involved in the lactic acid-fermented juice spoilage was isolated as pure culture and analyzed with a view to establish its capacity to assimilate the lactic acid as carbon source.

STUDY CONCERNING THE CONDITIONS OF THE BEETROOT JUICE LACTO-FERMENTATION

Iuliana Manea, Lavinia Buruleanu

KEYWORDS: Red beet juice, lacto fermentation, chemical factors

ABSTRACT

The aim of this study is to emphasize the importance of some chemical and physical factors on the lactic acid fermentation of the red beet juice.

Due of the higher content of sugar, the juice obtained from the red beet can be an excellent substratum for the lactic acid fermentation. As a result of juice lacto fermentation it is obtain a salubrious and stable product due of the lactic acid which removes the microorganisms of contamination.

In this study it was followed the evolution of lactic acid fermentation of the red beet juice in different conditions. Supplements of NaCl and honey were used and the fermentation was realised at darkness, at lightness and at the different temperatures.

The lactic acid fermentation of red beet juice in certain conditions, with a view to obtain the optimum final products concerning the quality and the time of processing, was followed. Finally were established the best conditions for the lactic acid fermentation of the red beet juice.

**RESEARCHES ON THE CONTENT IN PECTIC SUBSTANCES OF SOME
FRUITS WITH A VIEW TO OBTAIN THE PRODUCTS ENRICHED IN PECTIN**

Manea Iuliana, Buruleanu Lavinia

KEY WORDS: Pectin, fruits, pectic extracts, calcium pectat

ABSTRACT

The purpose of this study was consisted in the analysis of the pectin content from apples, quinces, strawberries and citric fruits with a view to isolate the pectin and to obtain afterwards the products enriched in pectin. Because the pectin is a biologic active compound with a large spectrum of action on the human body, the products enriched in pectin were selected for the study. Firstly the pectic extracts were obtained and the test for identification the pectic substances and their degree of decomposition were made. In the second stage the pectic substances from the analyzed fruits were quantitative established. At the worldwide dairy products and vegetable products enriched with pectin are obtained because his numerous useful effects on the human health.

THE MINERALS AND VITAMINS CONTENT OF DIFFERENT VEGETABLES - RAW MATERIALS FOR JUICES

Magda Gabriela Bratu, Daniela Avram, Lavinia Buruleanu

KEYWORDS: vegetables, mineral substances, vitamins

ABSTRACT

The vegetables represent a category of protection food products. The juices obtained from fruits and vegetables are very easy assimilated in the human body, comparatively as such vegetables.

The study presents the variation of the minerals and vitamins content from some vegetables (carrots, cabbage, red pepper) in function of the race, respectively the compounds dynamic in the vegetables juices obtained from each type or using different combinations from theirs.

The mineral salt: calcium, magnesium, potassium, phosphorus were analyzed. Also the ascorbic acid and the carotenoids were analyzed. In all the cases the analyzed parameters were presented in tables and it was establish that their values were integrated in the limited values presented from the specialty literature.

NONCONVENTIONAL CONSERVATION OF MEDICINAL AND AROMATIC PLANTS BY DEHYDRATING PROCES WITH NON-IONIZED RADIATIONS

Emil Popa, Adriana Muscalu, Mihai Marin

KEY WORDS: alternate methods, microwave, medicinal and aromatic plants, continuous flow

ABSTRACT

The traditional technologies of herbs conservation are not sufficient for maintaining the active principles, the colour, the flavour and the vitamins content. Therefore, there have been developed alternate methods - also named - non-conventional, designed to reduce the effects that the time and the temperature had on medicinal and aromatic plants. The drying process of organic materials with nonionizing radiations (microwaves) is more efficient and advantageous in many cases in comparison with the conventional desiccation, as the processed material heating is more rapid and the standard temperature is reached more quickly. The paper contains a review of some nonconventional methods for plant desiccation and, at the same time, presents the achievements obtained by the team involved in the field of technologies and microwave drying installations, designed to process medicinal and aromatic plants under a continuous technological flow.

THE COMPARATIVE STUDY OF SOME EVALUATIVE METHODS OF THE ASTRINGENT FEATURE OF THE RED WINES

Delia Statescu, Maria Avramescu, Valentina Danisor

KEY WORDS: astringency, red wine, tannin

ABSTRACT

One of the most important sensory attributes of a red wine is the astringent feature, that in most of the cases is estimated by tasting the product. The esteem has to be done by a group of expert tasters and it is not always objective. There is the possibility to make some esteems, by determining the "Index of the gelatin", (Glories, 1978) or by using an other new method, elaborated by a group of scientists from Spain (Llaudy and the collaborators 2003). In this work we present by comparison, the results obtained by using three methods of evaluation of the astringent characteristics of some red wines from the 2002 harvest, obtained by the treatment with enzymes at I.C.D.V.V., Valea Calugareasca.

FORWARD OSMOSIS: THEORETICAL BACKGROUND

George Moise, Vasile Jascanu

KEY WORDS: Osmosis; Forward osmosis; Direct osmosis; Desalination; Reverse osmosis; Pressure-retarded osmosis

ABSTRACT

Osmosis is a physical phenomenon that has been extensively studied by scientists in various disciplines of science and engineering. Early researchers studied the mechanism of osmosis through natural materials, and from the 1960s, special attention has been given to osmosis through synthetic materials. Following the progress in membrane science in the last few decades, especially for reverse osmosis applications, the interests in engineered applications of osmosis has been spurred. This paper provides dates of the physical principles and applications of forward osmosis as well as their strengths and limitations.

FORWARD OSMOSIS: RECENT DEVELOPMENTS

George Moise, Vasile Jascanu

KEY WORDS: Forward osmosis; Wastewater treatment; Desalination; Direct potable reuse; Osmotic pumps

ABSTRACT

Osmosis, or as it is currently referred to as forward osmosis, has new applications in separation processes for wastewater treatment, food processing, and seawater/brackish water desalination. Other unique areas of forward osmosis research include pressure-retarded osmosis for generation of electricity from saline and fresh water and implantable osmotic pumps for controlled drug release. This paper provides informations about recent developments of forward osmosis.

**THE APPLICATION OF OSMOSIS AS INTERMEDIATE STAGE IN THE
ANALYSIS OF VOLATILE COMPOUNDS FROM AROMATIC OILS.**

Simonati Claudiu-Nicolae, George Moise

*KEY WORDS: Forward osmosis; Wastewater treatment; Desalination; Direct potable reuse;
Osmotic pumps*

ABSTRACT

The forward osmosis appeared in the first plan of engineered applications relatively recently. Recent researches in the field of membrane science have demonstrated the advantage of use osmosis in various disciplines of science and engineering. This paper provides informations about using forward osmosis for concentration of solutions with volatile content, without to affect volatile and thermosensible components from this.

THE MALOLACTIC FERMENTATION INFLUENCE ON THE ETHYL ACETATE CONTENT FROM RED WINES

Ionel Popescu-Mitroi

KEY WORDS: malolactic fermentation, malolactic bacteria, ethyl acetate, flavors, esterification

ABSTRACT

Some researches have demonstrated that the malolactic fermentation doesn't significantly modify the sensorial characteristics of the wine but other results showed that the malolactic fermentation produces substantial modifications in the flavor of the wine and these modifications depend on the bacterial stem that leaded the fermentation and on the type of the wine. (Rosi and colab., 1998).

In this paper, the content of the ethyl acetate was determined before and after the malolactic fermentation, for the wine samples inoculated with commercial preparation Inoflore R (which contains the Oenococcus oeni variety) and for the wine samples that were not inoculated, at which the malolactic fermentation was developed spontaneously, on the basis of the indigene microflora. The results of this paper show that, the increasing contents of the ethyl acetate take place during the malolactic fermentation, especially at wine samples that were not inoculated with selected malolactic bacteria, in which the malolactic fermentation took place spontaneously, on the basis of indigene microflora.

**RESEARCHES CONCERNING THE INFLUENCE OF CLIMATIC CONDITIONS
ON DYNAMICS DEVELOPMENT OF THE MALOLACTIC FERMENTATION AT
RED WINES**

Ionel Popescu-Mitroi

KEY WORDS: climatic conditions, malolactic fermentation, malic acid, harvest year

ABSTRACT

The climatic conditions and dynamic of sugars and organic acids accumulation in grapes present a high importance for the development of the malolactic fermentation.

In conditions of the harvest year 2004 (high real thermal balance, moderate quantity of precipitations in the vegetation period, high number of insolation hours in the vegetation period), at maturity, grapes have equilibrated contents in sugars and acidity. In these conditions, are obtained wines with equilibrated contents in alcohol and acidity, creating the premises of an easy development of the spontaneous malolactic fermentation.

In conditions of the harvest years 2005 and 2006 (low real thermal balance, high amount of precipitations in the vegetation period, low number of insolation hours in the vegetation period), at maturity grapes have low contents in sugars and high contents in acidity. In these conditions, are obtained wines with lower concentrations in alcohol, with a high total acidity and low pH, negatively influencing the start and development of the spontaneous malolactic fermentation.

INFLUENCE OF PLUM ADDITION ON RHEOLOGICAL PROPERTIES OF BREAD AND BREAD CRUMB

Diana-Veronica Dogaru, Daniela Stoin,
Gabriel Uivarosan, Constantin Mateescu

KEYWORDS: compression, relaxation, Young modulus, viscoelastic properties, bread

ABSTRACT

The Young modulus for bread with different contents of plum and nuts was determined from compression tests. A sigmoid compressive stress-strain relationship is a characteristic of the bread. A linear decrease with duration of fermentation for dough Young modulus was established. Also, the influence of plum and nuts content addition on viscoelastic characteristics of bread was studied with relaxation tests. The relaxation data could be fitted by equations that derived from generalized Maxwell model and by normalization and linearization of the experimental force relaxation curves.

**RESEARCH REGARDING THE VIRGINIA TOBACCO FERMENTATED WITH
AND WITHOUT VEINS**

Giurgiulescu Liviu, Stoica Felicia, Savescu Petre

KEY WORDS : vein, strips, leaves, fermentation process, carbohydrates, purity index

ABSTRACT

The big differences between the thickness and the cellular structure of the leaves and veins have as result a different behavior of these during in the technological operation make for drying and moistening. Through separately processing of these (laminating, cutting and drying). So, it is obtaining a homogeneous mass of tobacco with higher, physical and chemical proprieties and higher efficiency in production.

**RESEARCHES REGARDING THE INFLUENCE OF LEVURAJE AND THE
RELATION OF MUST PHASES ON THE RED WINES CHEMICAL
COMPOSITION**

Giurgiulescu Liviu, Stoica Felicia, Savescu Petre

KEY WORDS: yeasts, pomace phases, must, berry, alcohol

ABSTRACT

The knowledge and the control of the biological transformation - provoke by the microorganisms and enzymes catalysis - constitute a major preoccupation in modern oenology.

The actual vine making use different biotechnological preparations which participate for a better fermentation-maceration process.

CONSIDERATIONS CONCERNING THE INFLUENCE OF HIGH PRESSURE AND LOW VACUUM PROCESSING ON CANDY FRUITS PRESERVATION

Rosca Adrian, Rosca Daniela

KEY WORDS: equipment, fruits, infusion, syrup

ABSTRACT

The paper presents experimental equipment special designed and made for interdisciplinary research concerning the influence of high pressure and low vacuum process on candy fruits preservation technologies. The research studies concern in infusion speed and infusion quality of the fruits utilizing non-thermal preservation process: high pressure up to 500 bar, alternant with low vacuum up to 0,01 bar processing. The paper presents experimental results proving that the possibility of increasing the infusion speed and the fruit infusion quality depend, beside the fruits characteristics (fruits' size, epidermis' thickness, fruits' texture), on the range values of the high pressure and low vacuum, and on the duration and succession of the process.

RESEARCHES REGARDING THE CHANGES OF THE REDOX STATE OF LEMON JUICE AFTER SWEETENING TASK

Petre Savescu, Liviu Giurgiulescu, Maria Dinu

KEYWORDS: Lemon juice, sweetener, $NAD^+/NADH+H^+$ ratio

ABSTRACT

The work paper is a side of complex study regarding the effects of natural and synthetic edulcorants on the lot of liquid foods. Follow the increased consume for the lemon juice in present time it is necessary to knowing the effects of sweetening task on the consumers' human bodies for prove and promote the best edulcorant. The lemon juice experimental variants were prepared and sweetened with most used edulcorants for Romania and the changes of the redox state of juice were monitorised. The monitoring can be use for promote the healthy edulcorant and for establish the best time of preserve for this juice.

RESEARCHES REGARDING THE CHANGES OF THE REDOX STATE OF GRAPEFRUITS JUICE AFTER SWEETENING TASK

Petre Savescu, Maria Dinu, Liviu Giurgiulescu

KEY WORDS: Grapefruits juice, sweetener, $NAD^+/NADH+H^+$ ratio

ABSTRACT

The work paper is a side of complex study regarding the effects of natural and synthetic edulcorants on the lot of liquid foods. Follow the increased consume for the grapefruit juice in present time it is necessary to knowing the effects of sweetening task on the consumers' human bodies for prove and promote the best edulcorant. The grapefruit juice experimental variants were prepared and sweetened with most used edulcorants for Romania and the changes of the redox state of juice were monitorised. The monitoring can be use for promote the healthy edulcorant and for establish the best time of preserve for this juice.

**STUDY MAIN PARAMETERS OF COMPOSITION OF WINE – RAW MATERIAL
USE IN VINEGAR INDUSTRY SHOW IN THE QUALITY OF THE FINITE
PRODUCT**

Felicia Stoica, L. Giurgiulescu

KEY WORDS: wine-raw material, quality parameters, vinegar

ABSTRACT

In the context in which consumers are starting to appreciate naturalness and tipicity food should be necessarily a study following scientific objectives: specification in detail the technology to produce the fermentation of vinegar, study wine - the raw material to produce vinegar, optimizing raw materials used in production of vinegar, study aspects of microbiology, biochemical and technological leadership necessary to fermentative process.

THE STUDY OF THE TECHNOLOGICAL QUALITY OF THE BREED OF TOBACCO DJEBEL GROWN IN OLTENIA REGION

Capruciu Ramona

KEY WORDS: tobacco, strips, physical and chemical characteristics

SUMMARY

In Romania there are soil and climate conditions appropriate for the grow of the tobacco and a rather long tradition in growing some breeds of tobacco: oriental, semioriental, Virginia and Burley in particular used as raw material for the manufacture of the cigarettes.

*The Djebel breed used for an experiment in this study belongs to the type of oriental tobacco, with good results for the crop from the central area of Oltenia, upon the less fertile breeds (alluvions, sands) from Jiu Valley and in the hills area from western Olt being chosen for an experiment due to his particular resistance to drought, the manna of the tobacco (*Peronospora tabacina*) and the black rotting of the roots (*Thillaariopsis basicola*).*

The crop was first grown during the year 2007, on a slanting land, with semipermeable soil, in Șimnicul de Sus region.

THE INFLUENCE OF THE OXID-REDUCING POTENTIAL OF THE OLD RED WINES UPON THEIR QUALITY

Valentina Danisor, Maria Avramescu

KEY WORDS: oxid-reducing potential, red wine, color, total polyphenols

ABSTRACT

A great interest in knowing the oxidation processes that take place and directly influence their polyphenol content, and as a consequence their quality, is represented by determining the oxid-reducing potential of the red wines kept to get older into wood vessels of different volumes. The phenol composition of the wines influences the polymer pigments formation which contribute at maintaining the pleasant color of the red wines kept to get older.

In this work we present the way in which develops the redox potential of wines kept to get older in vessels made of oak wood, of different volumes, as well as the wines kept in vessels made of glass.

THE COMPARATIVE STUDY OF SOME EVALUATIVE METHODS OF THE ASTRINGENT FEATURE OF THE RED WINES

Valentina Danisor, Maria Avramescu

KEY WORDS: astringency, red wine, tannin

ABSTRACT

One of the most important sensory attributes of a red wine is the astringent feature, that in most of the cases is estimated by tasting the product. The esteem has to be done by a group of expert tasters and it is not always objective.

There is the possibility to make some esteems, by determining the "Index of the gelatin", (Glories, 1978) or by using an other new method, elaborated by a group of scientists from Spain (Llaudy and the collaborators 2003).

In this work we present by comparison, the results obtained by using three methods of evaluation of the astringent characteristics of some red wines from the 2002 harvest, obtained by the treatment with enzymes at I.C.D.V.V., Valea Calugareasca.

**MICROBIOLOGICAL QUALITY OF WATER USED IN SOFT DRINKS
PRODUCTION IN DOLJ COUNTY**

Calutu Mirela Popa A.

KEY WORDS: microbiological quality, drinking water, risk management approach

ABSTRACT

The quality of water used in the production of soft drinks has an important influence on the quality of the finished product considering the large share of the finished product but also in the process of manufacturing.

**PHENOLIC COMPOSITION OF NOVAC WINES DURING AGING THAT WERE
OBTAINED FROM GRAPES AT DIFFERENT PHASES OF RIPENING**

Bacanu Alina, Gheorghita M.

KEY WORDS: wine, anthocyanins, pigments, tannin, polyphenols, flavilium

ABSTRACT

During the evolution phase of ripening Novac wines, obtained from grapes at different phenophases of ripening and using the same type of primary wine preparation biotechnology, have difference at phenolic composition and some of them are considerable. In the conditions of the same area, the same variety and the same primary technology, the differences have values depending on the phenophase of grapes ripening.

**THE RESEARCHES REGARDING THE VARIABILITY OF TOTAL
POLYPHENOLS CONTENTS FROM GRAPES ON A VINE AND FROM THE
VINES ON A BLACK VARIETIES PLANTATION**

Greco L., Gheorghita. M.

KEY WORDS: vine, grapes, variety, total polyphenols

ABSTRACT

On the grapes of a vine and on the vines yield from the plantations with Cabernet Sauvignon, Merlot, Feteasca neagra and Novac varieties situated in Dragasani vineyard, the contents in polyphenols present a variability more or less extensive, depending on variety. Also, depending on variety, the minimum and maximum absolute values of this phenolic complex are different.

**THE STUDY CONCERNING THE VARIABILITY OF THE MAIN QUALITY
PARAMETERS OF THE GRAPES FROM THE VINES OF CABERNET
SAUVIGNON AND NOVAC FROM THE DRAGASANI VINEYARD**

Greco L., Gheorghita M.

KEY WORDS: grapes, variability, glucides, acidity, anthocyan

ABSTRACT

In the Cabernet Sauvignon and Novac varieties of grapes from the Dragasani vineyard, the contents in glucides, acidity and anthocyan present a variability which is obvious in many cases. In the same conditions of climate, soil and winegrowing technique, the variability of main parameters of grapes of vine composition are accentuated depending on the position of vines from the slope.

OBTAINING CLAIRET TYPE WINES THROUGH SHORT TERM MACERATION OUT OF OLTENIAN VINEYARD VARIETIES

Penga Cristea Anisoara, Gheorghita M.

KEY WORDS: variety, grapes, maceration, anthocyanins, pigments

SUMMARY

Claret type wines or cafe, much appreciated products in countries with tradition, like France, can be obtained from vineyard varieties from Oltenia, by applying carefully conceived and applied technologies. Through the use of short-term maceration process, Claret type wines have been obtained, whose characteristics are comparable with those obtained in the great european wine-growing countries.

**BIOTECHNOLOGICAL MEANS OF OBTAINING CLAIRET TYPE WINES BY
MODIFYING THE RATION BETWEEN THE MUSTING PHASES**

Penga Cristea Anisoara, Gheorghita M.

KEY WORDS: grapes, oozing phases, wine, anthocyanins, pigments

SUMMARY

Claret type wines, generally, are not found in our country, can be obtained at required quality level by versed consumers also by modifying ration between oozing phases and leading to drying of fermentation in conditions of low proportion of peels, core and seed.

**THE ASPECT REGARDING THE EVOLUTION IN TIME OF THE PHENOLIC
COMPOUNDS FROM PINOT NOIR WINES OBTAINED IN OREVIȚA – VÂNJU
MARE VINEYARD**

Petrescu Rodica, Gheorghită M.

KEY WORDS: wine, anthocyanins, pigments, polyphenols, tannin

ABSTRACT

The high degree of favorability for winegrowing from Orevița – Vânju Mare vineyard and remarkable technological potential of Pinot noir variety are found in the exceptional quality of the wine – finished product.

During the Pinot noir wines ripening, the phenolic compounds, those which confer the particularities and the general aspect, present a positive evolution, with significant improvements, specially of chromatic, olfactive and gustative order.

**THE INFLUENCE OF SOME BIOTECHNOLOGICAL FACTORS OF
PRIMARY VINIFICATION ON COMPOSITION AND QUALITY OF FETEASCA
REGALA WHITE WINES FROM DRAGASANI VINEYARD**

Tica Ana-Maria, Gheorghita M.

KEY WORDS: must, yeasts, activators, fermentation, wine

ABSTRACT

Indifferently of the yeasts type that were involved in the must fermentation, the period of glucides metabolization decrease with the increase of the fermentation temperature. It also came out that the adding of selected yeasts and fermentation activators in must that were rich in glucides, has as results: the decrease of the glucides transformation periods; the increase of the alcohol and glycerol contents; the diminution of the volatile acidity, acetic aldehyde and residual sugar contents, and also of the fermentation output.