

Institute of Food Industry

Nº	Project Name	Head of Project	Project start and end years	Volume (Amount)	Status Finished/Current	Grant Code
1	An experimental unit for destemming raw grapes	Nugzar Baghaturia	13.09.2021-13.09.2022	52580	finished	RIM-3-21-085
2	steam generator	Nugzar Baghaturia	27.06.2022-27.06.2023	61400	finished	RIM-3-22-108

Abstract:

The main determinant of the quality of wine is the phenolic compounds present in the skin and the skin. In addition, the phenols of the pod add roughness to the wine. As for the phenolic compounds present in the skin, they determine the velvety and smoothness of the wine. In connection with this, the institute has developed a technology that involves removing pods from wet dough. In connection with this, through the grant, a device for removing the pulp from the wet grape was purchased, using which, compared to the existing technologies, high-quality both white and red wines are obtained.

Currently, the construction of a modern experimental base is underway in the Tetriskaro experimental plant of the Institute, after the completion of which the machine for removing the pips from raw grapes will be included in the technological line for processing red and white grapes. In the mentioned enterprise,

it is recommended to develop a new technological regulation for the production of competitive wine from Georgian grapes and spread it throughout the country.

In the Tetrtskaro experimental plant of the institute, the construction of a modern enterprise is in progress, after the completion of which it is planned to put the car into operation. In this regard, it is necessary to equip the factory with a steam generator. which will be used in various technologies for heat treatment of raw materials and semi-finished products. In connection with this, a steam generator was purchased by the institute through a grant.

It is recommended to install a steam generator in a new enterprise.