REFERENCES

Abdi, H., & Williams, L. J. (2010). Principal component analysis. *Wiley interdisciplinary reviews: computational statistics*, *2*(4), 433-459.

Ahammed, B., & Abedin, M. M. (2018). *Predicting wine types with different classification techniques. Model Assisted Statistics and Applications, 13(1), 85–93.* doi:10.3233/mas-170420

Ahmed, N., Chauhan, H., Babita, A., & Bakshi, P. (2017). Review on development of wine and vermouth from the blends of different fruits. *J Food Process Technol*, *8*(646), 2.

Almeida, I. C., Pacheco, T. F., Machado, F., & Gonçalves, S. B. (2022). Evaluation of different strains of Saccharomyces cerevisiae for ethanol production from high-amylopectin BRS AG rice (Oryza sativa L.). *Scientific Reports*, *12*(1), 1-15.

Arellano-Gomez, L. A., Saucedo-Veloz, C., & Arevalo-Galarza, L. (2005). Biochemical and physiological changes during ripening of black sapote fruit (Diospyros digyna Jacq.). *Agrociencia*.

Asif, M. (2012). Physico-chemical properties and toxic effect of fruit-ripening agent calcium carbide. *Annals of tropical medicine and public health*, *5*(3), 150.

Bakker, J., & Clarke, R. J. (2011). *Wine: flavour chemistry*. John Wiley & Sons.

Basso, L. C., Basso, T. O., & Rocha, S. N. (2011). Ethanol production in Brazil: the industrial process and its impact on yeast fermentation. *Biofuel production-recent developments and prospects*, *1530*, 85-100.

Beaulieu, M., Franke, K., & Fischer, K. (2017). *Feeding on ripening and over-ripening fruit: interactions between sugar, ethanol and polyphenol contents in a tropical butterfly. The Journal of Experimental Biology, 220(17), 3127–3134.* doi:10.1242/jeb.162008

Bennett, A. B., & Labavitch, J. M. (2008). *Ethylene and ripening-regulated expression and function of fruit cell wall modifying proteins. Plant Science, 175(1-2), 130–136.* doi:10.1016/j.plantsci.2008.03.004

Bons, H. K., Dhillon, S. K., & Kocher, G. S. (2020). Fermentation of sapota (Manilkara achras) into wine. Journal of Food Processing and Preservation, 44(8), e14577.

Bradley, R. L. (2010). *Moisture and Total Solids Analysis. Food Analysis, 85–104.* doi:10.1007/978-1-4419-1478-1_6

Buck, R. P., Rondinini, S., Covington, A. K., Baucke, F. G. K., Brett, C. M., Camoes, M. F., ... & Wilson, G. S. (2002). Measurement of pH. Definition, standards, and procedures (IUPAC Recommendations 2002). *Pure and applied chemistry*, *74*(11), 2169-2200.

Cantarelli, C. (1989). *Factors Affecting the Behaviour of Yeast in Wine Fermentation. Biotechnology Applications in Beverage Production, 127–151.* doi:10.1007/978-94-009-1113-0_10

Carrau, F. M., Medina, K., Farina, L., Boido, E., Henschke, P. A., & Dellacassa, E. (2008). *Production of âfermentation aroma compounds bySaccharomyces cerevisiaewine yeasts: effects of yeast assimilable nitrogen on two model strains. FEMS Yeast Research, 8(7), 1196–1207.* doi:10.1111/j.1567-1364.2008.00412.x

Chavez-Reyes, Y.; Arana-Errasquin, R. (2006). *Elaboracio´ n de un´ producto de humedad intermedia a partir de zapote negro (Diospyros digyna) y naranja*. IV Congreso Internacional, XV Congreso Nacional de Ingenierí a Bioquimica.

Cho, K. M., Lee, J. B., Kahng, G. G., & Seo, W. T. (2006). A study on the making of sweet persimmon (Diospyros kaki, T) wine. *Korean Journal of Food Science and Technology*, *38*(6), 785-792.

Coutouné, N., Mulato, A. T., Riaño-Pachón, D. M., & Oliveira, J. V. (2017). Draft Genome Sequence of Saccharomyces cerevisiae Barra Grande (BG-1), a Brazilian Industrial Bioethanol-Producing Strain. Genome announcements, 5(13), e00111-17. https://doi.org/10.1128/genomeA.00111-17

De Souza, B. S., O'Hare, T. J., Durigan, J. F., & de Souza, P. S. (2006). *Impact of atmosphere, organic acids, and calcium on quality of fresh-cut "Kensington" mango. Postharvest Biology and Technology, 42(2), 161–167.* doi:10.1016/j.postharvbio.2006.06

Della-Bianca, B. E., Basso, T. O., Stambuk, B. U., Basso, L. C., & Gombert, A. K. (2013). What do we know about the yeast strains from the Brazilian fuel ethanol industry?. *Applied microbiology and biotechnology*, *97*(3), 979-991.

Dias, D. R., Schwan, R. F., Freire, E. S., & Serôdio, R. dos S. (2007). *Elaboration of a fruit wine from cocoa (Theobroma cacao L.) pulp. International Journal of Food Science & Technology, 42(3), 319–329.* doi:10.1111/j.1365-2621.2006.01226.x

Dongare, M. L., Buchade, P. B., & Shaligram, A. D. (2015). *Refractive index based optical Brix measurement technique with equilateral angle prism for sugar and Allied Industries. Optik - International Journal for Light and Electron Optics, 126(20), 2383–2385.* doi:10.1016/j.ijleo.2015.05.137

Febianti, F., & Arcana, K. T. P. (2016). Development of Wine Tourism and It's Impact for Local Community in North Bali.

FoodTech, J. B. T. (2011). Procedures for analysis of citrus products. *Laboratory Manual,*.

García-Solís, P., Yahia, E. M., Morales-Tlalpan, V., & Díaz-Muñoz, M. (2009). Screening of antiproliferative effect of aqueous extracts of plant foods consumed in Mexico on the breast cancer cell line MCF-7. *International journal of food sciences and nutrition*, *60*(sup6), 32-46.

Gastélum-Reynoso, G. G., Ávila-Sosa, R., & Guerrero-Beltrán, J. A. (2008). Desarrollo de un producto de zapote negro (Diospyros digyna) de alta humedad. *Temas Selectos Ingeniería en Alimentos*, *2*, 69-78.

Gbakun, S. A., Ubwa, T. S., Ahilem, U. J., Obochi, O. G., Nwannadi, I. A., & Yusufu, M. I. (2018). Calcium carbide treatment on some physicochemical characteristics of broken and mummy mango fruits. *American Journal of Food Technology*, *13*(1), 23-31.

Ghosh, D., & Chattopadhyay, P. (2011). *Application of principal component analysis (PCA) as a sensory assessment tool for fermented food products. Journal of Food Science and Technology, 49(3), 328–334.* doi:10.1007/s13197-011-0280-9

Gnilomedova, N. V., Anikina, N. S., & Gerzhikova, V. G. (2018). Profile of sugars in a grape-wine system as the identifying indicator of the authenticity of wine products. *Foods and raw materials*, *6*(1), 191.

Hair, J. F. (2011). Multivariate data analysis: An overview. *International encyclopedia of statistical science*, 904-907.

Hartshorn, R. (1931). Some effects of acetylene on the ripening processes of bananas. *Plant physiology*, *6*(3), 467.

Hussein, Z., Fawole, O. A., & Opara, U. L. (2019). *Harvest and Postharvest Factors Affecting Bruise Damage of Fresh Fruits. Horticultural Plant Journal.* doi:10.1016/j.hpj.2019.07.006

Ibrahim, K., AB, A. G., & Yusuf, K. S. (1994). Use of ethylene, acetylene and ethred on banana fruit ripening [Sudan]. *University of Khartoum Journal of Agricultural Sciences*.

Islam, M. N., Rahman, A. H. M. S., Mursalat, M., Rony, A. H., & Khan, M. S. (2015). A legislative aspect of artificial fruit ripening in a developing country like Bangladesh. Chemical Engineering Research Bulletin, 18(1), 30-37.

Janick, J., & Paull, R. E. (Eds.). (2008). *The encyclopedia of fruit and nuts*. CABI.

Javanmardi, J., & Kubota, C. (2006). *Variation of lycopene, antioxidant activity, total soluble solids and weight loss of tomato during postharvest storage. Postharvest Biology and Technology, 41(2), 151–155.* doi:10.1016/j.postharvbio.2006.03

Jayasena, V., & Cameron, I. (2008). ° Brix/acid ratio as a predictor of consumer acceptability of Crimson Seedless table grapes. *Journal of Food Quality*, *31*(6), 736-750.

Jiménez-González, O., & Guerrero-Beltrán, J. Á. (2021). *Diospyros digyna (black sapote), an Undervalued Fruit: A Review. ACS Food Science & Technology, 1(1), 3–11.* doi:10.1021/acsfoodscitech.0c0010

Jordão, A., Vilela, A., & Cosme, F. (2015). From Sugar of Grape to Alcohol of Wine: Sensorial Impact of Alcohol in Wine. Beverages, 1(4), 292–310. doi:10.3390/beverages1040292

Joshi, V. K., Attri, B. L., Panesar, P. S., Abrol, G. S., Sharma, S., Thakur, A. D., & Selli, S. (2017). Specific features of table wine production technology.

Kalathenos, P., Sutherland, J. P., & Roberts, T. A. (1995). Resistance of some wine spoilage yeasts to combinations of ethanol and acids present in wine. *Journal of Applied Bacteriology*, *78*(3), 245-250.

Kom, N. S., Novela, E. S., & Scherly, H. (2016). *Marketing mix analysis that influence the purchasing decisions of wine in DKI Jakarta and Tangerang. 2016 11th International Conference on Knowledge, Information and Creativity Support Systems (KICSS).* doi:10.1109/kicss.2016.7951430

Lerm, E., Engelbrecht, L., & Du Toit, M. (2011). Selection and characterisation of Oenococcus oeni and Lactobacillus plantarum South African wine isolates for use as malolactic fermentation starter cultures. *South African Journal of Enology and Viticulture*, *32*(2), 280-295.

Li, C., Wu, X., Cao, J., Chen, L., Gréhan, G., & Cen, K. (2018). *Application of rainbow refractometry for measurement of droplets with solid inclusions. Optics & Laser Technology, 98, 354–362.* doi:10.1016/j.optlastec.2017.07.026

Li, J.-L., Sun, D.-W., & Cheng, J.-H. (2016). *Recent Advances in Nondestructive Analytical Techniques for Determining the Total Soluble Solids in Fruits: A Review. Comprehensive Reviews in Food Science and Food Safety, 15(5), 897–911.* doi:10.1111/1541-4337.12217

Lim, T. K. (2011). *Diospyros digyna. Edible Medicinal And Non-Medicinal Plants, 425–427.* doi:10.1007/978-94-007-1764-0_57

Lin, X., Wang, Q., Hu, X., Wu, W., Zhang, Y., Liu, S., & Li, C. (2018). *Evaluation of different Saccharomyces cerevisiae strains on the profile of volatile compounds in pineapple wine. Journal of Food Science and Technology.* doi:10.1007/s13197-018-3338-0

Liu, H., Bao, M. L., Chen, H. L., & Li, Q. (2017). Impact of sucrose addition on the physiochemical properties and volatile compounds of "Shuangyou" Red wines. *Journal of Food Quality*, *2017*.

Lleixà, J., Martín, V., Portillo, M., Carrau, F., Beltran, G., & Mas, A. (2016). Comparison of Fermentation and Wines Produced by Inoculation of Hanseniaspora vineae and Saccharomyces cerevisiae. Frontiers in microbiology, 7, 338. https://doi.org/10.3389/fmicb.2016.00338

Lufu, R., Ambaw, A., & Opara, U. L. (2020). *Water loss of fresh fruit: Influencing pre-harvest, harvest and postharvest factors. Scientia Horticulturae, 272, 109519.* doi:10.1016/j.scienta.2020.109519

Maduwanthi, S., & Marapana, R. (2019). Induced Ripening Agents and Their Effect on Fruit Quality of Banana. *International journal of food science*, *2019*, 2520179. https://doi.org/10.1155/2019/2520179

Malherbe, S., Tredoux, A. G., Nieuwoudt, H. H., & du Toit, M. (2012). Comparative metabolic profiling to investigate the contribution of O. oeni MLF starter cultures to red wine composition. *Journal of Industrial Microbiology and Biotechnology*, *39*(3), 477-494.

Marković, M., Martinović Bevanda, A., & Talić, S. (2015). Antioxidant activity and total phenol content of white wine Žilavka. *Bulletin of the Chemists and Technologists of Bosnia and Herzegovina*, 1-4.

Mateo, J. ., Jiménez, M., Pastor, A., & Huerta, T. (2001). *Yeast starter cultures affecting wine fermentation and volatiles. Food Research International, 34(4), 307–314.* doi:10.1016/s0963-9969(00)00168-x

MEDLICOTT, A. P., SIGRIST, J. M. M., REYNOLDS, S. B., & THOMPSON, A. K. (1987). *Effects of ethylene and acetylene on mango fruit ripening. Annals of Applied Biology, 111(2), 439–444.* doi:10.1111/j.1744-7348.1987.tb01472.x

Medlicott, A. P. (1986). Report on a visit to ITAC Brasil to investigate the effects of maturity, storage and gas treatment on mango fruit ripening. *Tropical Development and Research Institute, UK, Visit Report*.

Milanowski, T. (2011). Introduction to Winemaking. Green Energy and Technology, 19–46. doi:10.1007/978-0-85729-844-7_2

Mitrevska, K., Grigorakis, S., Loupassaki, S., & Calokerinos, A. C. (2020). Antioxidant activity and polyphenolic content of North Macedonian wines. Applied Sciences, 10(6), 2010.

Moo-Huchin, V. M., Estrada-Mota, I., Estrada-León, R., Cuevas-Glory, L., Ortiz-Vázquez, E., Vargas, M. de L. V. y, … Sauri-Duch, E. (2014). *Determination of some physicochemical characteristics, bioactive compounds and antioxidant activity of tropical fruits from Yucatan, Mexico. Food Chemistry, 152, 508–515.* doi:10.1016/j.foodchem.2013.12.01

Musyimi, S. M., Sila, D. N., Okoth, E. M., Onyango, C. A., & Mathooko, F. M. (2013). The influence of process optimization on the fermentation profile of mango wine prepared from the Apple mango variety.

Myers, R. J. (2010). *One-Hundred Years of pH. Journal of Chemical Education, 87(1), 30–32.* doi:10.1021/ed800002c

Nielsen, S. S. (2009). *Determination of Moisture Content. Food Science Texts Series, 17–27.* doi:10.1007/978-1-4419-1463-7_3

Nishinari, K., Kohyama, K., Kumagai, H., Funami, T., & Bourne, M. C. (2013). Parameters of texture profile analysis. *Food Science and Technology Research*, *19*(3), 519-521.

Orisa, C. A., Usoroh, C. I., & Ujong, A. E. (2020). Accelerated ripening agents and their effect on the quality of Avocado (Persia americana M.) and Mango (Mangifera indica L.) fruits. *Asian Journal of Advances in Agricultural Research*, *14*(2), 29-40.

Palpandian, P., Shanmugam, H., Rani, E. A., & Prabu, G. T. V. (2019). Determination of fruit quality of calcium carbide induced ripening in mango (Mangifera indica L. cv. Alphonso) by physiological, biochemical, bio-enzymatic and elemental composition analysis (EDX). *Indian Journal of Biochemistry and Biophysics (IJBB)*, *56*(3), 205-213.

Pandarinathan, S., Sivakumar, S., Nadu, T., & Arts, S. (2010). Studies on biochemical changes in mangoes due to artificial ripening. *International Journal of Agricultural Sciences*, *1*, 3347-3355.

Panda, S. K., Sahu, U. C., Behera, S. K., & Ray, R. C. (2014). Fermentation of sapota (Achras sapota Linn.) fruits to functional wine. Nutrafoods, 13(4), 179-186.

Paul, V., Pandey, R., & Srivastava, G. C. (2012). The fading distinctions between classical patterns of ripening in climacteric and non-climacteric fruit and the ubiquity of ethylene—an overview. *Journal of food science and technology*, *49*(1), 1-21.

Pérez-López, A., Ramírez-Guzmán, M. E., Espinosa-Solares, T., Aguirre-Mandujano, E., & Villaseñor-Perea, C. A. (2020). Postharvest respiration of fruits and environmental factors interaction: An approach by dynamic regression models. *Scientia Agropecuaria*, *11*(1), 23-29.

Rajković, M. B., Novaković, I. D., & Petrović, A. (2007). Determination of titratable acidity in white wine. *Journal of Agricultural Sciences (Belgrade)*, *52*(2), 169-184.

Ramírez-Briones, E.; Rodríguez Macías, R.; Casarrubias Castillo, K.; del Río, R. E.; Martínez-Gallardo, N.; Tiessen, A.; Ordaz-Ortiz, J.; Cervantes-Hernandez, F.; Délano-Frier, J. P.; Zañ˜udo- Hernandez, J. Fruits of wild and semi-domesticateď Diospyros tree species have contrasting phenological, metabolic, and antioxidant activity profiles. J. Sci. Food Agric. 2019, 99 (13), 6020−6031.

Ribereau-Gayon, P., Dubourdieu, D., Donèche, B., & Lonvaud, A. (2006). Biochemistry of alcoholic fermentation and metabolic pathways of wine yeasts. *Handbook of Enology. The Microbiology of Wine and Vinifications,*, 74-77.

Ricker, M., Valencia-Avalos, S., Hernández, H. M., Gómez-Hinostrosa, C., Martínez-Salas, E. M., Alvarado-Cárdenas, L. O., … Mendoza, P. E. (2016). *Tree and tree-like species of Mexico: Apocynaceae, Cactaceae, Ebenaceae, Fagaceae, and Sapotaceae. Revista Mexicana de Biodiversidad, 87(4), 1189–1202.* doi:10.1016/j.rmb.2016.07.018

Sadler, G. D., & Murphy, P. A. (2010). pH and Titratable Acidity. Food Analysis, 219–238. doi:10.1007/978-1-4419-1478-1_13

Sahu, U. C., Panda, S. K., Mohapatra, U. B., & Ray, R. C. (2012). Preparation and evaluation of wine from tendu (Diospyros melanoxylon L) fruits with antioxidants. *International Journal of Food and Fermentation Technology*, *2*(2), 167-178.

Sanyurek, N. K., Ince, O. K., Aydogdu, B., & Ince, M. (2021). Determination of Antioxidant Capacity, Phenolic and Elemental Composition in Syriac (Mardin) Wines by using Chromatographic and Spectrophotometric Methods. *Analytical Chemistry Letters*, *11*(1), 55-72.

Saranraj, P., Sivasakthivelan, P., & Naveen, M. (2017). Fermentation of fruit wine and its quality analysis: A review. *Australian Journal of Science and Technology*, *1*(2), 85-97.

Sidari, R., Ženišová, K., Tobolková, B., Belajová, E., Cabicarová, T., Bučková, M., Puškárová, A., Planý, M., Kuchta, T., & Pangallo, D. (2021). Wine Yeasts Selection: Laboratory Characterization and Protocol Review. *Microorganisms*, *9*(11), 2223. https://doi.org/10.3390/microorganisms9112223

Snopek, Lukas; Mlcek, Jiri; Sochorova, Lenka; Baron, Mojmir; Hlavacova, Irena; Jurikova, Tunde; Kizek, Rene; Sedlackova, Eva; Sochor, Jiri (2018). Contribution of Red Wine Consumption to Human Health Protection. Molecules, 23(7), 1684–. doi:10.3390/molecules23071684

Styger, G., Prior, B., & Bauer, F. F. (2011). *Wine flavor and aroma. Journal of Industrial Microbiology & Biotechnology, 38(9), 1145–1159.* doi:10.1007/s10295-011-1018-4

Sumby, K. M., Bartle, L., Grbin, P. R., & Jiranek, V. (2019). *Measures to improve wine malolactic fermentation. Applied Microbiology and Biotechnology.* doi:10.1007/s00253-018-09608-8

Sumby, K. M., Grbin, P. R., & Jiranek, V. (2014). *Implications of new research and technologies for malolactic fermentation in wine. Applied Microbiology and Biotechnology, 98(19), 8111–8132.* doi:10.1007/s00253-014-5976-0

Swami, S. B., Thakor, N. J., & Divate, A. D. (2014). Fruit wine production: a review. Journal of Food Research and Technology, 2(3), 93-100.

THOMPSON, A. K., & SEYMOUR, G. B. (1982). *Comparative effects of acetylene and ethylene gas on initiation of banana ripening. Annals of Applied Biology, 101(2), 407–410.* doi:10.1111/j.1744-7348.1982.tb00837.x

Tomovska, J., Gjorgievski, N., & Makarijoski, B. (2016). Examination of pH, Titratable Acidity and Antioxidant Activity in Fermented Milk, Journal of materials Science and Engineering. *Journal of Materials Science and Engineering A*, *6*(11), 326-333.

Tsegay, Z. T. (2020). Total titratable acidity and organic acids of wines produced from cactus pear (Opuntia-ficus-indica) fruit and Lantana camara (L. Camara) fruit blended fermentation process employed response surface optimization. Food Science & Nutrition. doi:10.1002/fsn3.1745

Ur-Rahman, A., Chowdhury, F. R., & Alam, M. B. (2008). Artificial ripening: what we are eating. *Journal of Medicine*, *9*(1), 42-44.

Viana, T., Loureiro-Dias, M. C., Loureiro, V., & Prista, C. (2012). Peculiar H+ homeostasis of Saccharomyces cerevisiae during the late stages of wine fermentation. Applied and environmental microbiology, 78(17), 6302-6308.

Wurz, D. A. (2019). Wine and health: A review of its benefits to human health. In BIO Web of Conferences (Vol. 12, p. 04001). EDP Sciences.

Xie, L., Ye, X., Liu, D., & Ying, Y. (2011). *Prediction of titratable acidity, malic acid, and citric acid in bayberry fruit by near-infrared spectroscopy. Food Research International, 44(7), 2198–2204.* doi:10.1016/j.foodres.2010.11.024

Yadav, A. K., & Singh, S. V. (2014). Osmotic dehydration of fruits and vegetables: a review. *Journal of food science and technology*, *51*(9), 1654–1673. https://doi.org/10.1007/s13197-012-0659-2

Yahia, E. M., & Gutierrez-Orozco, F. (2011). *Black sapote (Diospyros digyna Jacq.). Postharvest Biology and Technology of Tropical and Subtropical Fruits, 244–251e.* doi:10.1533/9780857092762.244

Yahia, E. M., Gutierrez-Orozco, F., & Leon, C. A. (2011). *Phytochemical and antioxidant characterization of the fruit of black sapote (Diospyros digyna Jacq.). Food Research International, 44(7), 2210–2216.* doi:10.1016/j.foodres.2010.11.025

Yuqing, M., Jianrong, C., & Keming, F. (2005). *New technology for the detection of pH. Journal of Biochemical and Biophysical Methods, 63(1), 1–9.* doi:10.1016/j.jbbm.2005.02.001

Zambrano, M. V., Dutta, B., Mercer, D. G., MacLean, H. L., & Touchie, M. (2019). *Assessment of moisture content measurement methods of dried food products in small-scale operations in developing countries: A review. Trends in Food Science & Technology.* doi:10.1016/j.tifs.2019.04.006