

ABSTRACT

Wine is an alcoholic beverage which is produced through a fermentation process. Fruit wines are a type of wine created from various choices of base ingredients other than grapes. Black Sapote (*Diospyros digyna*) is an exotic fruit known to be found in tropical and subtropical areas. It is named after its black pulp and is widely accepted because of its sweetness and high antioxidant content. It is generally consumed as a dessert, and sometimes consumed together with wine. However, due to its lack of consumption demands, many of its harvest go to waste. Therefore, this study aims to ferment wine from black sapote in order to fulfill the potential of creating a more diversified wine product while also reducing harvest waste. The antioxidant activity, TPCC, and color intensity of the juice and the produced wine will be evaluated, as well as the effect of different yeast concentrations applied. The results of the analysis showed that there were no significant effects of the fermentation process and the different yeast concentrations towards the antioxidant activity, TPCC, and color intensity. Possible factors contributing to the obtained results may include the nature of the contents of the juice and wine itself, as well as the length of fermentation.

Keywords: Antioxidant Activity; Black Sapote; Color Intensity; Fermentation; Phenolic Compounds; Wine