

(12) PATENT APPLICATION PUBLICATION

(21) Application No.202331075372 A

(19) INDIA

(22) Date of filing of Application :04/11/2023

(43) Publication Date : 17/11/2023

(54) Title of the invention : SUGAR-FREE WINE FROM MAHUA

(51) International classification :C12G0003020000, A23G0003380000, C12N0001160000, C12N0001180000, A21D0008040000  
(86) International Application No :PCT//  
Filing Date :01/01/1900  
(87) International Publication No : NA  
(61) Patent of Addition to Application Number :NA  
Filing Date :NA  
(62) Divisional to Application Number :NA  
Filing Date :NA

(71)Name of Applicant :

**1)Brainware University, Kolkata**

Address of Applicant :398, Ramkrishnapur Rd, Near Jagadighata Market, Barasat, Kolkata, West Bengal 700125 -----

Name of Applicant : NA

Address of Applicant : NA

(72)Name of Inventor :

**1)Dr. Prashant Shukla**

Address of Applicant :Assistant Professor, Department of Biotechnology, Brainware University, 398, Ramkrishnapur Rd, Near Jagadighata Market, Barasat, Kolkata, West Bengal 700125 -

**2)Dr. Paramita Ghosh**

Address of Applicant :Assistant Professor, Department of Biotechnology, Brainware University, 398, Ramkrishnapur Rd, Near Jagadighata Market, Barasat, Kolkata, West Bengal 700125 -

**3)Dr. Ananya Das Mahapatra**

Address of Applicant :Assistant Professor, Department of Biotechnology, Brainware University, 398, Ramkrishnapur Rd, Near Jagadighata Market, Barasat, Kolkata, West Bengal 700125 -

(57) Abstract :

The invention presents a Sugar-free Wine from Mahua. The present invention comprising of a sugar-free Mahua flower wine resulting from the fermentation process of Mahua flowers, distinguished by its residual sugar content falling below a specified threshold, achieved through a distinctive fermentation and filtration procedure. The fermentation procedure encompasses the utilization of particular yeast strains carefully selected for their capability to completely convert sugar into alcohol. Further, the sugar-free Mahua flower wine characterized by a filtration method employing specialized filter media explicitly designed to eliminate residual sugar, all the while preserving the sought-after flavour and aromatic attributes inherent to Mahua flower wine. Accompanied Drawing [FIG. 1-2]

No. of Pages : 17 No. of Claims : 9