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## The influence of different packaging solutions on red wine evolution during storage

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As the global wine market expanding from traditional areas to new places, an increasing demand is expected in the coming years. Wine has a unique and complex nature compared with other fast moving consumption goods and there is a specific wine production cycle. Storage conditions (kind of packaging, storage temperature, light exposure, etc.) and duration have a considerable influence on wine quality. In order to ensure customers get the best consuming experience, it is necessary to individuate the proper storage conditions for each kind of wine. To investigate the global effect of storage on wine quality, the chemical and sensory evolution of a red wine stored in different kinds of packaging (glass bottle, bag in box and tetrabrick) and closures (natural cork, polymeric cap, crown cap) and different volumes (2 volumes for each packaging) were evaluated. For each packaging solutions two different temperature levels (4° and 20°C) were also maintained throughout the storage period (2 years). Sampling of wine was carried out at fixed time starting from the bottling/packaging. The preliminary results obtained indicate that wine evolvement might be greatly influenced by the packaging characteristics (i.e. packaging material and volume). Furthermore, also the temperature used during the storage period plays a key role on the evolution of wine since it can directly affect the oxygen permeability of the system "wine + package".

## Biography

Xiaoguo Ying graduated from Zhejiang Ocean University in 2014 with a Master's degree in Food Science and Technology. There after he started his PhD studies at University of Pisa, Italy, where he currently works for the Department of Agriculture, Food and Environment (DAFE). His work is focused on Food Technology. In this field, he has major expertise on wine storage.

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