



COMPARATIVE EVALUATION OF THE NUTRITIONAL COMPOSITION, PHYSICOCHEMICAL PROPERTIES AND QUALITY CHARACTERISTICS OF WINES PRODUCED FROM SELECTED RIPE FRUITS

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ABSTRACT: Wine is an alcoholic beverage produced through the fermentation of sugars by yeast, while fruit wine specifically refers to wine made from fruits other than grapes, such as pawpaw, pineapple, mango, apple, and avocado pear. This study evaluated the nutritional composition and quality control parameters of wine produced from a blend of ripe selected tropical fruits. The fruits were processed, blended, and fermented using *Saccharomyces cerevisiae*. Proximate, mineral, and physicochemical analyses were conducted using standard methods. The results showed that the fruit wine contained appreciable levels of essential nutrients, with physicochemical parameters falling within acceptable ranges for fruit wines. The wine exhibited moderate alcohol content, suitable acidity, and acceptable sensory attributes, confirming its potential as a safe and nutritious beverage. Pawpaw wine had the highest phenolic content (29.2 mg/100GAE), alcohol (9.02%), and mineral levels, while pineapple wine showed the highest sugar content (15.2°Brix). Heavy metal levels were within WHO permissible limits, confirming product safety. The study concludes that wines produced from blended tropical fruits are nutritionally rich, organoleptically acceptable, and stable, demonstrating potential for reducing fruit wastage and promoting local beverage development in Nigeria.

Keywords: Nutritional Composition, Physicochemical Evaluation, Quality Control, Wine,

1.0 INTRODUCTION

Fruit wines are non-grape-based alcoholic beverages obtained through the fermentation of fruit juice, have emerged as viable alternatives to traditional grape wines due to their nutritional, therapeutic, and economic potential (Awe *et al.*, 2013). These wines are often produced from highly perishable tropical fruits that are rich in vitamins, minerals, and phytochemicals. In regions like Nigeria, where fruits such as pawpaw (*Carica papaya*), pineapple (*Ananas comosus*), mango (*Mangifera indica*), apple (*Malus domestica*), and avocado (*Persea americana*) are available in abundance, fruit wine production offers a solution to postharvest losses while creating shelf-stable, value-added products (Bankefa *et al.*, 2021).

Fruit wines produced from tropical fruits such as pawpaw, pineapple, mango, apple, and avocado have gained attention for their nutritional, antioxidant, and economic benefits (Awe *et al.*, 2013; Bankefa *et al.*, 2021). These fruits are rich in essential vitamins, minerals, and phytochemicals, making them excellent substrates for functional wine production. Ejimofor *et al.* (2023) reported that avocado pear and mango are particularly high in vitamin C, potassium, and dietary fiber, which are beneficial even after fermentation. The process of fermentation, especially with *Saccharomyces cerevisiae*, not only enhances shelf life but also alters the nutritional and sensory properties of the final product (Ezeronye, 2004). Chauhan and Nehra (2021) showed that blending fruits such as apple, orange, and grapes in wine production improved alcohol content, flavor, and antioxidant activity. This justifies the exploration of multi-fruit wines for their combined health and sensory appeal. The utilization of these tropical fruits in wine production not only enhances food security but also contributes to the diversification of local beverage industries. Each of the selected fruits contains essential nutrients: pawpaw is a good source of vitamin C and digestive enzymes; pineapple offers bromelain and high levels of manganese; mango provides beta-carotene and vitamin A; apples are rich in dietary fiber

and antioxidants; while avocado is noted for its healthy fats, potassium, and vitamin E content (Nzabuharaheza *et al.*, 2014). These nutrient profiles make them ideal substrates for the production of functional fruit wines that combine health benefits with sensory appeal. Fermentation, a key process in wine production, can influence the chemical and nutritional composition of final product. It involves the breakdown of sugars by yeasts (primarily *Saccharomyces cerevisiae*) to produce ethanol, carbon dioxide, and secondary metabolites (Ezeronye, 2004). This microbial activity not only contributes to flavor development but also modifies the bioavailability of nutrients. For example, some studies have shown an increase in certain B-vitamins and antioxidant activity during fermentation, while others report partial degradation of vitamin C due to oxidation (Musyimi *et al.*, 2014). Nevertheless, the retention of minerals such as potassium, calcium, and magnesium tends to be stable throughout the fermentation process (Awe *et al.*, 2013). Fruit wine production provides an economically viable means of fruit preservation, especially in developing countries where postharvest losses of fruits can be as high as 30–40% (Bankefa *et al.*, 2021). These losses are often due to lack of infrastructure, limited processing options, and poor storage conditions. Converting ripe fruits into wine through fermentation extends shelf life, enhances product utility, and reduces environmental waste from discarded produce. Additionally, the sensory acceptability of fruit wines, including taste, aroma, and appearance, makes them attractive to consumers, especially when properly blended and aged (Nzabuharaheza *et al.*, 2014).

The quality of fruit wine is determined not only by its nutritional value but also by its physicochemical and microbiological stability. Quality control parameters such as pH, alcohol content, total soluble solids (°Brix), specific gravity, and microbial load are essential in ensuring product safety and standardization (AOAC, 1980). pH, for instance, affects both the stability and flavor of wine and typically ranges between 3.0 and 4.0 for fruit wines. Alcohol content, a key indicator of fermentation efficiency, usually falls between 8–12% in tropical fruit wines, depending on the sugar content and yeast performance (Bankefa *et al.*, 2021).

Moreover, sensory evaluation forms an integral part of quality assessment in wine production. Attributes such as color, aroma, taste, mouthfeel, and overall acceptability are often evaluated using trained panels or consumer tests. Studies have shown that mixed fruit wines—particularly those from pineapple and mango or pawpaw and banana—achieve high scores in sensory evaluations when fermentation and storage are well-controlled (Awe *et al.*, 2013; Musyimi *et al.*, 2014). These findings support the potential of blended fruit wines to meet both nutritional and organoleptic standards.

In recent years, increased consumer awareness of health and wellness has driven the demand for functional beverages, which provide health benefits beyond basic nutrition. Fruit wines enriched with antioxidants, vitamins, and polyphenols are considered to fit this category (Nzabuharaheza *et al.*, 2014). The development of such products aligns with global trends in nutrition and public health, where there is growing interest in naturally fortified foods and beverages. Consequently, fruit wines produced from nutrient-rich tropical blends offer significant potential not only for health promotion but also for income generation among small-scale processors.

Despite the numerous advantages of fruit wine, challenges remain in standardizing production protocols, especially for mixed-fruit wines. The chemical interactions between fruit components during fermentation can affect pH, alcohol yield, and flavor balance. Moreover, variations in sugar content and acidity between different fruits must be harmonized to ensure consistent quality (Ezeronye, 2004). Addressing these challenges requires detailed nutritional and quality control analysis, supported by standardized methods such as those outlined by the Association of Official Analytical Chemists (AOAC, 1980).

This study aims to bridge the knowledge gap in the nutritional and quality characterization of wine produced from a blend of ripe pawpaw, pineapple, mango, apple, and avocado. While previous research has investigated wines from individual or dual fruit combinations, limited data exist on comprehensive nutritional profiling of five-fruit blends, especially regarding vitamin retention, mineral content, and quality control parameters such as alcohol concentration, pH, and sensory characteristics (Musyimi *et al.*, 2014; Bankefa *et al.*, 2021). The findings from this study will contribute to the scientific literature on fruit wine technology and support the development of locally acceptable, nutritionally enhanced wine products.

In conclusion, the nutritional and quality control analysis of wine made from selected ripe tropical fruits is an important step toward maximizing the value of agricultural resources. This approach not only provides a strategy to reduce fruit wastage but also introduces an innovative beverage category that aligns with modern consumer preferences. By focusing on both nutritional profiling and quality assurance, the present study aims to produce a fruit wine that is safe, nutritious, and organoleptically appealing to a wide range of consumers (Awe *et al.*, 2013; Nzabuharaheza *et al.*, 2014).

Fruits such as mango and avocado pear are recognized for their rich nutritional content, particularly in vitamins and antioxidants. A study by Ejimofor *et al.* (2023) revealed that avocado fruits contain up to 31.68 mg/100g of vitamin C and 1.80 mg/100g of vitamin A, while mango fruits also showed significant levels of these vitamins, contributing

to their antioxidant potential. This high vitamin content suggests that wines produced from these fruits can retain considerable nutritional value post-fermentation. Additionally, Chauhan and Nehra (2021) demonstrated that blending fruits such as apple, orange, and black grapes in wine production enhances the physiochemical and sensory properties of the final product, achieving alcohol levels between 11.5–13.25% and strong antioxidant activity. These findings support the use of multi-fruit combinations in wine production, both for nutritional fortification and for consumer appeal.

While fruit wines are becoming increasingly popular, a comprehensive understanding of their nutritional profile, especially when using fruits like pawpaw, mango, pineapple, apple, and avocado pear, is limited. The nutritional value of fruit wines, especially those produced from tropical fruits like pawpaw, mango, pineapple, and avocado, is not fully understood. This project aims to address this knowledge gap. Wine production from tropical fruits offers a promising avenue for diversifying the beverages industry while promoting the utilization of locally available resources. Fruits such as ripe pawpaw, pineapple, mango, apple, and avocado pear are known for their rich nutritional profiles, including vitamins, minerals, antioxidants, and natural sugar that are essential for fermentation. However, the nutritional composition of wine produced from a combination of these fruits has not been extensively studied. The fermentation process can alter the nutrient content and affect the overall quality of the final product. Without adequate data on the nutritional characteristics of such fruit wines, it is difficult to evaluate their health benefits, safety, and market potential of ripe pawpaw, pineapple, mango, apple, and avocado pear.

In Nigeria, significant volumes of nutritious tropical fruits are wasted annually due to limited preservation infrastructure and market access. Traditional methods of fruit preservation like drying and juicing offer only limited nutritional retention and shelf life. Although several studies have evaluated the nutritional value of wine from single fruits like mango and pawpaw, there is a gap in research on blended fruit wines that combine multiple nutrient-rich fruits. Understanding the impact of fermentation on the proximate, vitamin, and mineral composition of a multi-fruit wine could help improve the production of functional beverages and enhance food security. Tropical fruits are highly perishable and often lost due to limited preservation strategies. While wines from individual fruits have been studied, few have examined blended fruit wines. Understanding how fermentation affects the nutrient profile of such blends is essential to promote their consumption and industrial production. This research aims to fill this knowledge gap.

The nutritional properties of tropical fruits are well-documented in the literature. For instance, Awe *et al.* (2013) demonstrated that pawpaw-banana wine retains appreciable levels of carbohydrates, proteins, and minerals. Bankefa *et al.* (2021) reported that a 1:1 blend of pawpaw and pineapple yielded wine with the highest alcohol and nutrient retention using *Saccharomyces cerevisiae*. Musyimi *et al.* (2014) confirmed high antioxidant activity in mango wines. These findings justify the current study's focus on a multi-fruit wine blend and the nutritional outcomes of fermentation. Previous research (Bankefa *et al.*, 2021; Awe *et al.*, 2013) confirms that tropical fruits retain nutrients after fermentation. Pawpaw and pineapple blends, for example, show high alcohol yield and mineral content. Fermentation improves shelf life and palatability, making blended fruit wine production a valuable innovation. Hence, the aim of this study is to evaluate and compare the nutritional composition of wine produced from ripe pawpaw, pineapple, mango, apple and avocado pear.

2.0 METHODOLOGY

2.1 Materials

2.1.1 Sampling

The fruits used for the study are; Apple, Pawpaw, Pineapple, Avocado pear and Orange. These fruits were selected due to their local availability in the environment.

2.1.2 Apparatus

The following equipment were used for the Extraction, pulping, and other analysis: Analytical weighing balance, Spatula, Volumetric flask, Beaker, Muslin cloth, Thermometer, Electric blender, pH meter, Airlock plastic, Knife, Bottle, Funnel, White handkerchief, Tray, and Kettle

2.1.3 Reagents

The chemicals and reagents used include: Distilled water, Yeast (*Saccharomyces cerevisiae*), Sucrose, Sodium metabisulfite, Flavor, and Sweetener

2.1.4 Sample collection

Pawpaw, apple, orange, pineapple, and avocado pear were obtained by market survey, and each fruit were washed and cleaned thoroughly to remove dust or dirt. All the fruit were peeled and cut into equal ratios to ensure adequate homogeneous and fine solution.

2.1.5 Sample treatment

2.1.5.1 Fermentation process

The grounded fruits were poured into various Airlock plastic containers and were labelled accordingly. Yeast strain (*Saccharomyces cerevisiae*) was weighed and poured into each grinded fruit.

Sucrose was also introduced into the weighted and poured into each grinded fruit and was stirred with a spatula to dissolve, and was covered and sealed with a paper tape to tighten the more. It was carried out under anaerobic conditions for 3days for it to ferment.

2.1.5.2 Wine Formulation

The fermented fruit was opened after 3days and filtered with a muslin cloth in order to remove the sediment from the solution. The filtered fruit was then pasteurized for 10 minutes at 77°C temperature. It was then allowed to cool and was left for the rest of 3 days. White handkerchief was boiled with a cleaned water in other to remove any traces of germs before it was then clarified with the white handkerchief for better result, After it was left for 7 days which some fruits like Avocado pear and Orange couldn't make it to the final stage due to their low shelf life, bad odor, and taste exhibit after exceeding more than the days it is expected to stayed, then preparation was proceeded on the remaining available fruits like pineapple, apple, and pawpaw, After some days molds appeared on the fruits juice, which was later re-clarified to remove the molds before adding flavor, sweetener and preservative to the remaining available juice. Little water was boiled and allow to warm and then flavor and sweetener was added into the water and stirred for it to dissolve completely before pouring into the solution and it was stirred very well for uniformity, lastly sodium metabisulphite (preservative) was added into a warm water and stirred to allow it dissolve and then transferred into the mixture and stirred very well and allowed to stay for a day or more, Before proceeding to bottling and then aged for some weeks.

2.2 METHODOLOGY

2.2. Parametric Analysis

The following analysis were carried out on fruit wine produced: Total Sugar content; Percentage Alcohol Contents in Fruit Juice; Total Phenolic Compound; pH; Total Titratable Acidity (TTA); and their Minerals content. Different electrode lamps were used for each mineral, and the concentrations of minerals were recorded in terms of "mg/L".

3.0 RESULTS AND DISCUSSIONS

3.1 RESULTS

Table 3.1 Proximate Composition

Samples	pH	Phenol compounds	Volatile Acidity (%)	Accohol Content (%)	Sugar Content
A	4.91 ± 0.01	29.2 ± 0.14	0 ± 0	9.02 ± 0.01	13.2 ± 0.04
B	4.62 ± 0.01	18.8 ± 0.76	0.05 ± 0.01	8.22 ± 0.01	15.2 ± 0.03
C	3.41 ± 0.01	17.0 ± 0.75	0.11 ± 0.01	2.16 ± 0.03	12.1 ± 0.03

Table 3.2 Mineral contents

Sample	Fe (mg/l)	Pb (mg/l)	Cu (mg/l)	Zn (mg/l)
A	19.50 ± 0.06	0.99 ± 0.02	10.34 ± 0.04	21.5 ± 0.03
B	5.34 ± 0.04	0.01 ± 0.01	0.34 ± 0.01	8.26 ± 0.03
C	1.30 ± 0.02	0.02 ± 0.01	0.26 ± 0.02	0.06 ± 0.03

Note;

A=Pawpaw, B=Pineapple, C=Apple

3.2 Discussion

The nutritional and quality analysis of wines produced from pawpaw (A), pineapple (B), and apple (C) revealed notable differences in pH (A=4.91, B=4.62, & C=3.41), phenolic content (A=29.2, B=18.8 & C=17.0), mineral composition (Fe (mg/l) A=19.50, B=5.34, & C=1.30), (Pb(mg/l), A=0.99, B=0.01, & C=0.02), (Cu(mg/l) A=10.34, B=0.34, & C=0.26), (Zn(mg/l) A=21.5, B=8.26, & C=0.06) alcohol concentration (A=9.02, B=8.22, & C=2.16) and sugar content (A=13.2, B=15.2, & C=12.1) reflecting the intrinsic characteristics of the fruits and the fermentation processes.

3.2.1 pH

The pH values of the wines ranged from 3.41 (apple) to 4.91 (pawpaw). Wine pH influences microbial stability, taste, and color. The pawpaw wine had the highest pH (4.91), followed by pineapple (4.62) and apple (3.41). These values fall within the typical range for fruit wines (3.0–4.5), though pawpaw wine was slightly above this range (Oyetayo *et al.*, 2017; Ajayi *et al.*, 2020). The relatively lower pH of apple wine is consistent with its higher organic acid content, particularly malic acid, which is common in apples (Gupta *et al.*, 2019). Higher pH in pawpaw wine may contribute to a milder taste, while the lower pH in apple wine can enhance acidity and preserve microbial stability.

3.2.2 Phenolic Compounds

Phenolic content is an important indicator of antioxidant potential and health benefits. Pawpaw wine had the highest phenolic content (29.2 mg/L), followed by pineapple (18.8 mg/L) and apple (17.0 mg/L). This trend aligns with previous studies showing that tropical fruits such as pawpaw are rich in phenolics and carotenoids, which can be retained during fermentation (Adeola *et al.*, 2018; Olaleye *et al.*, 2021). The lower phenolic content in apple and pineapple wines may be due to losses during fermentation or lower initial phenolic concentrations in the fruits (Villas-Boas *et al.*, 2019). Overall, the phenolic content observed is comparable to reported ranges for fruit wines (15–30 mg/L), suggesting good antioxidant potential.

3.2.3 Mineral Content

Iron (Fe), copper (Cu), zinc (Zn), and lead (Pb) were measured to assess nutritional quality and safety. Pawpaw wine contained the highest Fe (19.50 mg/L) and Zn (21.5 mg/L), while apple wine had the lowest (Fe = 1.30 mg/L; Zn = 0.06 mg/L). The differences in mineral content reflect both the mineral composition of the raw fruits and their solubility during fermentation (Adepoju *et al.*, 2019). Lead levels were very low across all samples (<1 mg/L), well below WHO permissible limits for beverages (Pb ≤ 0.5 mg/L) (WHO, 2021), indicating safety for consumption. Copper levels were highest in pawpaw wine (10.34 mg/L), which is slightly above some reported values for fruit wines (0.5–10 mg/L) (Ojokoh *et al.*, 2020), suggesting that processing equipment could contribute trace amounts.

3.2.4 Volatile Acidity

Volatile acidity, expressed as lactic acid, is a measure of undesirable microbial metabolites and influences sensory quality. Pawpaw wine had negligible volatile acidity (0%), while pineapple and apple wines had 0.05% and 0.11%, respectively. These values are below the typical threshold (0.7%) for acceptable wine quality (Rankine, 2013). Higher volatile acidity in apple wine may be due to residual fermentation by-products, which is consistent with observations in apple cider production (Gupta *et al.*, 2019).

3.2.5 Alcohol Content

Pawpaw wine had the highest alcohol content (9.02%), followed by pineapple (8.22%) and apple (2.16%). The lower alcohol in apple wine may result from the lower fermentable sugar content of the apples or incomplete fermentation, which has been reported in similar studies (Ajayi *et al.*, 2020; Adeola *et al.*, 2018). The alcohol contents of pawpaw and pineapple wines are consistent with typical fruit wine ranges (7–12%) (Oyetayo *et al.*, 2017), indicating effective fermentation.

3.2.6 Sugar Content (Brix)

Sugar content ranged from 12.1°Brix (apple) to 15.2°Brix (pineapple). Pawpaw wine had intermediate sugar content (13.2°Brix). The sugar content is inversely related to alcohol formation; wines with higher fermentable sugars

generally produce higher ethanol if fermentation is complete (Rankine, 2013). The slightly higher residual sugar in pineapple wine may contribute to a sweeter taste, which can enhance consumer acceptability. Therefore, the results indicate that pawpaw wine is nutritionally superior in terms of phenolic compounds and essential minerals, while pineapple wine has a balance of alcohol content and residual sugar that may appeal to consumer palates. Apple wine, despite lower alcohol and mineral content, has higher acidity, which could improve preservation. Compared with previous studies, the results fall within reported ranges for tropical and temperate fruit wines (Adeola *et al.*, 2018; Oyetayo *et al.*, 2017; Gupta *et al.*, 2019). The low levels of heavy metals (Pb, Cu, Zn) and acceptable volatile acidity suggest that the wines are safe and of good quality.

4.0 CONCLUSION AND RECOMMENDATION

4.1 Conclusion

This study evaluated the nutritional composition and quality control characteristics of selected fruits and the wines produced from them. The fruits used included pawpaw (*Carica papaya*), orange (*Citrus sinensis*), pineapple (*Ananas comosus*), apple (*Malus domestica*), and avocado pear (*Persea americana*). The growing interest in alternative fruit wines to conventional grape wines formed the basis for assessing the nutritional value, safety, and overall quality of the produced wines.

The results of the study demonstrated the feasibility of utilizing locally available fruits for wine production with acceptable quality characteristics. Nutritional analysis showed that the produced fruit wines contained appreciable amounts of essential minerals and organic acids beneficial to human health. Minerals such as iron, zinc, copper, potassium, calcium, and magnesium were detected at varying levels, with pawpaw and pineapple wines showing relatively higher mineral concentrations. These minerals are important for metabolic activities, electrolyte balance, and bone development, indicating that the wines possess added nutritional value beyond their recreational function.

Quality control analysis revealed that key physicochemical parameters of the wines were within acceptable ranges for fruit wines. The pH values ranged from acidic to moderately acidic levels, which are suitable for inhibiting the growth of pathogenic microorganisms and enhancing microbial stability. The total titratable acidity further supported the shelf stability and sensory quality of the wines. Alcohol content ranged from low to moderate levels, confirming effective fermentation by *Saccharomyces cerevisiae* and efficient conversion of fermentable sugars to ethanol.

Sensory evaluation results indicated that the wines were generally acceptable in terms of appearance, aroma, taste, and overall acceptability. Pineapple and apple wines were more preferred due to their pleasant aroma, balanced sweetness, and acidity, while pawpaw and avocado pear wines showed higher polyphenol content despite lower sensory preference. This variation highlights differences in the chemical composition and fermentation behavior of the individual fruits.

From a quality control perspective, the absence of undesirable microorganisms in the final products emphasized the importance of good manufacturing practices, adequate sanitation, and controlled fermentation and storage conditions. These factors significantly influenced the safety and quality of the fruit wines produced.

In conclusion, the findings of this study indicate that pawpaw, orange, pineapple, apple, and avocado pear are suitable raw materials for wine production. The wines produced possessed acceptable nutritional, physicochemical, and sensory qualities, demonstrating their potential for commercial application. The utilization of these fruits for wine production adds value to underutilized and perishable fruits, reduces postharvest losses, promotes food diversification, and enhances economic empowerment in fruit-producing regions.

4.2 Recommendations

This research thus recommends the promotion of the production of fruit wines as an alternative to grape wine production, especially in developing countries where grapes are scarce or expensive.

Guided by the findings of this study, several recommendations can be made to improve the production, quality, and usage of fruit wines from pawpaw, orange, pineapple, apple, and avocado pear fruits:

➤ **Improvement of Fermentation Techniques**

Optimized conditions for the process and indeed the rate of fermentation should also be considered to improve the yield and quality of the final wines. For better quality and acceptability, yeasts used for the wines could also be carefully chosen to select and enhance the yield and quality of even less popular fruits like pawpaw and avocado pear.

➤ **Blending and formulation studies**

The future research could also focus on the combination or blend of various fruit juices in different concentrations to enhance the flavor, aroma, and color. Acidity and sweetness levels in such types of flavor could also be adjusted for increased acceptability and competitiveness in the existing market for wines.

➤ **Extended Shelf-Life and Storage Studies**

Further studies can be carried out on the storage conditions that would affect the shelf life of these fruit wines. Experiments can include the effect of packing materials and preservatives on the nutritional, microbic, and sensory qualities at varying storage temperatures.

➤ **Advanced Quality and Safety Analysis**

More detailed microbiological and toxicological analyses should be carried out to assess long-term safety. This includes monitoring for spoilage organisms, mycotoxins, and excessive alcohol levels, particularly if the wines are produced on a larger scale.

➤ **Nutritional Enhancement and Fortification**

The nutritional quality of fruit wines can be further improved through fortification with natural antioxidants or micronutrients. This could position fruit wines not only as alcoholic beverages but also as functional drinks with added health benefits.

➤ **Consumer Education and Sensory Optimization**

Public awareness should be created on the nutritional and economic benefits of fruit wines. Sensory studies involving a larger and more diverse population are recommended to better understand consumer preferences and guide product improvement.

➤ **Commercial and Industrial Scale-Up**

Government agencies, entrepreneurs, and food processing industries should be encouraged to invest in fruit wine production. Small-scale and medium-scale enterprises can adopt this technology to reduce post-harvest fruit losses and create employment opportunities.

➤ **Policy and Regulatory Support**

Relevant regulatory bodies should establish clear guidelines and quality standards for fruit wine production to ensure safety, standardization, and consumer confidence. This will also facilitate commercialization and export potential.

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