

THE CHANGES OF BIOGENIC AMINES-CONTENT IN RIPENING OF ORGANIC OLASZRIZLING**BIOGÉNAMIN-TARTALOM ALAKULÁSA BIOSZÓLÓ ÉRÉSE SORÁN****NYITRAINÉ SÁRDY D. - KÁLLAY M.**

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In Hungary organic products as well as organic wines are getting more and more popular. In organic viticulture the nitrogen application, which can influence the contents of nitrogenous compounds in must and wine, is completely different from that in conventional viticulture. Biogenic amines are found in many foodstuffs and semiluxury foods. They develop from amino acids through decarboxylation of lactic acid bacteria. The objective of this study was to measure the biogenic-amines content during ripening of organic grape berry. We can declare that in ripening tendency was difference between samples. We have determined during our work that the histamine, serotonin-content in organic grape end of ripening does not differ from the histamine, serotonin content in normal grape. Organic sample contain higher tiramin then normal sample.

Keywords: organic viticulture, nitrogenous compounds, biogenic amines, histamine, high liquid performance chromatographie