Characteristics of 'Sauvignon Blanc' residue flour from two tropical locations in Brazil

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The viticulture in the northeast of Brazil is an activity that figures as an alternative to the development of the region and the country, being intensified with the white wine production from grapes from different tropical regions, such as the *Sauvignon blanc* variety, which is able to produce light, refreshing and aromatic wines. As a consequence of wine production, researches should be concerned about the amount of residue produced. The development of residue flour is an alternative, and after characterization, it could be added in food to increase its nutritional value. The aim of this study was to identify the characteristics and differences of the residue flour from *Sauvignon Blanc* wines produced in different tropical regions in Brazil. The fresh residue from the production of *Sauvignon blanc* white wines were obtained from two different tropical locations (Casa Nova, BA, Brazil – Residue 1 and Morro do Chapéu, BA, Brazil – Residue 2) and each residue was separated in three repetitions and dried at 65°C (±3°C) until constant weight (after 48 hours), when the dry residue were weighted for moisture content and three repetitions of flour were obtained per treatment using a blender and a 20 mesh sieve. The residue flour was evaluated for color, pH, titratable acidity and soluble solids content. The productivity of flour for residue 1 was statistically higher (31.47%) when compared to the percentage of flour obtained from the residue 2 – 12.71%. It was observed, for lightness (L*), coordinates a*, b* and pH, higher values for the residue 1, and higher acidity and soluble solids contents (4.97%) for the residue 2. The color (more darkness or higher a* - yellowing values) is a technological indicative which can determine the application of the flour, and food category that the flour can be used. Flour with higher acidity (3.03%- residue 2) may not be interesting for the future addition in milk products, for example, resulting in differences on taste and sensory acceptance. It is possible to conclude that different local production and winemaking techniques can affect wine quality, and consequently their residue and flour characteristics. Regardless the production area, the residue flour from the wine processing is an alternative to solve the environmental discard and for the development of different nutritionally added foods.

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