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Physicochemical Characterization, Antioxidant Potential and Sensory Quality of Wine from Wild Edible Fruits of *Flacourtia montana* J. Graham

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HIGHLIGHTS

- Wine preparation from wild edible *F. montana* fruits.
- Physicochemical characterization of wine.
- Antioxidant evaluation of wine using multiple *in vitro* tests.
- Sensory analysis of wine.

Abstract: The objective of the present study was to produce wine from wild edible fruits of *Flacourtia montana* J. Graham. The various physicochemical attributes including total phenolic content and total flavonoid content were analyzed. Further, the prepared wine was evaluated for the antioxidant potential using four different assays, viz., 2,2'-azino-bis(3-ethylbenzothiazoline-6-sulphonic acid (ABTS), 1,1-diphenyl-2-picrylhydrazyl (DPPH), reducing power assay and total antioxidant activity. Finally, the wine was subjected for the sensory evaluation. Experimental results revealed