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ANGKANA CHAWENGPUSIT: MA-KIENG MEAD FERMENTATION AND CHANGES MA-KIENG MEAD BY SOME YEAST STRAINS DURING FERMENTATION AND MATURATION THESIS ADVISOR: ROMMANEE SANGUANDEEKUL, Ph.D., THESIS COADVISOR: PROF. SIRIWAT WONGSIRI, Ph.D., 123 pp. ISBN 974-636-408-1

Quatitative value of chemical changes of Ma-Kieng (*Cliestocalyx operculatus* var. *paniala*) mead using honey from Siam weed (*Eupatorium odoratum* Linn.) was studied. The must was adjusted to total acidity of 0.5 and 0.6% as citric acid. Three strains of *saccharomyces cerevisiae*:Montrachet(Mn) Bayanus(Ba)and Burgundy(Bu)were used to ferment Ma-Kieng mead. The results indicated that quantitative value of reducing sugar, sucrose and anthocyanin content were decreased during fermentation and maturation. Besides that essential flavour substances i.e, total acidity,volatile acid, non-volatile acid, glycerol, ester and intensity of colour increased during fermentation and maturation. The fermentation rate of yeast strains were in the order of Ba, Bu and Mn. The must with 0.6% total acidity resulted in wine with higher alcohol content and essential flavour substances than the one with 0.5%total acidity. Sensory evaluation revealed the there were no significant difference ($p>0.05$) of wine produced by different yeast strains but the panelists accepted Ma-Kieng mead prepared from the must of 0.6% total acidity more than the other ($p \leq 0.05$).

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