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Melomel Meets the Amazon: Sustainable Use of Regional Fruits in Mead Production

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Melomel is a traditional honey- and fruit-based alcoholic beverage. By integrating regional biodiversity with established mead-making techniques, this study highlights the potential of Amazonian fruits such as Cupuaçu and Tapereba to enhance the sensory, nutritional, and functional properties of melomel. Key stages of the process—including fruit selection, must formulation, fermentation conditions, and aging—are discussed alongside quality and safety considerations. Emphasis is placed on the beverage's potential as a value-added product that promotes local ingredients, sustainable practices, and economic opportunities for communities in the Amazon region. The findings demonstrate how the fusion of traditional fermentation and native biodiversity can result in unique products with high market potential.

Referências bibliográficas:

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