



ALCOHOLIC BEVERAGES WITH NATURAL FLAVORS

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Abstract: *Recently, the European alcoholic beverage sector has seen a rise in "clean label" trends, emphasizing transparency by eliminating artificial additives and preservatives in favor of organic, natural components. These drinks typically feature a vodka base with an alcohol content varying from 5.0% to 34.4%. Combining three distinct varieties of Capsicum peppers allows for the creation of vodka with a deep sensory complexity, blending sharp spiciness with fresh, vegetal notes.*

• Introduction

This research aimed to develop and evaluate spirit drinks enriched with natural flavorings to enhance their antioxidant profile.

• Material and method

The most frequent choices for such infusions are *C. annuum*, *C. frutescens* and *C. chinense*. The flavoring method begins with pepper preparation; removing seeds helps control the heat level. Place the peppers in a glass container and cover them with vodka. The mixture is then left to macerate for 1–7 days, shaking daily until it reaches the desired spiciness. Once the flavor is sufficiently developed, the peppers are removed and the vodka is filtered to ensure clarity.

• Results and discussions

Containing high levels of phenolic compounds and vitamins A and C, peppers offer significant antioxidant protection. The study involved a comprehensive analysis of the products' sensory attributes, relative density, total acidity, and dry extract, reflecting the modern consumer's demand for innovative beverage options.

• Conclusions

Because capsaicin dissolves readily in alcohol it is a highly efficient medium for extracting the bioactive properties.

Bioactive compounds are essential, serving as dietary health and for healthcare research.