

# RESEARCHES CONCERNING THE ULTRASONIC ENERGY EFFECT IN MATURATION PROCESS OF THE DISTILLATE ALCOHOLIC BEVERAGES

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***Abstract:** This paper presents the aging process of wine distillates through the use of ultrasounds produced by a power electric generator, with automatic adjustable power and mechanic oscillations amplitude. It also emphasizes the chemical factors action and cavitations phenomenon action, which influence the acceleration of the physicals and physical-chemical processes of wine distillates, as well as the quality improvement of the finished product and the decrease of the production time.*

***Key words:** ultrasonic energy, distillate beverage.*

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