

Manavgat Fresh Grape Pekmez



PRODUCTION OF LIQUID GRAPE PEKMEZ IN MANAVGAT

The research was carried out to evaluate gelling and bleaching agents for white solid pekmez production. Grape juice with 26% total soluble solids as °Brix was used for the production of pekmez. Acidity was reduced with the application of sterile white soil containing 70.4% CaCO₃, followed by tannin– gelatin clarification and filtration. The grape juice was concentrated to 76% total soluble solids by vacuum. Gelling treatments were designed to produce a solid pekmez by adding high or low methoxyl pectins or carboxymethylcellulose (CMC). It was found that sufficient gelling could be achieved using less than 0.5% CMC and 1% for either pectin. Also, a desirable white color was obtained with 1.5% soapwort juice and 3% egg white with the combination of 1% pectins

You can eat grape pekmez (molasses) by mixing it with tahini for a classic dip, drizzling it over yogurt or oatmeal, or using it as a natural sweetener

Traditional Manavgat grape pekmez (molasses) is made by crushing fresh grapes, clarifying the juice with special white soil or oak ash, and boiling it slowly over a wood fire.

Ingredients and Tools

About 5 kilograms of fresh ripe grapes yield 1 kilogram of pekmez. A special limestone-rich white soil (*pekmez toprağı*) or oak ash (*meşe külü*) neutralizes the sour acid and clears impurities.

Large Copper Cauldron: Used for traditional open-fire boiling. Clean Cheesecloth or Strainer: Used for filtering the liquid.

Step-by-Step Production

Washing and Sorting: Wash the freshly harvested grapes thoroughly. Remove them from their stems.

Crushing and Pressing: Crush the grapes to extract the raw juice, known as *şıra*. Traditionally, people press them in clean cloth bags or large basins. **Adding Soil or Ash:** Mix a small amount of pekmez soil or oak ash into the raw grape juice. This stops the juice from tasting too sour and helps settle dirt.

First Boil and Resting: Boil the juice for a short time, then let it rest overnight in the cauldron. The sediment sinks to the bottom.

Filtering: Siphon or strain the clear liquid through a clean cloth into a wide copper pan.

Concentrating over Fire: Boil the clear juice over a steady wood fire for 4 to 5 hours.