

Summary:

The distilled alcoholic or spirit beverages are prepared by the fermentation of sugars derived directly from plant extracts and fruit juices, or indirectly from hydrolysed grain and root starch. These are potable products whose alcohol contents are increased by distillation. In the process of distillation volatile materials emerging directly from the fermented substrate or after microbial (especially yeast) metabolism introduce materials which have a great influence on the nature of beverage. The character of the beverage is also influenced by such post-distillation processes as ageing, blending, etc.

Distilled spirits are alcoholic products that result from the distillation of yeast fermentations of grain, grain products, molasses, or fruit or fruit products. Whiskeys, gin, vodka, rum, cordials, and liqueurs are examples of distilled spirits. Although the process for producing most products of these types is quite similar to that for beers, the content of alcohol in the final products is considerably higher than for beers.