

Cachaça from Minas Gerais in Brazil: production and quality

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Abstract

Cachaça is a popular distilled alcoholic beverage of great importance for the Brazilian agribusiness, especially in the state of Minas Gerais. This beverage is produced in all regions of the country using traditional distilling methods, typical to each region. In addition, the quality of the *cachaça* might vary considerably between producers within the same region. Standardized production techniques are increasingly seen as necessary in order to achieve high quality and uniformity in the final product. This study aimed to analyse the physical and chemical characteristics of 54 *cachaça* samples from Minas Gerais and to assess these samples using the quality parameters specified by the Brazilian Ministry of Agriculture, Livestock and Supply (MAPA). Among these samples, the percentage of acceptability reached 72.2% for alcohol content and 100% for esters and methanol content. These results suggest that most producers in Minas Gerais achieve high quality *cachaça* due to their good practice during *cachaça* production.