

pure taste. Prepared purple potato wine had the ability of reducing Fe³⁺ and scavenging superoxide anion radicals, which meant that purple potato wine had certain antioxidant activity. That is to say, purple sweet potato wine can prevent the occurrence of the disease, and it is beneficial to people's health. At present, brewing technology of purple sweet potato wine in China is still in the primary level of research and development. Although there are a few available products, it has not yet become specialized, large-scale industrial production in general. Further exploration, research and practice are needed.

CONFLICT OF INTEREST

The authors confirm that this article content has no conflict of interest.

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