Testing of some plum varieties suitable for industrial use. (Nachevski, V.) (Inst. Planinsko Zhivotnovud. Zemed., Troyan, Bulg.). Lozar. Vinar. 1980, 29(4), 19-22 (Bulg). During ripening of plums, protopectin transformed into a galacturonate polymer which is enzymically hydrolyzed to MeOH [67-56-1], resulting in a high MeOH content in the Rakiya plum brandy. However, there was no correlation between the pectin [9000-69-5] content in the plums and MeOH content in the brandy. Two cultivars, contg. 1.04 and 10.4% pectin in the fruit yielded brandies contg. 4.8 and 2.76 g MeOH/L, resp. The lowest MeOH content was in brandies made from dried plums, followed by brandies made from healthy ripe plums which contained 0.22-0.53 g MeOH/L, depending on cultivar. The yeast strains used for plum ferment also affected the brandy quality.