

Author's Accepted Manuscript

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PII: S2212-4292(18)30059-2
DOI: <https://doi.org/10.1016/j.fbio.2018.09.004>
Reference: FBIO333

To appear in: *Food Bioscience*

Received date: 17 January 2018
Revised date: 18 September 2018
Accepted date: 18 September 2018

Cite this article as: Nilgün Özdemir, Gizem Yazıcı, Ömer Şimşek, Sami Gökhan Özkal and Ahmet Hilmi Çon, The effect of lactic acid bacteria and yeast usage on aroma development during tarhana fermentation, *Food Bioscience*, <https://doi.org/10.1016/j.fbio.2018.09.004>

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The effect of lactic acid bacteria and yeast usage on aroma development during tarhana fermentation

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ABSTRACT

The aim of this study was to select starter cultures by showing correlation between the volatiles and the starter cultures used during fermentation with the goal of producing a standard and desirable tarhana. This traditional fermented cereal product is produced with fermentation of a dough prepared by mixing wheat flour, yoghurt, some vegetables and spices. To understand the relationship between aroma development and certain starter cultures through both statistical and sensorial approaches, 11 tarhana dough samples were prepared using three lactic acid bacteria (*Lactobacillus farciminis* PFC83, *Lactobacillus casei* PFC90,

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