Accepted Manuscript

Influence of *saccharomyces cerevisiae* and *lachancea thermotolerans* co-inoculation on volatile profile in fermentations of a must with a high sugar content

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PII: S0308-8146(18)31806-5

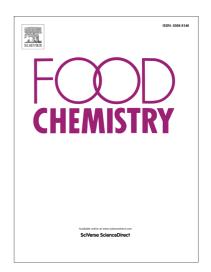
DOI: https://doi.org/10.1016/j.foodchem.2018.10.041

Reference: FOCH 23702

To appear in: Food Chemistry

Received Date: 22 December 2017

Revised Date: 20 July 2018 Accepted Date: 8 October 2018



Please cite this article as: Morales, M.L., Fierro-risco, J., Ríos-reina, R., Ubeda, C., Paneque, P., Influence of *saccharomyces cerevisiae* and *lachancea thermotolerans* co-inoculation on volatile profile in fermentations of a must with a high sugar content, *Food Chemistry* (2018), doi: https://doi.org/10.1016/j.foodchem.2018.10.041

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ACCEPTED MANUSCRIPT

INFLUENCE OF SACCHAROMYCES CEREVISIAE AND LACHANCEA
THERMOTOLERANS CO-INOCULATION ON VOLATILE PROFILE IN
FERMENTATIONS OF A MUST WITH A HIGH SUGAR CONTENT

Running title: Volatile profile of wines from co-inoculated high-sugar fermentations Authors: MORALES, M.L.^{1,*}; FIERRO-RISCO J.²; RÍOS-REINA, R.¹; UBEDA, C.³; PANEQUE, P.⁴

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ABSTRACT

The aim of this work was to evaluate how the use of mixed cultures of *Saccharomyces cerevisiae* and *Lachancea thermotolerans* indigenous yeast strains influences the volatile composition of wine. Multivariate curve resolution (MCR) method has been applied to data analysis. Five fermentation trials were carried out: three co-inoculated with *L. thermotolerans:S.cerevisiae*, at the ratio of 50:1, 20:1 and 5:1 respectively, and two with a pure culture of each strain. A must from sun-dried Pedro Ximénez grapes was employed. Volatile composition was determined by dual sequential stir bar sorptive

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