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M.L. Morales, J. Fierro-risco, R. Ríos-reina, C. Ubeda, P. Paneque

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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

¹Área de Nutrición y Bromatología, Dpto. Nutrición y Bromatología, Toxicología y Medicina Legal, Facultad de Farmacia, Universidad de Sevilla, C/ P. García González nº 2, E- 41012, Sevilla. España.

²Dpto. Genética. Facultad de Biología, Universidad de Sevilla, Av. Reina Mercedes s/n. E-41012, Sevilla. España.

³Facultad de Ciencias de la Salud, Instituto de Ciencias Biomédicas, Universidad Autónoma de Chile, Chile; C/ Carlos Antúnez 1920, Santiago de Chile, Chile.

⁴Área de Edafología y Química Agrícola, Dpto. Cristalografía, Mineralogía y Química Agrícola, Facultad de Química, Universidad de Sevilla, C/P. García González nº1, E- 41012, Sevilla. España.

*Corresponding author: mlmorales@us.es; Tel.: 34-954-556760; Fax.: 34-954-556110

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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