

Journal Pre-proofs

Chemical composition, sensorial properties, and aroma-active compounds of ciders fermented with *Hanseniaspora osmophila* and *Torulaspora quercuum* in co- and sequential fermentations

Jianping Wei, Yuxiang Zhang, Yue Qiu, Hong Guo, Hongmei Ju, Yuwei Wang, Yahong Yuan, Tianli Yue

PII: S0308-8146(19)31748-0
DOI: <https://doi.org/10.1016/j.foodchem.2019.125623>
Reference: FOCH 125623

To appear in: *Food Chemistry*

Received Date: 18 May 2019
Revised Date: 26 September 2019
Accepted Date: 29 September 2019

Please cite this article as: Wei, J., Zhang, Y., Qiu, Y., Guo, H., Ju, H., Wang, Y., Yuan, Y., Yue, T., Chemical composition, sensorial properties, and aroma-active compounds of ciders fermented with *Hanseniaspora osmophila* and *Torulaspora quercuum* in co- and sequential fermentations, *Food Chemistry* (2019), doi: <https://doi.org/10.1016/j.foodchem.2019.125623>

This is a PDF file of an article that has undergone enhancements after acceptance, such as the addition of a cover page and metadata, and formatting for readability, but it is not yet the definitive version of record. This version will undergo additional copyediting, typesetting and review before it is published in its final form, but we are providing this version to give early visibility of the article. Please note that, during the production process, errors may be discovered which could affect the content, and all legal disclaimers that apply to the journal pertain.

© 2019 Elsevier Ltd. All rights reserved.



Chemical composition, sensorial properties, and aroma-active compounds of ciders fermented with *Hanseniaspora osmophila* and *Torulaspora quercuum* in co- and sequential fermentations

Jianping Wei^{a, b, c}, Yuxiang Zhang^{a, b, c}, Yue Qiu^{a, b, c}, Hong Guo^d, Hongmei Ju^{a, b, c}, Yuwei Wang^{a, b, c}, Yahong Yuan^{a, b, c}, Tianli Yue^{a, b, c, d *}

^a College of Food Science and Engineering, Northwest A&F University, Yangling, 712100, China

^b Laboratory of Quality & Safety Risk Assessment for Agro-products (Yangling), Ministry of Agriculture, Yangling, 712100, China

^c National Engineering Research Center of Agriculture Integration Test (Yangling), Yangling, 712100, China

^d College of Food Science and Technology, Northwest University, Xi'an, 710000, China

*Corresponding author: Prof. Dr. Tianli Yue

College of Food Science and Engineering, Northwest A&F University, Yangling, Shaanxi, 712100, China.

E-mail address: yuetl305@nwsuaf.edu.cn

Running title: The effect of *H. osmophila* and *T. quercuum* on cider

Download English Version:

<https://daneshyari.com/en/article/13471608>

Download Persian Version:

<https://daneshyari.com/article/13471608>

[Daneshyari.com](https://daneshyari.com)