## 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

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PII: S0308-8146(19)31748-0

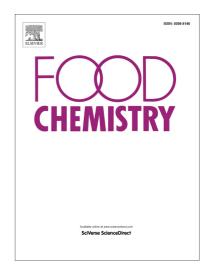
DOI: https://doi.org/10.1016/j.foodchem.2019.125623

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

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