Journal Pre-proofs

Volatile profile and aroma potential of tropical Syrah wines elaborated in different maturation and maceration times using comprehensive two-dimensional gas chromatography and olfactometry

Janaína A. Barbará, Karine P. Nicolli, Érica A. Souza-Silva, Aline C.T. Biasoto, Juliane E. Welke, Cláudia A. Zini

PII: S0308-8146(19)31676-0

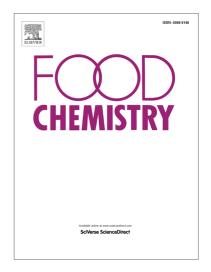
DOI: https://doi.org/10.1016/j.foodchem.2019.125552

Reference: FOCH 125552

To appear in: Food Chemistry

Received Date: 20 May 2019

Revised Date: 11 September 2019 Accepted Date: 16 September 2019



Please cite this article as: Barbará, J.A., Nicolli, K.P., Souza-Silva, E.A., Biasoto, A.C.T., Welke, J.E., Zini, C.A., Volatile profile and aroma potential of tropical Syrah wines elaborated in different maturation and maceration times using comprehensive two-dimensional gas chromatography and olfactometry, *Food Chemistry* (2019), doi: https://doi.org/10.1016/j.foodchem.2019.125552

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 Published by Elsevier Ltd.

Journal Pre-proofs

Volatile profile and aroma potential of tropical Syrah wines elaborated in different maturation and maceration times using comprehensive two-dimensional gas chromatography and olfactometry

Running title: Odor & volatiles of tropical Syrah wines by GC×GC/MS & GColfactometry

Janaína A. Barbará^a, Karine P. Nicolli^a, Érica A. Souza-Silva^b, Aline C. T. Biasoto^c,

Juliane E. Welke^d, Cláudia A. Zini^a*

^a Universidade Federal do Rio Grande do Sul (UFRGS), Institute of Chemistry, zip code 91501970, Porto Alegre, Brazil

^b Universidade Federal de São Paulo (UNIFESP). Institute of Environmental, Chemical and Pharmaceutical Sciences, zip code 09913-030, Diadema, Brazil

^c Embrapa Semi-Arid, zip code 56302970, Petrolina, Brazil

^d UFRGS, Institute of Food Science and Technology, zip code 91501970, Porto Alegre, Brazil

* Corresponding author. Phone: 55 51 33 08 72 17; Fax 55 51 33 37 04 42. Email address: cazini@iq.ufrgs.br (C.A. Zini)

Download English Version:

https://daneshyari.com/en/article/13471713

Download Persian Version:

https://daneshyari.com/article/13471713

<u>Daneshyari.com</u>