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Increase of medium-chain fatty acid ethyl ester content in mixed *H. uvarum*/*S. cerevisiae* fermentation leads to wine fruity aroma enhancement

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Abstract: Medium-chain fatty acid (MCFA) ethyl esters, as yeast secondary metabolites, significantly contribute to the fruity aroma of foods and beverages. To improve the MCFA ethyl ester content of wine, mixed fermentations with *Hanseniaspora uvarum* Yun268 and *Saccharomyces cerevisiae* were performed. Final volatiles were analyzed by gas solid phase microextraction-chromatography-mass spectrometry, and aroma characteristics were quantitated by sensory analysis. Results showed that mixed fermentation increased MCFA ethyl ester content by 37% in

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