

Accepted Manuscript

How native yeasts may influence the chemical profile of the Brazilian spirit, cachaça?

Cauré B. Portugal, Arthur Paron de Silva, Aline M. Bortoletto, André R. Alcarde



PII: S0963-9969(16)30555-5
DOI: doi: [10.1016/j.foodres.2016.11.022](https://doi.org/10.1016/j.foodres.2016.11.022)
Reference: FRIN 6508

To appear in: *Food Research International*

Received date: 8 July 2016
Revised date: 3 November 2016
Accepted date: 15 November 2016

Please cite this article as: Cauré B. Portugal, Arthur Paron de Silva, Aline M. Bortoletto, André R. Alcarde , How native yeasts may influence the chemical profile of the Brazilian spirit, cachaça?. The address for the corresponding author was captured as affiliation for all authors. Please check if appropriate. *Food Res*(2016), doi: [10.1016/j.foodres.2016.11.022](https://doi.org/10.1016/j.foodres.2016.11.022)

This is a PDF file of an unedited manuscript that has been accepted for publication. As a service to our customers we are providing this early version of the manuscript. The manuscript will undergo copyediting, typesetting, and review of the resulting proof before it is published in its final form. 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.

Title: How native yeasts may influence the chemical profile of the Brazilian spirit, cachaça?

Cauré B. Portugal^{a*}; Arthur Paron de Silva^a; Aline M. Bortoletto^a; André R. Alcarde^a

Dept. Agroindústria, Alimentos e Nutrição, Escola Superior de Agricultura 'Luiz de Queiroz',
University of São Paulo. Avenida Pádua Dias 11, 13418-900, Piracicaba, Brazil.

***Corresponding author:** Cauré Barbosa Portugal

email: caure.portugal@gmail.com; telephone: +55 19 3429 4132

ACCEPTED MANUSCRIPT

Download English Version:

<https://daneshyari.com/en/article/5767866>

Download Persian Version:

<https://daneshyari.com/article/5767866>

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