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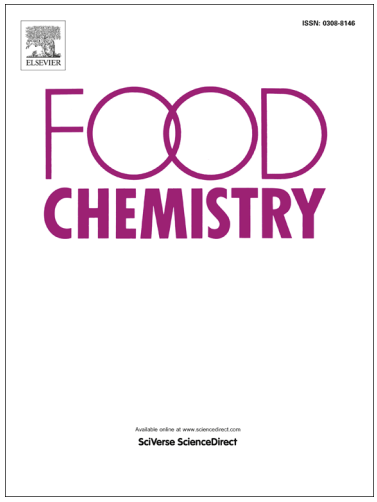

Chemical composition of bilberry wine fermented with non-*Saccharomyces* yeasts (*Torulaspora delbrueckii* and *Schizosaccharomyces pombe*) and *Saccharomyces cerevisiae* in pure, sequential and mixed fermentations

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PII: S0308-8146(18)30964-6
DOI: https://doi.org/10.1016/j.foodchem.2018.06.003
Reference: FOCH 22964

To appear in: *Food Chemistry*

Received Date: 21 February 2018
Revised Date: 2 June 2018
Accepted Date: 3 June 2018

Please cite this article as: Liu, S., Laaksonen, O., Kortesniemi, M., Kalpio, M., Yang, B., Chemical composition of bilberry wine fermented with non-*Saccharomyces* yeasts (*Torulaspora delbrueckii* and *Schizosaccharomyces pombe*) and *Saccharomyces cerevisiae* in pure, sequential and mixed fermentations, *Food Chemistry* (2018), doi: https://doi.org/10.1016/j.foodchem.2018.06.003

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Chemical composition of bilberry wine fermented with non-*Saccharomyces* yeasts (*Torulaspora delbrueckii* and *Schizosaccharomyces pombe*) and *Saccharomyces cerevisiae* in pure, sequential and mixed fermentations

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Abstract

This study evaluated the effects of fermentation with pure cultures of *Torulaspora delbrueckii* (TD291 and TD70526) and *Schizosaccharomyces pombe* (SP3796 and SP70572), as well as in sequential and mixed inoculations with *Saccharomyces cerevisiae*, on the chemical composition of bilberry wine. In comparison to the bilberry wines produced by pure and sequential fermentations, mixed cultures produced bilberry wines with more ethanol, higher pH values, higher percentages of red and yellow shade, but less glycerol and acetaldehyde. Higher values of color intensity and bluish parameter were found in products of pure fermentations with non-*Saccharomyces* yeasts. Compared to *S. cerevisiae*, *T. delbrueckii* contributed to the reduction of ethanol and acetic acid while increasing the

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