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Antonio López-López, Joaquín Bautista-Gallego, José María Moreno-Baquero, Antonio Garrido-Fernández

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### **ACCEPTED MANUSCRIPT**

# Fermentation in nutrient salt mixtures affects green Spanish-style Manzanilla table olive characteristics

Antonio López-López, Joaquín Bautista-Gallego\*, José María Moreno-Baquero, Antonio Garrido-Fernández

Department of Food Biotechnology, Instituto de la Grasa (CSIC), Campus Universitario Pablo de Olavide, Building 46. 41013 Sevilla, Spain

Running title: Profile of olives fermented in nutrient salts.

Corresponding author: Tel: ++34977558799; fax: +34 977558232

*E-mail address*: joaquin.bautista@urv.cat (Dr. J. Bautista-Gallego)

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