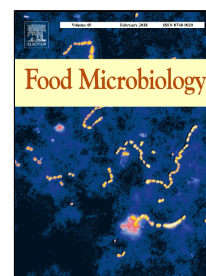


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Virgin olive oil yeasts: A review

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Highlight

- Newly produced extra virgin olive oil harbour a rich microbiota predominated by yeasts.
- Beneficial yeast species exert positive effect on the sensory characteristics of the olive oil
- Certain harmful yeast species can exert negative effect on the olive oil quality
- Several unknown olive oil yeasts have been described as new species.

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