EFFECT OF DIFFERENT Saccharomyces STRAINS IN THE HEADSPACE AROMA COMPOUNDS OF APPLE WINE

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The Brazilian cider, sparkling apple cider low-alcohol content, has a few color and low aromatic quality, requiring correction in the final sugar content. The French beverage is considered the best in the world due to its physicochemical and sensorial characteristics. In this study it was used four different strains of yeast Saccharomyces cerevisiae: Bouquet, Arome Plus, Fermol Aromatic and UFLA CA-11. The objective of this article was to evaluate aromatic compounds profile after 10 days of apple cider fermentation (Gala variety). All the strains showed required fermentative activity with maintenance of residual sugar in the finished product (1.57 g/100mL, mean values). The headspace technique was used for extraction of volatiles and allowed to capture a low amount of volatiles compounds. The strain that reached a highest amount of these compounds was S. cerevisiae Bouquet, most of the sum was composed of alcohols (50258.10 mg/L) and esters (72.6 mg/L). The compounds wich differ with respect to the detected amounts were ethyl ethanoate, ethyl 2-hydroxy propanoate, ethanal, ethanol, 3-methyl-1-butanol and 2-phenyl ethanol. The strain S. cerevisiae Bouquet had a greater preference in the test of ordenation and reached 67.14% of acceptance in olfactory test, this low rate was atributed to product temperature at the time of analysis, wich was identical to environment, the aromatic intensity perceived was low.