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## Characterization of physico-chemical and sensory properties of fermented cabbage obtained under different fermentation conditions

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The characterization of physico-chemical and sensory properties of fermented cabbage samples obtained under different fermentation conditions were investigated in this research. The fermentation was set up in industrial conditions with three different varieties of cabbage (Bravo, Tenisiti and Futoški) with and without addition of starter culture. Addition of the brine, produced in the previous cabbage fermentations, was used as a replacement for addition of starter culture in some cabbage samples investigated in the experiment. Cabbage samples were taken after 3, 6, 12, 24, 44 and 55 days of fermentation in order to investigate the most appropriate physico-chemical and sensory parameters. Based on the observed results it was concluded that the brine produced in the previous fermentations of cabbage could be successfully used as the replacement for the starter culture in terms of investigated physico-chemical and sensory parameters. The fermentation of samples with added brine was ended earlier than samples fermented with and without addition of starter culture. Also, some differences in the investigated sensory parameters were noticed in fermented cabbage obtained from different varieties of cabbage.

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