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Lachancea thermotolerans and *Saccharomyces cerevisiae* sequential inoculated fermentation influences in wine quality and acidic composition of Spanish wine

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The scientific work researched the influence of *Lachancea thermotolerans* on low-acidity Spanish grape must from the south of Spain. Combined fermentations between *Lachancea thermotolerans* and *Saccharomyces cerevisiae* were compared to single control fermentation by S. cerevisiae. The results showed important differences in various parameters such as acidity, sensorial parameters, non-volatile and volatile compounds. The studied Spanish wine quality increased due to *L. thermotolerans* acidification ability. The acidification produced a L-lactic acid increase of 3.18 g/L and a decrease of 0.22 in pH compared to the studied control performed by S. cerevisiae.

Biography

Santiago Benito is a University Professor in the Madrid Polytechnic University. He is the Director of the Madrid University Experimental Winery, a scientific center. He has published more than 25 papers in reputed journals and has been serving as an Editorial Board Member of repute.

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