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# **Czech J. Food Sci.**

**Kohajdová Z.,  
Karovičová J.**

# Optimisation of method of fermentation of cabbage juice

Czech J. Food Sci., 22 (2004): 39-50

Cabbage juices were inoculated with various microorganisms (*Lactobacillus plantarum* 92H, *Lactobacillus plantarum* CCM 7039, a mixed starter culture consisting of *Lactobacillus plantarum* 92H and *Saccharomyces cerevisiae* C11-3) and fermented spontaneously in a thermostat at 22° C for 168 hours.

During fermentation, the analytical and sensory parameters were followed. We found that the most suitable bacteria for the fermentation of cabbage juices was *Lactobacillus plantarum* CCM 7039 (highest production of lactic acid, sufficient decreasing of pH value, highest intensity of harmonic taste and acceptance of odour and taste). Cabbage juices fermented either with the mixed starter culture or spontaneously contained, at the end of fermentation, cadaverine (48.02– 78.68 mg/dm<sup>3</sup>) and

putrescine (82.40– 202.95 mg/dm<sup>3</sup>). The contents of histamine and tyramine were under the limit of quantification in all juices. Optimal sensory characteristics were reached during 72<sup>nd</sup> hour of fermentation of cabbage juice inoculated with *Lactobacillus plantarum* CCM 7039, and during 96<sup>th</sup> hour of fermentation for the other juices.

### **Keywords:**

fermentation; cabbage juice; optimisation; organic acids; biogenic amines; sensory analysis

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