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Quantitative Determination of Erythritol from Varic Cheeses by HPLC

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Erythritol in various natural cheeses was quantitatively determined u liquid chromatography (HPLC). The peak detected at the position was identified by gas chromatography-mass spectrometry (GC-MS detected in cheese samples ripened with fungi and contents ranged and surface-ripened cheeses with white fungi especially contained r compared to blue-vein cheeses with blue fungi inside. No erythritol samples ripened with bacteria and without ripeness. In the case of much more amounts (1.99-6.86 mg/g) of erythritol was found in th compared to the inner part (0-0.33 mg/g). These results seem to su

being produced by conventional microorganisms, *Penicillium* sp.,

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