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Czech J. Food Sci.

**Casado E.M., Córdoba
J.J., Andrade M.J.,**

Design of a method to evaluate yeasts to be used as starter cultures in dry-cured meat products

Czech J. Food Sci., 29 (2011): 463-470

Some yeasts are involved in flavour development of dry-cured meat products showing a positive impact on the generation of volatile compounds. The aim of this work was to design a method of routine analysis to evaluate the production of volatile compounds by yeasts to be selected as starter cultures. For this purpose, several variations of a minimum culture medium that included free amino acids, oleic acid, and α -ketoglutarate, incubated under similar conditions of water activity and pH as dry-cured meat products, were assayed. In these conditions, the representative yeast strains isolated from a dry-cured meat product were tested. The volatile compounds were analysed using Solid

Phase Micro-Extraction and gas chromatography/mass spectrometry. In the designed media, the tested yeasts produced volatile compounds involved in flavour development of dry-cured meat products. In addition, all the strains showed the highest production of these volatile compounds in the complete minimum culture medium which included α -ketoglutarate and oleic acid.

Keywords:

yeasts; volatile compounds; dry-cured meat products; starter cultures; minimum culture medium

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