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## Conversion of Volatile Sulfides by *Aspergillus awamori* var. *kawachii*

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In order to improve the odor of foods containing volatile sulfur compounds, we screened 198 molds and yeasts, and found 14 molds that provided an 80% decrease in 1,000 ppm didecyl sulfide in MY medium after 4 days of culture shaking at 25°C. Of the 14 molds, 13 of which were molds of the *Aspergillus niger* group, *Asp. awamori* var. *kawachii* No. 91 most effectively decreased the amount of didecyl sulfide. This mold oxidized dibutyl sulfide into dibutyl sulfoxide and dibutyl sulfone. The optimum pH for conversion of dibutyl sulfide was approximately pH 6.5, and the optimum temperature was approximately 30°C. If used to treat food, it could weaken the pungent odor of onion and garlic.

**Keywords:** [sulfide](#), [Aspergillus](#), [microbial conversion](#)

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