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
of

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**The Effect of Fermentation Temperature on the Growth Kinetics of Wine Yeast
Species**

Aysun ŞENER, Ahmet CANBAŞ, M. Ümit ÜNAL

University of Çukurova, Faculty of Agriculture, Department of Food Engineering,
Balcalı, Adana - TURKEY

 [Keywords](#)
 [Authors](#)



agric@tubitak.gov.tr

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Abstract: The effect of fermentation temperature (18 and 25 °C) on kinetic and yield parameters of ethanol fermentation by *Saccharomyces cerevisiae* (Zymaflore VL1) and *Saccharomyces cerevisiae* (Uvaferm CM) was examined using the white Emir grape that is grown in the Nevşehir-Ürgüp region of Turkey. Growth of both yeast species varied according to temperature. Kinetic and yield parameters were both temperature dependent. Sensory evaluation showed that the taste panel was able to discern the wines fermented by Uvaferm CM and Zymaflore VL1 at different temperatures. The panel preferred the wine fermented by Uvaferm CM at 18 °C.

Key Words: Emir grape, kinetics, *Saccharomyces*, temperature, wine

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