

Effect of Yeast Strain and Supplementation with Inactive Yeast during Alcoholic Fermentation on Wine Polysaccharides

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Abstract

Polysaccharides appear to exert some sort of positive sensory effect on wine composition. For this reason, attempts have been made to increase their concentration by strategies such as the use of yeast strains with a greater capacity for releasing polysaccharides and supplementation with inactive yeast pretreated to favor the release of poly-saccharides. The aim of this study was to determine whether these new strategies are useful for enriching the polysaccharides in red wines. Our results confirm that both strategies provide wines with higher polysaccharide concentrations. Wines fermented with a high polysaccharide-releasing yeast strain had a 32% higher polysaccharide concentration than controls. Wines supplemented with inactive yeasts also had significant increases (11 to 20%) in polysaccharides.

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