

Saccharomyces bayanus Enhances Volatile Profile of Apple Brandies

Magdalena Januszek ^{1,*}, Paweł Satora ¹, Łukasz Wajda ², and Tomasz Tarko ¹

¹ Department of Fermentation Technology and Microbiology, Faculty of Food Technology, University of Agriculture in Krakow, Balicka Street 122, 30-149 Kraków, Poland; pawel.satora@urk.edu.pl (P.S.); tomasz.tarko@urk.edu.pl (T.T.)

² CDC Poland Sp. z o.o., ul. Zagnańska 153, 25-563 Kielce, Poland, lukasz.wajda8@gmail.com

* Correspondence: magdalena.kostrz@urk.edu.pl

Table 1. Pearson correlation coefficients between the intensities of the descriptors and the overall note of the brandies obtained from apple musts fermented with different microorganisms. Summary of statistical analyses carried out for results of sensory analysis.

		Descriptors							
		Floral	Sweet	Grassy	Fruity	Smoked	Citrus	Pungent	Yeast
ELISE	Spontaneous fermentation	0.33	0.56	0.00	0.60	0.00	0.82	−0.45	−0.60
	Ethanol RED (<i>S.cerevisiae</i>)	0.61	0.25	0.50	0.25	0.00	0.00	0.76	0.00
	Cider Yeast (<i>S.bayanus</i>)	0.67	0.56	0.17	0.17	0.00	0.00	−0.67	0.00
RUBIN	Spontaneous fermentation	0.60	0.60	0.60	0.33	0.00	0.82	−0.50	−0.17
	Ethanol RED (<i>S.cerevisiae</i>)	0.17	0.27	0.11	0.56	0.00	0.11	−0.11	0.00
	Cider Yeast (<i>S.bayanus</i>)	0.65	0.53	0.00	0.36	0.00	0.80	0.52	0.00
TOPAZ	Spontaneous fermentation	0.00	0.48	0.00	0.50	0.00	0.44	−0.74	0.00
	Ethanol RED (<i>S.cerevisiae</i>)	0.33	0.19	0.50	0.60	0.00	0.60	−0.18	0.00
	Cider Yeast (<i>S.bayanus</i>)	0.50	0.56	0.00	0.22	0.00	0.17	−0.38	0.00
Significance level		***	***	***	***	ns	***	*	***

The same letters next to mean values within columns indicate the lack of statistically significant differences at $p < 0.05$; ns not significant; 0.001 '***'; 0.01 '**'; 0.05 '*'.