# Article information:

Effects of Torulaspora delbrueckii co-fermented with Saccharomyces cerevisiae on physicochemical and aromatic profiles of blueberry fermented beverage - ScienceDirect
<https://www.sciencedirect.com/science/article/pii/S0308814622032460?via=ihub>

# Article summary:

1. Inoculation of T. delbrueckii decreased ethanol and acetic acid content in blueberry fermented beverage.

2. Sequential fermentations with T. delbrueckii increased total anthocyanin level and enhanced fruity and sweet notes.

3. Marker aroma compounds were identified, including ethyl 3-methylbutanoate, ethyl hexanoate, ethyl octanoate, linalool, rose oxide, and benzeneacetaldehyde.

# Article rating:

Appears well balanced: The article presents the information in a reliable and balanced way, without biases and prejudices. The claims made in the article are well supported and, where applicable, all sides of the argument are given opportunity to present their point of view. The article appears trustworthy and reliable.

# Article analysis:

The article “Effects of Torulaspora delbrueckii co-fermented with Saccharomyces cerevisiae on physicochemical and aromatic profiles of blueberry fermented beverage” is a reliable source of information about the effects of mixed fermentation with T. delbrueckii on aroma profiles of blueberry fermented beverage. The article is well-researched and provides detailed information about the effects of different fermentation techniques on the flavor profile of blueberry fermented beverages. The authors provide evidence for their claims by citing previous studies as well as conducting their own experiments to measure the levels of ethanol, acetic acid, total anthocyanins, and marker aroma compounds in different fermentations.

The article does not appear to be biased or one-sided in its reporting; it presents both sides equally by providing evidence for both positive and negative effects that can result from different fermentation techniques. Furthermore, the authors do not make any unsupported claims; all claims are backed up by evidence from previous studies or their own experiments. Additionally, there are no missing points of consideration or missing evidence for the claims made in the article; all relevant information is provided in detail throughout the text.

In conclusion, this article is a reliable source of information about the effects of mixed fermentation with T. delbrueckii on aroma profiles of blueberry fermented beverage due to its thorough research and unbiased reporting style.

# Topics for further research:

* Torulaspora delbrueckii fermentation
* Saccharomyces cerevisiae fermentation
* Blueberry fermentation
* Physicochemical properties of fermented beverages
* Aroma compounds in fermented beverages
* Effects of mixed fermentation on flavor profiles

# Report location:

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