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Relationship Between Sluggish Fermentations and the Antagonism of Yeast by Lactic Acid Bacteria

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Abstract

Lactic acid bacteria isolated from commercial wines undergoing slow/stuck alcoholic fermentations and from wines without any known problems were tested for antagonistic activity against wine yeasts. Using a microbiological medium screening method, the majority of bacterial strains tested did not retard growth of *Saccharomyces bayanus* (strain Prise de Mousse) or *S. cerevisiae* (strain Epernay), with the exceptions of *Leuconostoc oenos* strain OENO and unidentified strains YH-15, YH-24, and YH-37. To determine whether or not these organisms could cause a slow/stuck fermentation of a grape juice, bacterial strains were inoculated into sterile-filtered Chardonnay grape juices at initial populations of $ca 10^5$ cfu/mL. Two days later, either Epernay or Prise de Mousse was inoculated into the same juices at $ca 10^5$ cfu/mL. Inoculation of *Lc. oenos* did not result in slow/stuck alcoholic fermentations. However, inhibition of the fermentations catalyzed by Epernay were observed in the presence of YH-24 or YH-37, in contrast to fermentations with Prise de Mousse. Strain YH-15 greatly

inhibited the alcoholic fermentations by both yeast strains. Wines inoculated with YH-15 had significantly higher concentrations of volatile acidity (=0.30 g/100 mL) than control wines (0.037 g/100 mL) or wines inoculated with YH-24 or YH-37 (0.055 g/100 mL). Other compositional differences were observed.

Lactobacillus

Saccharomyces

Leuconostoc

lactic acid bacteria

alcoholic fermentation

slow/ stuck fermentations

volatile acidity

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[^ Back to top](#)

Vol 47 Issue 1

[Table of Contents](#)
[Index by author](#)



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