

# Volatile compounds in juices and ciders made from Finnish apple cultivars



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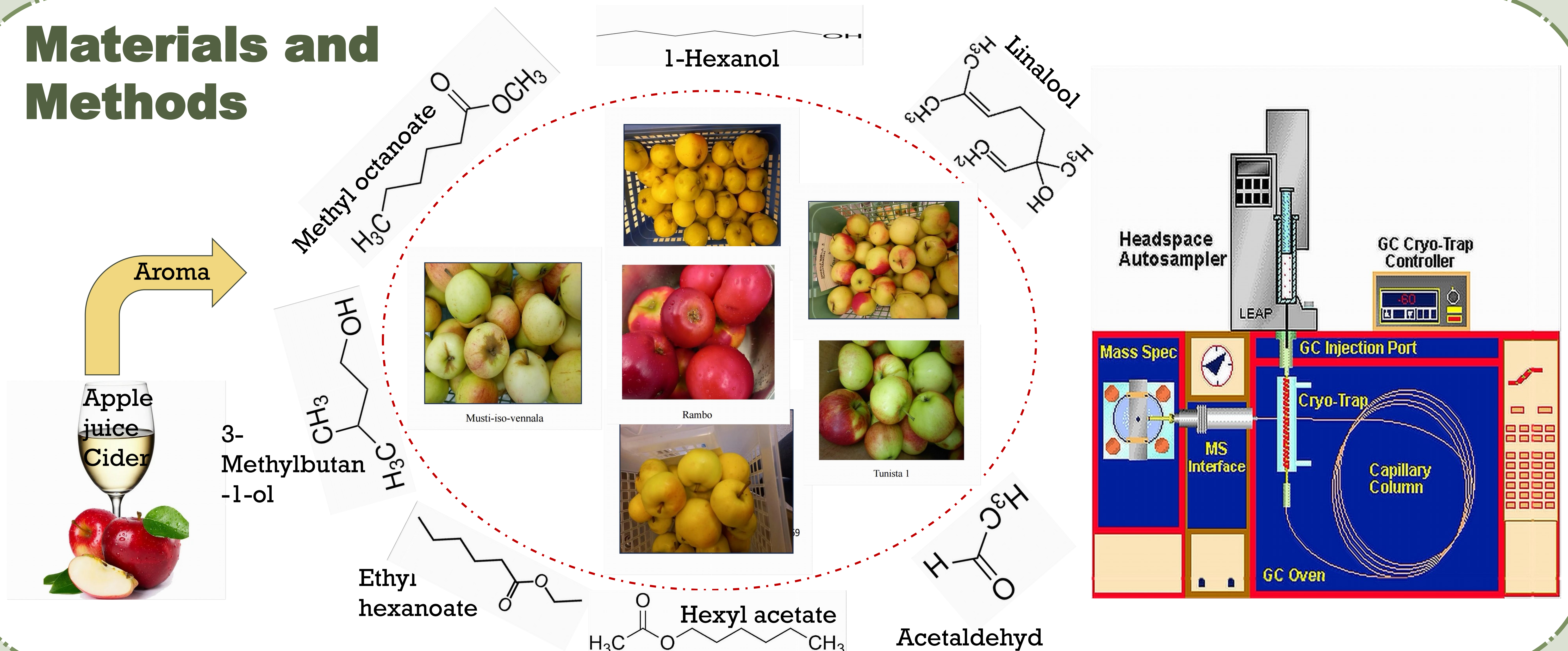
FOOD DEVELOPMENT



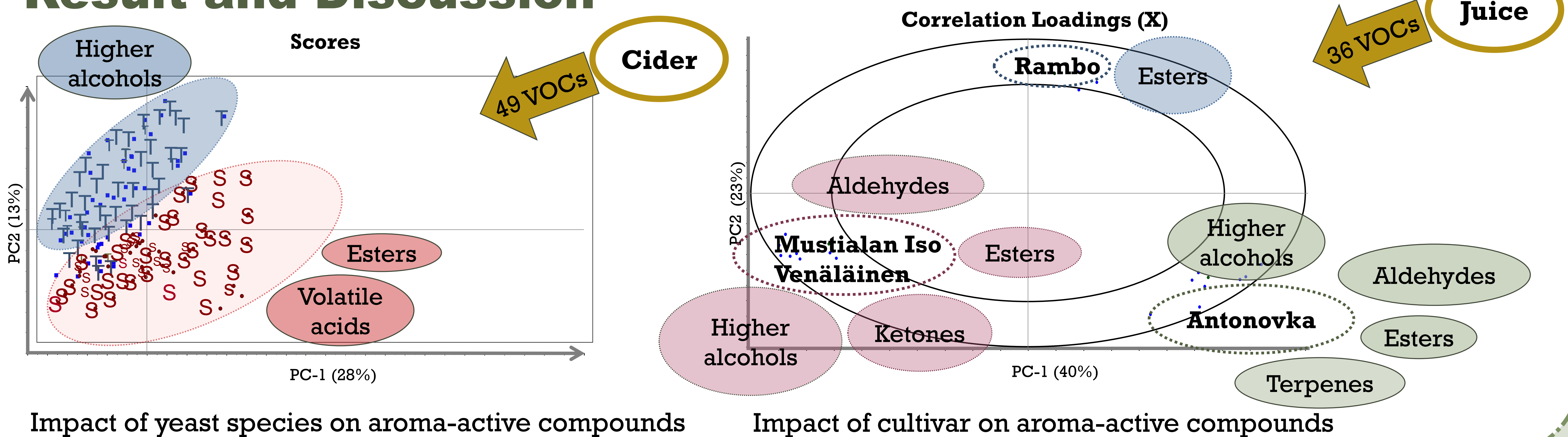
## Introduction

- ✓ In Finland, apples rank second most consumed fruit, averaging 9.3 kg/person yearly.
- ✓ Apples mostly (over 60 %) consumed fresh, a significant amount (20%) processed into juice and cider.
- ✓ Cider: Beloved, gluten-free, refreshing taste
- ✓ Aim to explore how apple cultivars uniquely shape the aromatic profiles of juices and ciders
- ✓ Examine the impact of Saccharomyces and non-Saccharomyces yeast strains on aroma-active compounds production during cider fermentation.

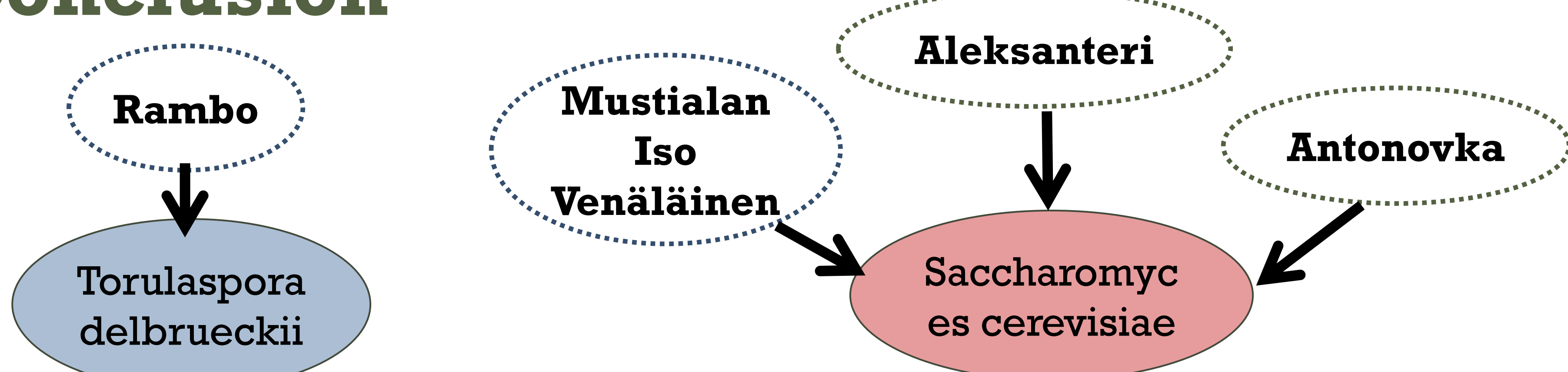
## Materials and Methods



## Result and Discussion



## Conclusion



## References

- Volatile Compound Resources
- Material & Methods
- Result & Discussion