1. Record Nr. UNINA9910154261503321

Autore	Haydn Franz Joseph, eauthor
Titolo	Piano trios . Volume 3 Nos. 13-17 : complete in four volumes : score / / Franz Joseph Haydn
Pubbl/distr/stampa	[Los Angeles, California] : , : Kalmus, , [1985] ©[1985]
ISBN	1-4574-8739-X
Descrizione fisica	1 online resource (142 pages) : illustrations
Collana	A Kalmus Classic Edition
Disciplina	786.3
Soggetti	Piano music Piano trios
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia

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Autore	Morata Antonio
Titolo	Enological Repercussions of Non-Saccharomyces Species / Antonio Morata
Pubbl/distr/stampa	MDPI - Multidisciplinary Digital Publishing Institute, 2019 Basel, Switzerland : , : MDPI, , 2019
ISBN	9783039215591 3039215590
Descrizione fisica	1 electronic resource (218 p.)
Soggetti	Biology, life sciences
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Sommario/riassunto	From the beginning of this century, non-Saccharomyces yeasts have taken increased relevance in wine processing. Several biotechnological companies now produce non-Saccharomyces yeasts at an industrial level to improve aroma or flavor, stabilize wine, produce biological acidification, or conversely metabolize malic acid. Species like Torulaspora delbrueckii, Metschnikowia pulcherrima, Kloeckera apiculata, Lachancea thermotolerans, Schizosaccharomyces pombe, and several others are common due to the technological applications they have in sensory quality but also in wine ageing and stabilization. Moreover, spoilage non-Saccharomyces yeasts like Brettanomyces bruxellensis, Saccharomycodes ludwigii, and Zygosacharomyces bailii are becoming important because of the alterations they are able to produce in high-quality wines. New strategies to control these defective yeasts have been developed to control them without affecting sensory quality. The knowledge of the physiology, ecology, biochemistry, and metabolomics of these yeasts can help to better use them in controlling traditional problems such as low fermentative power, excessive volatile acidity, low implantation under enological conditions, and sensibility to antimicrobial compounds like sulfites traditionally used in wine processing. This Special Issue intends to

compile current research and revised information on non-Saccharomyces yeasts with enological applications to facilitate the use and the understanding of this biotechnological tool. In 1 year this SI has globally more than 15kdownloads and produced more than 30 citations.