

Effect of lactic acid fermentation of watermelon juice on its sensory acceptability and volatile compounds

Juliana Mandha, Habtu Shumoy, Jolien Devaere, Joachim J. Schouteten, Xavier Gellynck, Ann de Winne, Athanasia O. Matemu, Katleen Raes

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Abstract

Fermentation increases food shelf-life but is characterized by changes that affect product's perception. Watermelon juice was fermented with *Lactobacillus plantarum* (WJ-LP), *L. rhamnosus* (WJ-LR), *L. casei* (WJ-LC), *L. brevis* (WJ-LB) and *Pediococcus pentosaceus* (WJ-PP). Their sensory characteristics and volatile compounds were investigated by consumers and Headspace Solid Phase Microextraction integrated with Gas Chromatography-Mass Spectrometry, respectively. WJ-PP and WJ-LB were most liked and perceived with 'watermelon-flavor', 'natural taste', 'sweet' and 'watermelon-color' while WJ-LC, WJ-LP and WJ-LR were least liked and perceived as 'sour', 'bitter', 'off-flavor', 'aftertaste' and 'intense-flavor'. Fifty-four volatiles were identified. After fermentation, alcohols, ketones, monoterpenes, acids, and furans increased while aldehydes and alkanes decreased. Lactic acid fermentation introduced 4-decanone and 2,3-butanedione in WJ-LB, WJ-LC, WJ-LP and WJ-LR, however, heptanal, 2-heptenal, 2,6-nonadienal, 2-decenal, and 2,4-decadienal in WJ-LC, heptanal, 2-hexenal, 2-heptenal, 2,6-nonadienal, 2-decenal and octanal in WJ-LR and 2,6-dimethyl-2,6-octadiene in WJ-LP disappeared. Juice sensory profiles were associated with their volatile compounds.

Keywords

Watermelon juice; Fermentation; *Lactobacillus*; Volatile profile; Consumer sensory acceptability