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Screening and evolution of volatile compounds during ripening of ‘Nebbiolo’, ‘Dolcetto’ and ‘Barbera’ (*Vitisvinifera* L.) neutral grapes by SBSE-GC/MS.

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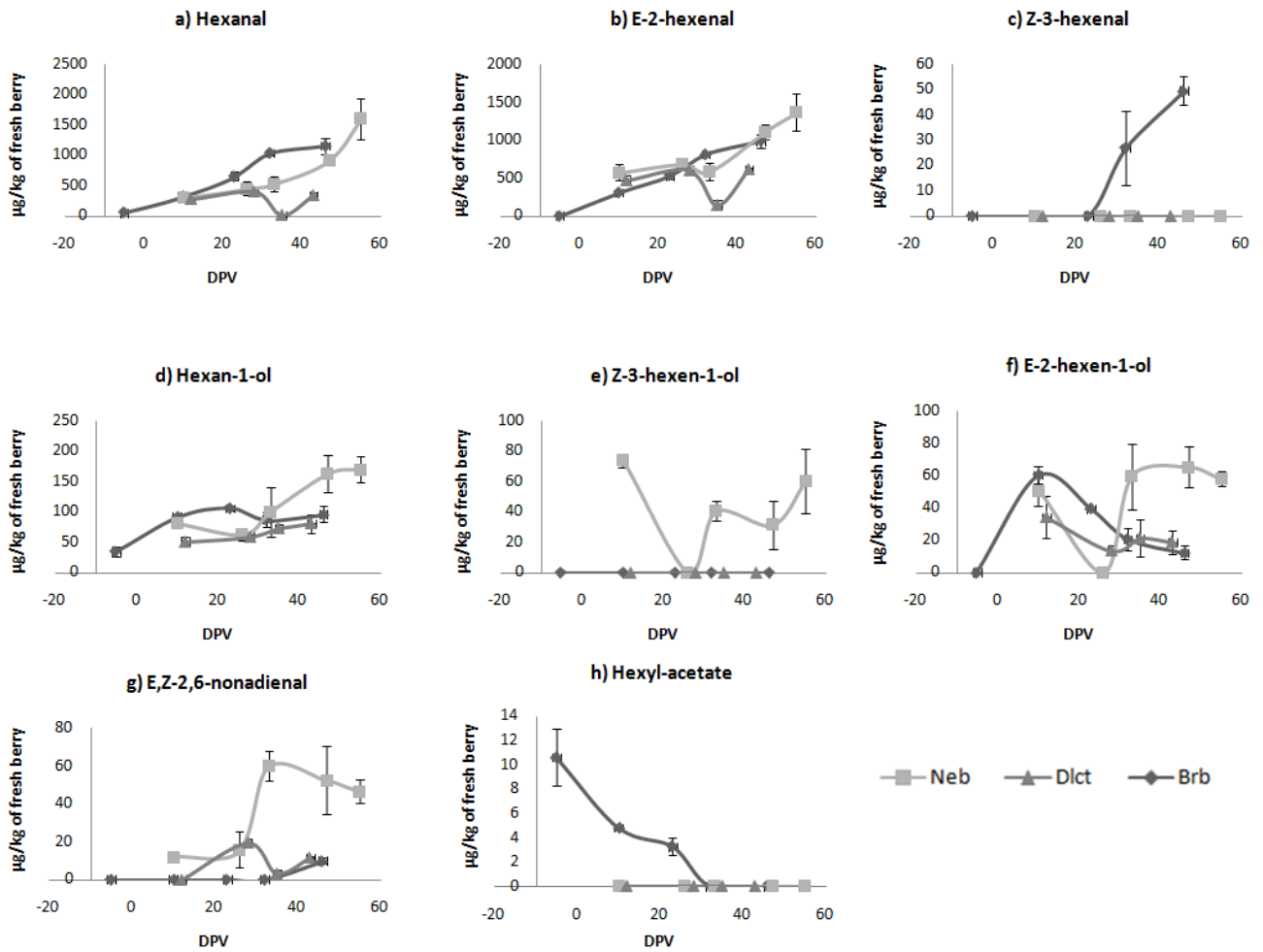


Figure 3

Concentration changes during berry development of lipid degradation derivative molecules found in Nebbiolo, Dolcetto and Barbera grape berries. (DPV = Days Post Véraison).