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A matter of chocolate aroma: What microbial communities can do on the formation of sensorial attributes in the early stages of the cocoa fermentation

This is the author's manuscript

Original Citation:

Availability:

This version is available <http://hdl.handle.net/2318/1707289> since 2019-07-22T17:00:08Z

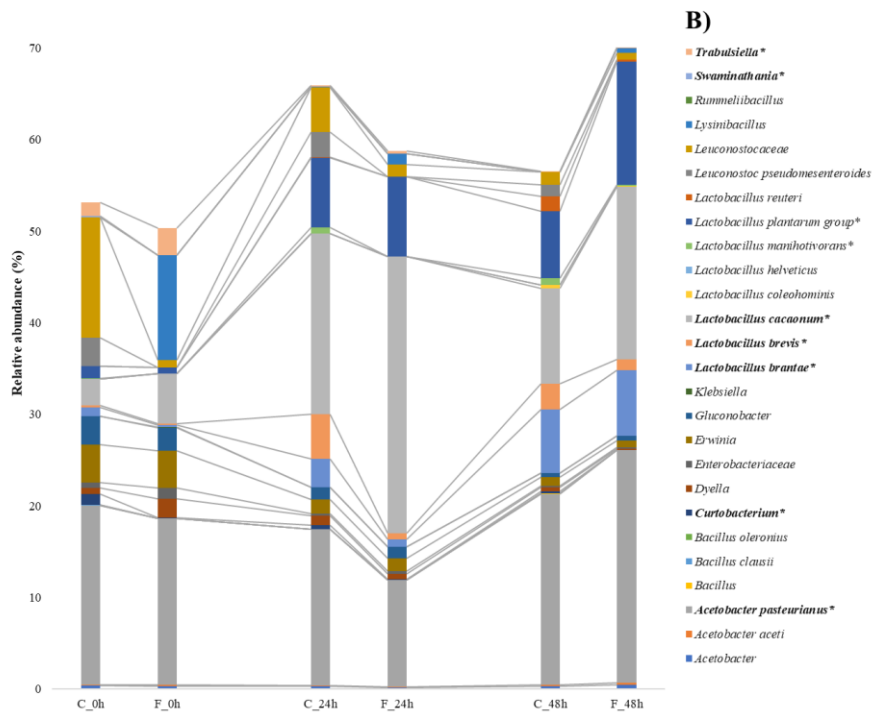
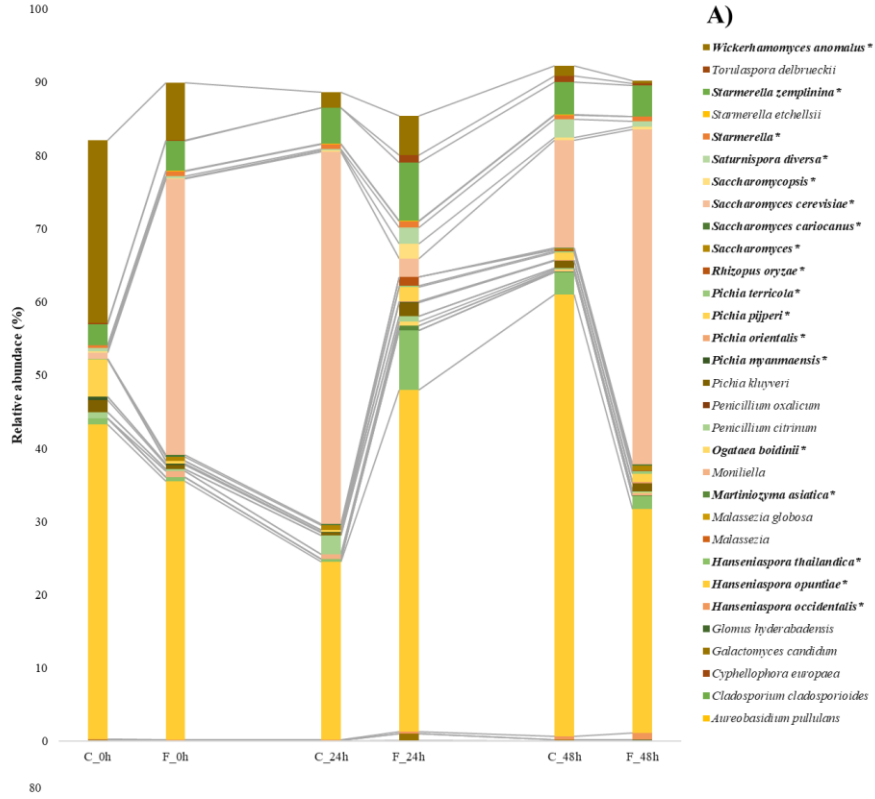
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Relative abundance of fungi (A) and bacterial (B) communities in fermented cocoa beans. Criollo (C) and Forastero (F).



Correspondence analysis factor (CA) map showing the position of the taste and aroma attributes of fermented and roasted cocoa beans obtained from two different cocoa varieties. The CA loading and scores for dimension 1 and 2 are represented based on the type of cocoa process, including roasting (blue circles) and fermentation (orange triangles). Criollo (C) and Forastero (F).

