

Title Influence of packaging on spoilage yeast population in minimally processed orange slices
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Abstract

The yeast population of minimally processed orange slices, packaged both in normal and modified atmosphere and with films of different permeabilities, was studied in order to set up the most suitable packaging conditions. Modified atmosphere resulted in a fermentative association of yeast strains, with the dominance of *Saccharomyces cerevisiae* strains. In samples packaged in normal atmosphere isolated strains have been mainly identified as *Rhodotorula* spp.