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Basque natural cider characterization: the combination of instrumental and sensory analyses - A study review

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Resume : The natural cider is a beverage produced worldwide. Several research works contributed to the general knowledge in relation to the local and the international productions of cider. Some of them report that ciders composition differs for each region, normally depending on the apple variety used and the elaboration process (Alonso-Salces et al, 2005; del Campo et al, 2005). It is demonstrated that microbiological diversity exists between ciders from different geographical areas like Asturias (Spain), France, Ireland or the Basque Country (Irastorza & Duenas, 2010). As it has extensively been done for the wine (Henick-Kling et al, 1998), an integrated characterization of a food product has to combine sensory analysis together with the microbiological, chemical and physical evaluation of it (Tuorila & Monteleone, 2009). Few studies have investigated the microbiological population of Basque cider during the fermentation process (Duenas et al, 1994; del Campo et al, 2008), but no research exists considering its sensory description, even if it has already been done for ciders from other areas like the Asturian or the French ones (Le Quere et al, 2006). As a result, there are no scientific data that combine Basque natural ciders organoleptic profile with its compositional analyses or instrumental analyses. Having such results for the Basque cider would open the way to reach a controlled quality and ease to achieve a differentiation from other products (like for instance a PDO label) by using physical, chemical, microbiological and organoleptic descriptors together. Furthermore, it would create advantages for the local tourism or for the culinary heritage by for instance, proposing pairing of ciders with dishes.

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