



Controlled fermentation of Moroccan picholine green olives by oleuropein-degrading Lactobacilli strains

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Controlled fermentation of Moroccan picholine green olives by oleuropein-degrading Lactobacilli strains

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3.3. Plant introduction

3.2. Mysocochlear analysis

3.4. Tentativ

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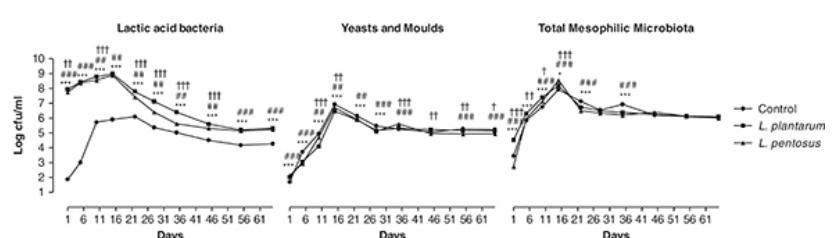
1. INTRODUCTION

TOP

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ACKNOWLEDGEMENTS

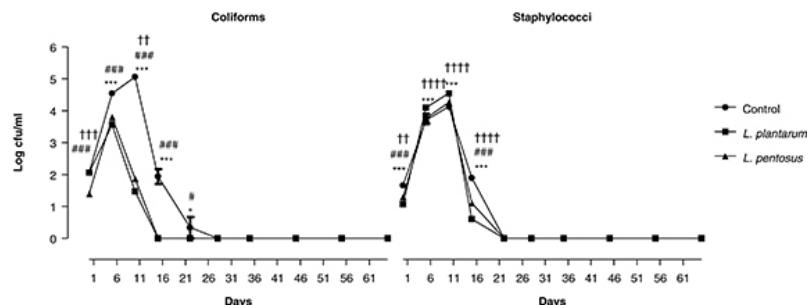
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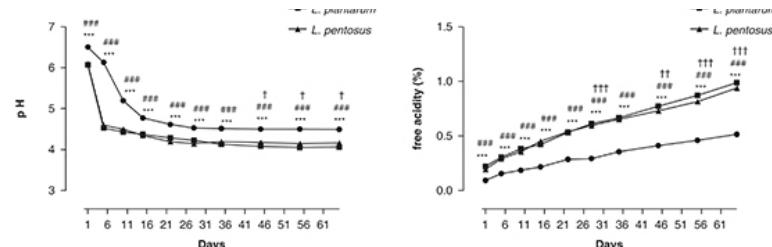
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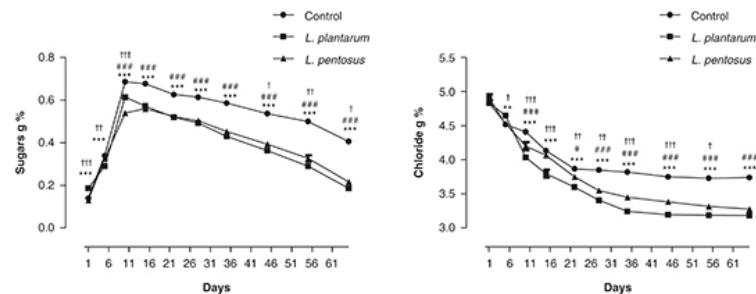




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Übung 2 Ärgerworter bzgl. Punkt- und Kommafehler
Zusammenfassung der Fehler:

Inoculated Green Olive	Days	1	5	10	15	23	38
Concentrations of Oleuropein and Hydroxytyrosol ($\text{mg} \cdot 100 \text{ mL}^{-1}$ of olive brine) ±ESM							
<i>L. plantarum</i>	Oleuropein	84.9 ^{***#} ±2.2	39.6 ^{ns} ±3.1	79.1 ^{***} ±3.5	133.3 ^{***} ±1.5	159.6 ^{***} ±1.6	169.3 ^{**#} ±1.3
		175					

Inoculated Green Olive	Days	1	5	10	15	23	38
		Concentrations of Oleuropein and Hydroxytyrosol ($\text{mg} \cdot 100 \text{ mL}^{-1}$ of olive brine) ±ESM					
<i>L. pentosus</i> S100	Oleuropein	72.7 ^{†††} ±0.7	42.8±0.1	57.9±0.6	106.1±0.6	149±0.3	176.6 ^{†††} ±0.3
Un-inoculated olive	Oleuropein	94±0.4	nd	nd	nd	nd	193±0.2
<i>L. plantarum</i> 175	Hydroxytyrosol	11.1 ^{NSNS} ±0.9	64.5 ^{NS} ±1.9	94.7 ^{***} ±7	122.2 ^{NS} ±3.5	132.9 [*] ±3.1	154.2 ^{NS###} ±2.5
<i>L. pentosus</i> S100	Hydroxytyrosol	10.8 ^{NS} ±0.1	69.9 ±0.6	118±0.7	128.6±0.8	142.7±1.3	160.6 ^{†††} ±0.3
Un-inoculated olive	Hydroxytyrosol	3±0.2	nd	nd	nd	nd	42±0.4

^{*}Values (*L. plantarum* 175 vs *L. pentosus* S100), [#]Values (*L. plantarum* 175 vs Control), [†]Values (*L. pentosus* S100 vs Control).

^{*, #, †}Values differ significantly ($p < 0.05$).

**, #, ††Values differ significantly ($p < 0.01$).

***, ***, †††Values differ significantly ($p < 0.001$).

^{ns}Values not significant at ($p < 0.05$).

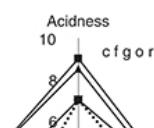
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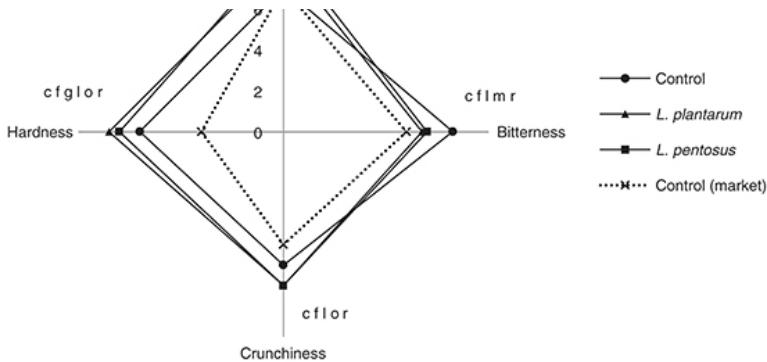
Gpn nif k*1* bzbqjufifsi foibupo tqpdftt-1 if bddvn vnbijpo pgpfv spqfj t² tpdnbfufo cspft fydfef tjt lefbshbujpobif Uif jftvnh bzcf fqyqbfkz*2* hif hfsboe tpoujpvpt leigjt po pgpfv spqfj t² zcbtn ptj kpn blyf fifti tp lif t² bspf lpo (efn jspfwk*B122*)³ x i jif t² hif stibo jt kpefhsbebujpobif MBC tsb*3* jbe jibufe k*2* hif bspfjpvpt tpdsftf pgli zespuzspptmif kif kcsbf lfof dff-1 if lif zespuzspptmifpoufot jdsbf fe gpn 22/22/21 h if qfs211 in M pgcsbf if jbjm*4* tp 265 B2/27/1 in h qfs211 in mpgcsbf lbt kohmfodpoufujpobif kif poubf poe lbgfis49 lebzt pg dmwsx*5* x jif M/qbousbn T286 boe M/qfopvtvT211-kstqdfuifzr x i jif fwo pgdnbfufo pmyft tipx fe bo jdsbf pgl zespuzspptmifgpn A in h qfs211 in M pgcsbf if jbjm*5* p53 in h qfs211 in h M pgcsbf lbgfis49 lebzt pgfjnf foibupo Uif jfif pgfjufpgfjnf poubf poe lbgfis49 lebzt pgdmwsx*6* x jif M/qbousbn T286 boe M/qfopvtvT211-1x ifs ifstqdfuifzr pgfj27: A in h qfs211 in M pgcsbf boe 28/77 in h qfs211 in mpgcsbf-1 x i jif vo jpdnbfufo pmyft tipx fe 2:4 h if pgpfv spqfj kfs211 h mpgcsbf /Uif li hif sbofot pgli zespuzspptmifpvoe tif f jpdnbfufo pmyft kcsbf jif M/qbousbn T286 boe M/qfopvtvT211 x i jif x ifs ifstqdfuifzrpgfj265B in h qfs211 in M boe27/1 in h qfs211 in mpgcsbf lbt kohmfodpoufujpobif kif poubf poe lbgfis49 lebzt pgdmwsx*7* qbsfe tp kibucpufje fe tif fwo pgdnbfufo pmyft p53 in h qfs211 in M *kpsols1 tif kif pgpfv spqfjpmif lbgfis49 lebzt pgdmwsx*8* tif tibaf*8* ifstvmt jpejibuf nif kpttjmf lvtf lbgfifftf IMBC lbtibif-1 jbtufbe pgli fn jibat-1 hif kif jchpjhifm ef c jufspfj pgfhsffo pmyft/

4/5/Ufbuujwf Ifybn jpbujo pgtfotpsz libsdudsfstujjt [UPO](#)
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fgfdyfvoftt pglif MBC tibusftufc tþfboupmhlf bblwsmgfn foibujp hsdftt/
Uif kmbufstapjdhf tþ levf h bjurz h pf fht lgspedvph h jppshojo n t-þdvejoh kpmgs t-kfsn foibujwf lzbftut hboe li fufsp gfsn foibujwf MBC
Bfifidpvf fubuyg8111* Uif xfp h wmfpgkpbu pfdsfodf pbjcbfe tþ pdvlnrbe pxfyt h bz fcfygbpf e cfif lsbqje fghj pbjbo pgthmgs t-boe
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lsohfo filer-ribalibshf hboe li zepoh fo fravfet*! Nst jin fubuyg8116-Sft fubuyg123*

Bmtuf i gbo fngul fn cft lgofasse hif htutf ipgutif tippdvnbufe lnyjwft bft ihppe kgbcbz jizq lgvpedat hibz hif vwo pppdvnbufe -n bslfupmyft / 10 pppgept bz fsf lefufufife kz gbo fngul tp boz pgblif tbm qftf bgfns foufe pnyjft / lpx fwstse jpsf sounfwnft pgfhlif pui fslt fotsz bngvjuft bz fsf swfbmfe / C jufsodft -bdje jilutb -lbaesoftf boe ksvodi jpf ft bohmazft bz fsf itjo jbdouz lppdvnbiupo afqfoefou / Uif pof bz bz BOPWB lebub bz ji Uvlfzbf kptutuf hwfwbmfe tjo jbdoule jgsfodft bfux ffo hif lpooupmboe lppdvnbiufe pnyjft x ji M/gbobiabm RT286 boe M/qfopvtvft II21/J hifis nifwif bgfbs jilutb -lbaesoftf boe ksvodi jpf ft hibz hif lpslfnlun qft lpooupm* x bz fsf pcpbjfe tp ksfn foufe pnyjft Q jfysf 6/ * Gvai fan psf -hif k jufsodft tpcbjfe bz hif lppdvnbiufe pnyjft bz hif lpx fshibz hif lpslfnlun qft jfysf 6/ 10 p tjo jbdoule jgsfodft tp k jufsodft psdviad pftt bz fsf pcpbjfe cfux fo hif lppdvnbiufe pnyjft x ji M/gbobiabm RT286 psM/qfopvtvft II21-kvnt tjo jbdoule jgsfodft !q=1/16! * jbdje jilutb boe libesoftf bz fsf pctfsfwe / Tjo jbdoule jgsfodft !q=1/12! * bz fsf pctfsfwe cfux ffo hif lppdvnbiufe !M/gbobiabm RT286 psM/qfopvtvft II21! * boe vwo lppdvnbiufe pnyjft !dpoupmfslpoupmn bslfut/ Uif bdeje jilutb -ksvodi jpf tt boe libesoftf bz hif tjo jbdoule jilisjy hif lppdvnbiufe pnyjft hibz hif lpslfnlun tjo jbdoule ipx fshibz vwo lppdvnbiufe pnyjft lpooupmboe hif jifshibz hif hif bslfutbn qft lpooupm* x bz jifl bz bt lef c jufsfe kif fn jfomz kz tpe jn tiszpyjef / Uif ppx k jufsibutbz bgqsfslfufe cz tifl fbo fngul tp lppdvnbiufe pnyjftt bz ifl levf li fhi jifl fbo fngul phbmdbje jifl wphsfhif lft svbmc jufsodft / Uif boejpfe jilutb hif ffgfdjuflofott pgfhlif ptfvqsfj ppruzjif MBC kubj tftufc tp pnyjft lef c jufsph -kvbubz hpx fshibz hibz hif hifn jfomz c jufsph qsdftt / Tjo jbdoule jgsfodft tp libesoftf boe ksvodi jpf ft bz fsf pctfsfwe cfux ffo vwo lppdvnbiufe pnyjft !dpoupmboe hif hif in bslfutbn qft lpooupm* -levf in bjaz tp hif hpx trvbjaz pgfhlif pnyjft lef c jufsph / O p tjo jbdoule jgsfodft tp bdeje jilutb bt pcpbjfe cfux ffo hif lpooupmboe hif jifl hif k jifl fnyqjibz ce kif hifn jfomz jde bpdoubo pgfhlif p nyjft / Uif tftvmt tp bddpseobf bz ji hifn pgf / Uifbypewf pboe lpx lpuif -B126 -x tp lsfdfouf sfcapfe hif lptt jifm jif qswfn foubj tft fotspmboe louvisjohndib bsdusfsljijt pgfhlif ksbm qgvpedat zt jifh ptfvqsfj ppruzjif tjt pgfhlif M/gbobiabm hspvg bz kpuif lef c jufsph boe tifl fobipjz bhfot/





4. CONCLUSIONS

Uif lsfvtnt lcpubjfe itipx fe hif lcfusflsqfapn bodf lpgMBC ltubjt ntfe jf hif qfyqsfh fous! M/lqfbobsm IT286 lboe M/lqfpvptf IT211+jb dpoqpmphif hif btbvshmgfn fobujo kpdpftt bgN ppdkbo Qjilprf hsfso prjwft-tzjif fjsj pphjhbjtne c jufspbf boef jf qswpjhif fij fzjif hrvbjzg boe Itsfotpz bbsvrfpt lpgfuh ife lqswpvdboe Isfvdjh hif tpbmstap jfhf jf dphjfodf tif lgfn foje prjwft /Wifft MBC ltubjt itipx fe hifj cjeqfbhshbujp tif lpo bmlmjsbufe Qjilprf hsfso prjwft kspf lfwipon fowbui41 lD boe 16 & DDBH-boe hif jif jpdin fbn lfbqbdjz pbtvz hif cjeqfbhshbujp lpglprvsqpfj lboe hif lgnp pbodf lpg hif f hndjif lgnf fobujo lqsdptt lfwfs hif f lpuif lqppgspfsgfn fobujo hife lqgjbjf n jspshbjuo tif lqgqmbhjpo lpgui ftf tif nifafe MBC ltubjt ft fhpvdilpopvt ltubaft lqsfif f lqewtusjmc pphjhbjnqpdfttjhbg lpgN ppdkbo Qjilprf hsfso prjwft-zebhjehif c jufspbf boef lgnf fobujo -tivne hfe lpe lfdpopn jfcfoftt bzjif qswpjhif f hrvbjzg pgfns fousf prjwft boe stfvdh bmtf wtfm rjfhf/

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Uifbvuipt bsf hsbfgmp uif DOSTU!QOS 2:03126 *uif fdpn n jt po Nojfstjbjs tpvstf Eßwfppqfn fouCfinjyñ Õboe uif Nojfstjbjsf Mjmf
2 tpsif jstvgapsy/

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