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/(\$) /LQNLQJ /DQGVFDSH (QYLURQPHQWF \$ J & H Q X G W X U B V D Q L Q V X R R G 6 X S H U H L R V E B B \$ J U R Q R F
7DSDGD GD \$MXGD /LVERD 3RUWXJDO
&H)(0\$ &HQWUH RI 3K\VLV DQG (QJLQSHHULDU FRKI \$ B Q D Q H U H G , O D W H W X D V R V 6 K R S B I U \$ R U 7 p F C
5RYLVFR 3DLV /LVERD 3RUWXJDO

&RUUHVSRQGLQJ DXWKRU 7HO LQR#LVD XCH VPERD SWRILDFDWDU

(Received 08.06.2020. Accepted 29.08.2020)

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1REOH URW ZLQH LV D VSHFLILR PWW\$KH R Q I W Z M H W Q Z R Q J U D V S B D T H G I M H H V H E H V D U I Z I Q Q H V F D C
DUH SURGXFHG LQ VSHFLILF ZLQH XJMHIURQHW DUHRXRG WIKHU ZRBE GD QZL VFRKZU UHBERQ RI +
RQH 7KH SXUSRVH RI WKH FXUUHQW FDWULYFDH ZLW QV RW \$UHR YLGH HDU BRQW HVRW O X G L V Q R D E
GHWDLOHG DQDOYLDV \$HFWKH LWYRKOYLH D G H S / F U L L E H F D O W K H S U R F H V V D E A G i n e t t y B O K S P H Q W R
VSHFLDO HPSKDVLV LV JLYHQ WR ZLQH P D N Q Q V W B R Q W G G Q V A D S R L O D D L V R B E Z O R I S W F R P S O R H [D F R
QXPEHU RI SDUDPHWHUV H J Y H B Q V S H I F S O D F L G Q W L K I R Q F D U L W D O R I F R G B D W L X R W T X H F Q H U W H Q
ERWU\WLJHG ZLQHV

5(6802

2V YLQKRV ERWULWLJDGRV UHSUHVHICQWKRPV XGRDFH D W W H R G E R D R E W S L G F R V L F D D S O R U U Q G R E D J F
Botrytis cinerea, DWUDYpV GH XP SURFHVV R GHVLJQR RV SRUS SRG M J L G R R / Q H P E U H J L (V W H W V \$ H G t I L
6DXWHUQH V H 7RND\ RULJLQiULRV GVMH)URQ dQ HP S Q R V U R L D L V H V R S H F W F L Y G R D E D O K T Y H Q N R X Q C
UHYLVWRV RV SULQFLSDLV DVSHF W I R Q K B M C E F W B Q W G J D V G R R P e d G S U F F G X L V R R I R F B I R F G I R V E R D H R G
S B U c i n e r e a H G L V F X W L G D V D V S U L Q F L S D L V F R Q D Y S I D V D o B B H Q W D X H H O K G S M F R E P O L Q D B D m R R F R P S O H [D
GH PXLWRV IDFWRUHV GHVGH ORJDLDV H P X L U Q R F I H V S H F t f R Q D L o) H J S O D F D L B Q W D Q L R G D C H H G D I
GHVWDFD D VLQJXODULGDGH GHVWH WLSR GH YLQKRV

.H\ZRUGRWU\VBtjDscinerea QREOH URW VZHHW ZLQHV
3DODYUD%RWDYLBtjDscinerea SRGULGmR QREUH YLQKRV GRFHV

,1752'8&7,21

7KH VXEFDWHJRUI\ RI ³6ZHHW ZLQHV Z
GHULYHG IURP JUDSHV' ZKHUH QRE
\$FFRUGLQJ WR WKH ,QWHUQDWL R Q F O X G H G Q L V B W S R R Q W R I Z L Q H V Z L W K
DQG :LQH 2,9 QREOH URW ZLQH M U P H Q W O F O X R G H G H V L Q W K D V X J D U V J
JHQHUDO FDWHJRUI\ RI ³6SHFLDO D L Q H W R U J 6 S H F L D O D L R H V ' J / 7 K H V H
DUH ZLQH FRPLQJ IURP IUHVK JH [F S H X W L Y H R R I R X P W S D E W L D O D O F R K R C
ZLQHV WKDW KDYH XQGJURQH FRHU JUDSH W U R H D W P D S C H W X G X U L R Q Z K L F K
RU DIWHU WKHLU SURGXFWLRQ Z Q G Z R W D H Q F I G D Q D F W X H U D L O W L G X U L Q J Y
FRPH QRW RQO\ IURP WKH JUDSH R L W P D O I E H E X W V D D L Q H G U R P R W R H Y H U U L S H
SURGXFWLRQ WHFKQLTXH XVHG R 7 K L W X I F B W L H Q J R U U R L Q F O R X E C H V U R W J U D
IORU RU ILOP ZLQHV OLTXXHU Z L D L V V Q M S D U N O H Q H I F Z L Q H V V R U W L Q J
FDUERQDWHG ZLQHV VZHHW Z L Q F H X R Z I H O K I F U H L V L G X D O X H X D E W X D O D O F I
GHULYHG IURP JUDSHV DQG LFH Z R O X P H H U V W K H Q Z L Q S P X V W Q R W E H C
7KH SRWHQWLDO DOFRKROLF VWUHQJ

7KLV LV DQ 2SHQ \$FFHVV DUWLFOH Q D W W W I L E X I W S R P R Q V \$ W W K H L E X I W P R Q I L W H Q V H
K W W S V F U Q D W R U J H R P R Z K L F I S H U P L W V X Q H V W U L F W H R Q X Q H D G L F W G L E R W S E R Y I D Q G U M H
ZRUN LV SURSHUO\ FLWHG

Botrytis cinerea (D. W. H. S. M. H. H.)
 VSHE B. F. Q. V. - D. F. M. Q.) H
 U. D. Q. \ D. V. D. W. U. D. S. M. U. S. H. Q. J. D. U. H. W. C. F.
 cinerea H. Q. D. W. D. Q. F. Q. D. W. Q. E. H. U. H.
 H. D. W. Q. Q. D. V. W. Q. D. V. D. Q. G.
 W. B. E. \ D. H. Q. R. V. K. K.
 H. I. D. W. M. D. U. H. S. H. W. Q. X. B. Q. W.
 D. W. H. S. R. D. Q. D. Q. E. H. U. V. W. Q. F. H. W. D. W.
 . H. D. W. F. W. Q. X. D. E. U. R.
 L. V. K. M. H. H. D. W. D. B. D. W. Q. E. H. U. V. F. H. D. O.

B.

F. R. R. Q. D. Q. G. W. D. S. H. E. U. X. W. B. Q. G.
 F. M. V. D. W. E. V. H. B. U. U. D. V. F. R. D. et al. H.
 V. D. E. H. Q. V. L. V. E. W. D. H.
 F. D. G. pourri plein Q. W. D. S. M. D. W. V. W. H.
 Q. Q. D. V. pourri rôti E. H. U. V. V. K. H. Q. W. W. U.
 F. Q. F. H. W. D. B. L. D. B. F. K. W.
 D. V. Q. F. K. Q. Q. X. Q. H. W. B. U. W. W. S. D. F. H.
 D. Q. Q. C. S. D. U. D. E. W. R. Q. J. Q. H. Q. H. U. G.
 D. V. V. K. Q. W. W. Q. Q. F. H. W. D. E. H. U. M. Q. W.
 Q. D. Q. W. N. X. B. F. W. Q. G. Q. W.
 Q. H. Q. N.

W.

O. D. Q. D. U. W. M. R. W. B. H. F. F. H. W. O.
 S. U. R. B. W. M. Y. T. H. O. F. H.
 H. V. W. Q. H. R. V. E. W. W. W. S. S. H. Q.
 B. Q. D. U. H. W. V. W. R. W. O. W. D. F. N.
 H. Q. N. Q. W. S. R. V. E. W. H. V.
 F. R. V. - B. Q. Q. E. H. H. B. Q. Q. Q. Q. K. K.
 W. B. H. V. H. H. U. H. Q. W. W.
 S. H. E. V. R. W. H. E. M. D. U. H. W.
 B. U. H. W. V. H. D. H. Q. W. H. W.
 cinerea Q. U. D. S. M. H. H.) Q. D. Q.
 H. Q. W. D. U. H. Q. D. Q. D. U. L. D. W.
 B. U. M. W. Q. E. W. D. R. F. K. U. H.

B.



Estádios do processo de botritização na variedade 'Semillon'. Sem infecção aparente (A), infecção ligeira (B), pourri plein (C), e pourri rôti (D) (Blanco-Ulate et al., 2015) (Foto cedida por Château la Varière, Brissac-Quincé, França).

B. cinerea et *Gluconobacter oxydans* et *Acetobacter aceti* et *Acetobacter pasteurianus* et *Acetobacter aceti* et al.

Presença de bactérias acéticas em mostos de uvas botritizadas em três vindimas consecutivas (Barbe et al., 2001)

)20208
 et al.
 pourri rôti
 et al.
 B. cinerea
 et al.
 et al.
 et al.

et al. [REDACTED]

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[REDACTED]

et al.

et al.

Saccharomyces

cerevisiae [REDACTED]

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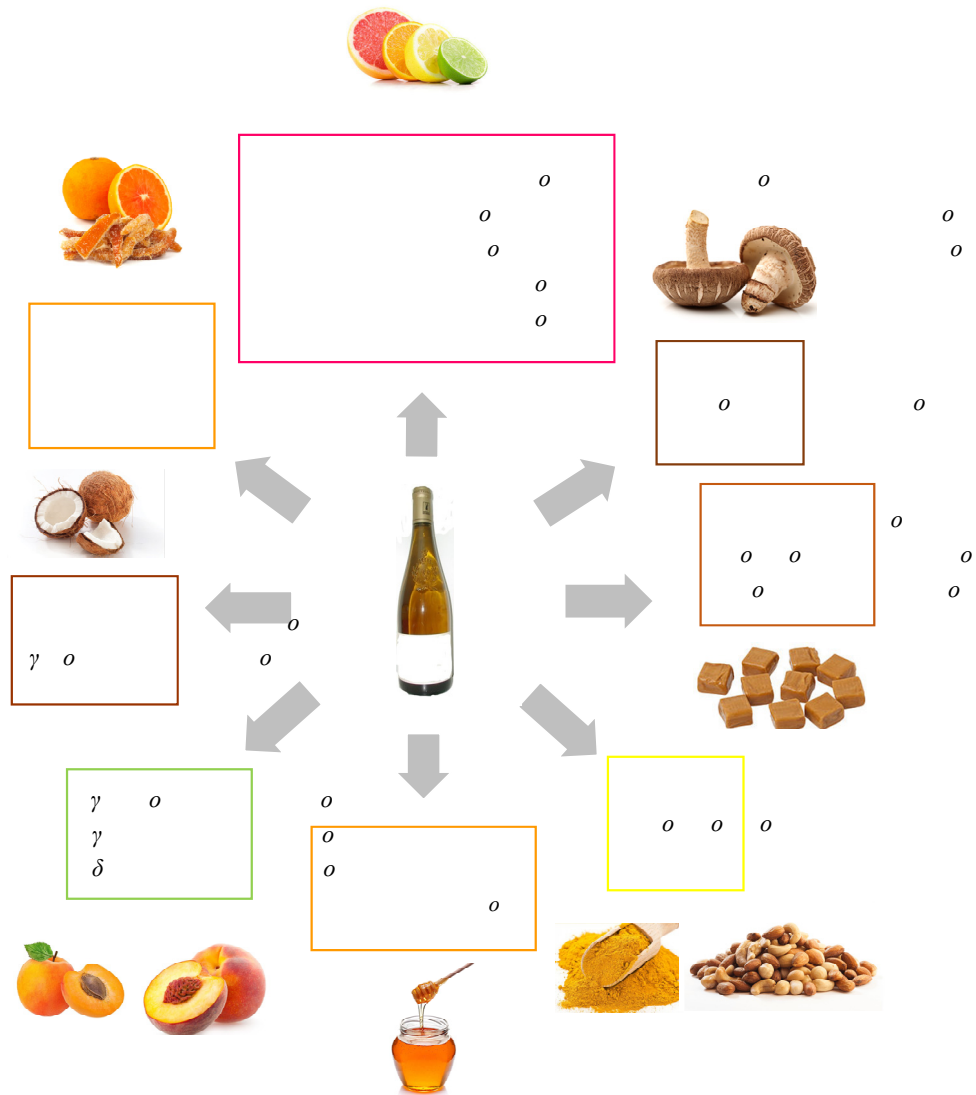
[REDACTED]

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et al. ~~IK~~
~~MEUSHER~~
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 S ~~IK~~ KH
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 et al. ~~IK~~
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 Candida spp.
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 Klyveromyces VS ~~IK~~ KH &
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~~IK~~ Candida stellata RQ
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 Saccharomyces cerevisiae ~~IK~~
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~~IK~~ Candida VS ~~IK~~ et al.
~~IK~~ Candida
 stellata ~~IK~~
~~IK~~ et al. ~~IK~~ et al.
~~IK~~
 Candida stellata VS PRVW
 Candida zemlinina VS \$
~~IK~~ Candida zemlinina
~~IK~~ Starmerella bacillaris ~~IK~~ Saccharomyces
 cerevisiae ~~IK~~
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~~IK~~ et al. ~~IK~~
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~~IK~~ et al. ~~IK~~
 Candida stellata ~~IK~~
~~IK~~ Saccharomyces cerevisiae ~~IK~~
~~IK~~ Candida stellata ~~IK~~ Candida
 zemlinina ~~IK~~
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 Torulaspora delbrueckii
~~IK~~ Torulaspora delbrueckii ~~IK~~
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~~IK~~ Saccharomyces cerevisiae
 S URYLGHG ZLQH V ZLWK ORZ 9 \$
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~~IK~~ Saccharomyces cerevisiae ~~IK~~
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~~IK~~ et al. ~~IK~~
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~~IK~~ Torulaspora delbrueckii ~~IK~~
~~IK~~ ~~IK~~ ~~IK~~ ~~IK~~
 Saccharomyces cerevisiae ~~IK~~
~~IK~~
~~IK~~ et al.



Compostos odorantes dos principais grupos de compostos do aroma encontrados nos vinhos botritizados.

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et al. ~~XXXXXXXXXX~~

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et al. ~~XXXXXXXXXX~~

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et al. 07 et al. 7RQ et al. 0 et al. 2WU
 HHUH 7RQ
 QUNRQGVH
 HRPHG
 7RQ
 OHEWQ W PMSW
 WQV 9, WHQ
 HVCWHD
 RI VWRUDJH S H UFH S WLRQ WKUH VKWVG RI QJ / et al.E
 HW BSH H VR

7B9

3MH et alE

Concentração de 3MH em vinhos obtidos a partir de uvas em diferentes estádios de infecção (Sarrazin et al., 2007b)

07W	07H	07H	0+
		PH	
		P/	
	HW		
	Pourri plein		
HPQ	Pourri rôti		
	Y pourri rôti		
	HW		
	Pourri plein		
D	Pourri rôti		
	Y pourri rôti		

07H 0 RRD
 SHHHV00 0
 HCVWH
 W/HW BSK
 W
 0 et al., WHHCV
 WSRW
 WPHG
 SRQ WWP
 HW SWPHW RW
 SWW V
 SE QV S-S F R Q M X J D W L R Q
 PHV 0 W
 HHWSHMH Q
 PHW et al.
 3KVV DMHO
 HDGE WSRW
 SHWQHWHW

HW W W W
 WCVH 0
 HW W 0+
 W et al. 7RHH SQ
 W SHWV V
 0 et al. H W W
 WCVW SHH R
 R\JH Q UH LQRFH G WH K S RWV VLV RI 0 + GP H U
 SHW 0 et al., HW
 WSRW WSRW
 W W
 RHW WWR
 RHW et al.
 3KVV
 2WU HUPSWRS 0
 WGV W SHWPHG
 HW W W

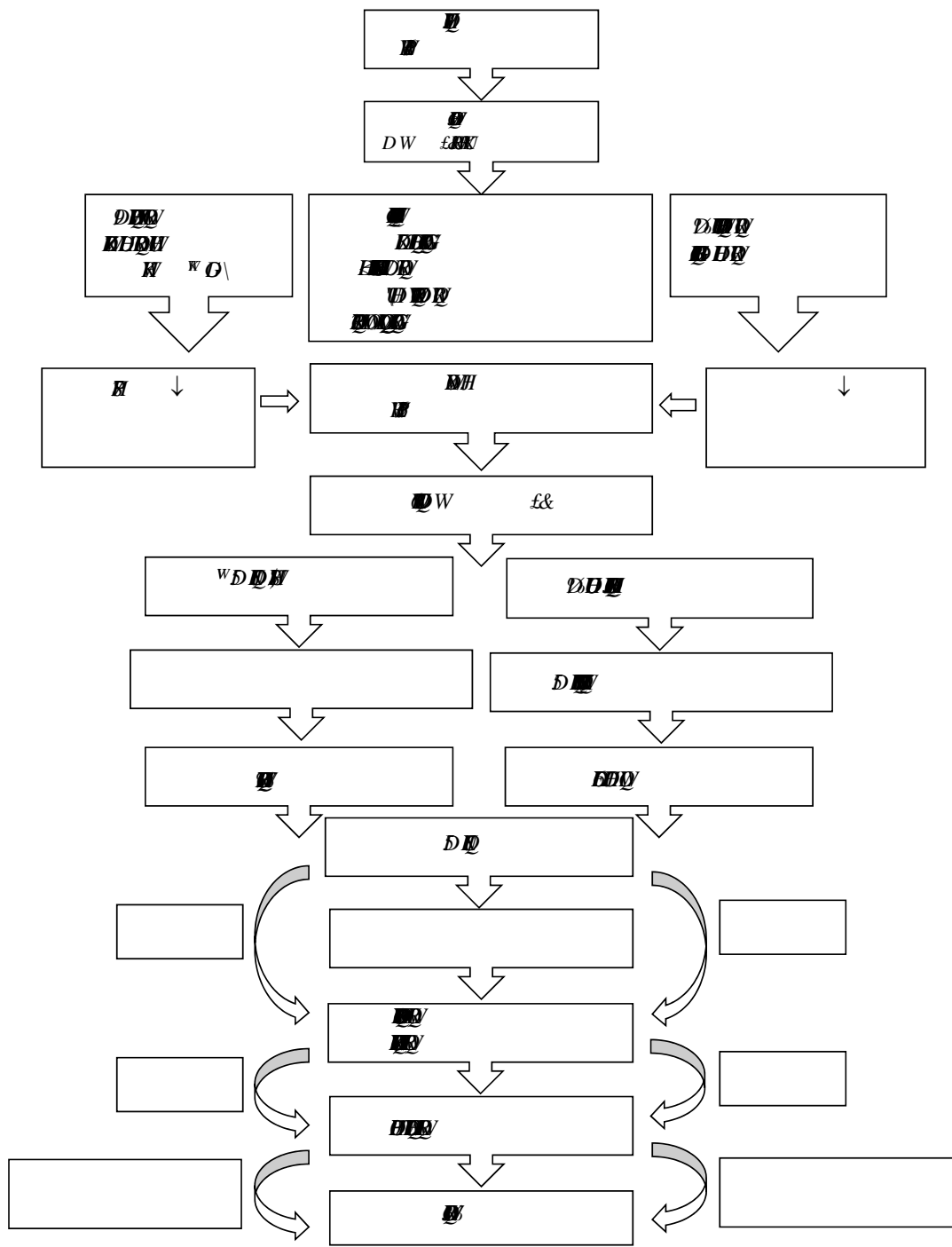


Diagrama de vinificação e envelhecimento de vinhos botritizados em barrica e em cuba.

B. cinerea

et al.

et al. et al.

et al.

et

et

et al.

et

et al.

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J. Agric. Food Chem.

et

et al.

et al.

et al.

B. cinerea et al.

B.

B.

et al.

et al.

et al.

et al.

et al.

et al.

et al.

et al.

et al.

et al.

et al.

J.

Saccharomyces cerevisiae European J. Appl. Microbiol. Biotechnol.

J. Agric. Food Chem.

et

et

J.

et

Saccharomyces J. Biosci. Bioeng.

et al.

et al.

et

et

In: VIII International Terroir Congress

EREROQHWHQ VVDGNVWPMGHROGKWH
GHJQBRK BURGKWLRO GHUVDLQV BRKULV QREBQ
ERUGHV Connaiss. Vigne Vin

BUDFRVBRROJOREBQZQH
PLFURELROJSDHLFBMVROGRQ

Q <H BRQJ : D 4D QJ
: BJDGVKFBDFDYLROVRIWHP H
LQKH LQ SRSURSRLG PWRDVP GKLOJ JUSHEHU
GESPW J. Plant Physiol.

QLO HUDR / QRFH JDRORQWHLQZQM
PDZWLPPRELDH Candida stellata FH Appl. Environ.
Microbiol.

QLO HUDR & PELOQBXRILPPRELDH Candida
stellata FDG Saccharomyces cerevisiae WRLPSURWBBW
RIZQH J. Appl. Microbiol.

QLO HUDR / WLFHWL) QIFRI JDR
SURGKWLROQWBRFLDQDBRELJURVRIWBLQH W
Candida stellata Enzyme Microb. Technol.

BFBRKQOOLPHLWLRQRI
UMHYUROWMBUSQISDRJH Botrytis cinerea J. Nat.
Prod.

BRNRQDE BHWRO
OS DWLILFWLRO RI VHDQKVVWLWVH Y
o J. Agric. Food Chem.

WRPyV (6PROQNDL / BWHLWDLRO RI RNM
ZQHEVHQIUDLORDLGV DG ELRJHL DLQXLOJLRO
HJHBRPDRJUEK Chromatographia

HUDR OSUB Q WUR OYPHLWR
OS SKWRPWB PWK IRU LQ UBWLPH
GWHPLQDLRORI BDBWLEWLQZQH Anal. Chim. Acta

LKUBORROBQMHWLHWH RI
GLPWWLFDERQWVR VWRSDRDF IHPHWDLROLOZQH Food
Microbiol.

ROJBRERKUIPWDRDVP DG JOROLF DLG
VQWMLVE Botrytis cinerea Can. J. Bot.

ROJHQIQFHHVKUHV DFBKH Botrytis
cinerea QDV HDGHRKULWELQREKXUDLQ J. Int. Sci.
Vigne Vin

KHQW O EpUBO HQH BHE
Q LILFWLRO DG SURSHWLMRI DFDHURP Botrytis
cinerea Phytochemistry

ERKGLHWFH VSDTMBEpUBO3
pJUDWLRQ HPTLTKXNDQGH Botrytis cinerea
SSDFWLRQ JDRUDWLRQ GHDLILFWLRO GH EQV LVVX GH
UDVLRVSRKUC Connaiss. Vigne Vin

& BBLRO BR RI
ZLFLBQOBWBRSDQLROHHEH

& BBLRO BR RI
ZLFLBQOBWBRSDQLROH

& BBLRO BR RI
ZLFLBQOBWBRSDQLROHHEH

& BBLRO BR RI
ZLFLBQOBWBRSDQLROH

HULLWMLPROBRYQWRBSULDLOBD PLD
*SSDRD * BHM LQ ZQHDRPFRPSRVLWLRQ
DFRUGLOJ WRERWUWLHEHUSHFQWBSUEPLQDVWBR Q
BDRQZQH Food Technol. Biotechnol.

HUHUBUHGQDQWBRVROH <
(HVVRIVNLQFRQWBDQGVHWDOJRWBHWK &
BWBDLGV DG BRPSRQGV LQ BJDGGRQOD
PXVVDQZQM Food Qual. Prefer.

HUHUBHEHBUWUG \$GURI
GLPWBQRQBRGRUQWRI WWSLFDPRPI
RLGWLBRUWZQH J. Agric. Food Chem.

RKQLHDLBUBBNQGO U
GHRJXIREBRW BVXJUDRG VPSWRPVRI Botrytis
cinerea QJUBH Evol. Appl.

UDNHQDHPDQNV(LOVH
, QKELWLRQ RI RLGWLRQ RI RQ BQZVLW DRSURWHQ E
SRDFVVEVWQFHLQUBZQH Lancet

BFLDH QpGLQD% SDFWLRQ RI PWLWLVH
FDEUWLRQ WR WPLWDRX URWLQGHFPLQDLRO RI WDR
JDRORUWRVBRV DG WRWDHLGDXDLQERWUW LK
JUSHW ZQH E PEV RI QBLQUDEH UHWQDFH
VSHWURVFRresen. J. Anal. Chem.

EUEWRPHBRFRFN BRFNBRWW6
: DW HU V (- 7KH H I HfWuulR hecator SRZH
PLOGG Botrytis cinerea LQHWLRORIJUSBRQWBRRI
BRUPLOJSDRJKHMLVUBBSURWHQVLOJUSMBFQZ LQH
Aust. J. Grape Wine R.

RWJHH O UB BILFRD O HD
DRKQLGDG DFDNQWMLVLO Botrytis cinerea. Biosci.
Biotech. Bioch.,

RWJHH QpWDV I. QDDBFKW5
RQWMLVWQFHDWRUV WRJUDROLOJUSHHULH
, GHWLILFWLRO RI VRPHRDFV LQKELWURV Botrytis cinerea
VWLBHRLGDH Phytochemistry

ROJHO IRJBRR ROJBUHUR &
QFRBQDGDHVRUGHFULSWLRQ I
VWZQREWDQHEWQBHLQJSURFHEMRIUDVLQLOJ
ERWUWLWLRQDGIRUWLILFDRK Chem.

MyV BV.LVV BGEGRFQJ H
LQELRJHLFLQHRQWWRIRNMJUSMZQHDGSKQH H
J. Food Sci.

BW + BRRI SWRVWLBQH LQ GHQDGLVH
UMLVWQFAn. Rev. Phytopathol.

BNVRQDLQFLQFH SULQFLSHQDSSDFWLRQV
SDHLFBHVMQDJWRQ

QJOBGHLBZQJ. BHH
& ROJ QOVBUWH5LOJKUQ \$WD
DRRQ BR QFH FRRSUHWLH
DWLEWRI UMHYUROQWBD BURGKW GHLB IURP JUSH
Science

RKSDRQRFQH6EpUBO 3
RBLROIBWLFDLGEBWHLQLOJHHPHWDLRODQGVWRUBI
ZQH Appl. Environ. Microbiol.

.DRH 2 Botrytis cinerea RVWSBRJH LQWHDWLRQV
In: 10th International Botrytis symposium: DLQJH

B O WFLHFRRI JUSBQH QWRP DG
SKLRQSDHLFBHVMROGRQ

		Chaetomium		DOV ROR FRO ROR		Q
globosum	Botrytis cinerea			SHEE Botrytis		Appl. Environ.
EOXJD	Phormidium tenue	Chem.		Microbiol.		
Pharm. Bull.				ROR ROR & FRO		
				ERFRWSLN		
.LV -6V.LV \$3RW	HBRI RLDRI RNM	L		RE -3E 5	QORJED FRLW	S
\$FRI QID DE QIRW ENK				FEE3VVRGO		
SIREPDIOLFKPBIK	J. Agric. Food Chem.					
.LEEK	RORJRIPEERIDP	V		HLB RF SRVFD	6DWRD	
RORJRIPEERIDP				RPEVROR	3RORHO%	
IRKHE6 EpQ3 BTM				R) ROR QEOHW	Botrytis cinerea	I
REVRORHSREORHPERERORJLMOED		RQ		RESRVRF RORORPH	Vitis Vinifera / FRO	Front. Plant Sci.
HOQ	Connaiss. Vigne Vin			JRH		
QWI QI QID &				Q. ROR FRI RORJED SBBH S		
ORORF RV RVH		/		QOR		
HVRIVDEH OIRPHQVE				QOR		
ORORQEOHWRSPY	J. Agric. Food Chem.					
RORODOR	V L (=DS S DUR O L *			3KRO %6H*	3RORJEW	
3RVVSRRI	Botrytis cinerea			SROR	Connaiss. Vigne Vin	
RPROG	QFRORWSREOH			3KRO%KORHIDW		HV
RSH	J. Appl. Microbiol.			VEDOROROR		DH
ROOROROR		*		W	Connaiss. Vigne Vin	
6ER%ORISRSV		RI		3KRO%HO RORORH		
QEOHRS	Food Chem			OROR	HRSISIQ	Botrytis
RVORORORPER QOH				cinerea	QEOH	Can. J. Bot.
3ROESHIE PR	OHROR	Vitis				
Vinifera Q	Botrytis cinerea			3 XUF KDV H ,) + 7KHUR Q - -		7KH DF XWH W
HRSPSH	Postharvest Biol. Tec			FRO	Food Chem. Toxicol.	
Q ROR	In: Advances in Food and			H QD6 SSH Q RLVRI		
Nutrition Research, Volume 63	QNVRC H			JOROR		J. Org. o
FEE3VVRGO				Chem.		
QI RW RPSEOR VRPH				ORORFBORVDRER RIOR RU		Q
RORJEDSESRRI	Candida stellata Candida			66ROORFROD	Candida zemplinina FQ	
zemplinina Saccharomyces uvarum	Saccharomyces cerevisiae			OROR	Saccharomyces cerevisiae QH	
Food Microbiol				OR	Appl. Environ. Microbiol.	
ORSEKO QH	QH			RLSR%ROR OFRO		
IRSR	Botrytis cinerea			SRORIRPROROR		Am. J. Enol. Vitic.
ORRI VV RORSESH	J. Agr. Food Chem.					
Chem.				ROE \$ QI RORORH		
OROROROR		K		ROR ROR ROROR		
OHRPEOROR ROR ROR LVX QD				REH		
ERVVOROR	J. Int. Sci. Vigne Vin			Ep QOROROROR		H
				Q	Bull. OEPP	
OR , NERORPH				Ep QOROROR		
OROROROR		RQ		ORRN RI ROR ROROROR		
OROROR		RI		OR	Q ROROR	
ORORIRPROROR	Agric. Biol. Chem			OR		
OROR Ep Q				Ep QOR ORH ROROR		
ORRI RFROR	Int. J. Food.			ERRN RI ROR ROROROR		
Microbiol., □ □				OR	Q ROROR	
OR		□		OR		
OR		□				
OR	Acta Aliment.			SR O O H / R OR O R V Q 6H5		
NOyVe. RORPRRI ROROR				RE ROROR		
FRPROROROROR IR ROR				OROROROROROR		O
OROROROROR	Anal. Chim. Acta			FRPROROROROROROR		Anal.
				Chim. Acta		

Vitis				
IKKQBOIGDYLRO	I			
JSMKFH SJDVYKRFDRQVDF DLG E	Botrytis			
cinerea DFDQFBWHLRQIKXWDGL				
IKVYKQDRQVDFDLG	J. Food Sci.			
IKKGLDNY BWHLRQ	RI			
PFPRPSRV RI RWVLFH ZH LQRI JSH				
RWVLYLRQFood Chem.				
IKKRPLODNYRW (
IKGLTEREX LPSDW RI RYLVKRO RQVH				
BPDR RQ RWVLFH VY ZH ,GVLILFVLRQO				
TVLILFVLRQIKVRRQ	J. Agric. Food Chem.			
IKKHM VDRGHYQ DTRGH				
SREWIKLVVX GHFpSHpPLQW DTRQ				
BWpLVVLRQHRPSRVpVFpVWpWGHKHH	In: Grand			
Prix de L'Académie AmorimDV				
IKKROO KROQO%				
DY FOLGDLRQI WYDQRKQLGV	LRO			
PHQVP KOLGVLILFVLRQRI WGLVNGHRI				
VHQLQVH RWVLFH ZH	J. Agric. Food Chem.			
DV.LVV SH (M WERI ERJLFD				
DWLHLHLISMQVRE	Chromatographia			
IKKRSFO	IKKRPNS			
IKKQFBKH				
IKLFLY PLFRVBLVWHSRGKWLROIKKRP	&			
VXLDKXPHLEWYDWHBGLGLFLRQDIX	LGV			
Catal. Sci. Technol.				
IKSLFN O 6HLM LGVILFVLRQO FRPSVLFH				
PRQD SKLRQJLFDLVRI	Candida zemplaninaQ			
Candida stellata J. Basic. Microbiol.				
IKGDLV, IKFHHWV	RI			
FRHBYVLRQZWK	Candida stellata Q			
cerevisiae RQVBPID FRPSRVLWLRQRI BRQEH	Saccharomyces			
Aust. J. Grape Wine R.				
IKVDYRSRV BWVPSHQSIF3				
IKQULVLRQWKGKIKGKHWV FRQWV GQVLE	Q			
DTRGHSREWIKVHVEGKGFQFRG				
IKPVLTKPSDITQ GMRPSRVpVFpV	Rev. Oenologues			
IKK W 6WLEWp DLEIKUG	H			
VHRQFKH	Connaiss. Vigne Vin			
IKKH -BRZNFHVRKX ,6				
IKWQ DWLDRGWLRLQIZBPIDIKK				
Aust. J. Grape Wine R.,				
IKRWVLFH ZH SHH	Intl. J. Food			
Ferment. Technol.				
IKKGLDNY RPLQPSDW				
RIQVWRQVPSHVRVIVRQVQ	WLQ			
Vitis Vinifera /FVROO	IKKQSHMKFH			
Food Chem				
IKRPLQVLFQV -BRW (IKKLM				
IKHLVVRPHF GLVWLVLRQRI PHSWRQO				
IKHSWRQVWVILQD	IKVH KWVHPOHHP			
Vitis Vinifera IKKQOHLQO	J. Agr. Food Chem.			
Chem.				
IKVLEHLRQOYRPRQES				
*IKHWV RI QHW RQXW FRPSRVLWLRQ BPD				
IKSILERI BQVSRGKH EWHVQDLWLRQSH				
IKZWIKSBRWFRO	Food Chem			
IKWVQD.DRV. QONS				
IKWRI RML S+ZIKKVEVROG SHH				
IKPLFRVWVLRQVFKG	Acta Aliment.			
IKSUDRV SKV 9H				
IKVRLQIKSHLQO	Food Chem.			
IKV SRPRKH QRLQO				
IKH ORSH -BRD FVVGH				
IKQJLFDQVRSV	Botrytis cinerea GIDHLQDN			
IKQXVV.LVLFVQVWRSK	RHLVFVWHLRQID			
Food Chem	FDH			
IKVHLRQV -VLO 'DS O				
IKFRQRKH	Botrytis pseudocinereaD			
IKSWLF VSHLM FVLOJPRO LQVQV LQ				
IKVPSVZWK	Botrytis cinerea. Phytopathology,			
IKR-IPRPSRVQ				
IKFVHVVWLFV RI QHW ZH RI BRQSH				
IKVILFLVWVWHLQVH	Food Chem.			
IKVXKDM HGHVWQLO				
IKVHLVWRSKBRQFVWH				
IKHFDQVVKO				
IKVQVPCV VXSIV SD				
IKPPQVEMDNQVW LQVHSDVQ	Science			
IKLDVVRQVQVQND				
IKVIRI JPRO GLVH	Botrytis cinerea			
Pathol.	Mol. Plant			