

Development of a new assay for measuring H₂S production during alcoholic fermentation.

Application to the evaluation of the main factors impacting H₂S production by three *Saccharomyces cerevisiae* wine strains

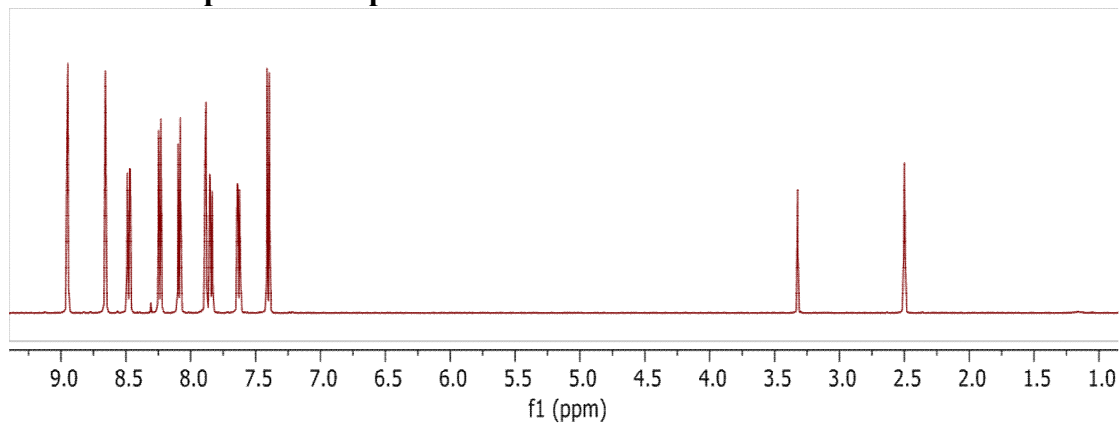
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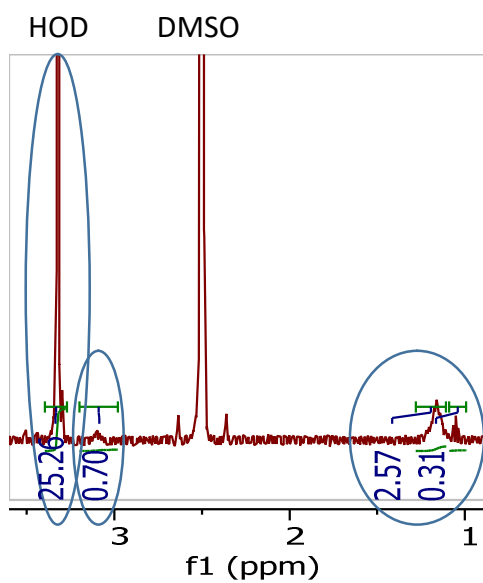
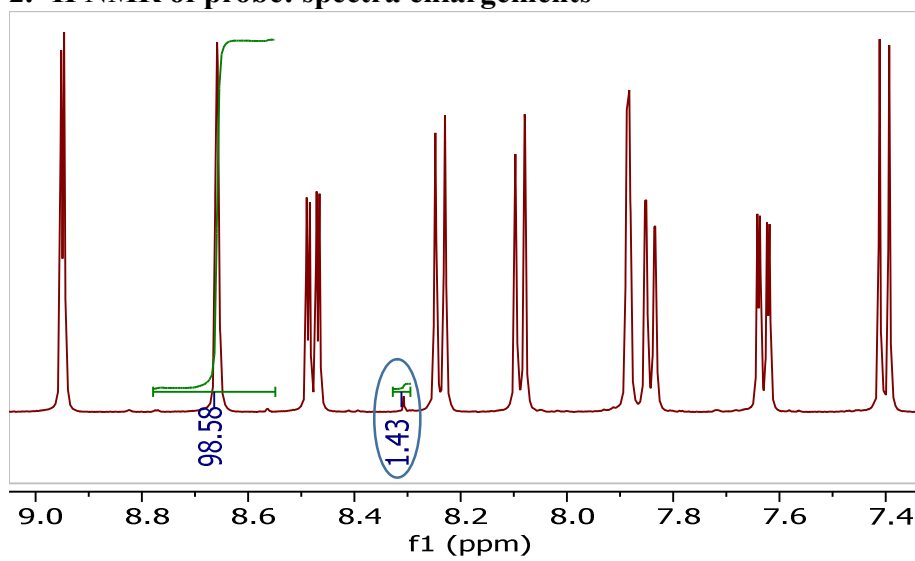
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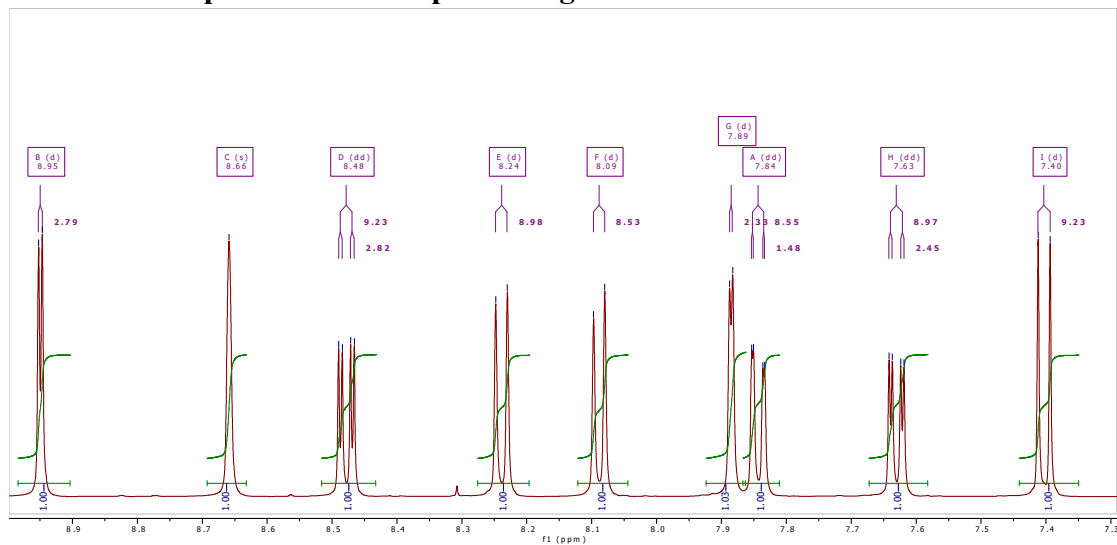
1. ^1H NMR of probe: full spectra



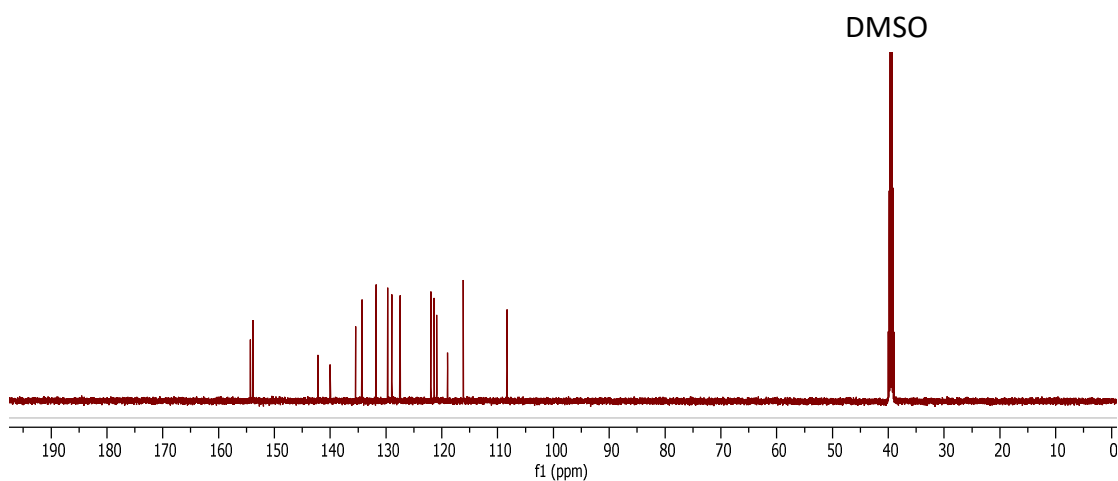
2. ^1H NMR of probe: spectra enlargements



3. ^1H NMR of probe: aromatic proton region



4. ^{13}C NMR of probe: full spectra



5. ^{13}C NMR of probe: spectrum region of carbon chemical shifts

