

***Lactobacillus pentosus* DSM 16366 starter added
to brine as freeze-dried and as culture in the nutritive media
for Spanish style green olive production**

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RESUMEN

Utilización de inóculo de *Lactobacillus pentosus* DSM 16366 liofilizado y en suspensión en caldo nutritivo para producción de aceitunas verdes estilo sevillano.

En este trabajo se empleo el inóculo *Lactobacillus pentosus* DSM 16366 liofilizado y en caldo nutritivo para preparación de aceitunas "Azeiteira" tipo verde, estilo sevillano. En las salmueras inoculadas se observó una acidificación más rápida y reducción del periodo de supervivencia de las *Enterobacteriaceae*, especialmente cuando se aplicó el inóculo en caldo nutritivo.

PALABRAS CLAVE: Aceitunas – Fermentación – Inóculo – *Lactobacillus pentosus* – *Olea europaea*.

SUMMARY

***Lactobacillus pentosus* DSM 16366 starter added to brine as freeze-dried and as starter culture in the nutritive media for Spanish style green olive production.**

Lactobacillus pentosus DSM 16366, a strain originally isolated from olive fermentation, was used as a starter culture for "Azeiteira" the preparation of Spanish style green olives. Inoculum was added to the fermentors as a freeze-dried starter culture or as a culture in the nutritive media. Lactic acid fermentation induction produced a more rapid acidification of brines and reduced the survival period of *Enterobacteriaceae* compared with the uninoculated process. The best results were obtained using the nutritive media as a culture carrier rather than the freeze-dried starter.

KEY-WORDS: Fermentation – *Lactobacillus pentosus* – *Olea europaea* – Olives – Starter culture.