



INVESTIGATING THE POTENTIAL OF MARLOO VARIETY FOR SPONTANEOUS CABBAGE FERMENTATION

Anita Milić, Aleksandra Tepić Horecki, Milana Vujičić, Ivana Petrović, Zdravko Šumić

Faculty of Technology Novi Sad, University of Novi Sad, Bulevar Cara Lazara 1, 21000 Novi Sad, Serbia

e-mail: anitavakula@gmail.com

ABSTRACT

This study explores the suitability of the Marloo cabbage variety for spontaneous fermentation within industrial settings. The primary aim is to closely examine the entire fermentation process, beginning with the characterization of the Marloo cabbage variety and proceeding to carefully monitor the fermentation process. Essential input parameters such as fermentation temperature, quantity of added salt, and potassium sorbate are thoroughly assessed, alongside output parameters including dry matter, total acidity, salt content, sugar content, and potassium sorbate content. Through thorough analysis, it is evident that the Marloo variety exhibits high suitability for spontaneous cabbage fermentation. The findings of this research hold significant implications for industrial-scale fermentation practices, offering insights into optimizing fermentation conditions to enhance efficiency and product quality. This study contributes to the understanding of spontaneous fermentation processes and highlights the potential of the Marloo variety as a promising potential for industrial fermentation applications.

Keywords: Marloo variety, cabbage fermentation, industrial application

Acknowledgements: Ministry of Science, Technological Development and Innovation of the Republic of Serbia (451-03-66/2024-03/ 200134 and 451-03-65/2024-03/ 200134)