



UNIVERSITÀ DI PARMA

ARCHIVIO DELLA RICERCA

University of Parma Research Repository

Can the development and autolysis of lactic acid bacteria influence the cheese volatile fraction? The case of Grana Padano

This is a pre print version of the following article:

Original

Can the development and autolysis of lactic acid bacteria influence the cheese volatile fraction? The case of Grana Padano / Lazzi, Camilla; Povolo, Milena; Locci, Francesco; Bernini, Valentina; Neviani, Erasmo; Gatti, Monica. - In: INTERNATIONAL JOURNAL OF FOOD MICROBIOLOGY. - ISSN 0168-1605. - 233:(2016), pp. 20-28. [10.1016/j.ijfoodmicro.2016.06.009]

Availability:

This version is available at: 11381/2807452 since: 2021-10-27T12:41:31Z

Publisher:

Elsevier B.V.

Published

DOI:10.1016/j.ijfoodmicro.2016.06.009

Terms of use:

openAccess

Anyone can freely access the full text of works made available as "Open Access". Works made available

Publisher copyright

(Article begins on next page)

1
2
3
4
5
6
7
8
9
10
11
12
13
14
15
16
17
18
19
20
21

Can the development and autolysis of lactic acid bacteria influence the cheese volatile fraction?

The case of Grana Padano

Camilla Lazzi^{1*}, Milena Povoletto², Francesco Locci², Valentina Bernini¹, Erasmo Neviani¹, Monica Gatti^{1,3*}

¹*Dipartimento di Scienze degli Alimenti, Università degli Studi di Parma, Parco Area delle Scienze, 48/A - 43124 Parma;*

²*Consiglio per la Ricerca e la sperimentazione in Agricoltura, Centro di Ricerca per le Produzioni Foraggere e Lattiero-Casearie, via A. Lombardo, 11 - 26900 Lodi*

³*Multidisciplinary Interdepartmental Dairy Center - MILC, University of Parma, Parma, Italy*

**Corresponding author:*

Camilla Lazzi, Dipartimento di Scienze degli Alimenti, Università degli Studi di Parma, Parco Area delle Scienze, 49/A- 43124 Parma (Italy). email: camilla.lazzi@unipr.it. phone:+39 0521906530

Monica Gatti, Dipartimento di Scienze degli Alimenti, Università degli Studi di Parma, Parco Area delle Scienze, 49/A- 43124 Parma (Italy). email: monica.gatti@unipr.it. phone:+39 0521906529

22

23

24 **Abstract**

25 In this study, the relationship between the dynamics of the growth and lysis of lactic acid bacteria in
26 Grana Padano cheese and the formation of the volatile flavor compounds during cheese ripening was
27 investigated. The microbial dynamics of Grana Padano cheeses that were produced in two different
28 dairies were followed during ripening. The total and cultivable lactic microflora, community
29 composition as determined by length heterogeneity-PCR (LH-PCR), and extent of bacterial lysis
30 using an intracellular enzymatic activity assay were compared among cheeses after 2, 6 and 13
31 months of ripening in two dairies.

32 The evolution of whole and lysed microbiota was different between the two dairies. In dairy 2, the
33 number of total cells was higher than that in dairy 1 in all samples, and the number of cells that lysed
34 during ripening was lower. In addition, at the beginning of ripening (2 months), the community
35 structure of the cheese from dairy 2 was more complex and was composed of starter lactic acid
36 bacteria (*L. helveticus* and *L. delbrueckii*) and NSLAB, possibly arising from raw milk, including *L.*
37 *rhamnosus/L. casei* and *Pediococcus acidilactici*. On the other hand, the cheese from dairy 1 that
38 ripened for 2 months was mainly composed of the SLAB *L. helveticus* and *L. delbrueckii*. An
39 evaluation of the free-DNA fraction through LH-PCR identified those species that had a high degree
40 of lysis. Data on the dynamics of bacterial growth and lysis were evaluated with respect to the volatile
41 profile and the organic acid content of the two cheeses after 13 months of ripening, producing very
42 different results. Cheese from dairy 1 showed a higher content of free fatty acids, particularly those
43 deriving from milk fat lipolysis, benzaldehyde and organic acids, such as pGlu and citric. In contrast,
44 cheese from dairy 2 had a greater amount of ketones, alcohols, hydrocarbons, acetic acid and
45 propionic acid. Based on these results, we can conclude that in the first cheese, the intracellular
46 enzymes that were released from lysis were mainly involved in aroma formation, whereas in the

47 second cheese, the greater complexity of volatile compounds may be associated with its more
48 complex microbial composition caused from SLAB lysis and NSLAB (mainly *L. rhamnosus/L. casei*)
49 growth during ripening.

50 **Keywords**

51 lactic acid bacteria; autolysis; Grana Padano; cheese ripening; aroma;

52

53 **1. Introduction**

54 The microbiota of cheeses that are produced with raw milk and natural starter is very complex, and
55 its composition is crucial for the development of the unique sensory characteristic of each traditional
56 cheese variety. Moreover, if the cheese is long ripened, the microbial population balance changes
57 under the influence of a continuous shift in the environmental conditions and microorganisms
58 interactions; therefore, the characteristics of a cheese also depend on the microflora dynamics
59 (Neviani et al., 2013a, 2013b).

60 The microbiota of ripened cheese are mainly composed of lactic acid bacteria (LAB) and include
61 LAB starters strains (SLAB) and adventitious LAB species, namely non-starter LAB (NSLAB). Both
62 types of bacteria play different roles in cheese-making. SLAB participate in the fermentation process,
63 fermenting lactose to produce high concentrations of lactic acid, while NSLAB do not contribute to
64 acid formation during manufacture but have been implicated in cheese maturation (Beresford et al.,
65 2001).

66 The microbial communities of Grana Padano (GP), a protected designation of origin (PDO) of Italian
67 extra-hard cheese manufactured with raw milk and natural whey culture, were recently reviewed by
68 Gatti and colleagues (Gatti et al., 2014), highlighting the dynamics of LAB during both cheese
69 making and ripening considering an increase in viable cells and their lysis.

70 Indeed, SLAB grow at the beginning of cheese manufacturing, developing mainly during curd
71 acidification. After brining and during ripening, a hostile environment (no residual lactose, pH 5.0–
72 5.3 and 4–6% salt in moisture, moisture decreasing to values of 28 to 30%) is generated, leading to a
73 gradual decline in starter viability. Some of the dying SLAB undergo autolysis, releasing intracellular
74 enzymes mostly in the early steps of ripening (Gatti et al., 2014).

75 On the other hand, NSLAB are able to grow after cheese brining, surviving the heat and acid stress
76 of the first step of cheese making and developing during maturation. Later, these bacteria begin to
77 autolyse very slowly during the final months of the long maturation, releasing enzymes throughout
78 the entire ripening process (Gatti et al., 2014).

79 Therefore, biochemical reactions of microbial origin that occur during ripening are the result of the
80 metabolism of viable LAB cells and the activity of enzymes released by the other lysed LAB. In
81 particular, the formation of flavors involves 3 major LAB metabolic pathways: i) metabolism of
82 lactate and citrate, ii) release of free fatty acids and their subsequent metabolism, and iii) proteolysis
83 and the subsequent amino acid catabolism (McSweeney and Sousa, 2000; Yvon and Rijnen, 2001).
84 Through bacterial metabolism, sapid volatile and non-volatile compounds are generated, and these
85 molecules in the correct ratios and concentrations identify the cheese flavor (McSweeney and Sousa,
86 2000; Smit 2005). The volatile fraction of Grana Padano cheese is characterized by the presence of
87 esters, ketones, aldehydes, alcohols, lactones, pyrazines and free fatty acids. The most important
88 compounds in the definition of Grana Padano cheese flavor are ethyl esters, particularly ethyl
89 butanoate and ethyl hexanoate, butanoic and hexanoic acids, and other molecules imparting fruity,
90 green, nutty and coconut notes (Boscaini et al., 2003; Frank et al., 2004; Langford et al., 2012; Moio
91 and Addeo, 1998). The balance between these molecules changes during ripening: Moio and Addeo
92 (1998) observed that during Grana Padano cheese maturation, the number of compounds that were
93 responsible for fruity and green notes decreases, whereas that of volatiles having spicy, nutty and
94 earthy notes increases.

95 A positive effect in aroma production has been observed in laboratory-scale cheese making when the
96 lysis of the selected strain used as starter was induced by the action of bacteriocin produced by
97 adjunctive *Lactococcus lactis* (Martínez-Cuesta et al 2001, de Palencia et al. 2004). Amino acid
98 conversion to desirable aroma compounds, such as benzaldehyde and volatile sulphur compounds
99 derived from methionine, has been also observed when autolytic *Lactococcus lactis* subsp. *cremoris*
100 was used to produce experimental cheese model Ch-easy (Bourdat-Deschamps et al. 2004). However,
101 to the authors' knowledge, the effect of the lysis of natural starter on aroma cheese compounds has
102 never been investigated. The aim of this study was to investigate the relationship between the
103 dynamics of the growth and lysis of LAB in Grana Padano during cheese ripening and the formation
104 of volatile flavor compounds. To reach this goal, Grana Padano cheeses that were produced in two

105 different dairies were compared after 2, 6 and 13 months of ripening. For all samples, the total and
106 cultivable lactic microflora were counted, and length heterogeneity-PCR (LH-PCR) was carried out
107 to determine the community structure and species diversity. Moreover, the extent of bacterial lysis in
108 cheese was measured using an intracellular enzymatic activity assay and, to better discriminate which
109 LAB species underwent lysis, LH-PCR was carried out on DNA from lysed cells. These data have
110 been discussed considering the volatile profile and the organic acid content of the two cheeses after
111 13 months of ripening.

112

113 **2. Material and Methods**

114 **2.1 Cheese manufacture and sampling**

115 Two dairies (dairy 1 and dairy 2) of the GP production area were considered for this study (GP1 and
116 GP2). Raw milk was treated according to the GP PDO production protocol (Dossier number
117 IT/PDO/0017/0011). As required by GP technical guidelines, milk from a single milking was
118 skimmed by creaming for approximately 8 h at 8-20 °C. Partially skimmed milk was transferred to
119 two twin vats (copper tanks) with a capacity of 1200 liters. Skimmed raw milk was supplemented
120 with lysozyme (20 mg/l) as an anticlostridial agent. Natural whey culture (NWC) was used as a starter
121 (2.5-3.2% v/v) and was obtained by incubating the whey of the previous day's cheese making at a
122 gradient of temperature from approximately 50 °C to 35-20 °C for 18-24 h. Calf rennet powder was
123 added, and coagulation was performed at 31-33 °C. After coagulation, the curd was cut and then
124 stirred and cooked for 5-15 min at 53-54 °C. After waiting for 40-80 min for curd precipitation, it
125 was extracted from the vat and cut into two twin cheeses that were molded for 48 h. Four twin cheeses
126 were obtained, were salted in saturated brine for 23 days and ripened for 13 months at 18-22 °C and
127 80-85% relative humidity.

128 The cheeses were sampled after 2, 6 and 13 months of ripening for the first dairy (GP1) and the
129 second dairy (GP2). Acidified curds (48 h after vat extraction) have also been examined. Cheeses

130 were sampled from each twin wheel and cut into slices. For each of the samples, one of the four
131 cheeses was analyzed as suggested by Gatti et al. (2008). All of the samples were kept at 4°C after
132 collection and analyzed in a laboratory immediately upon arrival.

133

134 **2.2 Total and cultivable bacterial counts**

135 The total bacterial count in cheese samples was obtained using the LIVE/DEAD®*Ba*clight™ Bacterial
136 Viability kit (Molecular Probes, Oregon, USA) and fluorescence microscopy (Gatti et al., 2006). The
137 grated cheese homogenates in trisodium citrate (15 ml) were centrifuged (10000 × g, 10 min, 4 °C).
138 The obtained pellets were washed twice in 15 ml of 20 g/l trisodium citrate (pH 7.5) (Sigma-Aldrich,
139 St. Louis, USA), resuspended in 15 ml of sterile water and 10-fold diluted. Subsequently, 1 ml of
140 each sample was used for microbial counts according to the manufacturer's instructions. Samples that
141 were stained with LIVE/DEAD® were then filtered onto black polycarbonate filters (0.2-µm pore
142 size) (Millipore Corp., Billerica, MA, USA) and counted as described by Bottari et al. (2010) using
143 an epifluorescence microscope (Nikon 80i, Tokyo, Japan). Three separate counts were performed for
144 each sample. The results were expressed as total cells per gram, obtained by the sum of the viable
145 cells (green) and non-viable (red) cells.

146 Cultivable LAB counts were determined on de Man, Rogosa and Sharpe (MRS) agar (Oxoid,
147 Basingstoke, United Kingdom). Ten grams of the grated cheese samples were suspended in 90 ml of
148 20 g/L trisodium citrate (pH 7.5) (Sigma–Aldrich, St. Louis, USA) and homogenized for 2 min in a
149 blender (Seward, London, United Kingdom). Decimal dilutions were made in quarter-strength Ringer
150 solution (Oxoid, Basingstoke, United Kingdom) and plated in triplicate on MRS. The plates were
151 incubated at 30 °C for 2 days under anaerobic conditions.

152

153 **2.4 Length Heterogeneity PCR (LH-PCR) analysis**

154 To analyze DNA arising from the whole-cell fraction, samples were prepared as reported by Gatti et
155 al. (2008). Ten grams of grated cheese samples were diluted 1:10 in 20 g/l trisodium citrate (pH 7.5)
156 (Sigma-Aldrich, St. Louis, USA) and homogenized in a blender for 3 min; 1 ml of homogenate was
157 centrifuged and washed using 20 g/l trisodium citrate (pH 7.5). Pellets were suspended in 100 µl of
158 pure water and treated with 0.14 U/µl amplification-grade DNase I (Sigma-Aldrich Co., St. Louis,
159 MO) under conditions given by the supplier to digest free DNA arising from lysed cells. DNA
160 extraction was carried out using the DNeasy Blood and Tissue Kit (Qiagen, Hilden, Germany)
161 according to the manufacturer's instructions. Microbial DNA was analyzed by LH-PCR (Applied
162 Biosystems, Foster City, USA).

163 V1 and V2 16S rRNA gene regions were amplified using primers 63F and 355R as previously
164 described by Lazzi et al. (2004); the 63F primer was 5' end-labeled with 6-carboxyfluorescein (FAM).
165 The length heterogeneity of the PCR amplicons was detected by capillary electrophoresis (ABI Prism
166 310, Applied Biosystems, Foster City, USA). The PCR and capillary electrophoresis conditions were
167 as described by Bottari et al. (2010). The fragment sizes (base pairs) were determined using
168 GeneMapper software version 4.0 (Applied Biosystems, Foster City, USA) and the local Southern
169 method to generate a sizing curve from the fragment migration of the internal size standard (GS500
170 LIZ®; Applied Biosystems Foster City, USA), and the minimum noise threshold was set at 150
171 fluorescence units. The peaks, corresponding to amplicons of specific length on the electropherogram
172 profiles, represent fragments of different sizes, and the areas under the peaks depend on the number
173 of fragments (Lazzi et al. 2004). Each peak, corresponding to amplicons of specific length on the
174 electropherogram profiles, was attributed to bacterial species according to published databases (Lazzi
175 et al., 2004; Gatti et al., 2008), and the areas under the recognized peaks were used in this study to
176 measure the number of the recognized species in the samples. The total area under all of the peaks
177 (sum of attributed and unattributed peaks) of the LH-PCR electropherograms was used in this work
178 to measure the total amount of DNA arising from intact cells.

180 **2.5 Cell lysis evaluation in cheese**

181 The extent of bacterial lysis occurring in all of the cheese samples was determined by i) the activity
182 of aminopeptidase located intracellularly and ii) LH-PCR analysis of the lysed cell fraction.

183 For the first analysis, sample extracts were prepared according to De Dea Lindner et al. (2008). A
184 dialysis step was included to eliminate any low-molecular-weight substances, such as salts, which
185 could interfere with the successive reactions. Then, 50 μL of the sample suspension obtained after 24
186 h of dialysis in cellulose tubing (Spectra/por, Spectrum Laboratories Inc., USA) with a cutoff of 3000
187 g/mol was centrifuged ($10000 \times g$, 10 min, 4 $^{\circ}\text{C}$) and filtered through a cellulose acetate membrane
188 with 0.22- μm pore size (Sartorius, Italy). The filtrate (50 μl) was added to 125 μl of 1.312 mmol/L
189 Leucine β -naphthylamide (βNA) derivate solution (Bachem Feinchemikalien AG, Switzerland), 125
190 μl of phosphate buffer 0.05 mol/l pH 7.0, and 200 μl of bidistilled water and then incubated at 40 $^{\circ}\text{C}$
191 for 3 h. The reaction was stopped by the addition of 250 μl of 2.0 mol/L HCl. The degree of hydrolysis
192 was determined by measuring the colored product of an azocoupling reaction by reading
193 spectrophotometrically at 580 nm (A580 nm) according to Boquien et al. (1989). Each assay was
194 carried out in triplicate, and the average values were calculated.

195 Sample preparation for the LH-PCR analysis of the lysed cell fraction was carried out as described
196 by Gatti et al. (2008). Briefly, grated cheese samples were diluted 1:10 in 20 g/L trisodium citrate
197 (pH 7.5) (Sigma-Aldrich, St. Louis, USA) and homogenized in a blender for 3 min; 1 ml of sample
198 was filtered through a 0.22- μm filter (Whatman GmbH, Dassel, Germany) to obtain a cell-free
199 fraction. DNA was extracted using the DNeasy Blood and Tissue Kit (Qiagen, Hilden, Germany)
200 according to the manufacturer's instructions. The attribution and quantification of DNA arising from
201 lysed cells were performed as previously described for DNA that was extracted from intact cells.

202

203 **2.6 Volatile fraction composition**

204 The determination was carried out on 13-month-old Grana Padano cheese samples. A
205 divinylbenzene/carboxen/polydimethylsiloxane, 50/30 μm , 2-cm-long fiber (Supelco, Bellefonte,

206 PA) was used to collect volatile fractions by SPME. Five grams of grated cheese was weighed in a
207 20-ml crimp-top vial and sealed with an aluminum cap provided with a pierceable septum (23 × 75
208 mm, Varian, Palo Alto, CA). The sample was allowed to equilibrate to 45 °C in a thermostatic bath
209 for 5 min without agitation, and the fiber was exposed to the headspace for 30 min. The gas
210 chromatographic analysis of the volatile compounds that adsorbed onto the SPME fiber was carried
211 out with a CP-WAX 52CB capillary column (Varian; 60 m long, 0.32 mm i.d., 0.5 µm film thickness).
212 An Agilent (Palo Alto, CA) 7890A gas chromatograph that was coupled with an Agilent 5975C mass
213 spectrometer was used. During the injection phase, a 3-min splitless mode was applied, and the
214 injector temperature was held at 250 °C. The oven temperature was held at 40 °C for 8 min,
215 programmed to 220 °C at a rate of 4°C/min, and held at 220 °C for 20 min. Helium was used as carrier
216 gas at a flow rate of 1.5 ml/min. The MS temperatures that were used were as follows: interface 220
217 °C, source 200 °C, and quadrupole 150 °C; acquisition was performed in electron impact (EI) mode
218 (70 eV) by 1.6 scans per second, and the mass range was m/z 35 to 270. The identification of volatile
219 compounds was performed with the following criteria: comparison with the mass spectra of the
220 W8N08 library (John Wiley and Sons, Inc., New York, NY), injection of authentic standards analyzed
221 under the same GC-MS conditions, and calculation of retention indices (RI) followed by comparison
222 with those obtained from both authentic standards and literature. Analyses were repeated three times.
223 Values were expressed as area units/1,000,000. Statistical analysis was performed using the XLSTAT
224 7.5 package (Addinsoft, France).

225

226 **2.7 Organic acid determination**

227 Pyroglutamic (pGlu) and citric acids were determined on 13-month-old Grana Padano cheese by
228 HPLC as described by Bouzas et al. (1991). Twenty-five milliliters of 0.009 N H₂SO₄ were added to
229 5 g of grated cheese and mixed with a magnetic stirrer for 30 min. The mixture was centrifuged at
230 5000 × *g* for 10 min. The supernatant was filtered through a 0.45-µm cellulose acetate membrane
231 (Bio-Rad Laboratories, Richmond, CA). The HPLC analysis was carried out isocratically at 0.6

232 ml/min and 65 °C using a 300 × 7.8 mm i.d. cation exchange column (Aminex HPX-87H) with a
233 Cation H⁺ Microguard cartridge (Bio-Rad Laboratories, Richmond, CA). Analyses were repeated
234 three times. Statistical analysis was performed using the XLSTAT 7.5 package (Addinsoft, France).

235 **3. Results and discussion**

236 **3.1 Evolution of microbial growth and lysis**

237 Microbial dynamics, in terms of total counts, and community composition were followed during the
238 ripening of the GP cheeses produced in two different dairies. The quantitative and qualitative
239 microbial composition of the 2-month-aged sample and its evolution until 13 months of ripening in
240 GP1 and GP2 were different. At the beginning of ripening (2-month cheeses), the number of total
241 cells, as evaluated directly by fluorescence microscopy, in GP2 was comparable with that counted in
242 GP1 and it was higher during ripening (dark bars in Fig. 1). In particular, the decrease in total cells
243 during ripening was significantly greater in GP1 than in GP2 at 13 months, as the GP2 total cell
244 number was 7.27 log cell/g compared to 6.78 log cell/g of GP1 (p<0.05). This result means that the
245 number of cells that were lysed during ripening was greater in GP1 than in GP2 and that the
246 cytoplasmic enzymes in cheese GP1 were released earlier than in cheese GP2. Consequently, the
247 more enzymes in GP1 had more time to act in the cheese.

248 Santarelli et al. (2013) recently highlighted that in GP cheese, the 2-month time point seemed to be a
249 crucial moment for GP microbial evolution. With a complex and complete sampling, Santarelli and
250 colleagues demonstrated that during this early period of ripening, evenness and richness were
251 different, with the highest bacterial growth and diversity mainly regarding lysed microbial cells
252 (Santarelli et al., 2013). This microbial aspect is very relevant because it can affect the aromatic
253 features of the cheese. The formation of aroma compounds relies on the concerted action of the
254 enzyme activities that are secreted in food matrix after cell lysis and the metabolic pathway that is
255 present in intact and metabolically active microbial cells (Smid and Kleerebezem, 2014). Indeed, the

256 conversion of precursor molecules in aroma compounds can occur inside or outside the cell. The latter
257 is the case of activity of cytoplasmatic enzymes that are released by cell lysis. This phenomenon
258 allows an easier contact of the enzyme with the precursor that is accessible in the cheese, advancing
259 cheese ripening. On the other hand, cell lysis leads to the release of substrates that are available for
260 the subsequent catabolism by the remaining intact cells in the cheese (Smid and Kleerebezem, 2014).
261 To characterize the whole microflora that evolved during GP ripening, LH-PCR on DNA were
262 extracted from intact cells. In the whole-cell fraction that was recovered from 2-month GP, the
263 number of cells and the species composition were different between the two cheese-making processes
264 (Fig. 2). The LH-PCR patterns of 2-month GP1 cheese were composed mainly of peaks that were
265 putatively assigned to SLAB, *L. helveticus* and *L. delbrueckii*. On the other hand, the LH-PCR
266 patterns of 2-month GP2 were more complex and putatively attributed to SLAB (*L. helveticus* and *L.*
267 *delbrueckii*) and NSLAB (*L. rhamnosus/L. casei* and *Pediococcus acidilactici*). In both samples, a
268 low number of peaks unattributed to the database set were detected (Gatti et al., 2008; Lazzi et al.,
269 2004). Cell lysis has been estimated in three different ways: i) decrease of total cells as directly
270 counted by fluorescence microscopy, ii) intracellular aminopeptidase activity measuring optical
271 density as modified by the hydrolysis of H-Leu-BNA derivate, and iii) evaluation of the LH-PCR
272 profiles of the free-DNA fraction. This last method, described by Gatti et al. (2008) and previously
273 adopted by Santarelli et al. (2013), allowed us to determine whether SLAB and NSLAB underwent
274 lysis during the two cheese-making processes.

275 During GP1 cheese making, a great cell lysis occurred in the cheese already after two months. Respect
276 to 48 hours of acidified curds (similar for the two GPs), a larger decrease in the cell number was
277 observed in 2-month GP1, associated with a more than two-fold-higher H-Leu BNA activity
278 compared to GP2 (Fig. 1). The LH-PCR profile of lysed cells for the two 2-month GPs demonstrated
279 that the greater lysis of GP1 was mainly attributable to the SLAB species *L. helveticus* and *L.*
280 *delbrueckii* (Fig. 2). The microbial composition of the 6-month GP was different. The total cell
281 number in GP2 remained higher than that in GP1. In GP1, SLAB continued to be the dominant

282 microbiota, and new NSLAB species, such as *Pediococcus acidilactici*, increased in proportion. The
283 microbiota of GP2 mainly constituted NSLAB species, such as *L. rhamnosus/L. casei*, while peaks
284 of SLAB species, *L. helveticus* and *L. delbrueckii*, were smaller. Microbial lysis as estimated in this
285 time of ripening (6-month) can be considered comparable in both cheese-making processes, mainly
286 regarding H-Leu β NA activity, which peaked in this phase. The LH-PCR profiles of whole cells in
287 the GPs after 13 months of ripening showed a decrease in the peaks area in both samples, highlighting
288 the decreased amount of DNA that was extracted from whole cells due to the decrease in the number
289 of intact cells (Fig. 2). This decrease was already revealed by direct microscopic counts. The most
290 abundant species in GP1 were *P. acidilactici* and *L. delbrueckii* and in GP2 were *L. rhamnosus/L.*
291 *casei* and *L. helveticus*. The microbial lysis of the two 13-months cheeses was very different. Despite
292 the similarity between the H-Leu BNA activity values, the number of total cells in GP1 was lower
293 than that in GP2, and the species of lysed cells were different. Comparing the total of number cells
294 (log 6.78 cells per g GP1 and log 7.27 cells in GP2) compared to the number of cultivable in MRS
295 (log 5.10 cfu per g in GP1 and log 5.02 cfu per g in GP2), it is possible that viable but not cultivable
296 (VNC) cells were present in both samples (Fig. 1). However, GP2 showed a greater number of VNC
297 microorganisms than did GP1. Based on these results, we can conclude that the evolution of whole
298 and lysed microbiota in the two cheeses during ripening was very different. GP1 was characterized
299 mainly by SLAB, which underwent anticipated lysis after brining, while GP2 was characterized by a
300 more complex microbial composition, not always cultivable, where *L. rhamnosus/L. casei*, possibly
301 arising from raw milk, was always dominant. This NSLAB microbiota, by adapting more easily to
302 environmental stress, persisted, thus maintaining cellular integrity for up to 13 months. We can also
303 underlying how only using LH-PCR profiles of the free-DNA fraction, it was possible to determine
304 whether SLAB and NSLAB underwent lysis during the two cheese-making processes. The other two
305 methods that were used to evaluate cell lyses were not able to evidence this difference. The limitations
306 of the culture-dependent method, such as LAB count in MRS, are well known, mainly considering
307 the inability to estimate viable but not cultivable (VBNC), stressed and/or injured cells (Cocolin et

308 al. 2013). The limit of intracellular aminopeptidase activity determination, as assessed using Leucine
309 β -naphthylamide to reproduce the specificity of aminopeptidase N (Gatti et al. 2008), was due to the
310 strain specificity of the LAB proteolytic system. Two long-ripened cheese samples, with different
311 lysis, can have the same value of aminopeptidase activity due to the presence of species or strains that
312 are characterized by different peptidase systems (Christensen et al. 1999).

313

314 **3.2 Aromatic profile and organic acids content in cheeses**

315 The composition of the volatile fraction of 13-month cheeses from GP1 and GP2 is reported in table
316 1. Most of the molecules detected have already been found in the volatile fraction of Grana Padano
317 and Parmigiano Reggiano (Barbieri et al, 1994; Frank et al., 2004; Langford et al., 2012; Moio et al.,
318 1998; Qian and Reineccius, 2002). The aromatic profile was mainly composed of low-molecular-
319 weight fatty acids (FA) (48-56%); ketones (12-18%); ethyl esters of short- and medium-chain fatty
320 acids (approximately 10%); primary, secondary and branched alcohols (7-8%); hydrocarbons (11-
321 15%); aldehydes (0.6-1.7%); and pyrazines, lactones and other compounds in smaller amounts (Table
322 1). GP1 cheese showed a higher content, compared to GP2 cheese, of free fatty acids, particularly
323 those deriving from milk fat lipolysis (C4-C10), benzaldehyde and organic acids, such as pGlu
324 (GP1=465.6 \pm 32.7 mg/100 g per sample; GP2=399.0 \pm 36.0 mg/100 g per sample) and citric (GP1=
325 97.0 \pm 5.0 mg/100 g per sample; GP2= 66.3 \pm 5.2 mg/100 g per sample). In contrast, GP2 had a higher
326 amount of ketones, alcohols, hydrocarbons, acetic and propionic acid.

327 The higher and earlier LAB lysis observed GP1 could have determined the release and action of
328 intracellular enzymes in the cheese starting from brining. It is worth noting that most esterases of
329 LAB, which are responsible for the hydrolysis of fatty acids up to 10 carbon atoms from triglycerides,
330 seem to be located intracellularly (Chich et al., 1997; El-Soda et al., 1986). Similarly, the production
331 of benzaldehyde arises from the conversion of phenylalanine, depending on the activity of

332 cytoplasmic enzymes (Smid and Kleerebezem, 2014). In addition, the higher amount of pGlu in 13-
333 month GP1 can arise from intracellular enzymes released after lysis. Indeed, pGlu derives from
334 glutamine by the cyclase activity of lactic acid bacteria, mainly *L. helveticus*, and accumulates in
335 greater amounts during the long ripening of Grana Padano, when *L. helveticus* lyses gradually occur
336 (Gatti et al. 2014; Mucchetti et al., 2000). The greater complexity of volatile compounds in GP2
337 cheese may be associated with its more complex microbial composition caused not only by SLAB
338 lysis but also by NSLAB (mainly *L. rhamnosus/L. casei*) growth during ripening. Acetoin and
339 ketones, common constituents of cheese aroma (Curioni and Bosset, 2002), are produced by the
340 metabolic pathways of citrate and by the β -oxidation and decarboxylation of free fatty acids,
341 respectively (Marilley and Casey, 2004; McSweeney and Sousa, 2000). Accordingly, a lower content
342 of citrate was found in 13-month GP2. Furthermore, Sgarbi and colleagues (2013) observed that the
343 number of ketones that were produced in medium-mimic cheese ripening generally increased when
344 *L. casei* and *L. rhamnosus* grew. In this study, *L. rhamnosus/L. casei* was always dominant during
345 the ripening of GP2. For the same reason, we found higher amounts of acetone. Indeed, this volatile
346 compound is produced by acetyl-CoA metabolic pathways in *L. casei* (Budinich et al., 2011) and *L.*
347 *rhamnosus* (Ramzan et al., 2010). Secondary alcohols are formed by the reduction of the
348 corresponding aldehydes and methyl ketones, and their production has been associated with *L. casei*
349 and *L. rhamnosus* growth in medium-mimic cheese ripening (Sgarbi et al., 2013). However, based on
350 their weak aroma intensities, these compounds are considered unimportant to Parmesan aroma (Qian
351 et al., 2002). The greater amount of acetic acid in the cheese in which *L. rhamnosus/L. casei* was
352 always dominant during ripening confirmed their mechanism of adaptation to the cheese
353 environment, leading to the production of this organic acid coupled with ATP generation (Bove et
354 al., 2012; Lazzi et al., 2014). Propionic acid production can be associated with the development of
355 propionic bacteria, which were not revealed in this study but are commonly found in long-ripened
356 cheeses (Alyson et al. 2014). Several hydrocarbons, having both straight and branched chains, were

357 found, can derive from the autoxidation of unsaturated fatty acids (Grosch, 1982) and cannot be
358 correlated with microbiological results.

359

360 **4. Conclusion**

361 To conclude, we will quote a sentence of an elegant review of Smid and Kleerebezem (2014): "The
362 formation of aroma compounds in food fermentation processes [long ripened cheeses in the present
363 study] relies on the concerted action of two different microbial processes: the activities of (a) various
364 enzymes that are mostly secreted in the food matrix by the fermenting microbes [by SLAB lysis in
365 the present study] and (b) complete metabolic pathways present in intact and metabolically active
366 microbial cells [NSLAB in the present study]" (adapted from Smid et al., 2014). When one of the two
367 processes becomes more important, we are able to notice its effect. The dynamics of the growth and
368 lysis of LAB during cheese ripening and volatile flavor compounds at the end of ripening of two GP
369 cheeses aged 13 months were different. One cheese was mainly characterized by an anticipated SLAB
370 cells lysis after brining, while the other was characterized by a more complex microbial composition,
371 not always cultivable, where NSLAB was always dominant. Intracellular enzymes that were released
372 from lysis in the first cheese may be one of the main microbiological agents responsible for aroma
373 formation, while the metabolic pathway of NSLAB growing under hostile conditions leads to
374 metabolic products of microbial origin involved in volatile flavor characterization of the second GP.
375 The anticipated SLAB cells lysis observed for one GP and the greater development of NSLAB for
376 the other could be due to the different physiological characteristics of different biotypes of the same
377 species. More autolytic *L. helveticus* strains could have been present in the natural whey starter that
378 was used for GP1, and less nutritionally demanding *L. rhamnosus/L. casei* strains could have been
379 present in the milk of GP2.

380 The results that were obtained in this work not only have confirmed what Santarelli et al. (2013) state,
381 which is that 2 months of ripening is crucial for GP microbial characterization, but also suggest how
382 the development of NSLAB and the lysis of SLAB, which take place between the acidification of the
383 curd and the cheese after brining, can differently influence the aromatic definition of ripened cheese.

384

385 **5. Acknowledgements**

386 This research has been funded by the Italian Ministry of Agriculture (Project FILIGRANA, 2013-
387 2015) and jointly by the Consorzio Grana Padano PDO cheese and Regione Lombardia (Project GP-
388 Lfree, 2013-2014). The authors are grateful to Dr. Angelo Stroppa and Dr. Linda Balli of the
389 Consorzio Grana Padano for their precious assistance in cheese-making trial supervision.

390

391 **References**

- 392 Acree, T., Arn, H., 2004. <http://www.flavornet.org/flavornet.html> Accessed June 2012.
- 393 Alyson, L.Y., Maillard, M.B., Roland, N., Chuata, C., Leclerc, A., Pogačić, T., Valence, F., Thierry,
394 A. 2014. Great interspecies and intraspecies diversity of dairy propionibacteria in the production of
395 cheese aroma compounds. *International Journal of Food Microbiology* 191, 60–68.
- 396 Barbieri, G., Bolzoni, L., Careri, M., Mangia, A., Parolari, G., Spagnoli, S., 1994. Study of the volatile
397 fraction of Parmesan cheese. *Journal of Agricultural and Food Chemistry* 42, 1170-1176.
- 398 Beresford, T.P., Fitzsimons, N.A., Brennan, N.L., Cogan, T.M., 2001. Recent advances in cheese
399 microbiology. *International Dairy Journal* 11, 259-274.
- 400 Bianchi, F., Careri, M., Mangia, A., Musci, M., 2007. Retention indices in the analysis of food aroma
401 volatile compounds in temperature-programmed gas chromatography: database creation and
402 evaluation of precision and robustness. *Journal of Separation Science* 30, 563-572.

403 Boquien, C.Y., Corrieu, G., Desmazeaud, M.J., 1989. Enzymatic methods for determining
404 populations of *Streptococcus cremoris* AM2 and *Leuconostoc lactis* CNRZ 1091 in pure and mixed
405 cultures. *Applied Microbiology and Biotechnology* 30, 402-407.

406 Boscaini, E., van Ruth, S., Biasioli, F., Gasperi F., Mark, T.D., 2003. Gas Chromatography-
407 Olfactometry (GC-O) and Proton Transfer Reaction-Mass Spectrometry (PTR-MS) analysis of the
408 flavor profile of Grana Padano, Parmigiano Reggiano, and Grana Trentino cheeses. *Journal of*
409 *Agricultural and Food Chemistry* 51, 1782-1790.

410 Bottari, B., Santarelli, M., Neviani, E., Gatti, M., 2010. Natural whey starter for Parmigiano
411 Reggiano: culture-independent approach. *Journal of Applied Microbiology* 108, 1676-1684.

412 Bourdat-Deschamps, M., Le Bars, D., Yvon, M., Chapot-Chartier, M.P., 2004. Autolysis of
413 *Lactococcus lactis* AM2 stimulates the formation of certain aroma compounds from amino acids in a
414 cheese model. *International Dairy Journal* 14, 791–800.

415 Bouzas, J., Kantt, C.A., Bodyfelt, F., Torres, J.A., 1991. Simultaneous determination of sugars and
416 organic acids in Cheddar cheese by High Performance Liquid Chromatography. *Journal of Food*
417 *Science* 56, 276-278.

418 Bove, C.G., De Angelis, M., Gatti, M., Calasso, M., Neviani, E., Gobbetti, M., 2012. Metabolic and
419 proteomic adaptation of *Lactobacillus rhamnosus* strains during growth under cheese-like
420 environmental conditions compared to de Man, Rogosa, and Sharpe medium. *Proteomics* 12:3206-
421 3218.

422 Budinich, M.F., Perez-Díaz, I., Cai, H., Rankin S.A., Broadbent, J.R., Steele, J. L., 2011. Growth of
423 *Lactobacillus paracasei* ATCC 334 in a cheese model system: A biochemical approach. *Journal of*
424 *Dairy Science* 94, 5263-5277.

425 Chich, J.-F., Marchesseau, K., Gripon, J.-C., 1997. Intracellular esterase from *Lactococcus lactis*
426 subsp. *lactis* NCDO 763: purification and characterization. *International Dairy Journal* 7, 169-174.

427 Cocolin, L., Alessandria, V., Dolci, P., Gorra, R., Rantsiou, K., 2013. Culture independent methods
428 to assess the diversity and dynamics of microbiota during food fermentation. *International Journal of*
429 *Food Microbiology* 167, 29-43.

430 Christensen, J.E., Dudley, E.G., Pederson, J.A., Steele, J.L. 1999. Peptidases and amino acid
431 catabolism in lactic acid bacteria. *Antonie Van Leeuwenhoek* 76, 217-246.

432 Curioni, P.M.G., Bosset, J.O., 2002. Key odorants in various cheese types as determined by gas
433 chromatography-olfactometry. *International Dairy Journal* 12, 959-984.

434 de Dea Lindner, J., Bernini, V., De Lorentiis, A., Pecorari, A., Neviani, E., Gatti, M., 2008.
435 Parmigiano Reggiano cheese: evolution of cultivable and total lactic microflora and peptidase
436 activities during manufacture and ripening. *Dairy Science and Technology* 88,511-523.

437 de Palencia, P.F, de la Plazab, M., Mohedano, M.L, Martínez-Cuesta, M.C, Requena, T., López P.,
438 Peláez, C. 2004. Enhancement of 2-methylbutanal formation in cheese by using a fluorescently
439 tagged Lacticin 3147 producing *Lactococcus lactis* strain. *International Journal of Food Microbiology*
440 93, 335–347.

441 El-Soda, M., Abd El Wahab, H., Ezzat, N., Desmazeaud, M.J., Ismail, A., 1986. The esterolytic and
442 lipolytic activities of the Lactobacilli. II Detection of the esterase system of *Lactobacillus helveticus*,
443 *Lactobacillus bulgaricus*, *Lactobacillus lactis* and *Lactobacillus acidophilus*. *Le Lait* 66 431-443.

444 Frank, D.C., Owen, C.M., Patterson, J., 2004. Solid phase microextraction (SPME) combined with
445 gas-chromatography and olfactometry-mass spectrometry for characterization of cheese aroma
446 compounds. *Lebensmittel-Wissenschaft & Technologie* 37, 139-154.

447 Gatti, M., Bernini, V., Lazzi, C., Neviani, E., 2006. Fluorescence microscopy for studying the
448 viability of microorganisms in natural whey starters. *Letters in Applied Microbiology* 42, 338-343.

449 Gatti, M., de Dea Lindner, J., de Lorentiis, A., Bottari, B., Santarelli, M., Bernini, V., Neviani, E.,
450 2008. Dynamics of whole and lysed bacterial cells during Parmigiano Reggiano cheese production
451 and ripening. *Applied Environmental Microbiology* 74, 6161-6167.

452 Gatti, M., de Dea Lindner J, Gardini, F, Mucchetti, G, Bevacqua, D, Fornasari, M.E., Neviani, E.
453 2008. A model to assess LAB aminopeptidase activities in Parmigiano Reggiano cheese during
454 ripening. *Journal of Dairy Science* 91, 4129-4137

455 Gatti, M., Bottari, B., Lazzi, C., Neviani, E., Mucchetti, G., 2014. Invited Review: Microbial
456 evolution in raw milk, long-ripened cheeses produced using undefined natural whey starters. *Journal*
457 *of Dairy Science* 97, 573-591.

458 Grosch W., 1982. Lipid degradation products and flavour. In: Norton, I.D., MacLeod, A.J., (Eds.)
459 *Food flavours*, Chapter 5, Elsevier Scientific Publishing, pp.325-398.

460 Langford, V.S., Reed, C.J., Milligan, D.B., McEwan, M.J., Barringer, S.A., Harper, W.J., 2012.
461 Headspace analysis of Italian and New Zealand Parmesan cheeses. *Journal of Food Science* 77, C719-
462 C726.

463 Lazzi, C., Rossetti, L., Zago, M., Neviani, E., Giraffa, G., 2004. Evaluation of bacterial communities
464 belonging to natural whey starters for Grana Padano cheese by length heterogeneity-PCR. *Journal of*
465 *Applied Microbiology* 96, 481-490.

466 Lazzi, C., Turrone, S., Mancini, A., Sgarbi, E., Neviani, E., Brigidi, P., Gatti, M., 2014.
467 Transcriptomic clues to understand the growth of *Lactobacillus rhamnosus* in cheese. *BMC*
468 *Microbiology* 14:28.

469 Marilley, L., Casey, M.G., 2004. Flavors of cheese products: metabolic pathways, analytical tools
470 and identification of producing strains. *International Journal of Food Microbiology* 90, 139-159.

471 Martínez-Cuesta, M.C., Requena, T., Peláez, C. 2001. Use of a bacteriocin-producing transconjugant
472 as starter in acceleration of cheese ripening. *International Journal of Food Microbiology* 70, 79-88.

473 McSweeney, P.L.H., Sousa, M.J., 2000. Biochemical pathways for the production of flavour
474 compounds in cheeses during ripening. A review. *Lait* 80, 293-324.

475 Moio, L., Addeo, F., 1998. Grana Padano cheese aroma. *Journal of Dairy Research* 65, 317-333.

476 Mucchetti, G., Locci, F., Gatti, M., Neviani, E., Addeo, F., Dossena, A., Marchelli, R., 2000.
477 Pyroglutamic acid in cheese: presence, origin, and correlation with ripening time of Grana Padano
478 cheese. *Journal of Dairy Science* 83, 659-665.

479 Neviani, E., Gatti, M., 2013a. Microbial evolution in raw-milk, long-ripened cheeses: Grana Padano
480 and Parmigiano Reggiano case. In: Randazzo, C.L., Caggia, C., Neviani, E., (Eds.), *Cheese Ripening:
481 Quality, Safety and Health Aspects*, Nova Science Publishers Inc., New York, pp. 133-148.

482 Neviani, E., Bottari, B., Lazzi, C., Gatti, M., 2013b. New developments in the study of the microbiota
483 of raw-milk, long-ripened cheeses by molecular methods: The case of Grana Padano and Parmigiano
484 Reggiano. *Frontiers in Microbiology* 4:36.

485 Qian, M., Reineccius, G., 2002. Identification of aroma compounds in Parmigiano-Reggiano cheese
486 by gas chromatography/olfactometry. *Journal of Dairy Science* 85, 1362-1369.

487 Ramzan, M., Nuzhat, H., Tita M., Tita O., 2010. Evaluation of volatile flavouring compounds in
488 Cheddar cheese, manufactured by using *Lactobacillus rhamnosus* as an adjunct culture. *Journal of
489 Agroalimentary Processes and Technologies* 16, 188-195.

490 Santarelli, M., Bottari, B., Lazzi, C., Neviani, E., Gatti, M., 2013. Survey on the community and
491 dynamics of lactic acid bacteria in Grana Padano cheese. *Systematic and Applied Microbiology* 36,
492 593-600.

493 Sgarbi, E., Lazzi, C., Tabanelli, G., Gatti, M., Neviani, E., Gardini, F., 2013. Non-starter lactic acid
494 bacteria volatiles produced using cheese components. *Journal of Dairy Science* 96, 4223-4234.

495 Smid, E.J., Kleerebezem, M., 2014. Production of Aroma Compounds in Lactic Fermentations.
496 *Annual review of food science and technology* 5, 313-326.

497 Smit, G., Smit, B.A., Engels W.J.M., 2005. Flavour formation by lactic acid bacteria and biochemical
498 flavour profiling of cheese products. *FEMS Microbiology Reviews* 29, 591-610.

499 Suzuki, M.T., Rappe, M.S., Giovannoni, S.J., 1998. Kinetic bias in estimates of coastal picoplankton
500 community structure obtained by measurements of small-subunit rRNA gene PCR amplicon length
501 heterogeneity. *Applied and Environmental Microbiology* 64, 4522-4529.

502 Yvon, M., Rejien, L., 2001. Cheese flavour formation by amino acid catabolism. *International Dairy*
503 *Journal* 11, 185-201.

504

505

506

507

508

509

510

511

512

513

514

515

516

517

518

519

520

521 Table 1. Volatile compounds of 13-month-old Grana Padano cheeses (data are expressed as area
522 values/1.000.000)

Compound ¹	RI ²	identificati on method ³	GP1		GP2		
			mean	SD	mean	SD	
Ketones							
acetone	817	MS/PI	* ⁴	17.0	3.38	32.5	3,80
2-butanone	905	MS/PI		6.0	0.59	5.8	0.42
2-pentanone	983	MS/PI	*	75.7	6.25	155.2	14.41
2-hexanone	1084	PI		1.3	0.26	2.2	0.56
2-heptanone	1190	MS/PI		66.2	4.38	76.0	9.07
2-nonanone	1397	MS/PI	*	13.6	0.62	20.6	2.21
2-undecanone	1609	MS/PI		2.7	0.45	2.5	0.60
Σ of ketones				182.4		294.8	
Esters							
ethyl acetate	891	MS/PI		11.6	1.74	15.7	2.25
ethyl butanoate	1043	MS/PI		61.0	6.72	56.5	5.63
ethyl hexanoate	1242	MS/PI		67.6	9.95	67.7	9,26
ethyl octanoate	1442	MS/PI		9.5	1.16	9.0	1.05
ethyl decanoate	1646	MS/PI		2.3	0.34	1.8	0.51
Σ of esters				152.0		150.8	
Alcohols							
ethanol	937	MS/PI	*	45.6	4,89	68.8	5.75
2-pentanol	1121	PI	*	25.9	2,41	15.7	2.22
1-butanol	1147	PI	*	7.4	1,03	10.9	1.15
3-methyl-1-butanol	1211	MS/PI	*	5.1	0,60	7.4	0.47
3-methyl-3-buten-1-ol	1255	PI	*	4.2	0,33	9.2	2.27
2-heptanol	1322	PI	*	7.3	0,99	4.8	0.62
3-methyl-2-buten-1-ol	1326		*	1.1	0,11	3.2	0.39
1-hexanol	1356	PI	*	2.5	0,16	5.5	0.83
Σ of alcohols				99.2		125.4	
Aldehydes							
3-methylbutanal	921	MS/PI	*	3.7	0,23	6.2	0.45
2-butenal	1046	PI	*	16.2	1,70	1.8	0.20
hexanal	1086	MS/PI		1.8	0,08	1.4	0.28
benzaldehyde	1544	PI		2.9	0,20	-	0.00
Σ of aldehydes				24.6		9.3	
Acids							
acetic	1460	MS/PI	*	218.6	16,54	340.8	25.98
propaonic	1552	MS/PI	*	2.5	0,55	6.0	1.13
butanoic	1639	MS/PI	*	241.0	11,60	192.7	18.24
isopentanoic	1681	MS/PI	*	48.9	3,59	39.6	2.85
pentanoic	1748	MS/PI		3.1	0,42	2.6	0.45
hexanoic	1855	MS/PI	*	227.2	9,90	150.6	13.22
heptanoic	1964	MS/PI		2.7	0,67	1.7	0.24
octanoic	2071	MS/PI	*	51.9	3,88	33.3	3.93
nonanoic	2177	MS/PI	*	4.3	0,84	1.3	0.33
decanoic	2283	MS/PI	*	20.3	2,34	12.9	2.43
Σ of acids				820.6		781.4	
Pyrazines							
2,6-dimethylpyrazine	1336	PI		7.1	0,87	5.3	1.36
3-ethyl- 2,5-dimethylpyrazine	1454	PI		2.9	0,70	2.6	0.26

Σ of pyrazines				10.0		7.9	
Lactones							
γ -hexalactone	1727	PI	*	1.8	0,40	0.6	0.06
δ -decalactone	1997	PI		0.3	0,11	0.4	0.08
lactone n.i.	2226			1.7	0,24	1.4	0.33
Σ of lactones				3.8		2.3	
Hydrocarbons							
pentane	500		*	1.7	0,17	2.7	0.37
2,2-dimethylbutane	517		*	1.1	0,18	2.5	0.73
2-methylpentane	554		*	0.7	0,24	1.3	0.20
hexane	600		*	7.0	0,85	1.0	0.09
1-pentene	628		*	8.0	1,10	20.2	3.35
2-methyl-1-pentene	640			4.5	1,02	4.5	1.24
heptane	700		*	-	0,00	1.9	0.45
4-methylheptane	754			19.9	1,87	16.6	1.21
octane	800			5.0	1,30	4.6	0.45
2,4-dimethyl-1-heptene	876			26.0	5,09	22.4	4.17
2,2,5,5-tetramethylhexane	926		*	17.9	2,72	32.5	5.73
2,2,4,6,6-pentamethylheptane	944		*	25.9		44.3	11.22
butyl cyclohexane	1078		*	7.6	0,52	14.8	3.56
hexyl cyclohexane	1293			2.0	0,49	3.3	1.28
Σ hydrocarbons n.i.				41.9		65.0	5.39
Σ of all hydrocarbons				169.1		237.7	
Other compounds							
acetoin	1295	PI	*	1.2	0,11	2.3	0,46
limonene	1206	MS/PI		-	0,00	0.9	0.08
dimethylsulphone	1926		*	0.8	0,09	1.4	0.23

523 ¹ Identification by comparison with mass spectra of Wiley Library

524 ² Retention index measured in cheese samples

525 ³ PI = Retention indexes published (Moio and Addeo, 1998; Qian and Reineccius, 2002; Frank et al., 2004; Acree and
526 Arn, 2004; Bianchi et al., 2007); MS = mass spectra of authentic compounds

527 ⁴ Significant difference: *, $p < 0.05$

528

529

530

531

532

533

534

535

536

537

538

539

540

541

542 **Figures legends**

543 **Figure 1.** Total (dark) and cultivable (grey) bacterial counts of cheese samples 48 h after vat
544 extraction and at 2, 6, and 13 months of ripening from GP1 and GP2. Total counts, as determined by
545 fluorescence microscopy, are expressed as log cell/g. Cultivable counts in MRS are expressed as log
546 cfu/g. In the box is reported the aminopeptidase activity expressed as $A_{580\text{ nm}}$, as indices for cell lysis.
547 The reported data are the mean of triplicate experiments \pm standard deviation.

548 **Figure 2.** The chart shows the evolution of whole and lysed species in cheese samples at 2, 6, and 13
549 months of ripening from GP1 and GP2. The data were calculated for electropherograms of each
550 sample as obtained from LH-PCR. Each peak was putatively attributed to bacterial species according
551 to published databases (Lazzi et al., 2004; Gatti et al., 2008), and the areas under the recognized peaks
552 were used to measure the amount of the recognized species in the samples prepared differently as
553 described in the material and methods. The letters identify the species presented as peaks in each
554 electropherogram: a) *L. helveticus*; b) *L. delbrueckii* subsp. *lactis/bulgaricus*; c) *L. rhamnosus* or *L.*
555 *casei/paracasei*; d) *S. thermophilus* or *L. lactis* subsp. *lactis* or *S. uberis*; e) *P. acidilactici*; f) *L.*
556 *fermentum*; and g) other species.

557

558