

Supporting Information for

Identification and Organoleptic Contribution of (Z)-1,5-octadien-3-one to the Flavor of *Vitis vinifera* cv. Merlot and Cabernet Sauvignon Musts

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Table S1. Olfactometric profil of a control red must of Merlot and a red must of Merlot marked by dried fruits aromas (Dried fruits red must). Analysis was carried out by GC-O-MS with polar column (BP20) and by three tasters.

LRI	Control red must	Dried fruits red must
1004	Strawberry	Strawberry
1008	Butter	Butter
1038	Rubber	Rubber
1059	Strawberry	Strawberry
1061	Butter	Butter
1143	Herbaceous	Herbaceous
1197	Plastic	Plastic
1201	Cheese	Cheese
1246	Plastic	Plastic
1300	Mushroom	Mushroom
1308	Yeast	Yeast
1338	Ham	Ham
1376	-	Geranium
1430	Cheese	-
1448	Vinegar	Vinegar
1456	Cooked potatoes	Cooked potatoes
	Cooked	-
1499	vegetables	
1521	Vegetal	-
1564	Vomit	-
1599	Earthy	-
1653	Honey	Honey
1685	Cheese	-
1721	Floral	Floral
1735	-	Anise