



Retraction

Retraction: Changes in the volatile aromatic compounds and amino acid contents of distilled *soju* using co-fermentation by *Saccharomyces cerevisiae* and *Hanseniaspora uvarum* yeasts

Retraction: *Saccharomyces cerevisiae*와 *Hanseniaspora uvarum* 효모 혼합발효를 이용한 증류식 소주의 휘발성 향기성분 및 아미노산 함량 변화

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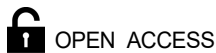
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한국식품저장유통학회지 30권 6호(2023년 12월 30일 발행), p 1029-1042에 게재된 “Changes in the volatile aromatic compounds and amino acid contents of distilled *soju* using co-fermentation by *Saccharomyces cerevisiae* and *Hanseniaspora uvarum* yeasts” 논문을 교신저자의 요청에 따라 철회합니다(최규택 등, 2023). 저자들은 본 논문의 유리 아미노산 실험에 오류가 있는 것을 발견하고 모든 저자의 동의를 얻어 자발적으로 논문의 게재를 철회합니다. 저자는 이로 인해 편집위원회와 독자들에게 불편을 끼쳐 드린 점에 대해 깊이 사과드립니다.

In the published article “Changes in the volatile aromatic compounds and amino acid contents of distilled *soju* using co-fermentation by *Saccharomyces cerevisiae* and *Hanseniaspora uvarum* yeasts. Korean J Food Preserv, 30, 1029-1042” has been retracted upon request of the corresponding author (Choi et al., 2023). The authors found an error in the results of the free amino acid analysis, and voluntarily withdraw publication of this article with the consent of all authors. The authors deeply apologize for any inconvenience this may have caused to the editorial board and readers.



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References

Choi KT, Park CW, Lee SH, Lee YN, Oh JY, Choi JS, Choe D, Lee SB. Changes in the volatile aromatic compounds and amino acid contents of distilled *soju* using co-fermentation by *Saccharomyces cerevisiae* and *Hanseniaspora uvarum* yeasts. *Korean J Food Preserv*, 30, 1029-1042 (2023)