Lactic acid bacteria and yeast inocula modulate the volatile profile of Spanish-style green table olive fermentations

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#REVIEWER

Line 113: Olive brines’ sequential extraction and GC-MS analysis

According to some authors (Tufariello et al “"Biotechnology can improve a traditional products as table olives" chapter of book 2016), the treatment with NaOH causes the disruption of many aroma compounds together with nutritional and health important molecules, therefore it would have been useful to characterize the volatile fraction of the table olives before and after different treatments carried out by different yeasts and or bacteria strains. Why the authors have omitted table olives volatile characterization?

Results
I suggest reviewing the structure of the results which appears more substantial than the discussions. Some parts reported in the results are discussions

Notes:
1. Figure 4 is not clear, it is asked to improve it;
2. The lines are not shown on the whole manuscript.