



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

Kyu-Taek Choi¹, Chun-Woo Park¹, Su-Hyun Lee¹, Ye-Na Lee¹, Ji-Yun Oh¹, Jun-Su Choi¹, Deokyeong Choe^{1,2,3}, Sae-Byuk Lee^{1,2,3*}

최규택¹ · 박춘우¹ · 이수현¹ · 이예나¹ · 오지윤¹ · 최준수¹ · 최덕영^{1,2,3} · 이새벽^{1,2,3*}

¹School of Food Science and Biotechnology, Kyungpook National University, Daegu 41566, Korea

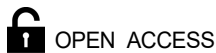
²Food and Bio-Industry Research Institute, Kyungpook National University, Daegu 41566, Korea

³Institute of Fermentation Biotechnology, Kyungpook National University, Daegu 41566, Korea

¹경북대학교 식품공학부, ²경북대학교 식품생물산업연구소, ³경북대학교 발효생물공학연구소

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 Korean J Food Preserv, 30, 1029-1042” has been retracted upon request of the corresponding author (Choi et al., 2023).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.



Citation: Choi KT, Park CW, Lee SH, Lee YN, Oh JY, Choi JS, Choe D, Lee SB. Retraction: Changes in the volatile aromatic compounds and amino acid contents of distilled *soju* using co-fermentation by *Saccharomyces cerevisiae* and *Hanseniaspora uvarum* yeasts. Food Sci. Preserv., 31(1), 197-198 (2024)

***Corresponding author**
Sae-Byuk Lee
Tel: +82-53-950-7749
E-mail: lsbyuck@knu.ac.kr

Copyright © 2024 The Korean Society of Food Preservation. This is an Open Access article distributed under the terms of the Creative Commons Attribution Non-Commercial License (<http://creativecommons.org/licenses/by-nc/4.0>) which permits unrestricted non-commercial use, distribution, and reproduction in any medium, provided the original work is properly cited.

ORCID

Kyu-Taek Choi (First author)
<https://orcid.org/0000-0002-2769-3308>
Chun-Woo Park
<https://orcid.org/0009-0001-3373-5500>
Su-Hyun Lee
<https://orcid.org/0009-0005-8698-7073>

Ye-Na Lee

<https://orcid.org/0009-0004-7443-2698>

Ji-Yun Oh

<https://orcid.org/0009-0000-7032-3698>

Jun-Su Choi

<https://orcid.org/0000-0002-6678-5803>

Deokyeong Choe

<https://orcid.org/0000-0001-7432-7688>

Sae-Byuk Lee (Corresponding author)

<https://orcid.org/0000-0001-5815-7666>

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)