

- **The Effect of Methylobacteria Application on Strawberry Flavor Investigated by GC-MS and Comprehensive GC × GC-qMS**

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Abstract:

The flavor of strawberries (*Fragaria ananassa*) and the influence of the mutualistic association between the strawberry plant and methylobacteria on strawberry flavor formation in the fruit were the focus of this study. With the aim of better understanding the underlying reactions and their influence on strawberry flavor formation, we investigated strawberries that were treated with methylobacteria as well as fruits from control plants by the use of comprehensive GC×GC-qMS in comparison to traditional GC-MS. For various reasons, the preliminary results did not provide any clear explanation of what happens in this specific plant–bacteria association; further efforts are therefore required in plant breeding as well as in analytical investigations.

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