**INTRODUCTION**

R.D. 1650/1991, of November 8, on the Technical-Sanitary Regulation for the elaboration and sale of fruit juices and other similar products, in its article 2 of Title One, defines the puree, pulp or cremogenate as follows: *Puree, or fruit pulp, or fruit cremogenate, is the fermentable but not fermented product obtained by grinding or slicing the edible part of whole fruits or peeled without removing the juice. Also in the same article defines the puree, or concentrated fruit pulp, or fruit cremogenate as: the product obtained from the puree, the pulp, or the cremogenate of fruit eliminating through physical procedures a part of the water that constitutes it. These purees of strawberry have been the raw material chosen for the development of a new product of added value, obtained by fermentation.

**PRODUCT DEVELOPMENT**

**DAILY MONITORING OF FERMENTATION**

**CONTROL AFTER FERMENTATION**

**CHARACTERIZATION OF THE FINISHED PRODUCT**

**VOLATILE COMPOUNDS PROFILE**

**PROFILE OF PHENOLIC COMPOUNDS**