The research was conducted to select microorganisms capable of producing flavor components in high amount and reminiscent to the odor of fruits. The mould and yeast were isolated from tropical fruits like citrus, pineapple and nutmeg. The isolates obtained were 3 mould isolates from nutmeg, 3 yeast isolates from citrus and 3 yeast isolates from pineapple. Only one isolate from pineapple (N2 isolate) suggested as Candida sp. produced a pleasant aroma. This yeast was the grown in the medium containing coconut water adjusted to 6 °Brix of total soluble solids and pH 4.5. After 9 days of fermentation, the strawberry aroma was produced and the average panelist gave similar score to the fermentation product.

Keywords: flavor, citrus, pineapple, nutmeg, Candida sp., fermentation