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Keyword: | [TOP](#) > [Available Issues](#) > [Table of Contents](#) > Abstract

ONLINE ISSN : 1348-2246

PRINT ISSN : 0910-6340

Analytical Sciences

Vol. 26 (2010) , No. 3 p.379

[\[PDF \(436K\)\]](#) [\[References\]](#)**Electrospray Ionization–Mass Spectrometric Measurement of Sake, a Traditional Japanese Alcohol Beverage, for Characterization**[Hiroshi MORIWAKI^{1\)}](#), [Ayaka HAGIWARA^{1\)}](#), [Midori TAKASAKI^{1\)}](#), [Fuminori IZUMI^{1\)}](#), [Arata WATANABE^{1\)}](#), [Ryo SHIMIZU^{1\)}](#), [Natsuko KURIBAYASHI^{1\)}](#), [Yui TOTANI^{1\)}](#) and [Yuka SUZUKI^{1\)}](#)*1) Shinshu University, Faculty of Textile Science and Technology, Division of Applied Biology***(Received November 16, 2009)****(Accepted December 18, 2009)**

A rapid method for the characterization of sake by measuring the ratio of the peak intensities of taste components in sake, using electrospray ionization/mass spectrometry (ESI/MS) has been developed. Twenty-six different kinds of sake samples were collected and analyzed by ESI/MS. The ESI/MS ion peaks were assigned to amino acids, organic acids, and sugars. Principal component analysis was performed using the respective peak intensities obtained by ESI/MS measurements. As a result, the cumulative proportion of the two first principal components was over 70%, and these components could be used for the characterization of sake.

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To cite this article:

Hiroshi MORIWAKI, Ayaka HAGIWARA, Midori TAKASAKI, Fuminori IZUMI, Arata WATANABE, Ryo SHIMIZU, Natsuko KURIBAYASHI, Yui TOTANI and Yuka SUZUKI, *Anal. Sci.*, Vol. 26, p.379, (2010) .

doi:10.2116/analsci.26.379

JOI JST.JSTAGE/analsci/26.379

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