# Agricultural Journals

*Czech Journal of*
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# Czech J. Food Sci.

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# New model for flavour quality evaluation of soy sauce

The soy sauce samples established a model for its flavour quality evaluation. Initially, 39 types of flavour compounds, organic acids and free amino acids in six different types of soy sauce were identified and determined by HS-SPME GC/MS and HPLC. The model was developed based on the principal component analysis method for assessing and ranking of flavour quality of soy sauce. Using the principal component analysis which simplifies complex information, our correlative evaluation model was established, tested by comparing the traditional sensory evaluation method, providing a new methodology for objective evaluation of the flavour quality of soy sauce.

headspace solid phase micro-extraction (HS-SPME); gas chromatography mass spectrum (GC/MS); high performance liquid chromatography (HPLC); principal component analysis; sensory evaluation; modelling

[ fulltext ]