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Differences in Aromatic Components of Ten Brands of Rice according to Annual Production

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The production of the high quality rice called brand rice is the increasing year by year with about one hundred thirty five kinds is known by the name of the place it is produced. We analyzed using GC and GC-MS the volatile components of ten kinds of rice harvested from 2000 to 2002 years. The results indicated that six kinds of carbonyl compounds; Propanal, 1-Butanal, Methyl Ethyl Ketone, 1-Pentanal, 1-Hexanal, and 1-Heptanal, were one causes of the old rice smell. Moreover, Methyl Ethyl Ketone and 1-Pentanal and Propanal were deeply involved in this smell, while 1-Butanal and 1-Heptanal were involved in a fresh rice smell. Furthermore, as for the quality of aroma and the change in strength, it was measured objectively using an Aromalizer (TM). That result, old rice-ization proceeded to have said since before, it was found that the aroma was strongly indicated to be the result of the quality analysis of the rice by the sensor.

Keywords: [aromatic components of rice](#), [carbonyl compound](#), [aromalizer](#)

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