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## Characteristic Aroma Composition Profile of Mature Stage *Citrus junos* (Yuzu) Peel Oil from Different Origins

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The characteristic aroma compositions of *Citrus junos* Sieb. ex Tanaka (yuzu) cold-pressed peel oil were studied by both instrumental and organoleptic methods. The samples were obtained from 5 popular yuzu production districts: Kochi, Tokushima, Ehime, Oita and Wakayama prefectures of Japan, at common harvesting periods early, middle and late November. Of 174 compounds detected, 67 compounds were identified and quantified. The compositional and olfactometry profiles of yuzu essential oils from Kochi were compared with those from the 4 other origins. The ratio of monoterpene to sesquiterpene hydrocarbons also presented the characteristic citrus aroma profile. Principal component analysis based on frequency of descriptive notes was carried out. Some difference was identified between the samples from Kochi and other origins, even those harvested in the most common harvesting period. In general, the profile of yuzu from Oita and Wakayama was approximately the same as that from Kochi.

**Keywords:** [yuzu](#), [Citrus junos Sieb. ex Tanaka](#), [essential oil](#), [GC/olfactometry](#), [principal component analysis](#)

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