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Headspace Gas Analysis of Volatile Compounds of] Roasted Sesame Seed Oil

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Volatile compounds in the headspace gas of light and deep roastec analyzed by gas chromatography and gas chromatography-mass sr method resulted in good reproducibility (<6.6% as a relative standa determination of individual volatile components. About 64 compou heterocyclic compounds, 7 aliphatic aldehydes, 11 ketones, and 16 compounds, were identified. Peak area percentages of 2-methylpr and 3-methylbutanal, 2-propanone, 2-butanone, 3-methyl-2-butan 2- and 3-methylfuran, and 2,5-dimethylfuran, all of which could not distillation and column adsorptive concentration (previous method) roasted oil. Hexanal decreased from 6.13% to 2.55% in deep roas the previous method, pyridine, thiophenes, and sulfides could be de present method, but unsaturated aliphatic aldehydes could not.

Keywords: sesame seed oil, aroma compounds, volatiles, headspa



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