



# Agricultural Journals

*Czech Journal of*

**FOOD SCIENCE**

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# **Czech J. Food Sci.**

**Vera-Guzmán A.M.,  
Guzmán-Gerónimo**

# R.I., Lopez M.G. Major and minor compounds in a Mexican spirit, young Mezcal coming from two *Agave* species.

Czech J. Food Sci., 28 (2010): 127-132

Major and minor compounds in a traditional Mexican spirit, young mezcal from *Agave angustifolia* Haw. and *Agave potatorum* Zucc., were characterised using gas chromatography and solid phase microextraction-gas chromatography-mass spectrometry. A large variability in both mezcal samples was detected in the content of methanol, higher alcohols, acetic acid, and ethyl acetate. However, the values were below the maximum concentration permitted by the Mexican Standards. The minor compounds identified by mass spectrometry included alcohols, esters, ketones, acids, and furanes. The similarities found between mezcal from *Agave angustifolia* and *Agave potatorum* may be due to the