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Selection of Resin for Column Treatment to Remove Odorants in Fish Sauce

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Amberlite XAD-2 was selected as a suitable resin for column treatment to remove odorants in fish sauce samples. Amberlite XAD-2 could treat up to 700 times its volume of fish sauce. Headspace gas chromatographic analysis of treated and untreated samples revealed remarkable decreases in each class of volatile compounds studied: acids, 1/8-fold; aldehydes, 1/26-fold; ketones, 1/53-fold; alcohols, 1/2-fold; nitrogenous compounds, 1/5-fold; sulfurous compounds, 1/4-fold and miscellaneous compounds, 1/6-fold.

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