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ONLINE ISSN : 1881-3976 PRINT ISSN : 1341-7592

Food Science and Technology International, Tokyo

Vol. 2 (1996), No. 4 pp.239-241

[PDF (235K)] [References]

Maillard Reaction Products from 3-Deoxyglucosone and Butylamine under Physiological Conditions

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(Received: May 9, 1996)

Acetic acid, *N*-butylacetamide, *N*-butyl-2-formyl-5-(hydroxymethyl)pyrrole, and *N*-butylformamide were formed as major compounds in a butylamine and 3-deoxyglucosone (3DG) reaction system under physiological conditions of 50°C at pH 7.4. *N*-Butylformamide is postulated to be formed by the cleavage of the C-C bond in α -dicarbonyl groups with the addition of amino compounds. Carbon at the 6 position in 3DG is speculated to be principally converted into methyl carbons of *N*-butylacetamide and acetic acid during the Maillard reaction.

Keywords: Maillard reaction, 3-deoxyglucosone, pyrraline, amide, acetic acid

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Fumitaka HAYASE and Mahoko TAKAHASHI, **Maillard Reaction Products from 3-Deoxyglucosone and Butylamine under Physiological Conditions** *FSTI*. Vol. **2**, 239-241. (1996).

JOI JST.JSTAGE/fsti9596t9798/2.239

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