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Comparison of Headspace Volatiles of Philippine Fi

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Headspace gas chromatography (GC) analysis was used on three b...
sauces (patis) with a non-adjusted pH and pH 11.0. Under alkalize...
amounts of trimethylamine and dimethyl disulfide were detected in...
the pH value of sample B was 0.3 unit higher than sample A, the vc...
compounds were estimated to be about 2 times higher in sample B...
estimation could explain the good, fishy smell of sample A and the...
disagreeable smell of sample B. Sample C also included both comp...
had higher amounts of pyrazines as compared to samples A and B.

smell of sample C could be attributed to these compounds combine ketones and alcohols.

Keywords: [fish sauce](#), [volatile compounds](#), [fish sauce odor](#)

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