

[Available Issues](#) | [Japanese](#)>> [Publisher Site](#)
 Author:  [ADVANCED](#) | Volume  Page   
 Keyword:   |   

[TOP](#) > [Available Issues](#) > [Table of Contents](#) > Abstract

ONLINE ISSN : 1881-3976

PRINT ISSN : 1341-7592

**Food Science and Technology International, Tokyo**

Vol. 2 (1996) , No. 3 pp.163-166


[\[PDF \(457K\)\]](#) [\[References\]](#)

## Identification of the Characteristic Volatile Flavor Compounds Formed by Cooking Squid (*Todarodes pacificus* STEENSTRUP)

[Kikue KUBOTA](#)<sup>1)</sup>, [Yukiko MATSUKAGE](#)<sup>1)</sup>, [Youko SEKIWA](#)<sup>1)</sup> and [Akio KOBAYASHI](#)<sup>1)</sup>

1) *Laboratory of Food Chemistry, Department of Nutrition and Food Science, Ochanomizu University*

(Received: December 8, 1995)

Volatile compounds were isolated from cooked squid (*Todarodes pacificus* STEENSTRUP) using a porous polymer resin with Tenax TA column chromatography. Aroma extract dilution analysis determined the following six compounds as the main potent odorants of cooked squid: 4,5-dimethylthiazole (green), 2-acetyl-2-thiazoline (nutty), 2,5-dimethylpyrazine (popcorn-like), methional (potato, soy sauce), furaneol (caramel-like) and an unidentified compound (floral). Among them, based on the high concentration and odor characteristics, it is concluded that furaneol was the most important compound contributing to the sweet aroma of cooked squid.

**Keywords:** [squid](#), [cooked squid odor](#), [potent odorant](#), [furaneol](#), [Tenax TA adsorption](#)


[\[PDF \(457K\)\]](#) [\[References\]](#)

 Download Meta of Article [\[Help\]](#)
[RIS](#)
[BibTeX](#)

To cite this article:

Kikue KUBOTA, Yukiko MATSUKAGE, Youko SEKIWA and Akio KOBAYASHI,  
**Identification of the Characteristic Volatile Flavor Compounds Formed by Cooking Squid (*Todarodes pacificus* STEENSTRUP) FSTI**. Vol. 2, 163-166. (1996) .

---

doi:10.3136/fsti9596t9798.2.163

JOI JST.JSTAGE/fsti9596t9798/2.163

Copyright (c) 2009 by the Japanese Society for Food Science and Technology

---



---

[Japan Science and Technology Information Aggregator, Electronic](#)

