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Dynamic Headspace Analysis of Volatile Aroma Co and Deteriorated Mackerel (*Scomber scombrus*)

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Volatile aroma compounds of mackerel samples (fresh, and frozen at 15±2°C (FR)) were analyzed by a dynamic headspace concentr chromatography/mass spectrometry (DHA/GC/MS) method. Com identified by MS were confirmed by comparing their mass spectra to those of standard compounds. Out of 65 peaks, 26 different vol identified. Among the identified compounds were 4 aldehydes, 3 k esters, 3 alkanes, 3 sulfur-containing compounds and an acid. The alcohols, esters and alkanes generally give fresh fish aroma, wherea compounds and acids give off-odors in mackerel. Although no sulf

compounds were found in fresh mackerel, approximately 74% of t
was occupied by dimethyl disulfide alone in FR mackerel.

Keywords: DHA/GC/MS, volatile aroma compounds, aroma qual

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