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[home](#) [page](#) [about us](#) [contact](#)

[us](#)

Table of Contents

IN PRESS

CJFS 2014

CJFS 2013

CJFS 2012

CJFS 2011

CJFS 2010

CJFS 2009

CJFS 2008

CJFS 2007

CJFS 2006

CJFS 2005

CJFS 2004

CJFS 2003

CJFS 2002

CJFS 2001

CJFS Home

Editorial Board

For Authors

- **Authors Declaration**
- **Instruction to Authors**
- **Guide for Authors**
- **Copyright Statement**
- **Submission**

For Reviewers

- **Guide for Reviewers**
- **Reviewers Login**

Subscription

Czech J. Food Sci.

**Rajchl A., Čížková H.,
Voldřich M., Lukešová**

D., Paňovska Z.: Methoxypyrazines in Sauvignon blanc wines, detection of addition of artificial aroma

Czech J. Food Sci., 27 (2009): 259-266

Methoxypyrazines are the principal arom components responsible for the vegetative and herbaceous green bell-pepper flavour of Sauvignon blanc wines produced in Moravia. The aroma profiles of 8 samples of Moravian Sauvignon wines were analysed; the levels of 3-isobutyl-2-methoxypyrazine varied in the range of 4.7– 17.0 ng/l. The commercial Sauvignon aroma preparation Aroma Fantasia S, available in the region, was analysed; the product contained the 3-isobutyl-2-methoxypyrazine, and in negligible concentrations also anethol and ethylbenzoate. The Moravian Sauvignon blanc wine samples spiked with different amounts of aroma preparation were evaluated by hedonic sensory analysis, to estimate the

meaningfulness of such illegal improvement. The most preferred concentration ranged from 5 ng/l to 10 ng/l, which are the natural levels of MP in Moravian Sauvignon blanc wines, therefore the addition of aroma at this level, which can be detectable with