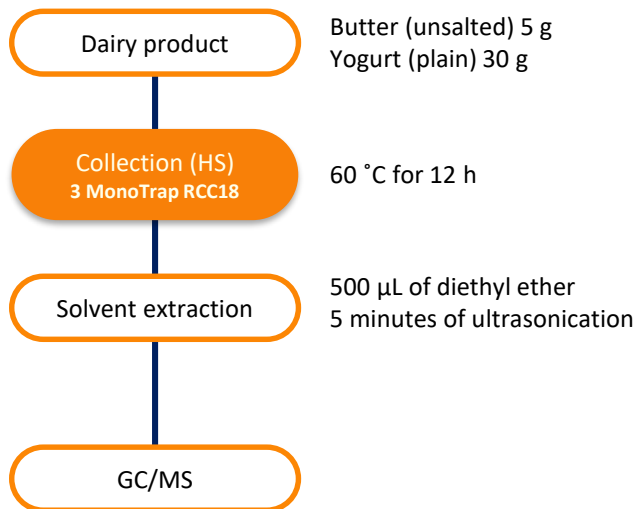


Simple Concentration and Analysis of Fragrance Components in Dairy Products

- Using Sorptive Media MonoTrap Sampler

MonoTrap RCC18 (with activated carbon) was used to collect flavor components from dairy products using a head-space method (HS).

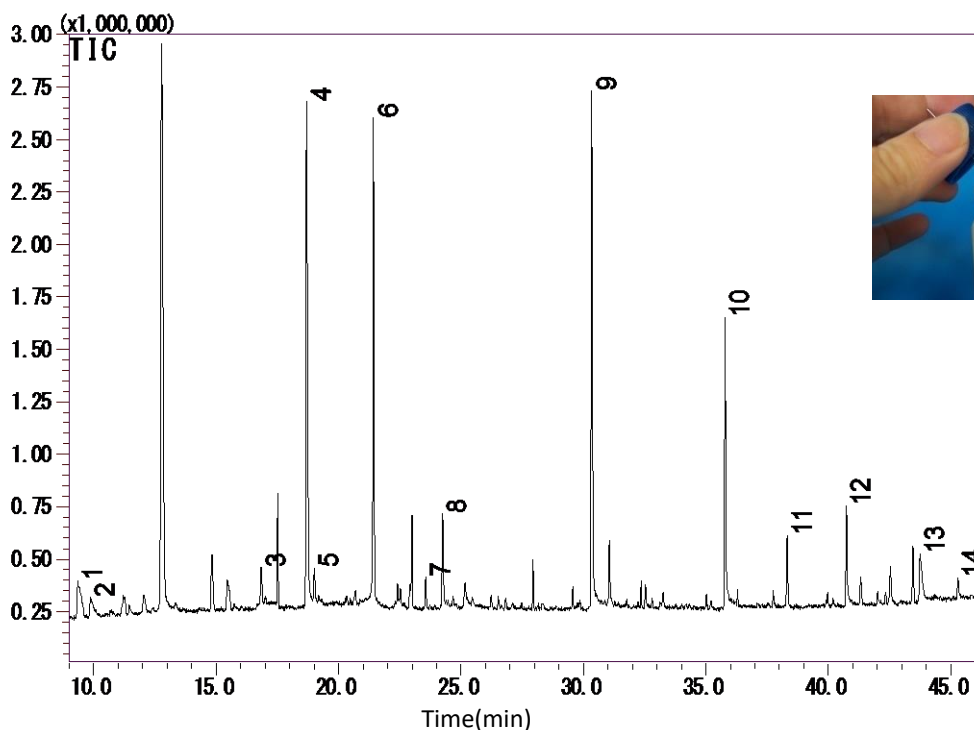
Preliminary processing procedure



GC Conditions

System : GC - MS
Column : InertCap Pure-WAX
 0.25 mm I.D. x 30 m df = 0.25 µm
Col. Temp. : 40 °C (5 min) - 4 °C/min - 220 °C
Carrier Gas : He 1 mL/min
Injection : Splitless 250 °C
Detection : MS Scan (35-500 m/z)
Sample Size : 1 µL

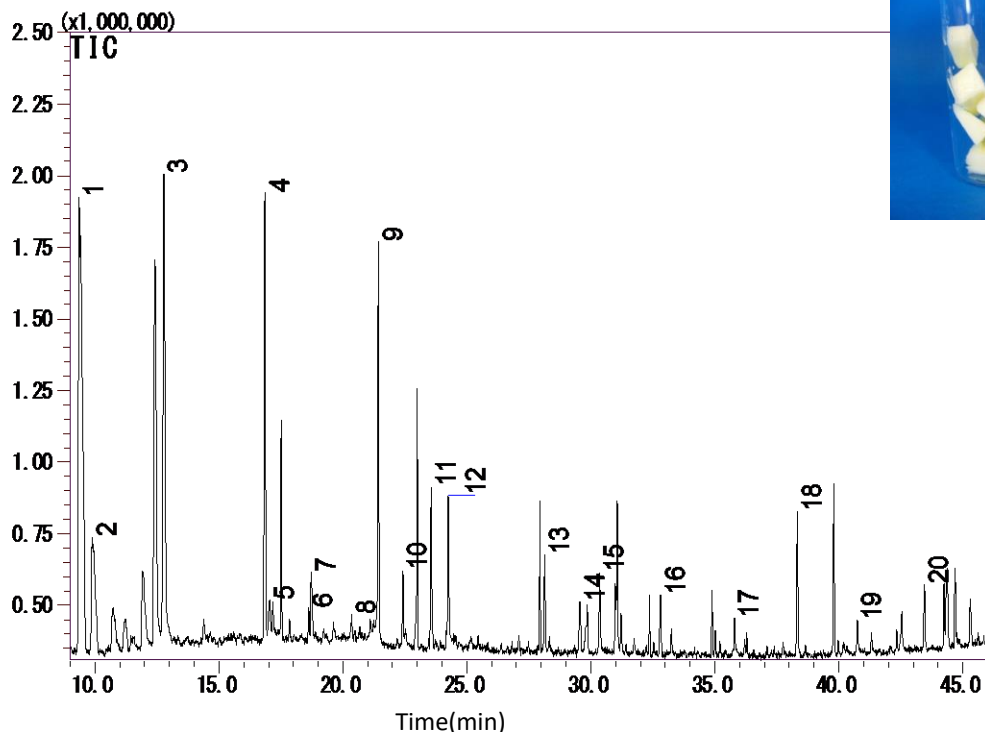
Yogurt



- | | |
|------------------------------------|----------------------------|
| 1. 2-Heptanone | 8. Butanoic acid |
| 2. D-Limonene | 9. Hexanoic acid |
| 3. 2-Nonanone | 10. Octanoic acid |
| 4. Acetic acid | 11. δ-Decalactone |
| 5. Furfural | 12. N-Decanoic acid |
| 6. (3-Methyl-oxiran-2-yl)-methanol | 13. Benzenecarboxylic acid |
| 7. 2-Undecanone | 14. Dodecanoic acid |

*According to library search results
Red letters; identification results with standard samples

Butter



- | | |
|---------------------------|---------------------------------|
| 1. 2-Heptanone | 11. 2-Undecanone |
| 2. D-Limonene | 12. Butanoic acid |
| 3. Unknown | 13. δ -Caprolactone |
| 4. 2-Nonanone | 14. 2-Tridecanone |
| 5. Nonanal | 15. Hexanoic acid |
| 6. Ethyl caprylate | 16. δ -Octalactone |
| 7. Acetic acid | 17. Octanoic acid |
| 8. Ethylhexanol | 18. δ -Amylvalerolactone |
| 9. 1,3-Butanediol | 19. N-Decanoic acid |
| 10. 1-Octanol 2-Heptanone | 20. δ -Dodecalactone |

*According to library search results

Red letters; identification results with standard samples

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