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Study on Volatile Compounds of Clarified Banana Juice

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ABSTRACT Volatile components of banana juice were concentrated by SPME , then seperated and identified by GC-MS. The results showed that SPME could be used to rapidly analyze aromatic composition of banana juice. Main aromatic composition of fresh banana , such as isoamyl acetate , isoamyl butyrate , isoamyl valerate , elemicine , was retained 71.50% in banana juice. However , content of alcohol , organic acid and carbonyls in banana juice was increased. Furan and dimethyl suflide , which were produced during juice processing , were detected in banana juice.

Key Words SPME , GC-MS , banana juice , volatile compounds

市场
动态

茶饮料异军突起 广东瓶装水份额下降

茶饮料异军突起和外省品牌不断进入 ,对广东瓶装水市场形成双重挤压 ,导致市场份额大幅下降。目前广东瓶装饮用水所占全国市物份额已从 2003 年的 22.48% 下降到目前的 14.93% ,而与此形成鲜明对比的是 ,浙江瓶装水市场份额却在不断攀升 ,从 2003 年的 29.33% 上升到目前的 33.11%。

据统计 ,截至 2004 年 3 月 ,全国瓶装饮用水占软饮料的份额从 2003 年的 40.26% 下降到现在的 38.91% ;广东的情况也一样 ,从 2003 年的 46.69% 下降到现在的 37.33%。