

Volatile flavour compounds of scented rice¹

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summary

In order to understand the volatile flavour components of scented rice, experiment was conducted by Hualien DAIS and Department of Agricultural Chemistry, Taiwan University in 2nd crop, 1986. The flavor components of scented rice cultivar TNG72 were extracted with a Lickens-Nickerson device and compared with that of ordinary milled rice. It was extracted the solvents n-pentane-ether (1:1) mixture solvent, and identified by Gas Chromatography-Mass Spectrometry.

Thirty volatile compounds were identified from the cooked TNG72 scented rice. There were 8 hydrocarbons, 4 alcohols, 8 ketones, 1 aldehydes, 3 esters, 1 acid and 5 miscellaneous. According to described flavours of these identified volatile compounds neither component could represented the real flavour of cooked scented rice. It indicated that the flavour of cooked scented rice is a very complex system.

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