

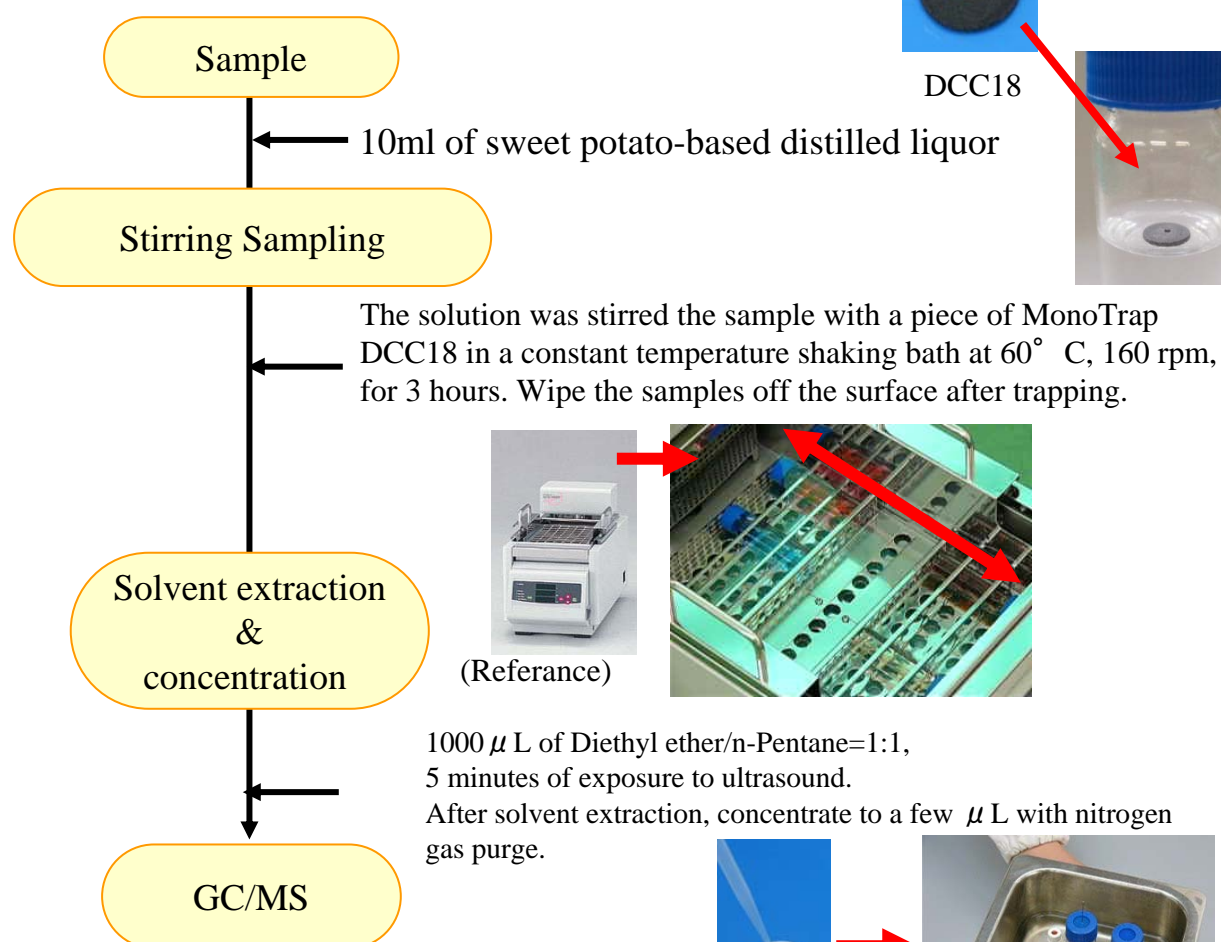
Simple analysis of the aroma components of Sweet potato-based distilled liquor after concentration

MonoTrap™ is a silica-based adsorptive. This product can be characterized by through pour (due to the monolith structure of the silica base) and a large surface (due to the pores within the silica frame). Active carbon is used as an adsorptive on the silica frame surface to which octadecyl (ODS) group has been conjugated.

MonoTrap™ can be viewed as a new hybrid adsorptive having a large surface area and possessing the features of silica gel, active carbon and ODS group.

In this experiment, MonoTrap™ DCC18 (containing activated carbon) was used for the simple analysis of the aroma components of a sweet potato-based distilled liquor after concentration using the agitating method. Because the ODS groups chemically bonded on its surface are water-repellent, MonoTrap™ can float on the liquor as shown below. Stirring it in the samples improves the trapping efficiency. Moreover, the water-repellent property makes it possible to wipe the samples off the surface after trapping.

Pretreatment procedures



GC/MS analysis

System : SHIMADZU GC-2010, GCMS-QP2010

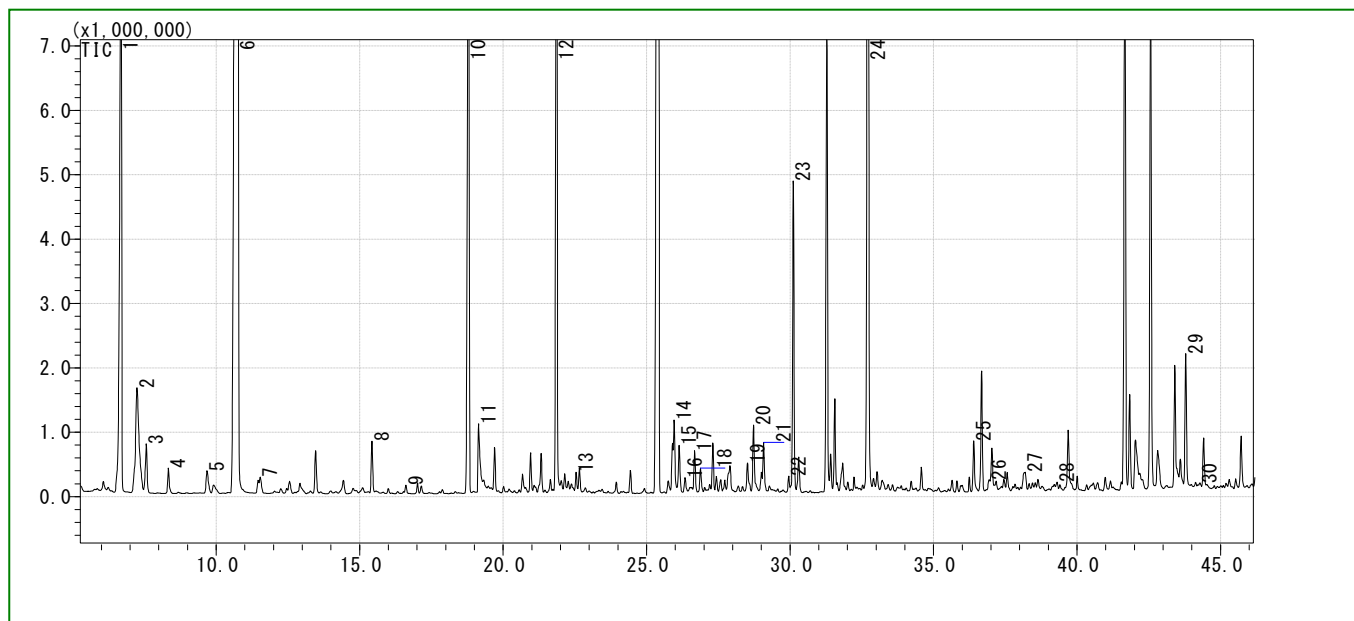
Column : InertCap Pure-WAX(Cat.1010-68142)New!!
0.25mmI.D. \times 30m df=0.25 μ m

Column Temp : 40°C(5min) \rightarrow 4°C/min \rightarrow 250°C(5min)

Carrier Gas : He 120kPa

Injection : Split /Splitless, 1 μ L
250°C

Detection : MS Scan (m/z;55-400)



1	Isobutyl alcohol	16	Clorius
2	Isoamyl acetate	17	4-Carene
3	2-Pentanol	18	α-Terpieol
4	1-Butanol	19	α -Farnesene
5	D-Limonene	20	Methyl salicylate
6	Isopentyl alcohol	21	β-Citronellol
7	Ethyl hexanoate	22	Nerol
8	Ethyl lactate	23	Phenethyl acetate
9	3-Ethoxy-1-propanol	24	Phenylethyl Alcohol
10	Ethyl octanoate	25	Nerolidol
11	Acetic acid	26	Octanoic Acid
12	3-Methoxy-1,2-propanediol	27	Ethylcinnamate
13	β-Linalool	28	2-phenylethylhexanoate
14	Citronellol acetate	29	Farnesol
15	β -Farnesene	30	Coumaran

※Identified with spectral libraries

Red characters •••Referred to Japan Perfumery & Flavoring Association ,Encyclopedia of Flavor[food]



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