

ตารางที่ 18 ชนิด ลักษณะกลิ่น และค่า Log₃ FD factor ของสารระเหยในกะทิสดและกะทิที่ผ่านการให้ความร้อน ที่แยกโดยคอลัมน์ FFAP

Compounds	Odor description ^a	RI ^b	Average Log ₃ FD factor ^c			
			FC ^d	80T ^e	90T ^f	100T ^g
unknown AA	sour	1158	1	1	-	-
unknown BB	chemical	1168	-	0	-	-
heptanal ^{i, D}	sun dried coconut meat, fatty	1182	-	-	0	0
<i>E</i> -2-hexenal ^{i, D}	green	1229	-	0	-	-
ethyl hexanoate ^{i, G}	fruity, sweet dilution	1238	1	-	-	-
3-hydroxy-2-butanone ^h	coconut meat-like, fruity	1269	1	1	1	1
2-aceyl-1-pyrroline ^{i, D}	weak, sweet	1325	0	2	2	2
2,3-dimethylpyrazine ^{i, B}	roasted, nutty	1344	-	0	0	0
dimethyl trisulfide ^{i, D}	green, sulfur-like	1380	-	0	0	0
methyl octanoate ^h	cooked coconut milk-like, sweet	1391	-	-	3	2
nonanal ^h	pineapple, sweat	1403	1	1	2	2
<i>E</i> -2-octenal ^{i, H}	fatty, sweet	1448	-	1	-	-
ethyl octanoate* ^h	fruity, coconut juice-like	1488	4	4	4	4
2,3-butanediol ^h	creamy	1536	1	1	1	0
1,3-butanediol ^h	solvent-like	1571	0	1	1	1

ตารางที่ 18 (ต่อ)

Compounds ^a	Odor description ^a	RI ^b	Average Log ₃ FD factor ^c			
			FC ^d	80T ^e	90T ^f	100T ^g
2-acetylthiazole ^{i, B}	roasted, nutty	1647	-	-	0	1
γ-hexalactone ^{i, C}	coconut-like, Thai dessert-like	1718	-	2	2	3
(<i>E, Z</i>)-2,4-decadienal ^{i, E}	fatty	1766	2	2	2	2
methyl dodecanoate ^h	fatty, creamy	1792	-	3	2	2
ethyl dodecanoate ^h	sweet, creamy	1853	1	1	1	1
benzyl alcohol ^h	sweet, weak	1885	1	1	1	1
benzothiazole ^h	roasted	1916	-	-	1	1
δ-octalactone ^h	sweet, creamy	1970	2	2	2	2
δ-octenolactone ^{i, A}	creamy, sweet	2010	1	1	1	1
octanoic acid ^h	sour, green	2065	1	1	-	-
δ-nonalactone ^{i, A}	cooked coconut milk, sweet	2075	-	2	2	2
γ-decalactone ^{i, F}	chocolate-like, sweet	2130	-	-	-	0
δ-decalactone ^{h *}	sweet, creamy	2189	-	-	-	1
δ-undecalactone ^{H *}	fatty, sweet	2289	-	-	-	0

ตารางที่ 18 (ต่อ)

Compounds	Odor description ^a	RI ^b	Average Log ₃ FD factor ^c			
			FC ^d	80T ^e	90T ^f	100T ^g
9-decenoic acid ^{i, D}	fatty, sweet	2310	1	1	2	2
(Z)-6-γ-dodecenolactone ^{i, D}	Thai dessert-like, sweet, creamy	2419	1	2	2	2
δ-dodecalactone ^{i, D}	sweet, creamy	2431	-	-	1	1

หมายเหตุ^a Odor description at the GC-sniffing port during GCO. and^b Retention indices (RI) were calculated from GCO results on FFAP.

^c Average of Log₃ FD factor (n=2) on FFAP column (60 m X 0.25 mm X 0.32 μm) ; Log₃ FD factor = 0 mean detected odor before diluted aroma extract for AEDA and - mean no detected odor.

^{d-g} FC = fresh coconut milk, 80T = heated coconut milk at 80°C, 90T = heated coconut milk at 90°C and 100T heated coconut milk at 100°C for 20 min.

^h Compound positively identified by comparing with retention index (RI) on FFAP, mass spectra obtained by MS and odor quality at the sniffing port on the same column (* = reference compound injected)

ⁱ Compound tentatively identified with the reference compound on the basis of comparison retention index (RI) on FFAP and odor quality at the sniffing port from^A Schnermann and Schieberle (1997) ^B Buttery *et al.* (1999) ^C Derail *et al.* (1999) ^D Bendall (2001) ^E Czerny and Schieberle (2002) ^F Karagul-Yuceer *et al.* (2003) ^G Fritsch and Schieberle (2005) and ^H Rychlik *et al.* (1998).