Abstract

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Identification and determination of aroma components of some juice and its blends

In this study, the chromatographic analysis method was used to determine the components responsible for the flavor in some types of juices and beverages in Egypt. The components of the flavor were also estimated in mango juice, orange juice, apricot juice, carrot juice and kaki juice after the addition of pectinase and cellulose enzymes with a concentration of 0.1% to determine the effect of these enzymes on the flavor components of this juice. And also prepared 4 mixtures including mango juice with orange juice, mango juice with carrot juice, mango juice with apricot juice and mango juice with kaki juice mixing rate 80:20% respectively. Flavor components were estimated in 11 samples. The results showed that the product of mango juice contained propane, 2-methoxycontent of 21.86 and apricot juice on 9-Octadecenoic acid (Z) with 14.59 and orange juice on compound ethane, 1,1'-oxybis with 79.36 and kaki juice on ethane, 1,1'-oxybis compound with 84.39 and carrot juice on 9-Octadecenoic acid (Z)-compound by 40.31. The addition of pectinase and cellulose enzymes to mango juice increased 9-Octadecenoic Acid (Z) by 86.88 and 96.29 respectively. and contain mango juice mixed with orange juice on 9-Octadecenoic acid (Z) compound with 54.91 and mango juice mixture juice carrots on the ethane, 1,1'-oxybis compound 70.35 and mango juice mixed with kaki juice ethane, 1,1'-oxybis on the compound 89.07 and mango juice mixed with apricot juice ethane, 1,1'-oxybis on the compound 89.07.