

Title Effects of fruits fermented cream on “Fuji” apple aroma compounds
Author Ming-Juan Liu, Jie Zhang, Yun-cong Yao, and Oian-long Ji
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Abstract

Take the young apple fruit as the basic raw material, joins the sucrose and the enzyme fermentation makes the nourishing cream. In apple flower latter 40 days, the nourishing cream was sprayed one time each 20 days, altogether spurt 3 time, 37 kinds of aroma compounds were detected in ripen “Fuji” apple fruits by combining HS-SPME (Head Space Solid-Phase Micro-Extraction) with GC/MC, the fruit sprayed the nourishing cream has the more apples typical aroma compounds: 2-methyl acetic acid butyl ester and 2-methyl butanoic acid ethyl ester.