

Title Flavor Quality of Young Black Pepper

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Abstract

The volatile components of young black pepper were analyzed and compared the flavor quality with black pepper. Based on odor unit value (U_o), it was found that linalool, δ -3-carene, α -pinene, myrcene, β -caryophyllene, α -phellandrene, limonene, terpinolene, β -pinene, and humulene were characteristic representatives of pepper aroma cultivated in Vietnam, Cambodia, Malaysia and Thailand. From triangle test, panelists were not able to distinguish between young and black pepper oil ($P \geq 0.05$). Moreover, the panelists were not able to differentiate fired pork prepared from black pepper oil or young pepper oil ($P \geq 0.05$). Therefore, young black pepper oil could be used instead of black pepper oil for enhancing food flavor. This study supported the utilization of agricultural waste product from black pepper processing.