

Title Study on aroma components of durian (*Durio zibethinus* Murr.) cv. Monthong using GC-MS

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Abstract

Durian (*Durio zibethinus* Murr.) is the famous fruit that is known as the king of the fruits. Durian is an economic fruit of Thailand that is exported to oversea, Asian countries. However, durian has very strong odor that contains many aroma components. This research investigated aroma components of durian cv. Montong using GC-MS. Durian smell had 10 volatile components, acetaldehyde (2.83%), ethanol (34.23%), ethanethiol (5.99%), ethyl acetate (25.84%), propanoic acid ethyl ester (13.15%), propanoic acid 2-methyl ethyl ester (1.28%), s-ethyl ethanethioate (2.43%), butanoic acid ethyl ester (4.05%) propanoic acid propyl ester (0.62%) butanoic acid 2-methyl ethyl ester (5.39%) and hexanoic acid ethyl ester (4.20%).