

**Title** Pears contents in aromatic compounds  
**Author** N. Braniste and E. Heroiu  
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#### **Abstract**

The aromatic compounds lead directly to fruit specific taste forming and from this point of view aroma is a main characteristic in pear savoir appreciation. Investigations made on the two main spread pear cultivars 'Williams' and 'Cure' show that in the extracted essential oil 21 major compounds which contribute in different proportion to the aroma forming were identified by chromatography. In the 'Williams' cultivars a high content of butanol, metildecadienoat and etil decadienoat was determinated at the optimum ripening and consuming period. In opposite, for the 'Cure' cultivar a low proportion of volatile compounds in fruit was marked out shown by short peaks of chromatograms. Fruit of the 'Cure' cultivar have a higher content in methanol and izobutilacetat. Data confirm the fact that the aroma is different in the investigated cultivars and is a factor of the taste perception of the consumers.