

**Title** Changes in volatiles in the liquid endosperm of aromatic coconut 'NamHom' during fruits development

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**Citation** Abstracts of 7<sup>th</sup> International Postharvest Symposium 2012 (IPS2012). 25-29 June, 2012. Putra World Trade Centre (PWTC), Kuala Lumpur, Malaysia. 238 pages.

**Keywords** Aromatic coconut; 2AP; static head space solid phase micro extraction

#### **Abstract**

The most famous young green aromatic coconuts in Thailand is the 'NamHom' cultivar a mutant of green dwarf type; having sweet and aromatic liquid endosperm. The aromas and volatiles the liquid endosperm of NamHom and NamWan cultivars were investigated every 2 weeks from 3-8 months after fruit set. Static head space and solid phase micro extraction (SHS-SPME) technique and gas chromatography combined mass spectroscopy (GC-MS) were used to analyze volatile compounds. 2-acetyl-1- pyrroline (2AP) was found as key volatile compounds only in Namhom and not found in other. Both cultivars had same GC spectrum pattern of hexanol, cyclohexanol, cyclopenta siloxane, isononanol, decanal, dodecanal, and heptabone during the study periods. 2AP in liquid endosperm was found from 6 months after fruit set. L- Ascorbic acid, glucose, fructose and sucrose and fatty acid contents increased throughout the fruit development.