

Title Essential oil composition of fresh and dried pepper fruits (*Capsicum annuum* L.)
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Citation Food Processing, Quality and Safety, 36(1-2) p. 29-33, 2009.
Keywords *Capsicum annuum*; Fruit; Dried fruits; Pepper; Essential oils; Aldehydes

Abstract

It is well known that color and pungency are the main quality parameters of ground paprika, but recently aroma of paprika spice has become a focus of investigation. The aim of this work was to determine changes in essential oil aldehyde composition of pepper fruits during processing. Pepper Cultivar AlevaNK for ground paprika production was used in this study. Sampling was done while fruits were in red stage of maturity. Sampled fruits were divided in four equal groups. The first group was used immediately for the analysis, the second group was kept for two days and then dried, while third and fourth groups were kept for 15 days to complete the postharvest treatments differing in the presence of light. Twenty one aldehydes were identified, six of them were common to both fresh and dry samples (benzaldehyde, 2-nonenal, decanal, 2,4-decadienal tetradecanal and 9,17 octadecadienal), while a presence of hexanal made a difference between dried and postharvestly treated samples.