

Title Changes in odour-active compounds of two varieties of Colombian guava (*Psidium guajava* L.) during ripening

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Abstract

Changes in the concentrations of odour-active compounds in two varieties of Colombian guava (*Psidium guajava* L.) fruits during ripening were followed by application of stable isotopic dilution analyses (SIDA). The data revealed that, in particular, the concentration of C₆-aldehydes, as well as the amount of the sulphur compounds 3-sulphanylhexyl acetate and 3-sulphanyl-1-hexanol, decreased with ripening, while the concentrations of aliphatic esters and furanones increased during this process. A calculation of odour activity values indicated that although the C₆-aldehydes decreased during ripening, these still made the greatest contribution to the overall aroma at all stages of ripening. Changes in odour-active compounds in white- and pink-fleshed guavas showed the same behaviour.

<http://www.springerlink.com/content/at9p22482q165r8m/fulltext.pdf>