Abstract:

Product monitoring needs rapid methods for analysing flavour in vegetables. Besides reducing sample preparation time, the acceleration of the gas chromatographic cycle becomes important. A mass spectrometric sensor was tested for dis‑crimination of tomato cultivars and compared with gas chromatography/mass spec‑trometry using complete separation of volatiles. Coupling this sensor with solid phase microextraction (SPME) seems to provide an efficient method of pattern rec‑ognition analysis for flavour differences in vegetables based on mass fragment analysis of aroma volatiles.