Title	Changes in volatile compounds of Habanero chile pepper (*Capsicum chinense* Jack. cv. Habanero) at two ripening stages
Author	Jorge Pino, Enrique Sauri-Duch and Rolando Marbot
Citation	Food Chemistry Volume 94, Issue 3, February 2006, Pages 394-398
Keyword	Habanero chile pepper; Capsicum chinense; Volatile compounds; Ripening

Abstract

The steam volatile components of Yucatan Habanero chile pepper (*Capsicum chinense* Jack. cv. Habanero) at two ripening stages (green and orange) were analyzed using GC and GC/MS. Both samples had several compounds in common. One hundred and two compounds were identified, from which (*E*)-2-hexenal, hexyl 3-methylbutanoate, (*Z*)-3-hexenyl 3-methylbutanoate, hexyl pentanoate, 3,3-dimethylcyclohexanol, and hexadecanoic acid were found to be the major constituents. During Habanero chile pepper maturation, the majority of volatile compounds decreased or even disappeared, some of them with green odour notes while esters, which have fruity odour notes, increased at the same time.