

Protocol

Easy Enrichment of Curry Powder Fragrance with MonoTrap[®] &GC/O



http://www.gls.co.jp/product/several_pdf/g/g2_opv277_vps278.pdf



Sensory Rating by GC/O



The small amount of curry fragrance that was not detected with FID was detected by GC/O with 2 operators. This compound is presumed as sotolon by sensory test.



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This is a data that 2 operators confirmed the smell of strong green tea by GC/O. This compound is presumed as linalool by sensory test.

Linalool is contained in green tea, and also a main compound of cilantro fragrance that is in curry powder etc.

MonoTrap® Series

cat.No	Description	Shape	Size	Active Carbon	Functional Group
1050-72101	MonoTrap DCC18	Disk	O.D.10mmx thick 1mm	Yes	C18
1050-72201	MonoTrap RCC18	Rod	5mm	Yes	C18
1050-71101	MonoTrap DSC18	Disk	O.D.10mmx thick 1mm	No	C18
1050-71201	MonoTrap RSC18	Rod	5mm	No	C18



GL Sciences GC Technical Note

Curry Powder Fragrance Compounds Trapped by GC/MS with MonoTrap[®]





Structures are created using Chemistry 4-D Draw which is provided by ChemInnovayion Software,