

## 基于判别分析法的金华火腿挥发性风味物质的形成过程分析

### Process for forming volatile flavor compounds in Jinhua Ham by discriminant analysis method

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英文关键词: [Jinhua ham](#) [volatile flavor compounds](#) [discriminant analysis](#) [character flavor compound](#)

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中文摘要:

为了弄清金华火腿风味物质的形成过程,以60只杂交猪后腿为原料,按照传统工艺加工金华火腿,用气质联用仪(GC-MS)分析了6个工艺点的肌肉中挥发性风味物质的出峰面积,并用判别分析法分别研究了用挥发性风味物质的出峰面积和出峰面积占总出峰面积的百分率建立的判别函数判断金华火腿加工程度的可能性。研究表明,用金华火腿挥发性风味化合物的峰面积进行逐步判别分析,有20种挥发性化合物进入判别函数,而用峰面积占总出峰面积的百分率进行逐步判别分析,有17种挥发性化合物进入判别函数,建立的两套判别函数都能准确判别火腿的加工程度。结果提示:金华火腿风味化合物是在加工过程中逐步形成的,在不同加工阶段,火腿特征风味化合物的含量及其比例各具特征,可以用以辨别火腿的加工时间。

英文摘要:

In order to realize the forming process of the flavor substances in Jinhua ham, 60 Jinhua hams were processed using legs of cross-line pigs by traditional processing technology and the peak areas of flavor volatiles in ham muscle after each processing stage were analyzed by using Gas Chromatography and Mass Spectrometer (GC-MS). The possibility of discriminating Jinhua hams of different processing stages by using discriminant functions established on the volatile peak areas or ratios of the volatile peak areas accounting for the total peak area was individually studied. The results show that when stepwise discriminant analysis was performed on volatile peak areas of Jinhua ham, 20 kinds of volatile compounds enter the gained discriminant functions; while 17 kinds of volatile compounds enter the gained discriminant functions when ratios of the volatile peak areas accounting for the total peak area are analyzed. All of the two series of discriminant functions established can be used to discriminate Jinhua hams of different stages accurately. The results indicate that the flavor compounds are formed gradually during Jinhua ham processing and characterized by the concentrations and ratios of the character flavor compounds at different stages, which can be used to discriminate Jinhua hams of different processing stages.

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