

## 牛羊酸奶挥发性风味物质固相微萃取GC/MS分析

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**关键词:** 挥发性风味物质 牛奶酸奶 羊奶酸奶 固相微萃取 GC/MS分析

**摘要:** 选用固相微萃取技术 (SPME) 富集牛、羊奶酸奶风味物质, 并利用GC/MS进行分析研究。结果显示: 牛奶原味酸奶中含有48种挥发性风味物质, 羊奶酸奶中含有50种挥发性风味物质, 主要为羧酸类、醇及呋喃类、醛类、酮类、酯类、烃类、含氮化合物、含硫化合物8大类。其主要风味物质包括双乙酰、2-呋喃甲醇、3-羟基-2-丁酮等。结果表明, 牛、羊奶原味酸奶挥发性风味物质构成种类基本相同, 含量分布存在差异。The volatile aromatic components in cow's milk and goat's milk yoghurt were extracted by solid-phase micro-extraction (SPME) and were analyzed by GC/MS. The results show that total 48 different compounds are isolated and identified from cow's plain yoghurt, and 50 different compounds are isolated and identified from goat's milk plain yoghurt. These compounds are carboxylic acids, alcohols & furans, aldehydes, ketones, esters, hydrocarbons, nitrogen-containing compounds, sulfur-containing compounds etc. The main volatile aromatic components of these two types of yoghurt are 2,3-Butanedione, 2-Furanmethanol, 3-hydroxy-2-Butanone etc. The types of volatile aromatic constituents in yoghurt both cow's and goat's milk are similar. However, the contents of these different aromatic compounds are different.

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