Volatile compounds released during ripening in Italian dried sausage - DTU Orbit (07/12/2018)

Volatile compounds released during ripening in Italian dried sausage
A commercial production was analysed at six stages during ripening. Water content, pH and bacterial counts were followed, and volatile compounds from sausages were extracted by dynamic headspace sampling and analysed by gas chromatography/mass spectrometry. Total concentrations of all classes increased during ripening. Pepper compound concentrations peaked in the middle of the ripening period. Lipid oxidation products increased especially towards the end of ripening, in particular, the compounds 2-heptanol, 1-octen-3-ol, 2-heptanone and 2-nonanone. Surface moulds probably caused 4-heptanone to appear late in the processing. Benzeneacetaldehyde was absent in fresh mince, but increased to become one of the most abundant volatiles. Compounds from carbohydrate catabolism disappeared during the processing.

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