Accepted Manuscript

Comparative evaluation of the volatile profiles and taste properties of roasted coffee beans as affected by drying method and detected by electronic nose, electronic tongue, and HS-SPME-GC-MS

Wenjiang Dong, Rongsuo Hu, Yuzhou Long, Hehe Li, Yanjun Zhang, Kexue Zhu, Zhong Chu

PII:	S0308-8146(18)31470-5
DOI:	https://doi.org/10.1016/j.foodchem.2018.08.068
Reference:	FOCH 23409
To appear in:	Food Chemistry
Received Date:	7 June 2018
Revised Date:	16 August 2018
Accepted Date:	16 August 2018



Please cite this article as: Dong, W., Hu, R., Long, Y., Li, H., Zhang, Y., Zhu, K., Chu, Z., Comparative evaluation of the volatile profiles and taste properties of roasted coffee beans as affected by drying method and detected by electronic nose, electronic tongue, and HS-SPME-GC-MS, *Food Chemistry* (2018), doi: https://doi.org/10.1016/j.foodchem.2018.08.068

This is a PDF file of an unedited manuscript that has been accepted for publication. As a service to our customers we are providing this early version of the manuscript. The manuscript will undergo copyediting, typesetting, and review of the resulting proof before it is published in its final form. Please note that during the production process errors may be discovered which could affect the content, and all legal disclaimers that apply to the journal pertain.

ACCEPTED MANUSCRIPT

Comparative evaluation of the volatile profiles and taste properties of roasted coffee beans as affected by drying method and detected by electronic nose, electronic tongue, and HS-SPME-GC-MS

Wenjiang Dong^a, Rongsuo Hu^a, Yuzhou Long^{a,*}, Hehe Li^{b,**}, Yanjun Zhang^a, Kexue Zhu^a, Zhong Chu^a

^a Spice and Beverage Research Institute, Chinese Academy of Tropical Agricultural Sciences (CATAS), Wanning, Hainan 571533, China

^b Beijing Laboratory for Food Quality and Safety, Beijing Technology and Business University, Beijing 100048, China

* Corresponding author. Spice and Beverage Research Institute, Chinese Academy of Tropical Agricultural Sciences, Wanning 571533, China.

** Corresponding author. Beijing Laboratory for Food Quality and Safety, Beijing Technology and Business University, Beijing 100048, China.

E-mail addresses: dongwenjiang.123@163.com (W. Dong), longyuzhou6090@126.com (Y. Long), xyzhehe@126.com (H. L).

1

Download English Version:

https://daneshyari.com/en/article/11005659

Download Persian Version:

https://daneshyari.com/article/11005659

Daneshyari.com