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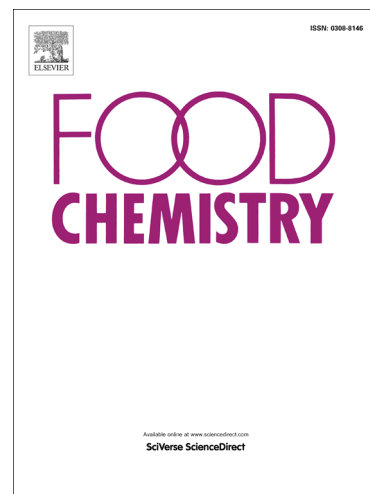
Similarities and differences of the volatile profiles of six spices explored by Proton Transfer Reaction Mass Spectrometry

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Similarities and differences of the volatile profiles of six spices explored by Proton Transfer Reaction Mass Spectrometry

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Highlights

1. Volatile composition of spices comprises primarily terpenes, aldehydes and esters
2. Saffron and chili paprika showed distinct volatile profiles
3. Overlap in terpenic compounds is shown for pepper, cinnamon and nutmeg
4. The major compounds discriminating the six spices were determined

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