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ACCEPTED MANUSCRIPT

Characterization of Chinese rice wine taste attributes using liquid chromatographic analysis, sensory evaluation, and an electronic tongue

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Highlights

- Chinese rice wine of different vintage years differed in harmony and mellow.
- Correlation between the taste compounds and the sensory attributes was established.
- Correlation between the E-tongue response and the sensory attributes was developed.
- Chinese rice wine samples were all correctly classified using the E-tongue and LDA.

Abstract

To evaluate the taste characteristics of Chinese rice wine, wine samples sourced from different vintage years were analyzed using liquid chromatographic analysis, sensory evaluation, and an electronic tongue. Six organic acids and seventeen amino acids were measured using high performance liquid chromatography (HPLC). Five monosaccharides were measured using anion-exchange chromatography. The global

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