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**Analysis of Volatile Compounds in Chinese Dry-cured Hams by Comprehensive
Two-Dimensional Gas Chromatography with High-Resolution Time-of-Flight Mass
Spectrometry**

Wenli Wang^{#1,2}, Xi Feng^{#2,3}, Danni Zhang², Bei Li², Baoguo Sun¹, Hongyu Tian^{1*}, Yuan Liu^{2*}

¹ Beijing Advanced Innovation Center for Food Nutrition and Human Health, Beijing Technology and Business University, 33 Fucheng Road, Beijing, 100048 China

² Department of Food Science and Engineering, Shanghai Jiaotong University, Shanghai, 200240 China

³ Department of Animal Science, Iowa State University, Ames IA, 50010 United States

[#] Both the authors contributed equally and both are co-first authors.

* Corresponding author: E-mail: y_liu@sjtu.edu.cn

Address: Department of Food Science and Engineering, Shanghai Jiaotong University, Shanghai, 200240 China

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