significantly. The concentration of total esters in un-sweeten mulberry juice was around 4984 ppb and dropped to 894 ppb after juice. Pasteurization and storage at 37 ℃ caused the concentration of them and some other terpene compounds decreased were studied. Before pasteurization, valence and limonene were found to be the major volatile compounds in un-sweeten orange section of this thesis, changes in the concentration and composition of volatile compounds of un-sweeten orange and mulberry juice were studied. Before pasteurization, valence and limonene were found to be the major volatile compounds in un-sweeten orange section of this thesis, changes in the concentration and composition of volatile compounds of un-sweeten orange and mulberry juice were studied. Before pasteurization, valence and limonene were found to be the major volatile compounds in un-sweeten orange section of this thesis, changes in the concentration and composition of volatile compounds of un-sweeten orange and mulberry juice were studied. Before pasteurization, valence and limonene were found to be the major volatile compounds in un-sweeten orange section of this thesis, changes in the concentration and composition of volatile compounds of un-sweeten orange and mulberry juice were studied. Before pasteurization, valence and limonene were found to be the major volatile compounds in un-sweeten orange section of this thesis, changes in the concentration and composition of volatile compounds of un-sweeten orange and mulberry juice were studied. Before pasteurization, valence and limonene were found to be the major volatile compounds in un-sweeten orange section of this thesis, changes in the concentration and composition of volatile compounds of un-sweeten orange and mulberry juice were studied. Before pasteurization, valence and limonene were found to be the major volatile compounds in un-sweeten orange section of this thesis, changes in the concentration and composition of volatile compounds of un-sweeten orange and mulberry juice were studied. Before pasteurization, valence and limonene were found to be the major volatile compounds in un-sweeten orange section of this thesis, changes in the concentration and composition of volatile compounds of un-sweeten orange and mulberry juice were studied.
Pasteurization and store at 37 ℃ for 15 days. The major terpene compounds in un-sweeten mulberry juice was found to be limonene. The concentration of limonene and other terpene compounds in un-sweeten mulberry juice was found to decrease significantly after pasteurization and storage at 37 ℃ for 15 days.
58. Shrikhande, A. J. (1976) ...