

Studies on peel aroma and brewing using juice and flesh from different varieties of citrus grandis o

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ABSTRACT

This comparison study research on analysis of essential oil extraction from peel and brewing using juice and flesh from different varieties of Citrus grandis (L.) Osbeck. Three major parts in present research including, part I: the effect of varieties on the aroma using three brewing methods ; part II: the analysis of the volatile chemicals during the brewing process for three varieties of pomeloes ; part III: the difference of aroma extract by different methods for three varieties of pomeloes. Results showed, the yield of the essential oils of Hsishihyu, Kingyu, and Pejyu obtained by steam distillation were 2.90%, 2.77%, and 2.81%, respectively. The major volatile components in peel oils of different varieties Citrus grandis (L.) Osbeck were found to be terpenes, especially the limonene. The volatile compounds were different extracted by three methods. The yield will be higher when water was used as solvent under vacuum for extraction. Hsishihyu has highest yield for essential oil extraction in three varieties. More lipid and acid were found in brewing when using flesh. The distilled pomelo wine has more lipid than that of brewing wine.

Keywords : Citrus grandis (L.) Osbeck、Limonene、terpene、essential oil、aroma

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