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A study revealing the key aroma compounds of steamed bread made by Chinese traditional sourdough

Key words: **Steamed bread, Sourdough, Simultaneous distillation–extraction (SDE), Solid-phase microextraction (SPME), Purge and trap (P&T)**

Research Summary

This article mainly reported the volatile aromatic compounds of CSB made by Chinese traditional sourdough, using three different extraction methods:

- **Simultaneous distillation–extraction (SDE)**
- **Solid-phase microextraction (SPME)**
- **Purge and trap (P&T)**







Innovation points

- **19 volatile compounds were identified by SDE-GC-O-MS, 12 aldehydes.**
- **20 volatile compounds were identified by SPME-GC-O-MS , 7 aldehydes and 7 alcohols.**
- **12 volatile compounds were identified by P&T-GC/MS and GC-O methods. 5 alcohols and 3 aldehydes.**

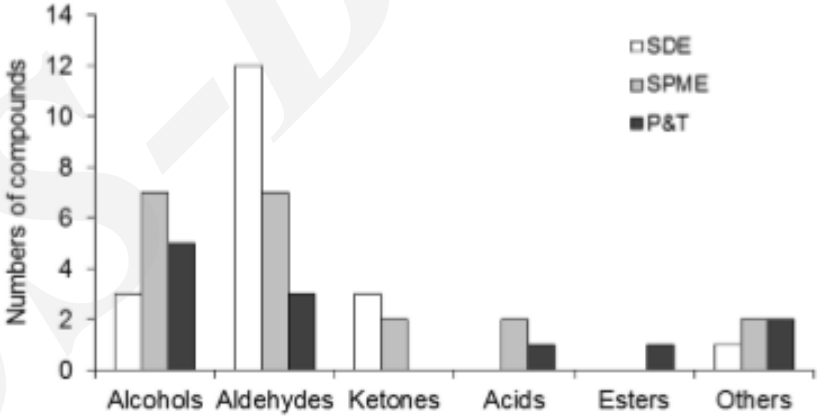

Fig. 2 Comparison of the compounds identified by the SDE, SPME, and P&T

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Figure 4