

Analysis of volatile compounds produced by different species of lactobacilli in rye sourdough using multiple headspace extraction

Kaseleht, Kristel; Paalme, Toomas; Mihhalevski, Anna; Sarand, Inga International journal of food science & technology 2011 / p. 1940-1946

Determining aroma compounds using GC/MS

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Determining aroma-active compounds in Kama flour using SPME-GC/MS and GC-olfactometry

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Quantitative analysis of acetaldehyde in bread with SPME-GC/MS

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Quantitative analysis of acetaldehyde in foods consumed by children using SPME/GC-MS(Tof), on-fiber derivatization and deuterated acetaldehyde as an internal standard

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Study on volatile compound production by individual lactic acid bacteria in dough using multiple headspace extraction

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