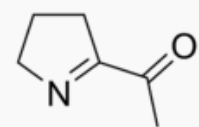


All rice is precious - but some is more

FlavourSpec®: Determination of 2-acetyl-1-pyrroline in rice

High value rice like Thai and Basmati exhibit a specific volatile compound composing its fragrant aroma. The determination of the rich flavour inducing *2-acetyl-1-pyrroline* allows the classification of unknown rice and to detect unwanted admixtures of low cost rice types.

Using the FlavourSpec® a fast quantification of the aroma compounds of the rice become possible by a simple headspace sampling without any sample preparation. Further to that its outstanding sensitivity provides detection levels in the low and even sub-ppb_v range.



2-acetyl-1-pyrroline



FlavourSpec®

Equipped with a fast Gas Chromatographic (GC)-column the FlavourSpec® combines the separation capabilities of a GC with the outstanding sensitivity of an Ion Mobility Spectrometer (IMS) used for a second separation step as well as detector. The chromatogram (left side) shows a significant peak of 2-acetyl-1-pyrroline that is highlighted by a rectangle while the IMS run (below) shows the differences between reference rice samples.

Flavour screenshot: Thai rice

