Institute for Food Science and Biotechnology Dep. Flavour Chemistry

Bachelor thesis - project work - master thesis

Unravel the genuine aroma blueprint of fragrant rapeseed oil and aroma changes during processing





plant arabidopsis thaliana brassicaceae myrosinase isothiocyanate allyl isothiocyanate degradation myrosinase activity sulforaphane product thermal degradation product cruciferous vegetable cruciferous vegetable cruciferous vegetable

Fragrant rapeseed oil (FRO)

produced by a typical hot pressing process is appreciated for its rich and characteristic aroma and has attracted a great deal of interest in the global market.

This project will unravel the genuine aroma blueprint of FRO and aroma changes during FRO processing by using the Sensomics approach (SPME, SAFE, HSSE, DHS, GC-O-MS, GC-MS), which aims to provide a basis for the production of flavor-oriented and high-quality rapeseed oil.

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