

C O N T E N T S

SAMPLE PREPARATION

- Prerequisites for sample preparation in flavour analysis
H. Sugisawa 3
- Comparison of methods for the isolation of volatile
compounds from aqueous model systems
M.M. Leahy and G.A. Reineccius 19
- Selective enrichment of volatiles by gas-water partition
in con- and countercurrent columns
O. Piringer and H. Sköries 49

ANALYTICAL TECHNIQUES

- State-of-the-art fused silica capillary gas chromatography:
Flavor problem applications
W. Jennings and G. Takeoka 63
- New developments in enantiomer separation by capillary
gas chromatography
W.A. König 77
- Comparison of GLC capillaries
W. Günther, K. Klöckner, F. Schlegelmilch and S. Roukeria 93
- The use of ATD-50 system with fused silica capillaries
in dynamic headspace analysis
J. Kristensson 109
- Coupled gas chromatographic methods for separation,
identification, and quantitative analysis of complex
mixtures: MDGC, GC-MS, GC-IR, LC-GC
G. Schomburg, H. Husmann, L. Podmaniczky, F. Weeke
and A. Rapp 121

Concentration and GC-MS analysis of trace volatiles by sorption-desorption techniques	
S. Nitz and E. Jülich	151
The analysis of trace components using the total transfer technique in coupled column systems	
M. Oreans, F. Müller, D. Leonhard and A. Heim	171
Capillary GC-FTIR analysis of volatiles: HRGC-FTIR	
W. Herres	183
Application of direct carbon-13 NMR spectroscopy in the analysis of volatiles	
K.H. Kubeczka and V. Formáček	219
APPLICATIONS	
Application of high resolution capillary columns on flavor and fragrance analysis	
T. Shibamoto	233
The analysis of odor-active volatiles in gas chromatographic effluents	
T.E. Acree, J. Barnard and D.G. Cunningham	251
Significance of the sniffing technique for the determination of odour thresholds and detection of aroma impacts of trace volatiles	
F. Drawert and N. Christoph	269
The use of HRGC-FTIR in tropical fruit flavour analysis	
P. Schreier, H. Idstein and W. Herres	293
The application of high and low resolution mass spectrometry in GC/MS coupling for analyzing complex volatile mixtures of plant tissue cultures	
G. Lange and W. Schultze	307
Formation and analysis of optically active aroma compounds	
R. Tressl and K.H. Engel	323
Stereoisomers of fruit flavour substances - some aspects of synthesis and analysis	
A. Mosandl and G. Heusinger	343

Simultaneous distillation adsorption and its application H. Sugisawa, C. Chen and K. Nabeta	357
A "closed-loop-stripping" technique as a versatile tool for metabolic studies of volatiles W. Boland, P. Ney, L. Jaenicke and G. Gassmann	371
Application of a dynamic headspace procedure in fruit flavour analysis P. Dirinck, H. de Pooter, G. Willaert and N. Schamp	381
Headspace analysis for the study of aroma compounds in milk and dairy products H.T. Badings and C. de Jong	401
Sorptive enrichment and analysis of volatile compounds in drinking juices S. Adam	419
Volatiles in relation to aroma in the berries of <i>Rubus arcticus</i> Coll. H. Kallio, A. Lapvetäläinen, T. Hirvi, M. Suikho and E. Honkanen	433
Analysis of coffee headspace profiles by multivariate statistics R. Liardon, U. Ott and N. Daget	447
AUTHOR INDEX	461
SUBJECT INDEX	463