

1 茶與乳間香氣形成之交互作用及香氣模型之建立

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5 一、前言

6 二、紅茶、奶茶、奶精中的揮發性化合物及關鍵氣味化合物

7 三、奶茶香氣組成

8 四、香氣模型建立 (進行中)

9 五、結論

10 摘要

11 紅茶文化起源於英國，貴族間流行的英式下午茶普遍會在紅茶中加入牛奶及糖來飲
12 用，之後更普及到工人階層，傳到世界，成為受廣大消費者喜愛的飲料-奶茶。奶茶主要
13 是由奶精與紅茶調配而成，其以香甜的味道俘獲了人們的心，此外，消費者購買奶茶時，
14 首要考量為其風味，其次為香氣。故本篇報告的目的為找出紅茶、奶茶與奶精中的關鍵
15 氣味化合物，成功解釋奶茶香氣，並藉由香氣模型的建立，進一步探討奶精基質與香氣
16 化合物之間的交互作用，了解香氣化合物於食品基質中的變化，以期能應用於食品香氣
17 之開發。本研究使用氣相層析質譜儀結合氣相層析嗅聞法，搭配香氣萃取物稀釋分析法，
18 分析紅茶、奶茶及奶精中的氣味活性化合物，由結果可看出紅茶具有最多的氣味活性化
19 合物，奶茶次之，奶精最少，分別有 26、10 及 1 個。最後，藉由分析主成分分析發現
20 奶茶的風味特色由 Furfural、Benzaldehyde、Benzeneacetaldehyde、 β -Damascenone、
21 Linalool、Geraniol、Vanillin、(E)-2-Hexenal 和 Decanal 所組成，除了供香甜氣味的 Vanillin
22 是源自於奶精及紅茶外，其他氣味皆來自紅茶，而紅茶與奶茶聞起來截然不同的香氣則
23 歸因於風味化合物被吸附程度不同，所造成的香氣比例差異，更加凸顯了奶茶甜而不膩
24 的美好味道。得出奶茶的關鍵氣味化合物後，後續將進一步建立香氣模型，研究各香氣
25 化合物與基質之間的交互作用，得出香氣化合物之消長情形。

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