

Fig. 1

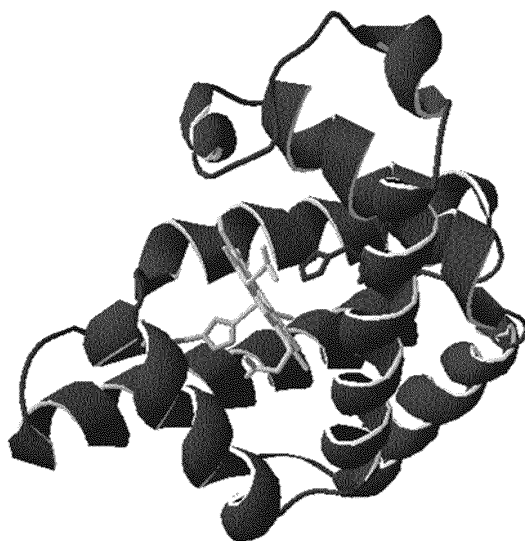


Fig. 2

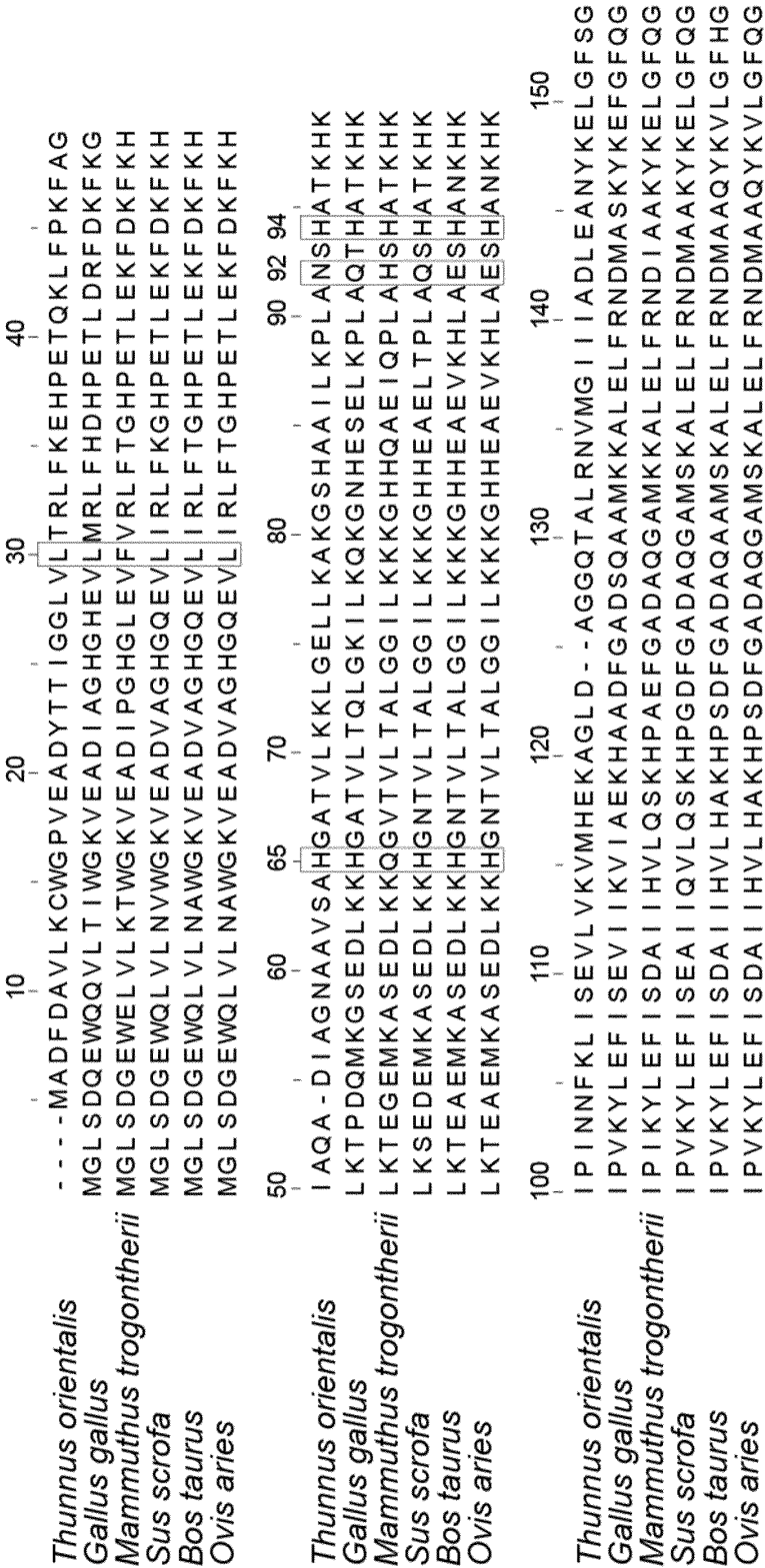


Fig. 3

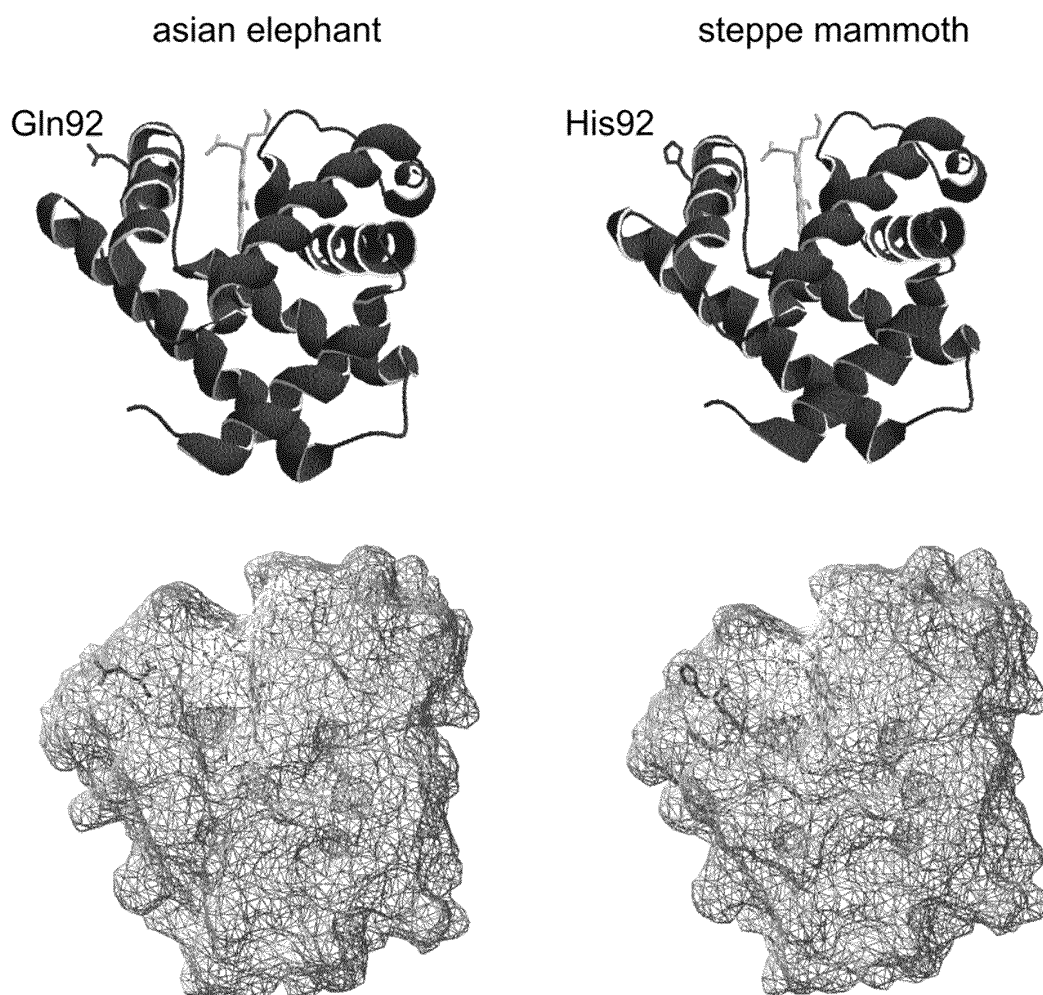


Fig. 4

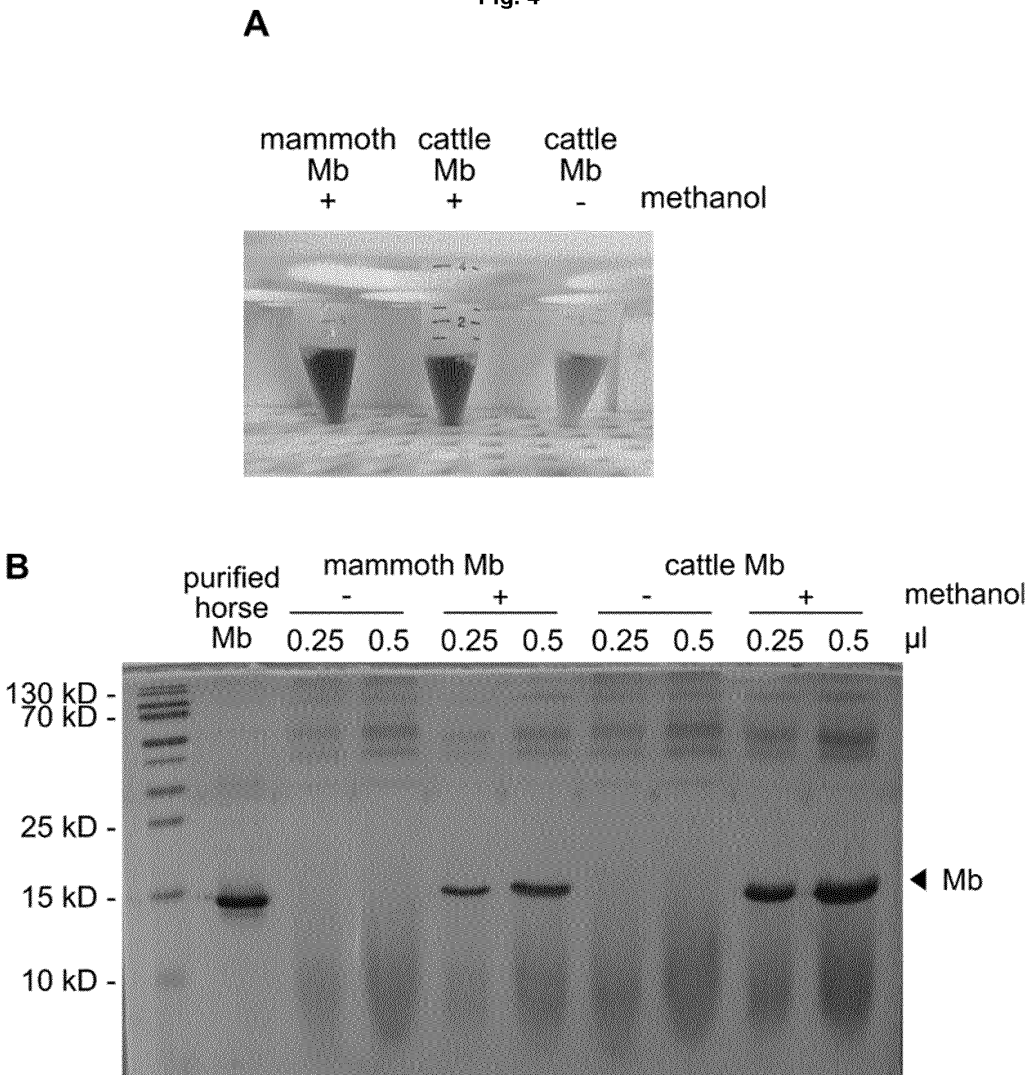
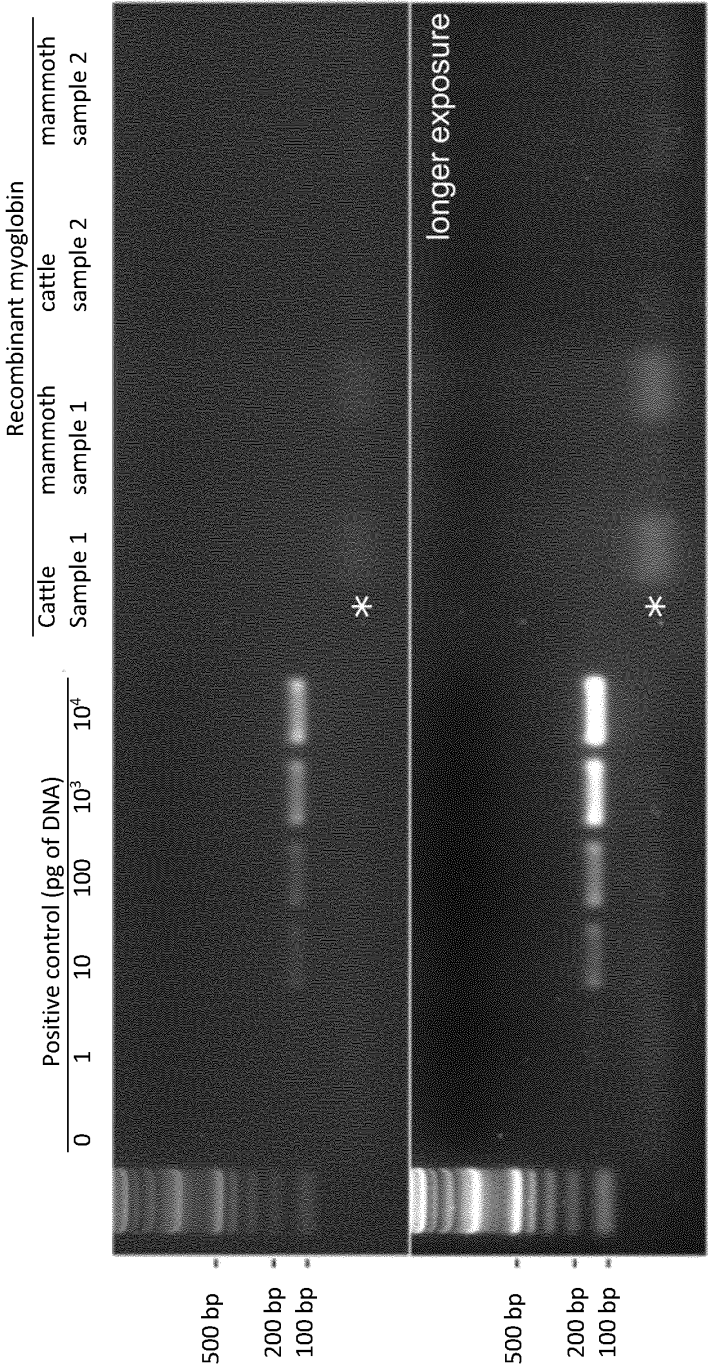


Fig. 5



log10 of peptide intensity

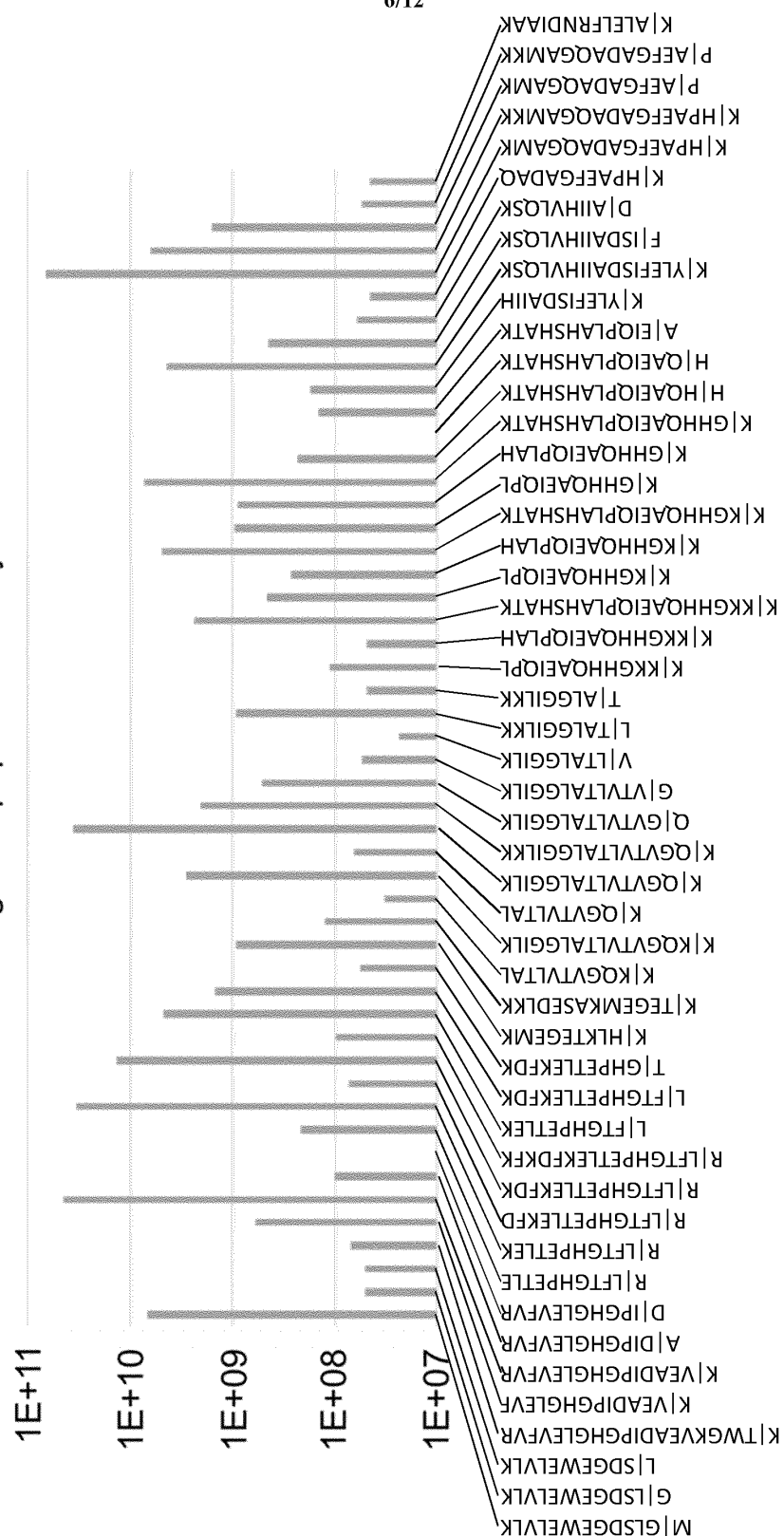


Fig. 7

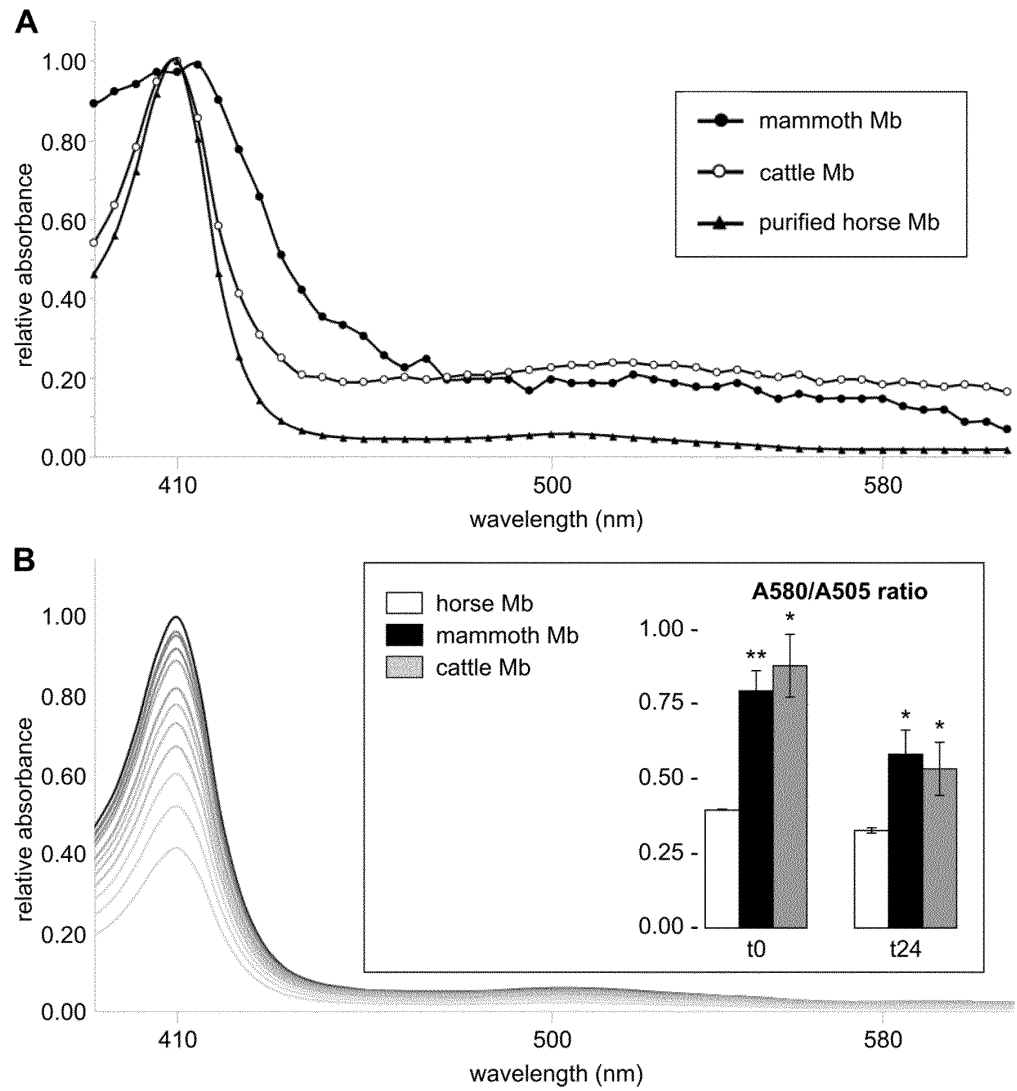
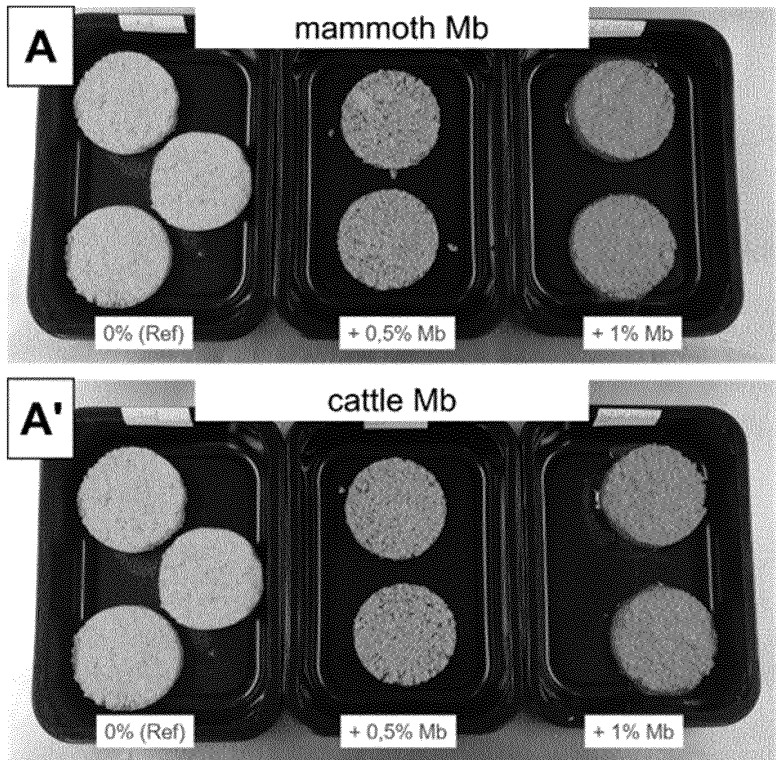


Fig.8



B

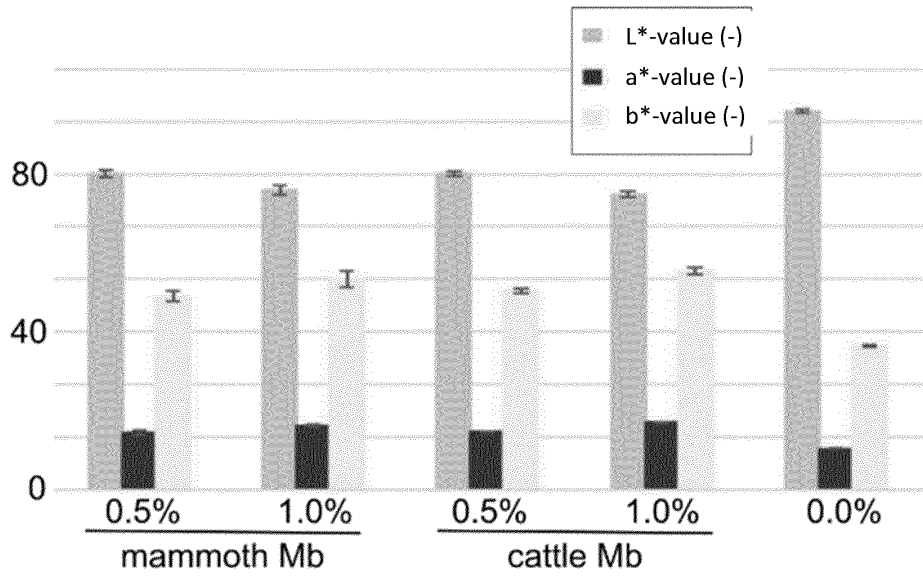


Fig. 9

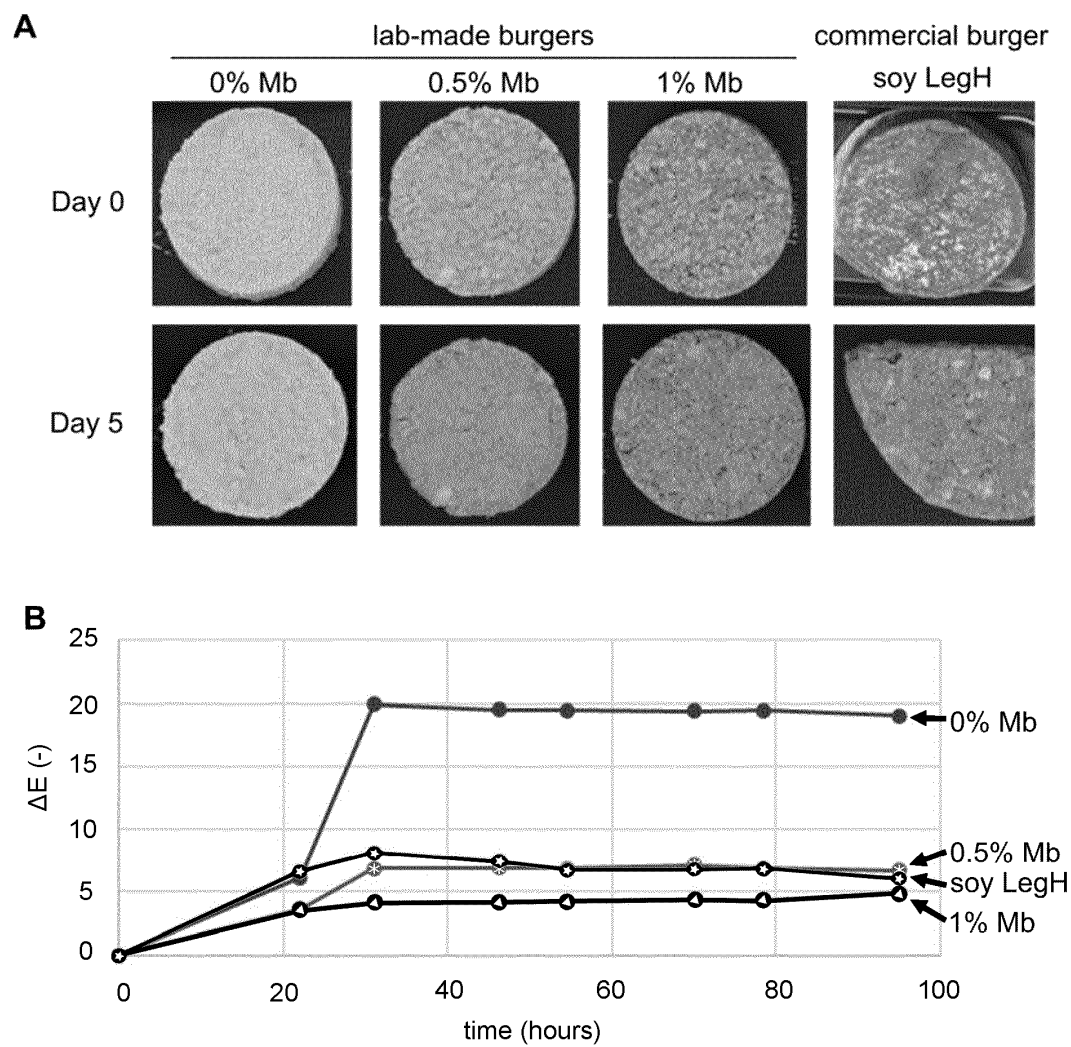


Fig. 10

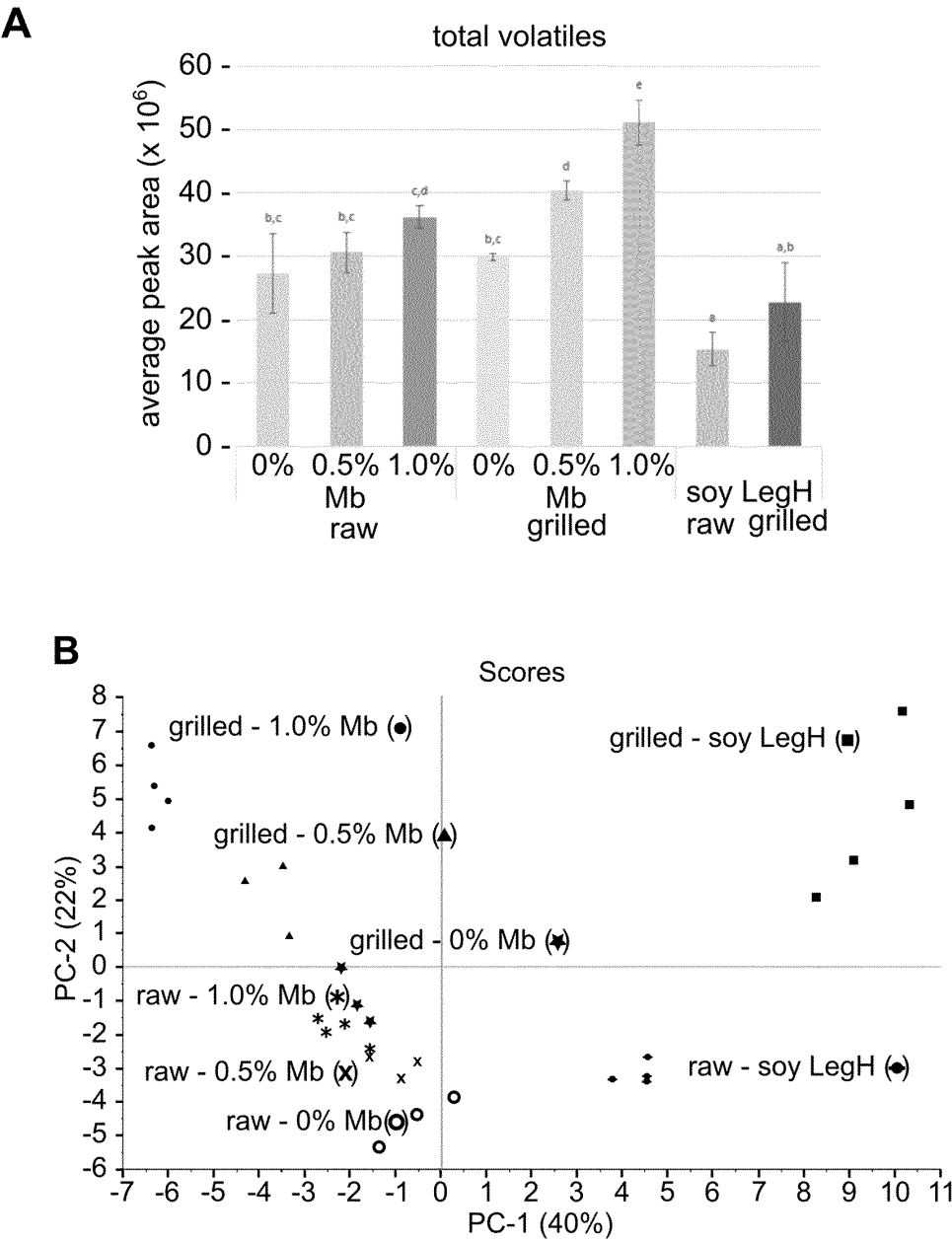
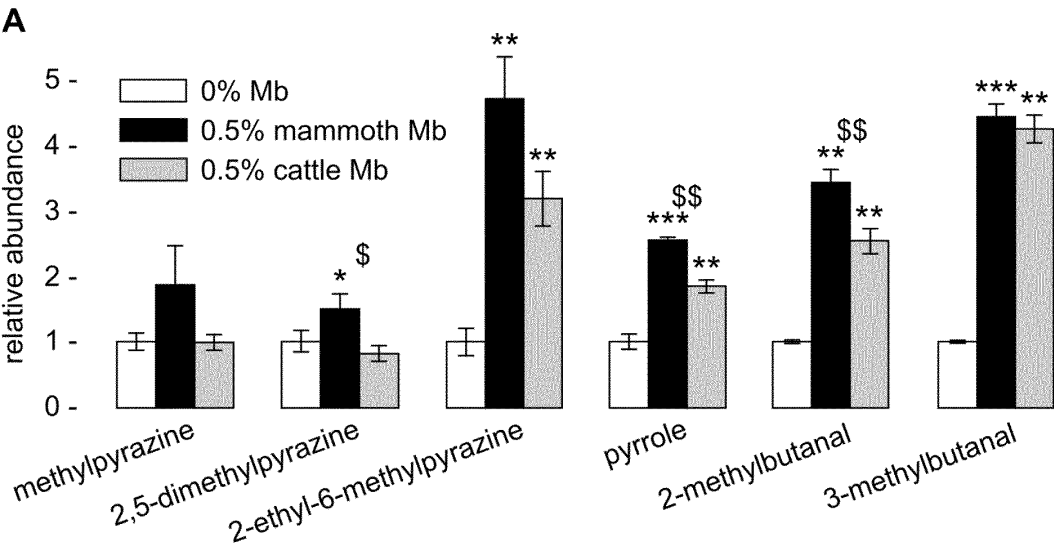


Fig. 11



B

Compound name	Aroma flavor characteristics
methylpyrazine	Roasted, nutty, cocoa, chocolate, peanut, green
2,5-dimethylpyrazine	Roasted, beefy, nutty, fried rice, pungent, green
2-ethyl-6-methylpyrazine	Roasted, potato, hazelnut
pyrrole	Sweet, warm, nutty, cereal-like
2-methylbutanal	Roasty, pungent, sweet, nutty, caramellic
3-methylbutanal	Meaty, fish, fatty, cocoa, pungent

Fig. 12

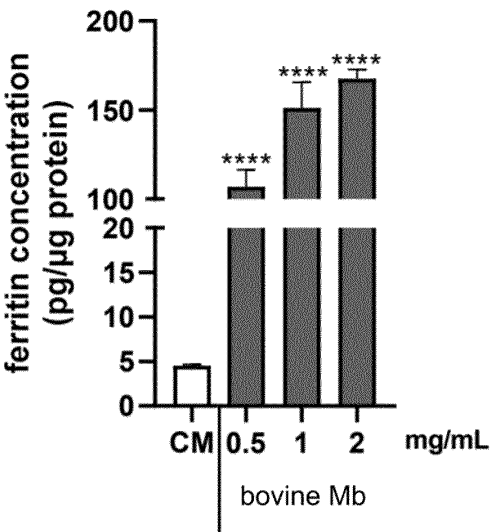


Fig. 13

