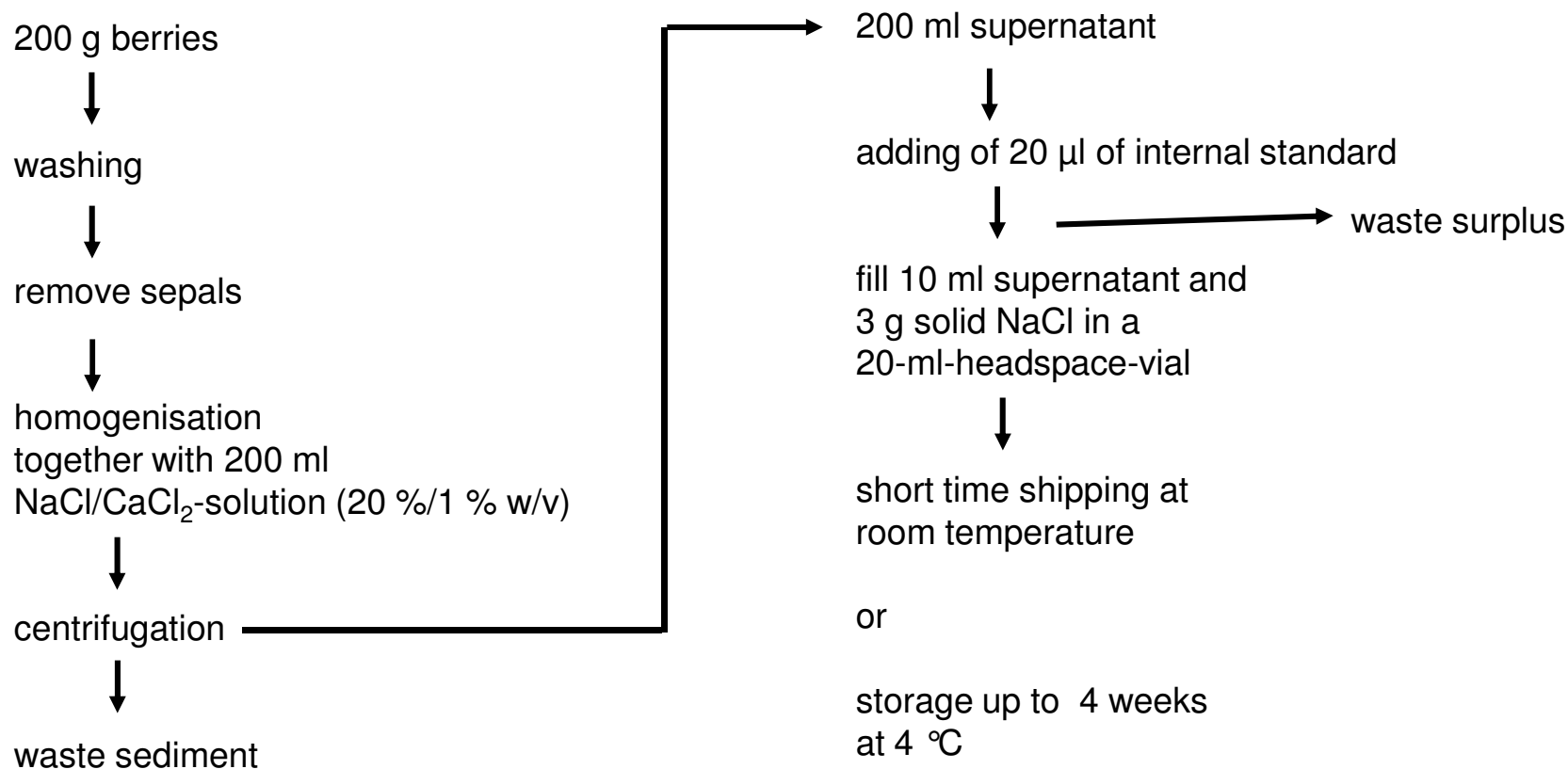
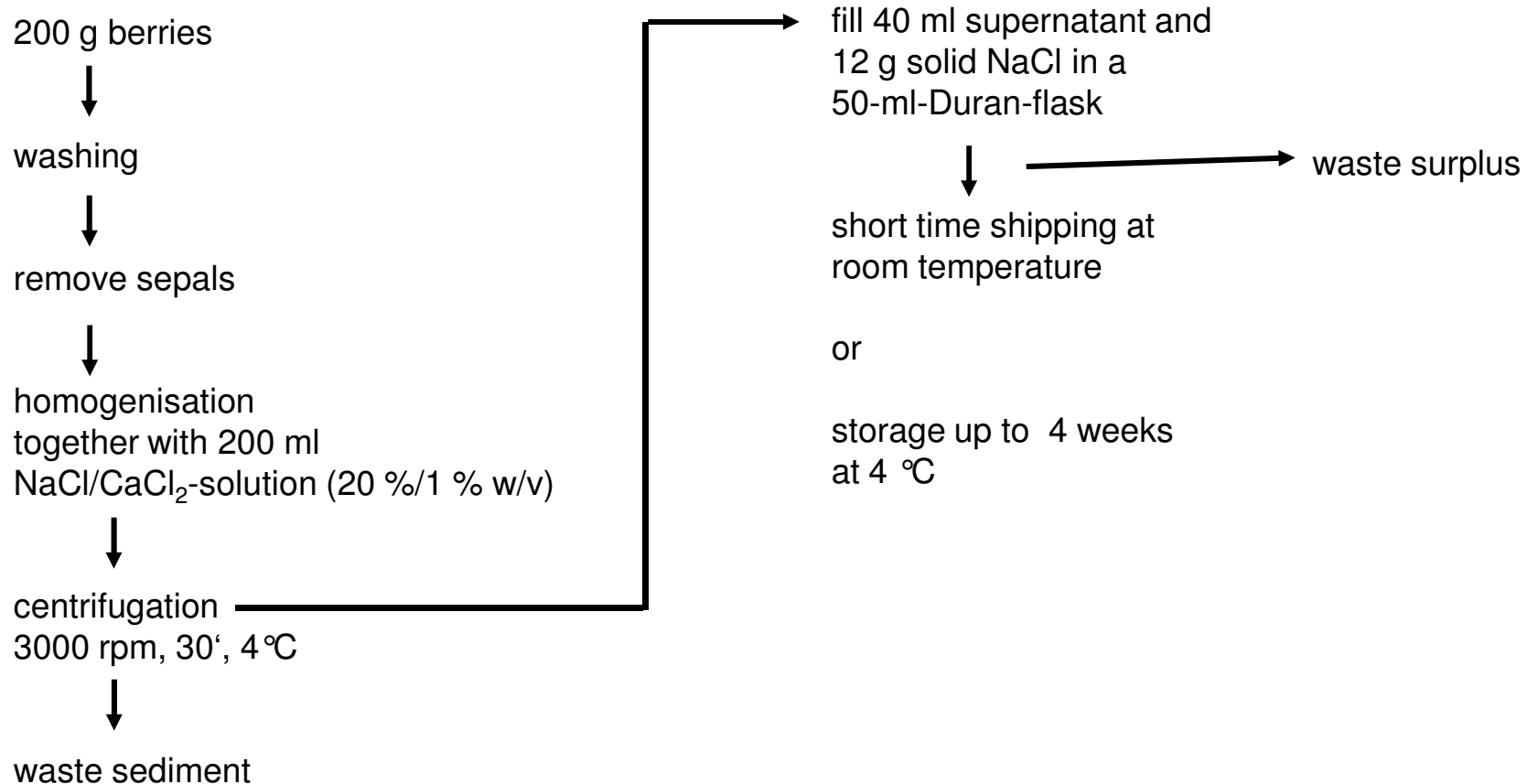


Standard sample preparation for RASPBERRY (JKI OePV SOP 047_V1)
Headspace solid phase microextraction (HS-SPME-GC) and Immersion-SBSE
(20 ml headspace vials)



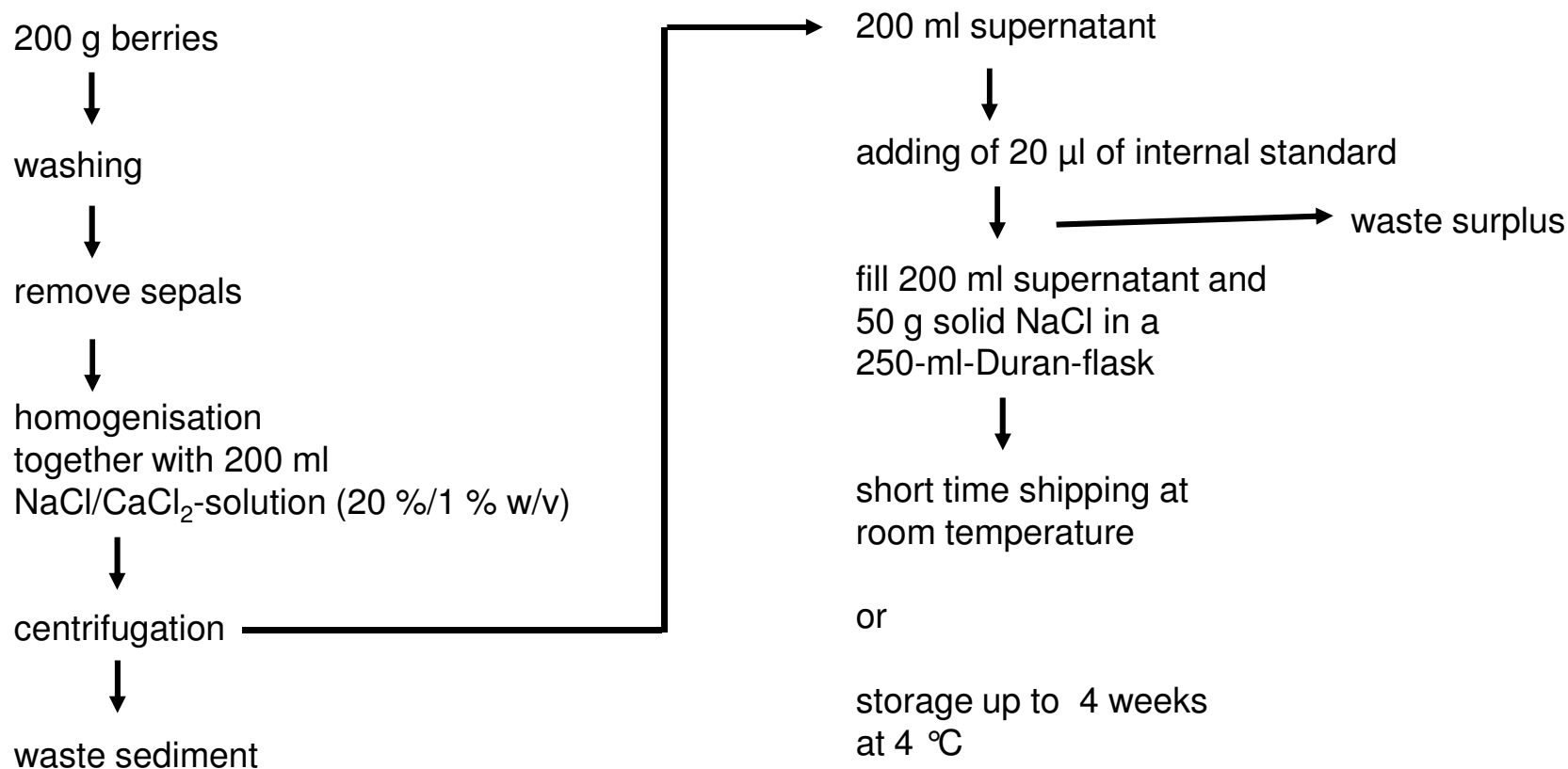
In analogy to: OLBRICHT, K., GRAFE, C., WEISS, K., & ULRICH, D. (2008). Plant Breeding 127, 87-93.
Address: Dr. Detlef Ulrich, Julius Kühn Institute (JKI), Federal Research Centre for Cultivated Plants,
Institute for Ecological Chemistry, Plant Analysis and Stored Product Protection , Erwin-Baur-Strasse 27
D-06484 Quedlinburg, Germany. E-Mail: detlef.ulrich@jki.bund.de

Standard sample preparation for RASPBERRY (JKI OePV SOP 047)
Headspace solid phase microextraction (HS-SPME-GC) and Immersion-SBSE
(50 ml Duran flask, without Internal Standard)



In analogy to: OLBRICHT, K., GRAFE, C., WEISS, K., & ULRICH, D. (2008). Plant Breeding 127, 87-93.
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Standard sample preparation for RASPBERRY (JKI OePV SOP 047)
Headspace solid phase microextraction (HS-SPME-GC) and Immersion-SBSE
(250 ml Duran flask)



In analogy to: OLBRICHT, K., GRAFE, C., WEISS, K., & ULRICH, D. (2008). Plant Breeding 127, 87-93.
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Materials:

- Sodium chloride p.a., MERCK, No. 1.06404.5000. Heated on a Petri dish for 6 h at 170 °C.
- Calcium chloride >96 %, SIGMA, No. C5670
- Internal Standard. Depending on separation column. Concentration in the sample 0.1 ppm.

Raspberry - Sensory Evaluation

Judge:
Date:

Sample no:

091

	low								high
raspberry odour	☐	☐	☐	☐	☐	☐	☐	☐	☐
	low ¹				5				9 ^{high}
untypical odour	☐	☐	☐	☐	☐	☐	☐	☐	☐
	low ¹				5				9 ^{high}
sweet taste	☐	☐	☐	☐	☐	☐	☐	☐	☐
	low ¹				5				9 ^{high}
sour taste	☐	☐	☐	☐	☐	☐	☐	☐	☐
	low ¹				5				9 ^{high}
harmonic taste	☐	☐	☐	☐	☐	☐	☐	☐	☐
	low ¹				5				9 ^{high}
raspberry aroma	☐	☐	☐	☐	☐	☐	☐	☐	☐
	low ¹				5				9 ^{high}
green/grassy aroma	☐	☐	☐	☐	☐	☐	☐	☐	☐
	low ¹				5				9 ^{high}
other fruity aroma	☐	☐	☐	☐	☐	☐	☐	☐	☐
	low ¹				5				9 ^{high}
untypical aroma	☐	☐	☐	☐	☐	☐	☐	☐	☐
	low ¹				5				9 ^{high}
juiciness	☐	☐	☐	☐	☐	☐	☐	☐	☐
	low ¹				5				9 ^{high}
firmness	☐	☐	☐	☐	☐	☐	☐	☐	☐
	1				5				9

091

	low								high
acceptance	☐	☐	☐	☐	☐	☐	☐	☐	☐
	1	2	3	4	5	6	7	8	9

Comments:

