

# Easy Concentration & Analysis of Fresh and Spoiled Cabbage by MonoTrap - Thermal Desorption

Using MonoTrap RGC18TD containing graphite carbon, the volatile compounds of fresh and spoiled cabbage are determined by screening analysis.

## Protocol

Cabbage

Put 25 g of chopped cabbage into a 100 mL vial

Spoiling Stage

Leave it at 60 °C  
for 3 – 7 days

Passive Sampling  
MonoTrap RGC18TD × 2 pcs

Room temperature  
For 3 hours

TD-GC/MS-O



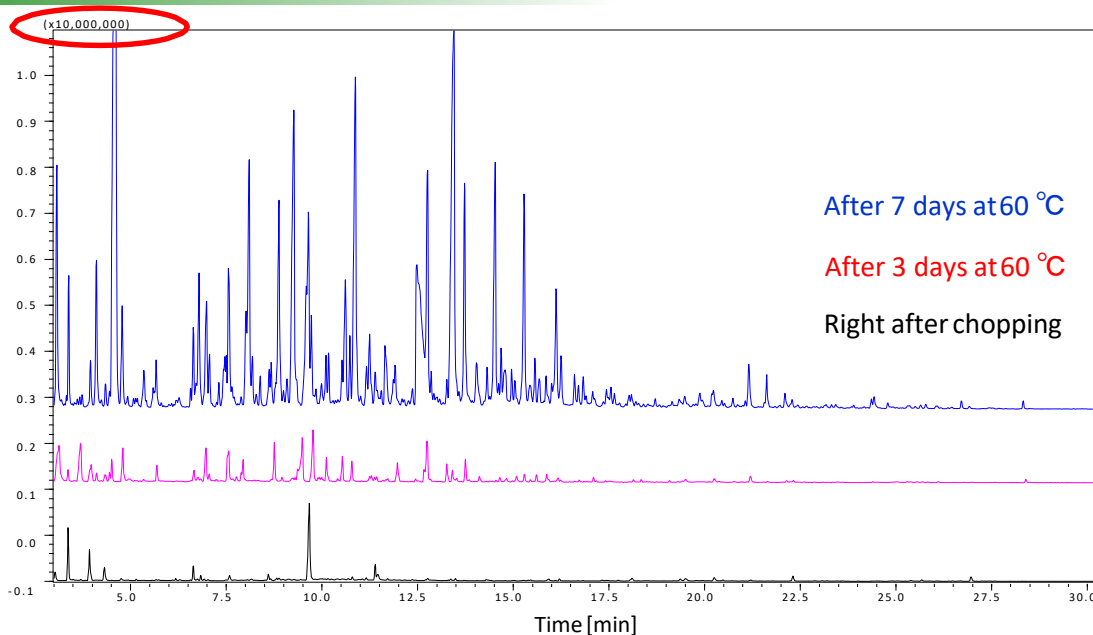
<Left>  
Freshly  
chopped

<Right>  
After 3 days at  
60 °C



GCO Sniffing Port (OP275)

## Spoiling Stage & Volatile Compounds

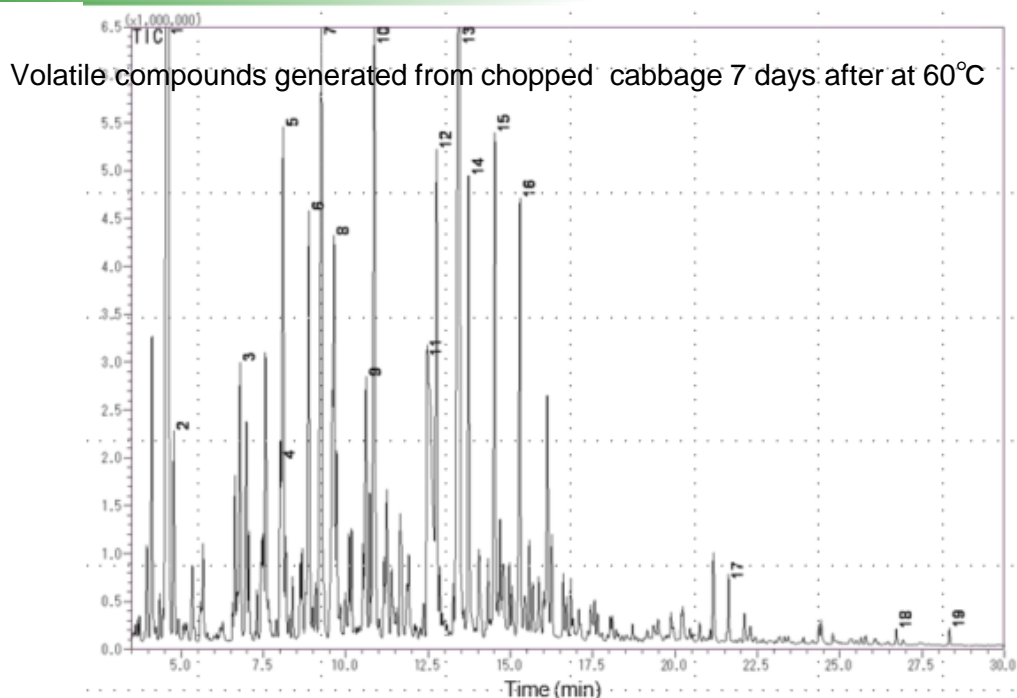


### GC Conditions

<b>System</b>	: GC/MS-Thermal Desorption (T-Dex II)
<b>Column</b>	: InertCap Pure-WAX 0.25 mm I.D. × 60 m, df = 0.25 μm
<b>Col.Temp.</b>	: 40 °C (5 min) – 6 °C/min - 250 °C
<b>Carrier Gas</b>	: He, 1mL/min (constant flow)
<b>Desorb Temp.</b>	: 200 °C
<b>Time</b>	: 5 min
<b>Flow</b>	: 5mL/min
<b>Split</b>	: Splitless
<b>Cryo Trapping</b>	: -150 °C
<b>Injection Temp.</b>	: 250 °C
<b>Detection</b>	: MS Scan ( <i>m/z</i> 28.5 - 600)

Split the capillary column outlet and simultaneous measurement by GC/MS and GC/O. The sensitivity of MS is 1/10 of ordinal detectors. Due to the graphite carbon effect, SN compounds can be effectively detected.

### Organoleptic Data of Volatile Compounds from Spoiled Cabbage



Compound	Smell	Compound	Smell
1. Dimethyl disulfide	Spoiled egg	11. Acetic acid	Sour
2. Hexanal	Fresh	12. 1-Octen-3-ol e alcohol	
3. 2-Heptanone		13. Hexane, 1-nitro-	Metal
4. 1-Butanol, 2-methyl-	Raw garbage	14. Benzaldehyde	
5. 1-Butanol, 3-methyl-	Bitter	15. 4-Hexen-1-ol,	
6. 1-Pentanol	Fresh	16. Benzonitrile	Bitter
7. Hexanenitrile	Spoiled	17. S-Methyl methanethiosulphonate	Spoiled
8. 2-Butanone, 3-hydroxy-		18. (2,6,6-Trimethyl-2-hydroxycyclohexylidene)- lactone	acetic acid
9. Dimethyl trisulfide	Spoiled	19. Indole	Foul
10. 1-Hexanol	Irritating		

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#### GL Sciences, Inc. Japan

22-1 Nishishinjuku 6-Chome  
Shinjuku-ku, Tokyo,  
163-1130, Japan  
Phone: +81-3-5323-6620  
Fax: +81-3-5323-6621  
Email: [world@glsc.co.jp](mailto:world@glsc.co.jp)  
Web: [www.glsciences.com](http://www.glsciences.com)

#### GL Sciences B.V.

De Sleutel 9  
5652 AS Eindhoven  
The Netherlands  
Phone: +31 (0)40 254 95 31  
Email: [info@glsciences.eu](mailto:info@glsciences.eu)  
Web: [www.glsciences.eu](http://www.glsciences.eu)

#### GL Sciences (ShangHai) Ltd.

Tower B, Room 2003,  
Far East International Plaza,  
NO,317 Xianxia Road,  
Changning District.  
Shanghai, China P.C. 200032  
Phone: +86 (0)21-6278-2272  
Email: [contact@glsciences.com.cn](mailto:contact@glsciences.com.cn)  
Web: [www.glsciences.com.cn](http://www.glsciences.com.cn)

#### GL Sciences, Inc. USA

4733 Torrance Blvd. Suite 255  
Torrance, CA 90503  
Phone: 310-265-4424  
Fax: 310-265-4425  
Email: [info@glsciencesinc.com](mailto:info@glsciencesinc.com)  
Web: [www.glsciencesinc.com](http://www.glsciencesinc.com)

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