

Opimization of flavor extraction from soy sauce by simultaneous steam distillation extraction (SDE)

임선미*, 조대행, 김의용
서울시립대학교 화학공학과
(su5177@hotmail.com*)

4-ethyl guaiacol and ethanol give, amongst other compounds, the characteristic flavour to soy sauce. Extracts were prepared by simultaneous steam distillation extraction(SDE) apparatus and analyzed by gas chromatography-mass spectrometry(GC-MS). General factorial design was applied to study factors. Three factors is water amount, soy sauce amount and solvent amount. Solvent was compared diethyl ether with ethyl acetate.