

VOLATILE COMPOUNDS OF ROSE *Rosa hybrida* AND PANDAN
Pandanus amaryllifolius FLAVOR USED IN FOOD PRODUCT

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ABSTRACT

VOLATILE COMPOUNDS OF ROSE (*Rosa hybrida*) AND PANDAN (*Pandanus amaryllifolius*) FLAVOR USED IN FOOD PRODUCT

The purpose of these analyses is to compare the GC-MS profile of volatile compounds of natural *Rosa hybrida* and natural *Pandanus amaryllifolius* flavor to those used in food product. The experimental SPME conditions set for all samples (rose and pandan based samples) were 55°C extraction temperature, 55 minutes extraction time, and 120 seconds desorption time. Using the optimized condition, the profile of volatile compounds from rose and pandan based product samples were studied. SPME method was found to be solventless, rapid, and simple method in studying the profile of volatile compounds from the rose and pandan samples.