

()

Citrus aurantium var. amara L.

(SFE)

*

(/ / : / / :)

(SF-CO2)

(SFE)

(Sludge)

SFE

) () ()
)« » () () (%)

HP-5

GC-MS

°C

) SFE

%

%

(%)

:

Citrus aurantium var. amara L.

Rutacea

Citrus

(.)

IR
% /

GC-MS

()

(/ / °C)

Citrus aurantium var. *amara* L.
Citrus Rutacea

) () ()
(/)
kg/cm² .() SFE
(,) SFE
rpm :)
()
%

4. Winterization

-
1. Aroma
 2. Volatile Compounds
 3. Supercritical Fluid Extraction (SFE)

...
% / CO₂

.SFE

() () () (V/V)

(GC-

MS)

HP- \times 0.25mm \times) 0.25m HP-6890 GC

HP- Mass spectra 5MS (30m

5973

°C
°C °C

2. Couplé

Suprex

(SFE)

Mps/225 Multipurpose System

(CO₂)

)
() ()
(v/v%) « »

() ()

CO₂

1. Restrictor

I:

()

II

() ()

III

:)

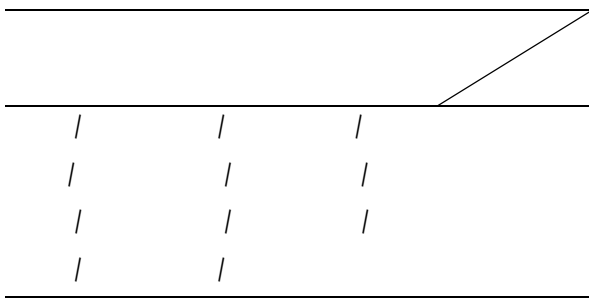
(

%

SFE

()

SFE



()

SFE

()

()

)

(

/

()

:

()

...

:

)

()

.(

SFE

% /

% /

% /

SFE

% /

SFE

SFE

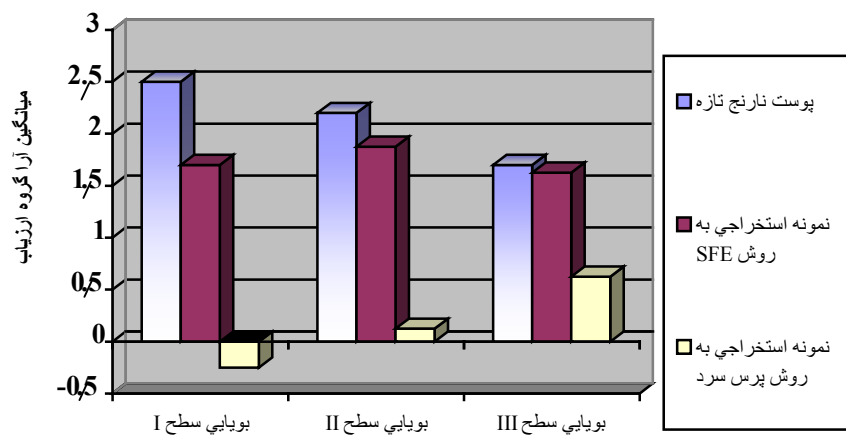
% ,

()

() SFE

SFE

% ,	% ,		% ,	% .	% .		% .	Limmonene
			% ,	% ,			% ,	Carveol
			%				% ,	α -pinene
% ,			% ,					Benzene
				% ,	% ,			Hexadecanoic acid
					% ,			Octadecanoic acid
% ,					% ,			Terpinene
% ,	%	% ,		% ,	%	%	% ,	Terpineol
% ,		%		% ,	% ,	% ,	%	Linalool
			% /					Citronellal
		%						Myrecenol
% ,		% ,						Cedrn
	% ,				% ,	%		Comphen
% ,		% ,			% ,	%		Cineol
			% ,					Decanal
%	% ,	% ,	%	%	% ,	% ,	% ,	Unknown



SFE

()

SFE

SFE

SFE

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