# Article information:

食品 |免费全文 |熟羊肉丸贮藏过程中挥发性风味物质的变化  
<https://www.mdpi.com/2304-8158/10/10/2430>

# Article summary:

1. 熟羊肉丸在贮藏过程中，各种挥发性化合物的浓度会下降，香气逐渐减弱，感官评价结果也表明了这一点。

2. 在贮藏30天后，熟羊肉丸的整体香气特征更加突出，硫磺气味更为突出。关键香气成分包括1-辛烯-3-醇、芳樟醇、甲基烯丙基硫醚、二烯丙基二硫化物、2-蒎烯、己醛和丁酸。

3. 香气提取需要多种方法的组合。与SPME和SAFE提取方法相比，SPME提取的风味物质更多，而SAFE提取率更高。

# Article rating:

Appears moderately imbalanced: The article provides some useful information, but is missing several important points or pieces of evidence that would be required to present the discussed topics in a balanced and reliable way. You are encouraged to seek a more balanced perspective on the presented issues by exploring the provided research topics and looking at different information sources.

# Article analysis:

作为一篇科学研究论文，本文在方法和结果方面都有一定的可信度。然而，在讨论部分中，作者没有探讨可能存在的风险或负面影响，也没有平等地呈现双方观点。此外，文章只关注了熟羊肉丸的风味变化，而忽略了其他可能对储存质量产生影响的因素，如微生物污染和营养成分损失等。因此，需要更全面地考虑这些因素，并进行更深入的研究才能得出更准确的结论。

# Topics for further research:

* Potential risks or negative effects
* Balanced presentation of viewpoints
* Other factors affecting storage quality
* Microbial contamination
* Nutrient loss
* Further research needed

# Report location:

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