

## TABLE OF CONTENTS

|                                     |      |
|-------------------------------------|------|
| THESIS .....                        | ii   |
| APPROVAL SHEET .....                | iii  |
| SURAT PERNYATAAN KEASLIAN.....      | iv   |
| FOREWARD .....                      | v    |
| TABLE OF CONTENTS.....              | vii  |
| LIST OF TABLES .....                | x    |
| LIST OF FIGURES.....                | xi   |
| INTISARI.....                       | xiii |
| ABSTRACT .....                      | xiv  |
| CHAPTER I INTRODUCTION .....        | 1    |
| 1.1. Background.....                | 1    |
| 1.2. Problem Statement.....         | 5    |
| 1.3. Research Purposes .....        | 5    |
| 1.4. Benefit of Research .....      | 6    |
| CHAPTER II LITERATURE REVIEW.....   | 7    |
| 2.1. Grapes.....                    | 7    |
| 2.2. Grape Cultivars in Japan ..... | 10   |
| 2.2.1. ‘Shine Muscat’ .....         | 10   |
| 2.2.2. ‘Suzuka’ .....               | 12   |
| 2.2.3. ‘Pione’ .....                | 12   |
| 2.2.4. ‘Kyoho’ .....                | 13   |

|   |    |
|---|----|
| 2.3. Volatile Aroma Grapes.....   | 13 |
| 2.3.1. Musky Aroma .....  | 14 |
| 2.3.2. Foxy Aroma .....   | 15 |
| 2.4. Volatile Aroma Compounds.....  | 16 |
| 2.4.1. Aldehydes .....  | 17 |
| 2.4.2. Esters.....  | 18 |
| 2.4.3. Alcohols .....   | 19 |
| 2.4.4. Ketones .....  | 19 |
| 2.4.5. Terpenes.....  | 20 |
| 2.5. Freezing Technique .....   | 21 |
| 2.6. GC-MS .....  | 22 |
| 2.7. Hypothesis .....   | 23 |
| CHAPTER III RESEARCH METHODS .....  | 24 |
| 3.1. Place of Research .....  | 24 |
| 3.2. Time to Research.....  | 24 |
| 3.3. Materials .....  | 25 |
| 3.4. Methods .....  | 26 |
| 3.4.1. Sample Preparation.....  | 26 |
| 3.4.2. Experimental Methods.....  | 28 |
| 3.4.3. Analysis of Volatile Aroma Compounds.....                            | 29 |
| 3.5. Data Analysis.....   | 30 |
| CHAPTER IV RESULTS AND DISCUSSION.....                                      | 31 |
| 4.1. Identification and Description of Volatile Aroma Compounds in Grapes . | 31 |

|  |    |
|--|----|
| 4.1.1. C6 Volatile Aroma Compounds .....   | 38 |
| 4.1.2. Aldehydes Volatile Aroma .....  | 39 |
| 4.1.3. Esters Volatile Aroma.....  | 41 |
| 4.1.4. Alcohols Volatile Aroma.....  | 43 |
| 4.1.5. Terpenes Volatile Aroma.....  | 44 |
| 4.1.6. Ketones and Other Volatile Aromas.....  | 45 |
| 4.2. Distribution of Volatile Aroma Compounds in Flesh and Peel Grapes .....                 | 47 |
| 4.3. Specific of Volatile Aroma Samples Grapes.....  | 52 |
| 4.4. Main Aromatic Series Based on Odor Description .....                                    | 56 |
| 4.5. Multivariate Analysis PCA.....  | 61 |
| CHAPTER V CONCLUSIONS.....   | 69 |
| REFERENCES.....  | 71 |
| Supplementary.....   | 85 |
| 1. ANOVA for comparison aroma compounds in the grape flesh .....                             | 85 |
| 2. ANOVA for comparison aroma compounds in the grape peel samples .....                      | 92 |
| 3. ANOVA for comparison of main aroma compounds in the grape peel and<br>flesh samples ..... | 97 |

## LIST OF TABLES

|   |    |
|---|----|
| Table 1 Taxonomy of Grapes.....   | 7  |
| Table 2 Function of Grape Cultivars.....  | 8  |
| Table 3 General characteristics of <i>V. labruscana</i> and <i>V. vinifera</i> .....  | 10 |
| Table 4 List of harvest dates and aroma component analysis dates for the 4 grape varieties used for measurements peel grape and flesh grape ..... | 24 |
| Table 5 Grape Cultivars Experiment.....   | 25 |
| Table 6 Experimental Data Tabulation .....  | 28 |
| Table 7 The content of each compound ( $\mu\text{g/g}$ ) of volatile aroma compounds determined in the flesh of grapes and odor description ..... | 31 |
| Table 8 The content of each compound ( $\mu\text{g/g}$ ) of volatile aroma compounds determined in the peel of grapes and odor description .....  | 34 |

## LIST OF FIGURES

|   |    |
|---|----|
| Figure 1 GLV Pathway (Ouyang et al., 2015) .....  | 16 |
| Figure 2 Biochemical of volatile compounds in fruits (Li et al., 2021b).....  | 17 |
| Figure 3 Family Tree of ‘Shine Muscat’ and ‘Suzuka’ Grape Varieties<br>(Yaginuma, 2024) .....   | 26 |
| Figure 4 Visualization of whole fruit (re-drawn from Yaginuma, 2024). ....  | 27 |
| Figure 5 Schematic Diagram of Sampling Grape Flesh and Peel (re-drawn from<br>Yaginuma, 2024).....  | 27 |
| Figure 6 GC-MS Machine.....   | 29 |
| Figure 7 Pathway of formation of branched aldehyde aroma compounds (re-drawn<br>and modified from Swiegers et al., 2005).....   | 40 |
| Figure 8 Lipid biogenesis derived from nonadienal formation (re-drawn Dunlevy<br>et al., 2009). ....  | 41 |
| Figure 9 The metabolism pathway of aromatic ethyl acetate .....   | 42 |
| Figure 10 The biosynthesis pathway of amino acid degradation into volatile<br>compounds (re-drawn from El Hadi et al., 2013) .....  | 44 |
| Figure 11 Monoterpene biosynthesis pathway (created from the description by<br>Darriet et al. (2012).....   | 45 |
| Figure 12 Metabolism pathway of key aromatic ketone compounds .....   | 46 |
| Figure 13 Phenylpropanoids biosynthesis pathway (Ma et al., 2018) .....   | 46 |
| Figure 14 Comparison of measured concentrations of volatile compounds in grape<br>flesh. The results of the ANOVA analysis showed a p-value ( $p < 0.05$ ),<br>indicating a significant difference between groups. Different letter<br>notations on the graph indicate groups that have a significant difference<br>..... | 47 |
| Figure 15 Comparison of volatile compound concentrations measured in grape<br>skin. The results of the ANOVA analysis showed a p-value ( $p < 0.05$ ),<br>indicating a significant difference between groups. Different letter<br>notations on the graph indicate that groups have a significant difference<br>.....      | 47 |
| Figure 16 Contribution ratio of total aroma compounds in the grape flesh and skin<br>samples. The graph shows the relative proportions of the main aroma<br>components identified in the samples, with a ratio total of grape flesh and<br>skin. ....   | 48 |
| Figure 17 (a) Aroma in the grape flesh (b) Aroma in the grapes peel. Heatmap and<br>dendrogram to visualize the concentration of volatile components in<br>different grape cultivars and print the most abundant compounds for each<br>cultivar in the grape peel samples. ....   | 53 |

- Figure 18 The sugar uptake and metabolism scheme in grape ripening (re-drawn from Robinson & Davies, 2000). \*P is the plasma membrane and V is vacuola membrane (tonoplast)..... 55
- Figure 19 The main aromatic sequences in the wine sample are C6 compound, aldehyde, ester, alcohol, ketone, and terpene, respectively. The results of the ANOVA analysis showed a p-value ( $p < 0.05$ ), indicating a significant difference between groups. Different letter notations on the graph indicate that groups have a significant difference..... 58
- Figure 20 (a) 3D PCA plot of grape flesh, (b) 3D PCA plot of grape peel..... 62
- Figure 21 Loading variables in the bar chart and heatmap (a) grape flesh aroma (b) grape peel aroma. Loading variables from PC1, PC2, and PC3 are derived from the principal component analysis (PCA) results based on the aromatics of grape samples ..... 66