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表2:検出が報告されている化合物リスト　英名アルファベット順

(1*E*)-Hexenol
(1-methylethyl)-thiirane
(2*E*)-Decenal
(2*E*)-Hexenal
(2*E*,4*E*)-Decadienal
(*3H*)-Dihydro-5-pentyl-2-furanone
(3Z)-Hexenyl benzoate
(3*Z*)-Hexenyl butyrate
(*5H*)-5-Pentyl-2-furanone
(d+l)-2-hydroxypropanoic acid
(*E*),(*Z*)-2,4-Heptadienal
(*E*),(*Z*)-3,5-Octadienone
(E)-1-propenyl propyl disulfide
(E)-2-Butenal
(E)-2-decenal
(*E*)-2-Decenol
(E)-2-heptenal
(E)-2-hexen-1-ol
(E)-2-hexenal
(E)-2-hexenol
(E)-2-hexenyl acetate
(E)-2-nonenal
(E)-2-nonene-4-one
(*E*)-2-octenal
(E)-2-octenol
(E)-2-Penten-1-ol
(E)-2-pentenal
(*E*)-2-undecenal
(E)-3-Hexanal
(*E*)-3-Hexenol
(*E*)-3-Pentene-2-one
(E)-3-Undecen-5-yne
(E)-4-(2',3',6'-trimethylphenyl)-3-buten-2-one
(*E*)-4-decen-6-yne
(*E*)-Anethole
(E)-carvyl acetate
(*E*)-Caryophyllene
(E)-cinnamaldehyde
(*E*)-Hept-2-enal
(E)-linalool oxide
(*E*)-Muurola-4(14)5-diene
(*E*)-Nerolidol
(*E*)-oct-2-enal
(*E*)-Octenal
(E)-β-Caryophyllene
(*E*)-β-Damascenone
(*E*)-β-Farnesene
(E)-β-ocimene
(*E*)-γ-Bisabolene
(E,E)-2,4-decadienal
(*E,E*)-2,4-Heptadienal
(E,E)-2,4-nonadienal
(*E,E*)-2,4-octadienal
(E,E)-3,5-Octadien-2-one
(*E,E*)-Deca-2,4-dienal
(*E,E*)-Farnesal
(*E,E*)-β-farnesene
(E,E,Z)-2,4,7-Decatrienal
(E,E,Z)-2,4,7-Tridecatrienal
(E,Z)-2,4-decadienal
(E,Z)-2,4-decadienoate
(E,Z)-2,4-heptadienal
(E,Z)-2,4-Hexadienal
(E,Z)-2,4-Octadienal
(E,Z)-2,5-octadien-1-ol
(E,Z)-2,6-nonadien-1-ol
(E,Z)-2,6-nonadienal
(*E,Z*)-3,5-Octadien-2-one
(E,Z,Z)-2,4,6-nonatrienal
(E,Z,Z)-2,4,7-Decatrienal
(Z)-1,5-octadien-3-ol
(Z)-1,5-octadien-3-one
(*Z*)-1,5-Octadin-3-one
(Z)-1,5-undecadien-3-ol
(Z)-1-propenyl propyl disulfide
(Z)-2-hexenal
(Z)-2-hexenol
(Z)-2-nonen-1-ol
(Z)-2-nonenal
(Z)-2-octen-1-ol
(*Z*)-2-Octenol
(Z)-2-Penten-1-ol
(*Z*)-2-Pentenol
(*Z*)-3-Hexanol
(Z)-3-hexen-1-ol
(Z)-3-hexen-1-yl acetate
(Z)-3-hexen-1-yl formate
(Z)-3-hexenal
(*Z*)-3-Hexenoic acid
(Z)-3-hexenol
(*Z*)-3-Hexenyl 2 methylbutanoate
(Z)-3-hexenyl acetate
(Z)-3-nonenal
(*Z*)-4-decen-6-yne
(Z)-4-decenoate
(Z)-4-hepten-2-ol
(Z)-4-heptenal
(Z)-5-octen-2-ol
(Z)-5-octen-2-one
(Z)-6-nonen-1-ol
(*Z*)-8-heptadecenal
(*Z*)-9-Hexadecenoic acid
(*Z*)-Linalool oxide
(Z)-β-Damascenone
(*Z*)-β-Ocimene
(*Z*)-β-Terpineol
(*Z,Z*)-2,4-decadienal
(Z,Z)-3,6-nonadien-1-ol
(Z,Z)-3,6-nonadienal
(Z,Z)-5,8-tetradecadienoate
(*Z,Z,Z*)-8,11,14-heptadecatrienal
1-(1-Cyclohexen-1-yl)-2-propanone
1-(1-Pyrrolyl)-2-propanone
1-(2,3,6-trimethylphenyl)-3-buten-2-one
1-(2-Furfuryl)pyrrole
1-(2-furyl)-2-hydroxyethanone
1-(2-methylbutoxy)-1-(3-methylbutoxy)ethane
1-(2-Methylpropoxy)-1-(3-methylbutoxy)-2-methylpropa
1-(2-Methylpropoxy)-1-(3-methylbutoxy)-3-methylbutan
1-(2-Methylpropoxy)-1-(3-methylbutoxy)-ethane
1-(3-Methylbutoxy)-1-(2-methylbutoxy)-ethane
1-(3-methylbutoxy)-1-phenetoxyethane
1-(3-methylpentyl)-3-methylbutanoate
1-(4-methylpentyl)-2-methylpropanoate
1-(4-methylpentyl)-4-methylbutanoate
1-(4-methylpentyl)-4-methylpentanoate
1,1,1-dichloroethane
1,1,1-trichloroethane
1,1,2Triethoxyethane
1,1,3-Triethoxypropane
1,14-Tetradecanediol
1,1-Di-(2-methylpropoxy)-2-methylpropane
1,1-Di-(2-methylpropoxy)-3-methylbutane
1,1-Di-(2-methylpropoxy)-ethane
1,1-Di-(2-methylpropoxy)-pentane
1,1-Di-(2-methylpropoxy)-propane
1,1-Di-(3-methylbutoxy)-2-methylpropane
1,1-Di-(3-methylbutoxy)-3-methylbutanone
1,1-di(3-methylbutoxy)ethane
1,1-diethoxy-2-methylbutane
1,1-Diethoxy-2-propane
1,1-diethoxy-3-methylbutane
1,1-Diethoxybutane
1,1-diethoxyethane
1,1-Diethoxypentane
1,1-Diethoxyphenylethane
1,1-Diethoxypropane
1,1-Diethoxypropane+Ethyl 2-methylpropanoate
1,1Diethoxypropane-2-one
1,1-Diisopentoxyethane
1,1-diphenetoxyethane
1,1-Dipropoxy-3-methylbutane
1,1-Dipropoxyehtane
1,2,3,4-tetrathiepane
1,2,3-Propanetriol
1,2,3-Trimethylbenzene
1,2,3-trithiane-5-carboxylic acid
1,2,4,5-tetrathiane
1,2,4-Trimethylbenzene
1,2,4-Trimethylcyclohexane
1,2,4-trithiolane
1,2-Dimercaptocyclopentane
1,2-Dimethylbenzene
1,2-Dithiacyclopent-3-ene
1,2-dithiacyclopentene
1,2-Dithiane-4-carboxylic acid
1,2-Dithiane-5-methyl-4-carboxylic acid
1,2-dithiocyclopentene
1,2-dithiolane-4-carboxylic acid
1,2-Epithiopropane
1,3,5-Octatriene
1,3,5-Trimethylbenzene
1,3-Dimethylbenzene
1,3-Dithiane
1,3-pentadiene
1,3-Propanediol diacetate
1,4-Cineole
1,4-Cyclohexadiene
1,4-Dimethylbenzene
1,4-dithiacyclohept-5-ene
1,5-Octadien-3-ol
1,5-Octadien-3-one
1,8-cineole
10-Undecen-1-ol
10-Undecenal
10-Undecyn-1-ol
10-β-(*H*)-Cadina-1(6)4-diene
12-Hydroxy-cis-9-dodecenoic acid lactone
15-octadecenal
16-Octadecenal
17-octadecenal
1-butanol
1-Butoxy-1-(3-methylbutoxy)-ethane
1-cyano-3-methylsulfinylpropane
1-Decanol
1-dichloroethene, *trans*-
1-dodecanal
1-Ehoxy-1-(2-methylpropoxy)-3-methylbutane
1-Ehoxy-1-(2-methylpropoxy)-pentane
1-Ehoxy-1-(3-methylbutoxy)-3-methylbutane
1-*epi*-Cubenol
1-ethoxy-1-(2-methylbutoxy)ethane
1-Ethoxy-1-(2-methylpropoxy)-2-methylpropane
1-Ethoxy-1-(2-methylpropoxy)-ethane
1-Ethoxy-1-(2methylpropoxy)-propane
1-ethoxy-1-(3-methylbutoxy)ethane
1-Ethoxy-1-(3-methylbutoxy)-propane
1-Ethoxy-1-(3-methylpropoxy)-2-methylpropane
1-Ethoxy-1-butoxyehane
1-Ethoxy-1-isopentoxyethane
1-Ethoxy-1-pentoxyehane
1-ethoxy-1-phenethoxyethane
1-Ethoxy-1-propoxy-2-methylpropane
1-Ethoxy-1-propoxyehane
1-Ethyl-2-formylpyrrole
1-Heptadecene
1-Heptanol
1-Hepten-3-yl acetate
1-Hexadecanol
1-Hexan-3-one
1-Hexanal
1-Hexanol
1-Hexen-3-one
1*H*-Pyrrole
1-Hydroxy-2-heptanone
1-Hydroxy-2-propanone
1-Methoxy-1-ethoxyehane
1-methyl-2-acetylpyrrole
1-methyl-2-formypyrrole
1-methyl-4-isopropenylbenzene
1-Methylnaphthalene
1-nitro-2-phenylethane
1-Nitro-3-methylbutane
1-Nonanol
1-Nonen-3-ol
1-nonen-3-one
1-Nonen-3-yl acetate
1-octanol
1-Octanol-3-ol
1-Octanol-3-one
1-octen-3-ol
1-octen-3-one
1-Octen-3-yl acetate
1-Octene
1-octene-3-ol
1-octene-3-one
1-pentadecene
1-Pentanol
1-Pentanol+1-Hexen-3-ol
1-penten-3-ol
1-penten-3-one
1-Pentoxy-1-(3-methylbutoxy)-ethane
1-Phenyl-1-pentanone
1-phenylethanol
1-*p*-Menthen-9-al
1-p-menthene-8-thiol
1-Ppenyl allyl disulfide
1-Ppenyl allyl disulfide(Isomer)
1-Propanol
1-propene
1-propenyl allyl disulfide
1-Propoxy-1-(2-methylpropoxy)-3-methylbutane
1-Propoxy-1-(3-methylbutoxy)-3-methylbutane
1-Propoxy-1-(3-methylbutoxy)-ethane
1-Propoxy-1-(3-methylbutoxy)-propane
1-Propxy-1-(2-methylpropoxy)-2-methylpropane
1-terpinen-4-ol
1-tetradecene
1-ρ-menthen-9-al
2- and 3-methylbutanal
2-((methylthio)methylthio)ethanol
2-(2-methylpropyl)-3,6-dimethylpyrazine
2-(2-methylpropyl)-3-methoxypyrazine
2-(2-methylpropyl)thiazole
2-(2-methypropyl)-4,5-dimethylthiazole
2-(4-acetylphenyl)propan-2-ol

2-(4-hydroxyphenyl)ethanol
2-(methylthio)-2-propanethiol
2-(*sec*-Butyl)-3-methoxypyrazine
2,2,3-Trimethylhexane
2,2,4-Trimethylheptane
2,2,4-Trimethylhexane
2,2,5-Trimethylhexane
2,2,5-Trimethylhexane
2,2-diethoxyethanol
2,2-Dimethylhexane
2,3,4-Trimethyloctane
2,3,5,6-Tetramethylpyrazine
2,3,5-Trimethylhexane
2,3,5-Trimethylpyrazine
2,3-butadione
2,3-butanediol
2,3-butanedione
2,3-butanedione(diacetyl)
2,3-Butylene glycol
2,3-Dehydro-1,8-cineole
2,3-Diethyl-5-methylpyrazine
2,3-diethyl-6-methylpyrazine
2,3-dihydro-3,5-dihydroxy-6-methyl-4*H*-pyran-4-or
2,3-Dihydro-4-methylfuran
2,3-dimethyl-5-pentylpyrazine
2,3-Dimethylhexane
2,3-Dimethylpentane
2,3-Dimethylpyradine
2,3-Heptanedione
2,3-octanedione
2,3-pentanedione
2,4,10,14-Teramethylpentadecane
2,4,5-Trimethyl-1,3-xioxolane
2,4,5-trimethyl-1,4-dioxolane
2,4,5-trimethyl-2-thiazoline
2,4,5-Trimethyloxazole
2,4,5-Trimethylpyrazine
2,4,5-trimethylthiazole
2,4,5-Trithiahexane
2,4,6-Trimethyl-1,3,5-trioxan
2,4,6-Trimethyloctane
2,4,7-decatrienal
2,4-Bis(1,1-dimethylethyl)phenol
2,4-decadienal
2,4-Decadienol
2,4-dihydroxy-3-methyl-pent-2-enoic acid, lactone(s
2,4-dimethyl-5-ethylthiazole
2,4-Dimethylfuran
2,4-Dimethylheptane
2,4-Dimethylhexane
2,4-Dimethylpyradine
2,4-Dimethylthiazole
2,4-dithiapentane
2,4-heptadienal
2,4-heptadienol
2,4-heptanonadienol
2,4-hexadienol
2,4-nonadienal
2,4-nonadienol
2,4-Undecadienal
2,5-Diethyl-4-methylthiazole
2,5-Diethylpyrazine
2,5-dimethyl pyrazine
2,5-dimethyl-3-ethylpyrazine
2,5-Dimethyl-4-hydroxy-3(2*H*)-furanone
2,5-dimethyl-4-hydroxy-3(2*H*)-furanone+nerolidol
2,5-Dimethyl-4-methoxy-3(2*H*)-furanone
2,5-Dimethyl-6,7-dihydro-5*H*-cyclopentapyrazine
2,5-Dimethylfurane
2,5-Dimethylheptane
2,5-Dimethyloctane
2,5-Dimethylpyradine
2,5-Dimethyl-tetrahydrothiophene
2,5-Dimethylthiazole
2,5-dimethylthiophene
2,5-dithiahexane
2,5-hexandione
2,5-Hexanodione
2,5-Octadien-1-ol
2,6,6-Trimethyl-2-cyclohexen-1,4-dione
2,6,6-Trimethyl-2-hydroxycyclohexanone
2,6,6-trimethyl-7-oxabicyclo[4.3.0]non-9-en-8-one(c
2,6-Dichlorophenol
2,6-Dimethoxyphenol
2,6-Dimethyl-2,4,6-octariene
2,6-Dimethyl-3,7-octadiene-2,6-diol
2,6-dimethyl-4-heptanol
2,6-Dimethylheptane
2,6-Dimethylpyprazine
2-,and 3-Methylbutanols
2.6-Dimethoxyphenol
2-+3-methyl butanol
2-Acethyl-2-thiazoline furans and aromatic compounds
2-Acetyl-1-pyrroline
2-Acetyl-3-methylpyrazine
2-acetylfuran
2-acetylfuran+furfuryl ethyl ether
2-Acetylpyradine
2-Acetylpyrrole
2-acetyltetrahydropyridine
2-Acetylthiazole
2-acetylthiophene
2-aminoacetophenone
2-and 3-methyl-1-butanol
2-butanol
2-Butanone
2-Butenal
2-Buthylbenzothiazole
2-butyl acetate
2-Butyl-2-octenal
2-Caren-10-al
2-Carene
2-Cyclopentenone
2-decanol
2-Decanone
2-decen-1-ol
2-Decenal
2-Dodecanone
2-dodecenal
2*E*,4*E*-decadienal
2*E*,4*Z*-decadienal
2-Eethylpropanol
2*E*-heptenal
2E-hexenoic acid
2E-hexenyl acetate
2-emthylthiophene
2*E*-octenal
2-ethoxyacetaldehyde
2-Ethyl-1,3-dithiane
2-Ethyl-1-hexanol
2-Ethyl-1-methylbenzene
2-ethyl-3,5-dimethylpyrazine
2-Ethyl-3,6-dimethylpyrazine
2-Ethyl-3-methyl pyrazine
2-Ethyl-4-methylthiazole
2-Ethyl-5,6-dimethylpyrazine
2-Ethyl-5-methylpyrazine
2-ethyl-5-methylpyrazone
2-Ethyl-5-methylpyrizine
2-Ethyl-6-methylpyrizune
2-ethylfuran
2-ethylhexanoic acid
2-Ethylhexanol
2-ethylphenol
2-Ethylpyradine
2-ethylpyridine
2-Ethylthiophene
2-formyl-3-methylthiophene
2-formylthiophene
2-formypyrrole
2-furaldehyde
2-Furancarboxylic acid
2-Furanmethanethiol
2-furanmethanol
2-furfural
2-Furylmethanthiol
2-heptanal
2-heptanol
2-heptanone
2-hepten-4-one
2-heptenal
2-heptenol
2-Heranone
2-hexanal
2-Hexanol
2-hexanone
2-Hexen-4-olide
2-Hexenal
2-hexenol
2-hexyl-5-methyl-2,3-dihydrofuran-3-one
2-Hexyl-5-methyl-3(2*H*)-furanone
2-Hexylfuran
2-Hydroxy-2-methyl-4-pentanone
2-Hydroxy-5-methyl-3-hexanone
2-hydroxymethylthiophene
2-Isobutyl-3-methoxypyrazine
2-isobutylthiazole
2-Isopropyl-3-methoxypyrazine
2-mercapto-3-methyl-1-butanol
2-mercaptoethanol
2-methoxy-3-(2-methylpropyl)-pyrazine
2-methoxy-3-secbutylpyrazine
2-methoxy-4-(2-propenyl)phenol (eugenol)
2-methoxy-4-vinylphenol
2-Methoxyphenol
2-methoxyphenol(guaiacol)
2-Methyl + 3-methyl-1-butanol
2-Methyl + 3-methyl-2-buten-1-ol
2-methyl + 3-methylbutanal
2-Methyl butanoic acid
2-methyl butanol
2-methyl butanol-1
2-Methyl butyl isovalerate
2-methyl heptenone
2-methyl propanol
2-Methyl-(*E*)-2-butenol
2-Methyl-1-butanol
2-Methyl-1-buten-3-ol
2-Methyl1-cis-2-butenoic acid
2-Methyl-1-propanol
2-Methyl1-trans-2-butenoic acid
2-Methyl-1-vinylbenzene
2-Methyl-2-butanol
2-Methyl-2-buten-1-ol
2-methyl-2-butenal
2-Methyl-2-pentenal
2-Methyl-2-propenal
2-Methyl-3- butyn-2-ol
2-methyl-3-buten-2-ol
2-Methyl-3-ethylpyrazine
2-Methyl-3-furanthiol
2-Methyl-3-tetrahydrofuranone
2-methyl-4-butanolide
2-methyl-5-ethylpyridine
2-Methyl-5-ethylthiophene
2-Methyl-5-propylpyrazine
2-methyl-5-vinylpyrazine
2-Methyl-6-ethylpyrazine
2-Methyl-6-methylene-1,7-octadiene-3-one
2-Methyl-7-octadecyne
2-Methylbenzaldehyde
2-methylbutanal
2-Methylbutanenitrile
2-methylbutanoic acid
2-Methylbutanol
2-methylbutanol+3-methylbutanol
2-methylbutanol+isoamy alcohol
2-Methylbutyl 2-methylbutanoate
2-Methylbutyl 3-methylbutanoate
2-methylbutyl acetate
2-methylbutyl decanoate
2-methylbutyl octanoate
2-Methylcyclopentanone
2-Methylfuran
2-Methylhexane
2-Methylpentane
2-methylpropanal
2-methylpropanoic acid
2-Methylpropanol
2-Methylpropyl 2-methylpropanoate
2-methylpropyl acetate
2-methylpropyl decanoate
2-methylpropyl octanoate
2-methylpropylamine
2-methylpropylmercaptan
2-Methylpyradine
2-methylthaiazole
2-Methylthiazole
2-Methylthioacetic acid
2-methylthiophan-3-ol(cis + trans)
2-Methylthiophene
2-Nonanol
2-nonanone
2-nonen-4-one
2-nonenal
2-nonenol
2-octanal
2-octanol
2-Octanone
2-Octen-1-ol
2-Octenal
2-octenol
2-octyl-5-methyl-2,3-dihydrofuran-3-one
2-oxo-3-methylbutyric acid
2-oxo-3-methylpentanoic acid
2-oxo-4-methylpentanoic acid
2-oxopropanal
2-oxopropanoic acid
2-pentadecanone
2-pentanol
2-Pentanone
2-penten-1-ol
2-pentenal
2-penten-a-ol
2-pentenol
2-pentenone
2-Pentylfuran
2-Pentylpyradine
2-petanone
2-phenethyl propanoate
2-phenetyl acetate
2-Phenyethal acetate

2-phenyl acetaldehyde
2-Phenyl ethanol
2-phenyl-2-butenal
2-phenylacetaldehyde
2-phenylacetic acid
2-Phenylethanenitrile
2-phenylethanol
2-phenylethanol, linalool, hotrienol
2-phenylethyl acetate
2-Phenylethyl alcohol
2-Phenylethyl butanoate
2-phenylethyl decanoate
2-phenylethyl hexanoate
2-Phenylethyl isothiocyanate
2-Phenylethyl lactate
2-phenylethyl octanoate
2-Phenylethylacetamide
2-Phenylnethanol
2-propanethiol
2-Propanol
2-Propanone
2-Propen-1-ol
2-propenethiol
2-propenol
2-propenyl isothiocyanate
2-propenyl-2-propenethiosulfinate(allicin)
2-Propylthiophene
2-sec-butyl-3-methoxypyrazine
2-Thiophenecarboxaldehyde
2-Thiophenemethanol
2-Tridecanol
2-Tridecanone
2-Undecanal
2-Undecanol
2-undecanone
2-undecenal
2-vinyl-1,3-dithiane
2-vinyl-1,3-dithiane
2-vinyl-4H-1,3-dithiin
2-Vinyltetrahydro-2,6,6-trimethyl-*2H*-pyran
2-vinylthiophene
3-(Allylthio)propionic acid
3-(ethylthio)-1-propanol
3-(methylthio)-1-propanol
3-(Methylthio)propanal
3-(methylthio)propanol
3-(methylthio)propyl acetate
3-(methylthio)propyl isothiocyanate
3,3,5-Trimethylheptane
3,3-Diethoxybutan-2-one
3,3-Diethoxypropanol
3,3-Dimethyl 2,7-octanedione
3,3-dimethyldecanal
3,3-Dimethylhexane
3,3'-Dimethylthioisobutyric acid
3,4-dihydro-3-vinyl-1,2-dithiine
3,4-Dihydrocinnamic acid
3,4-dimethylthiophene
3,5-decadien-2-one
3,5-diethyl-2-methylpyrazine
3,5-dihydroxy-2-methyl-4*H*-pyrane-4-one
3,5-dimethyl-1,2,4-trithiolane
3,5-Dimethyl-2-ethylpyrazine
3,5-Dimethyl-6,7-dihydro-5*H*-cyclopentapyrazine
3,5-Dimethyloctane
3,5-nonadiene-2-one
3,5-octadien-2-one
3,6-Diethyl-2-methylpyrazine
3,6-Dimethyl-1,2,5-trithiepane
3,6-dimethyl-1,4-dithiane
3,6-Dimethyloctane
3,6-Nonadien-1-ol
3,7-Dimethylnonane
3,8,8-Trimethyl-dihydronaphthalene
3,8,8-Trimethyl-tetrahydronaphthalene
3.5-Diethyl-1,2,4-trithiolane
3-Buten-2-one
3-butenennitril
3-Butenyl isothiocyanate
3-Butylhexahydrophthalide
3-butylphthalide
3-Butyltetrahydrophthalide
3-Carene
3E-hexenoic acid
3-Ethenylcyclooctene
3-Ethoxy-2-methyl-1-propene
3-Ethoxypropanol
3-Ethyl-1,2-dimethylbenzene
3-Ethyl-1-methylbenzene
3-Ethyl-2-methyl-1,3-hexadiene
3-Ethyl-2-pentanone
3-Furancarboxylic acid
3-Hexadecene
3-Hexanone
3-Hexen-1-ol
3-hydroxy-2-butanone
3-hydroxy-2-pentanone
3-hydroxy-2-pyranone
3-Hydroxy-4,5-dimethyl-2(5*H*)-furanone
3-hydroxybutan-2-one
3-hydroxyhexanoic acid+benzoic acid+bisabolol oxide A+i
3-hydroxyoctanoic acid
3-mercapto-2-methylpropanoic acid
3-Mercapto-3-methylbutyl fomate
3-Mercaptoisobutyric acid
3-methoxy-3-isopropylpyrazine
3-Methyl butanoate
3-methyl butanol
3-Methyl-(*E*)-2-butenal
3-Methyl-1,4-heptadiene
3-methyl-1-butanol
3-Methyl-1-pentanol
3-Methyl-2-buten-1-ol
3-methyl-2-butene-1-thiol
3-methyl-2-butenol
3-Methyl-2-cyclopentene-1-thione
3-methyl-2-formylthiophene
3-Methyl-2-nonene
3-methyl-2-oxopentanoic acid
3-Methyl-2-pentanol
3-Methyl-3-buten-1-ol
3-methyl-4-heptanone
3-methyl-4-octanolide(oak lactone, cis isomer)
3-methyl-4-octanolide(oak lactone, trans isomer)
3-methyl-6-propylpyrazine
3-methylbutanal
3-Methylbutanenitrile
3-methylbutanoic acid
3-Methylbutanol
3-Methylbutyl 2-methylbutanoate
3-methylbutyl acetate
3-methylbutyl decanoate
3-methylbutyl dodecanoate
3-methylbutyl hexanoate
3-methylbutyl octanoate
3-Methylbutyl propanoate
3-methylbutylamine
3-methylbutylic acid
3-Methylfuran
3-Methylheptane
3-Methylhexanal
3-Methylhexane
3-Methylindole
3-Methyloctane
3-Methyloctane
3-Methylpentanol
3-Methylthiopropanoic acid
3-Methylthiopropyl cyanide
3-Methylthiopropyl isothiocyanate
3-Nonen-2-one
3-nonenol
3-octanol
3-Octanone
3-octen-2-one
3-octenol
3-Pentanol
3-Pentanone
3-Penten-2-one
3-petanone
3-Phenylpropanenitrile
3-*S*-Acetylthioisobutiric acid
3-*S*-Acetylthiomethacrylic acid
3-Tridecen-1-yne
3-Vinyl-1,3-dithiane
3-vinyl-3,6-dihydro-1,2-dithiine
3-vinyl-4H-1,2-dithiin
4-(methylthio)-1-butanol
4-(methylthio)butanenitril
4-(methylthio)butyl isothiocyanate
4(p-hydroxyphenyl)-2-butanone
4,4,5-Trimethyl-2-hexene
4,5-dihydroxy-3,3-dimethylbutanoic acid,lactone
4,5-dihydroxyhexanoic acid, lactone(two isomers)
4,5-Dimethylthiazole
4,6-Dimethyl-1,2,5-trithiepane(Isomer)
4,6-Dimethylundecane
4-acetyl-2-methoxy phenol(acetovanillone)
4-Allyl-2.6-dimethoxyphenol
4-Butanolide
4-Carboehoxy-γ-butyrolactone
4-carboethoxy-4-butanolide
4-decanolide
4-dodecanolide
4-Ethoxy-2-butanone
4-Ethoxy-2-pentanone
4-ethoxy-4-butanolide
4-Ethyl-1,2-dimethylbenzene
4-Ethyl-1,3-dimethylbenzene
4-Ethyl-2,2-dimethylhexane
4-Ethyl-2,5-dimethylthiazole
4-Ethyl-2-methoxyphenol
4-Ethyl-2-methylthiazole
4-Ethyl-6-methyl-1,2,3,5-tetrathiane
4-ethylbenzaldehyde
4-Ethylguaiacol
4-Ethylguaicol+nerolidol
4-ethylphenol
4-Ethylpyradine
4-heptenal
4-Hexanolide
4-hexen-1-ol
4-hydroxy benzaldehyde
4-Hydroxy-2(or5)-ethyl-5(or2)-methyl-3(2*H*)-furanone(HEMF)
4-Hydroxy-2,5-dimethyl-3(2*H*)-furanone
4-Hydroxy-2,5-dimethyl-3(2*H*)-furanone(HDMF)
4-hydroxy-3-methoxy benzaldehyde(vanilla)
4-hydroxy-3-methoxy benzoic acid
4-Hydroxy-5-methyl-3(2*H*)-furanone(HMMF)
4-Hydroxybenzaldehyde
4-Hydroxybutanoate
4-hydroxybutanoic acid lactone
4-methyl-1-pentanol
4-methyl-2-heptanol
4-methyl-2-methoxyphenol
4-methyl-2-pentanone
4-Methyl-3-penten-2-one
4-methyl-3-pentenoic acid
4-Methyl-5-vinylthiazole
4-Methyl-a-butanol
4-Methylheptane
4-Methylpentanal
4-Methylpentyl 2-methylbutanoate
4-Methylpyradine
4-Methylthiazole
4-methylthiazone
4-Methylthiobutane nitrile
4-Methylthiobutyl isothiocyanate
4-Methylthiobutylcyanide
4-Methyly-2-pentanone
4-Nonanolide
4-octanolide
4-pentanolide
4-penten-1-ol
4-Pentenenitrile
4-Pentenyl isothiocyanate
4-Pentylbenzaldehyde
4-propionyl-2-methoxyphenol(propiovanillone)
4-Propylguaiacol
4-Terpinel
4-Terpineol
4-Vinyl guaiacol
4-vinyl phenol
4-Vinyl-4*H*-1,3-dithiin
4-vinylguaiacol
4-vinylphenol
4-Vinylphenyl
5-(2-hydroxyethyl)-4-methylthiazole
5-(Hydroxymethyl)furfural
5-(methylthio)pentanenitrile
5,5-dimethyl-2(5H)-furanone
5,5-Dimethyl-2-hexene
5,6-Diethyl-2-methylpyrazine
5,6-Epoxy-β-ionone
5-decanolide
5-dodecanolide
5-Ethyl-1,3-dimethylbenzene
5-Ethyl-2,4-dimethylthiazole
5-Ethyl-2-heptanol
5-Ethyl-2-methyloxaxole
5-Ethyl-3-hydroxy-4-methyl-2(5*H*)-furanone
5-Ethyl-4-hydroxy-2-methyl-3(2*H*)-furanone
5-Ethyl-4-methylthiazole
5-formyl-6-methyl-2,3-dihydro-1H-pyrrolizine
5-Hepten-2-one
5-Hexenyl isohtiocyanate
5-hydroxymethyl-2-furfural
5-hydroxymethylfurfural
5-Methy-[2-(furanyl)methyl]-2(5H)furanone
5-Methyfurfural+Diethylmalonate
5-Methyhlthiopentyl isothiocyanate
5-methyl-(5H)-cyclopenta[b]pyrazine
5-Methyl-2-furfural
5-Methyl-2-octyl-3(2*H*)-furanone
5-Methyl-6,7-dihydro-5*H*-cyclopentapyrazine
5-Methylfurfural
5-Methylfurfuryl alcohol
5-Methylthiopentane nitrile
5-Methylundecane
5-nonanolide
5-Octadecenal
5-octanolide
5-Tridecanone

5-Undeca-3(*E*),5-diyne
6,10,14-Trimethylpentadecanone
6,7-dihydro-5H-cyclopenta-pyrazine
6.10.14-Trimethyl-pentadecan-2-one
6-Heptenyl isothiocyanate
6-Methyhlthiohexyl isothiocyanate
6-Methyl-3-isopropylphenol
6-methyl-5-hepten-2-ol
6-methyl-5-hepten-2-one
7-epi-α-Selinene
7-Hexadecene
7-Methyhlthioheptyl isothiocyanate
9,12-Octadecadienoic acid
9-Octadecadienoic acid
9-Octadecenal
9-Octadecene
a ThiopheneMW 126
Acetaidehyde diethyl acetal
acetal
acetaldehyde
Acetaldehyde ethy 3-methylbutyl acetal
acetic acid
Acetoin
acetone
Acetonitrile
acetophenone
Acetovanillone
Acetphenone
Acetylfuran
Acetylmethylpyrazine
Acetylpyrazine
Alcoholic title(% vol.)
allo-Aromadendrene
allyl alcohol
Allyl disulfide
Allyl isothiocyanate
Allyl methyl disulfide
Allyl methyl trisulfide
allyl sulfide
Allyl trisulfide
ammonia
amyl alcohols
an Ethyl dodecanoate
aniline
Anthracene
apiole[4,7-dimethoxy-5-(2-propenyl)-benzo-1,3-dioxolan]
ar-Curcumene
Aromadendrene
Artemisia acetate
Artemisia alcohol
Artemisia ketone
Azelaic acid
Benxylamine
benzaldehyde
benzaldehyde cyanohydrin
Benzaldehyde+Ethyl 3-hydroxybutyrate
benzaldehyde+unknown
benzene
Benzo[b]thiophene
benzoic acid
benzonitrile
Benzophenone
Benzothiazole
benzothiophene
Benzyl acetate
benzyl alcohol
benzyl benzoate
Benzyl isothiocyanate
Benzyl isovalerate
benzylamine
Benzylcyanide
BHT
biacetyl
Bicycloelemene
Bicyclogermacrene
Bis(1,1-dimethylethyl)-4-methylphenol
bis(2-carboxypropyl)disulfide
bisabolol oxide B
bisabolol oxide B(unknown structure)+γ-decalactone
Borneol
Bornyl acetate
Bornyl isobutanoate
Bornyl propanoate
branched C8 hydrocarbon
bromodichloromethane
Butan-2,3-diol
Butan-2-ol
Butanal
Butane-2,3-dione
Butanediol meso
butanoic acid
Butanoic acid, ethyl ester
butanol
Butenylcyclohexene
Butoxy-methylbenzene
Butyl 2-methylbutanoate
Butyl acetate
Butyl butanoate
Butyl dodecanoate
Butyl isobutanoate
Butyl propanoate
butylbenzene, *n*-
Butyldimethylpyrazine
Butyric acid
C10H16(*m/z*:93(100), 121(11), 136(10))
C5H7N(*m/z*: 41(100), 39(50), 54(50),81(43))
C6H10S
C6H10S2
Camphene
Camphene hydrate
Camphor
Capronaldehyde
carbon dioxide
carbon disulfide
carbon tetrachloride
carbonylsulfide
carotol
Carvacrol
Carveol
Carvone
Caryophylla-2(12),6(13)-dien-5-ol
Caryophylla-2(12),6(13)-dien-5-one
Caryophylla-2(12),6-dien-5-one
caryophyllene
caryophyllene alcohol
Caryophyllene oxide
chlorobenzene
chloroform
chlorotoluene, *o*-
Chrysanthenol
Chrysanthenone
cinnamic acid
Cinnamyl alcohol
cis,trans-α-Farnesene
cis-2-Methyl-4-(hydroxymethyl)-1,3-dioxolane
cis-2-Methyl-5-hydroxy-1,3-dioxane
cis-3,5-Diethyl-1,2,4-trithiolane
cis-3-Ethyl-5-methyl-1,2,4-trithiolane
cis-3-Hexen-1-ol
cis-3-Hexenal
cis-3-Hexenyl acetate
cis-3-methyl-4-octanolide
cis-3-Methyl-γ-octalactone
cis-Calamenene
cis-Carveol
cis-Carvyl acetate
cis-jasmone
cis-Limonene oxide
cis-Linalool oxide
cis-Mytanol
cis-p-2-Menthen-1-ol
cis-p-Menth-2-en-1-ol
cis-p-Mentha-2,8-dien-1-ol
cis-p-Menthal(7),8-dien-2-ol
cis-Sabinene hydrate
cis-Verbenone
cis-Verbenyl acetate
cis-β-Ocimene
cis-β-Terpineol
Citral
Citric acid
citric acid tributyl ester acetate
Citronellal
Citronellol
Citronellyl acetate
Comphor
coniferaldehyde
Copaene
cresol
Cubebol
cumene
Cuminaldehyde
cyclic S8
Cyclohexanone
Cyclohexyl acetate
Cyclooctanol
Cyclopentanol
Cyclopentanol
Cyclopentanone
cyclopentylbenzene
Cyclotene
damascenone
decadienal
decanal
decane
decanoic acid
Decanol
decanol-1
Dehydroionene
Dehydro-*p*-cymene
demethyl disulfide
deptadecane
d-Hexalactone
di-(3-methylbutyl) acetal
di-2-propenyl trisulfide
diacetyl
Dially trisulfide
Diallyl disulfide
Diallyl sulfide
dichlorobenzene, *o*-
dichlorobenzene, *p*-
Diethoxyethyl acetate
Diethoxymethane
diethyl disulfide
Diethyl ether
Diethyl fumarate+Phenylacetaldehyde
Diethyl hexanedioate
Diethyl malate
diethyl malonate
Diethyl malonate+5-Methylfurfural
Diethyl methylsuccinate
Diethyl oxalate
Diethyl succinate
Diethyl tartrate
Diethylamine
Dihydorcarvone
Dihydorocarveol
Dihydro-2-methyl-3(2H)-furanone
Dihydro-2-methyl-3(2H)-thiophenone
dihydrotrimethylnaphthalene
Diisobutyl hexanedioate
Diisobutyric acid disulfide
Diisopentylsuccinate
dimethil sulfone
dimethyl disulfide
dimethyl sulfide
Dimethyl sulfoxide
Dimethyl trisufide
Dimethyl trisul
Dimethyl trisulfide
dimethylamine
Dimethyldisulfide
Dimethylethyl-methylphenol
Dimethylpropylpyrazine
Dimethyltetrasulfide
dimethyl-β-propiothetin
Dimyrcene isomer
dipropyl disulfide
Dipropyl disulfide
dipropyl trisulfide
d-limonene
Docosane
dodecanal
Dodecane
dodecanoic acid
Dodecanol
Dodecatriene
Dodecenoic acid
dodecyl acetate
Edulan I
Eethyl *n*-decanoate
Eethyl *n*-undecanoate
Eicosane
E-Isoeugenol
Elemicin
Elemyl acetate
Elixene
epi-13-Manoyl oxide
epi-bisabolol oxide B
epi-α-Muurolol
Epoxy-β-ionone
Ethanal
ethanethiol
Ethanol
Ethl formate
Ethoxyethyl acetate+2-Octanone
ethy decanoate
ethy propyl succinate
Ethyl crotonate
Ethyl (*Z*)-2-butenoate
Ethyl (*Z*)-9-hexadecenoate
ethyl 1-(methylthio)propyl disulfide
ethyl 1,2-dithiolane-4-carboxylate
Ethyl 2-furancarboxylate
Ethyl 2-furanoate
ethyl 2-furoate
Ethyl 2-hydroxy-3-methylbutanoate
Ethyl 2-hydroxy-4-methylpentanoate
Ethyl 2-hydroxyglutarate
Ethyl 2-hydroxyisobutyrate
Ethyl 2-hydroxypropanoate
ethyl 2-hydroxypropanoate(ethyl lactate)

ethyl 2-methyl propanoate
ethyl 2-methylbutanoate
Ethyl 2-methylbutyrate
Ethyl 2-methylpropanoate+1,1Diethoxypropane
ethyl 2-methylpropyl succinate
Ethyl 2-oxopropanoate
Ethyl 2-phenylacetate
ethyl 3-(methylthio)propanoate
Ethyl 3-ethoxypropanoate
ethyl 3-hydroxy-2-methylbutyrate
Ethyl 3-hydroxybutanoate
Ethyl 3-hydroxybutyrate
ethyl 3-hydroxyhexanoate
ethyl 3-mercapto propanoate
ethyl 3-methyl butanoate
ethyl 3-methylbutyl acetal
ethyl 3-methylbutyrate
ethyl 3-mryhylbutanoate
Ethyl 4-hydroxybenzoate
ethyl 4-oxopentanoate
ethyl 5-hydroxymethyl-2-furoate
ethyl 6,9,12-octadecatrienoate
ethyl 9,12-octadecadienoate
ethyl 9,12-octadienoate
ethyl 9-decenoate
ethyl 9-hexadecenoate
ethyl 9-octadecenoate
ethyl acetate
ethyl benzene
ethyl benzoate
ethyl butanoate
ethyl butyrate
Ethyl caproate
ethyl cinnamate
Ethyl citrate
ethyl decanoate
ethyl dodecanoate
ethyl esters of 3-hydroxyoctanoate
ethyl formate
Ethyl heptanoate
Ethyl hexadecanate
Ethyl hexadecanoate
ethyl hexanoate
ethyl hydrogen succinate
Ethyl isobutylsuccinate
Ethyl isobutyrate
Ethyl isopentylsuccinate
Ethyl isovalerate
Ethyl lactate
Ethyl linolate
Ethyl linoleate
Ethyl *n*-butyrate
Ethyl *n*-dodecanoate
Ethyl *n*-heptadecanoate
Ethyl *n*-heptanoate
Ethyl *n*-hexadecanoate
Ethyl *n*-hexanoate
ethyl nicotinate
Ethyl *n*-nonanoate
Ethyl *n*-octanoate
ethyl nonanoate
Ethyl *n*-pentadecanoate
Ethyl n-propylsuccinate
Ethyl *n*-tetradecanoate
Ethyl *n*-valerate
Ethyl octadecanoate
ethyl octanoate
Ethyl oleate
Ethyl palmitate
Ethyl palmitoleate
ethyl pentanoate
Ethyl phenylacetate
ethyl propanoate
Ethyl propionate
Ethyl pyruvate diethyl ketal
Ethyl stearate
Ethyl syringoate+Acetosyringone
Ethyl tetradeanoate
ethyl thiol acetate
Ethyl vanillate
Ethyl(2-furancarboxylate)
Ethyl(2-methylbutyrate)
Ethyl(3-methoxy-4-hydroxybenzoate)
Ethyl(*β*-phenylpropionate)
ethyl1 4-hydroxybutyrate
Ethyl-2-methylbutanoate
Ethyl-acetate
ethylamine
Ethylbenzaldehyde
ethylbenzene
ethyldithioethane
Ethylmercaptan
Ethyl-pentanoate
Ethylpyrazine
Ethylpyroglutamate
ethylthioethane
Eucarvone
eugenol
farnesene
farnesol
farnesyl acetate
Ferulic acid
Formaldehyde diethyl acetal
formic acid
Furan
Furaneol
furfural
Furfuryl alcohol
furfuryl ethy ether
Furoic acid
Furyl methyl ketone
geranial
geraniol
geranyl 2-methylpropanoate
Geranyl acetate
Geranyl acetone
geranyl butanoate
Germacren-4-ol
Germacrene D
Germacrene D-4-ol
Gleenol
Globulol
Glycerol
Guaiacol
Heneicosane
Hepatane
Hepta decane
Heptacosane
Heptadecane
heptan-2-ol
heptanal
Heptanal nitrogen compounds
Heptanoic acid
Heptanol
heptanone-2
Hepton-2-one
Hexacosane
Hexadecanal
hexadecane
Hexadecanoic acid
hexadecanol
Hexadecenal
Hexan-1-ol
hexanal
hexanethiol
hexanoic acid
Hexanoic acid, ethyll ester
Hexanoic acid, propyl ester
hexanol
hexanone-2
hexaonoic acid
hexenal
Hexyl 2-hydroxypropanoate
Hexyl acetate
Hexyl butanoate
Hexyl hexanoate
hexylbenzene
hexylformate
hop ether
Hotrienol
humuladienone
humulene
humulene epoxide I
Humulene epoxide II
humulenol II
hydrocyanic acid
hydrogen sulfide
Hydroxyacetone
hydroxycitronellol
hydroxypropanone
indole
Isoamyl acetate
Isoamyl alcohol
Isoamyl formate
Isoamyl *n*-butyrate
Isoamyl *n*-decanoate
Isoamyl *n*-dodecanoate
Isoamyl *n*-hexadecanoate
Isoamyl *n*-hexanoate
Isoamyl *n*-octanoate
Isoamyl *n*-tetradecanoate
Isoamyl *n*-valerate
Isoamyl propionate
Isobutanal diethyl acetal
isobutanol
Isobutyl 2-hydroxypropanoate
Isobutyl acetate
Isobutyl alcohol
Isobutyl butanoate
Isobutyl cyanide
Isobutyl deanoate
isobutyl disulfide
Isobutyl hexanoate
Isobutyl isothiocyanate
Isobutyl *n*-decanoate
Isobutyl octanoate
Isobutyl propionate
Isobutylaldehyde
Isobutyrate
isobutyric acid
Isoeugenol
Isohexanoic acid
Isopentanol
Isopentyl 2-hydroxypropanoate
Isopentyl 2-methylropanoate+Limonene
Isopentyl acetate
Isopentyl benzoate
Isopentyl butanoate
Isopentyl butyrate
Isopentyl decanoate
Isopentyl dodecanoate
Isopentyl formate
Isopentyl hexanoate
Isopentyl octanoate
Isopentyl propanoate
isopentyl sulfide
Isopentyl tetradecanoate
Isopentyl-2-methyl butanoate
Isopentylamine
Isopiperitenone
Isopropyl isothiocyanate
Isopropyl plamitate
Isopropylamine
Isoubtyl cyanide
Isovaleraldehyde
Isovalerianic acid
Isovaleric acid
Isupulegol
karahana ether
Kaurene
lactic acid
Lavandulyl acetate
L-Carvone
L-Carvyl acetate
lenthionine
Lilac aldehyde (isomer I)
Lilac aldehyde (isomer II)
Lilac aldehyde (isomer III)
Lilac aldehyde (isomer IV)
Limonene
Limonene+Isopentyl-2-methyl propanoate
linalool
Linalool acetate
linalool oxide
Linalool Oxide I
Linalool Oxide II
linalool oxide(furanoid)
linalool oxide(pyranoid)
Linalyl acetate
Linelool oxide III
Linelool oxide IV
L-Perillaldehyde
L-Perillyl alcohol
Malic acid
Malonic acid
Malonyl oxide
Maltol
m-cresol
m-cymene
Mehyl decanoate
Menthene
Menthol
menthol and methyl 3-hydroxyhexanoate
mesifurane
Metahnol
methanethiol
Methanol
methional
Methionol
Methoxycitronellal
methyl (E)-1-propenyl disulfide
Methyl (*Z*)-9-octadecanoate
Methyl 1,2-dithilane-4-carboxylate
methyl 1,2-dithiolane-4-carboxylate
Methyl 2-furoate
methyl 2-hydrox-3-methylbutyrate
methyl 2-hydroxybutyrate
methyl 2-methylbutanoate
methyl 2-methylbutanone
Methyl 2-methylpropanoate
methyl 3-hydroxybutyrate
methyl 3-*S*-acetylthiomethacrylate

methyl acetate
methyl allyl disulfide
Methyl allyl sulfide
Methyl allyl trisulfide
Methyl and Ethyl succinate
Methyl anisate
Methyl benzoate
methyl butanoate
methyl butanone
Methyl citronellate
Methyl decanoate
Methyl dodecanoate
Methyl ethylglutarate
Methyl eugenol
methyl formate
Methyl geranate
Methyl hexadecanoate
methyl hexanoate
Methyl *n*-decanoate
Methyl *n*-dodecanoate
Methyl *n*-hexadecanoate
methyl nicotinate
Methyl *n*-octanoate
Methyl octadecanoate
Methyl octanoate
Methyl penthadecanoate
Methyl pentyl disulfide
Methyl propanal
methyl propyl disulfide
methyl propyl tetrasulfide
methyl propyl trisulfide
Methyl pyrrolo-(1,2-α)-pyrazine
methyl salicylate
Methyl tetradecanoate
methyl thiol acetate
methyl-1,2,3-trithiacyclopentane
methyl-1,2-dithiolane-4-carboxylate
methyl-1-propenyl trisulfide
Methyl-2-butan-1-ol
Methyl-2-propan-1-ol
methyl-2-propenyl disulfide
Methyl-3-butan-1-ol
methylallylpyrazine
Methylamine
Methylbutanal
Methylcyclohexane
methyldithiomethane
Methylethyl sulfide
methylethylpyridine
Methylmercaptan
Methylnaphthalene
Methyl-*n*-methyl antranylate
Methylpropanal
methylpropylpyrazine
Methylpyrazine
methylthiobutane
Methylthiocyanate
methylthiomethane
Methyltrithiane
methyltrithiomethane
metyl butyrate
metylithiirane
moltol
Monoethyl citrate
Monoethyl succinate
monoterpene acetate
Mycenol
myrcene
myristicin
Myrtenal
Mytenol
N-(3-Methylbutyl)acetamide
N=C=S
Naphthalene
N-Benzylmethylamine
n-Butanol
n-Buthylamine
n-Butyl acetate
n-Butyl alcohol
n-Butyric acid
n-capro-aldehyde
n-decanoic acid
NDMA
n-Dodecanal
Neral
Nerol
Nerolidol
Nerolidol+4-Ethylguaicol
Neryl acetate
Neryl propionate
N-ethylsuccimide
n-Heptane
n-Heptanoic acid
n-hexadecanoic acid
n-Hexanal
n-Hexane
n-Hexanoic acid
n-Hexanol
n-Hexyl acetate
n-Hexyl formate
N-Methyl phenethylamine
N-Methylphenylethylamine
N-methyltyramine
n-Nonanoic acid
n-Nonanol
n-Nonenal
NO3 content
n-Octadecane
n-Octanoic acid
Nonadecane
Nonanal
Nonanaldiethyl acetal
nonanoic acid
Nonanol
nonanone-2
Nonatrienal
Nonen-2-ol
Nonen-2-one
nootkatone
n-Pentadecane
n-Pentane
n-Pentylamine
n-Propanol
n-Propyl acetate
n-Propyl alcohol
n-Propyl *n*-butyrate
n-Propyl *n*-hexadecanoate
n-Propyl propionate
n-Tetradecanal
n-valer-aldehyde
n-Valeric acid
o-Aminoacetophenone
o-Chlorophenol
o-cresol
Oct-1-en-3-ol
Octadecadienoic acid
octadecane
Octadecanoic acid
octadecenal
Octadeconol
Octan-3-ol
Octan-3-one
octanal
octanoic acid
Octanoic acid, ethyl ester
octanol
octanone-2
o-Cymene
o-Hydroxyacetophenone
oleic acid
o-Xylene
p-1,3,8-Methatriene
Pantalactone
p-Cimen-8-ol
p-Coumaric acid
p-cresol
p-Cymen-8-ol
p-Cymene
Penanol
Pentacosane
Pentadecan-2-one
pentadecanal
Pentadecane
Pentadecanitrile
Pentadecanoic acid
pentadecatne
Pentalamine
Pentan-1-ol
Pentanal
Pentanoic acid
pentanol
Pentanol-1
Pentanol-2
Pentanone
pentanone-2
pentlactone
Pentyl 2-methylbutanoate
Pentyl acetate
Pentyl octanoate
pentylbenzene
Pentyldimethylpyrazine
Pentylmethylpyrazine
Perillaldehyde
Phellandral
Phenethyl alcohol
Phenethylamine
phenol
Phenyl aldehyde
Phenyl-2-ethanole
Phenyl-2-ethyl acetate
phenylacetaldehyde
Phenylacetaldehyde+Diethyl fumarate
phenylacetic acid
phenylacetnitrile
phenylathyl acetate
Phenylethyl 2-methylpropanoate
Phenylethyl 3-methylbutanoate
Phenylethyl acetate
phenylethyl alcohol
Phenylethyl propanoate
p-hydroxyphenylethyl alcohol
phytol
Phytone
Pinocarveol
Pinocarvone
Pinocarvyll acetate
Piperitol
Piperitone
Piperityl acetate
p-Mehtha-1(7),8-dien-2-ol
p-ment-8-ene-1,2-diol
p-Menth-2-en-1-ol
p-Mentha-1(7),8-dien-2-yl acetate
p-mentha-1,3,8-triene
p-Mentha-8-ene-1,2-diol
p-Methylbenxaldehyde
Potassium
Propan-1-ol
propanal
Propanediol
propanethiol
Propanoic acid
Propanol
Propene
Propenethiol
Propionaldehyde
Propionic acid
propyl 1-propenyl disulfide
propyl 3-(methylthio)acetate
Propyl acetate
Propyl allyl disulfide
Propyl dodecanoate
Propyl hexadecanoate
Propyl isothiocyanate
Propyl octanoate
propyl propanoate
Propyl tetradecanoate
Propyl-acetate
propylbenzene, *n*-
Propyl-propanoate
Pseudoionone
p-Tolualdehyde
p-vinylguaiacol
p-vinylphenol
p-Xylene
Pyradine
Pyridine
Pyroglutamic acid
Pyrrole-2-carbaldehyde
Quinic acid
Rasberry ketone
S-140
S-172
sabinene
Salicylaldehyde
Santolina triene
scopoletin
sec-Butyl isothiocyanate
Shikimic acid
sinapaldehyde
sinensal
Skatole
Sodium
Sotolone
Spathulenol
styrene
Succinic acid
Sulfinilbismethane
Sulfonylbismethane
sulfur dioxide, free
sulfur dioxide, total
Sum of higher alcohols
sylene, *o*-
syringaldehyde
Teracosane
Terpinen-4-ol
Terpineol
Terpinolene
tetrachloroethylene
Tetracosane
tetradecanal
Tetradecane

tetradecanoic acid
Tetradecanol
Tetradecene
tetradecyl acetate
Tetramethylpyrazine
Thiacyclopropanoic acid
thialdine
Thiophene-2-carboxaldehyde
Thujyl acetate
Thujyl alcohol(first)
Thujyl alcohol(second)
toluene
tota acid
Touidine
trans- Verbenyl acetate
trans,trans-Deca-2,4-dienal
trans,trans-Hepta-2,4-dienal
trans,trans-Nona-2,4-dienal
trans,trans-α-Farnesene
trans-1-Propenyl methyl disulfude
trans-2-Heptenal
trans-2-Hexen-1-ol
trans-2-Hexenal
trans-2-Hexenol
trans-2-Methyl-4-(hydroxymethyl)-1,3-dioxolane
trans-2-Methyl-5-hydroxy-1,3-dioxane
trans-2-Octenal
trans-2-Octenol
trans-2-Pentenal
trans-3,5-Diethyl-1,2,4-trithiolane
trans-3-Ethyl-5-methyl-1,2,4-trithiolane
trans-3-Hexenol
trans-3-methyl-4-octanolide
trans-Cadina-1,4-diene
trans-Carveol
trans-Carvyl acetate
trans-Limonene oxide
trans-linalool oxide
trans-Linalool oxide (furanoid)
trans-Muurola-e,5-diene
trans-Myrtanol
trans-Nerolidol
trans-*p*-2,8-Menthadien-1-ol
trans-Pinocarveol
trans-Piperitol
trans-*p*-Menth-2-en-1-ol
trans-*p*-Mentha-2,8-dien-1-ol
trans-*p*-Menthal(7),8-dien-2-ol
trans-Sabinene hydrate
trans-Verbenol
trans-α-Bergamotene
trans-β-Farnesene
trans-β-Guaiene
trans-β-Methyl-γ-octalactone
trans-β-Ocimene
trans-β-Terpineol
trichloroethylene
Tricosane
Tricyclene
tridecanal
Tridecanal
Tridecane
Tridecanoic acid
tridecanone-2
triethoxymethane
triethyl citrate
Triethylpyrazine
Trimethylamine
trimethylpyrazine
Trimethylthiazole
Trpinolene
Tyrosol
Undecanal
Undecane
undecanol
undecanone-2
Undecenal
valencene
vanillin
Veratrol
Verbenol
Verbenone
Verbernone
Vinillin
Viridiflorene
Vitispirane
v-Nonalactone
Vomifoliol
xylene, *m*- and/or *p*-
xylene, *o*-
Yomogi alcohol
Zingiberene
α-Bergamotene
α-Bisabolol
α-Bourbonene
α-Bulnesene
α-Cadinene
α-Cadinol
α-Campholenal
α-Caryophyllene
α-cedrene
α-Citral
α-Copaene
α-Cubebene
α-Elemol
α-Fenchol
α-Gurjunene
α-Humulene
α-Humulene epoxide I
α-Humulene epoxide II
α-Ionene
α-ionol
α-Ionone
α-Longipinene
α-Muurolene
α-Muurolol
α-Phellandrene
α-Pinene
α-Terpinene
α-terpineol
α-Terpinyl acetate
α-Thujone
α-*trans*-Bergamotene
α-Ylangene
β-Acorenol
β-Bisabolene
β-Bourbonene
β-Caryophyllene
β-Cedrene
β-Copaene
β-Cubebene
β-Curcumene
β-Cyclocitral
β-Damascenone
β-Elemene
β-Ethoxypropionic acid
β-farnesene
β-Guaine
β-Gurjunene
β-Himalachene
β-Humulene
β-ionone
β-Myrcene
β-phellandrene
β-Phenylethanol
β-Phenylethyl cetate
β-Phenylethyl *n*-decanoate
β-Phenylethyl *n*-octanoate
β-Pinene
β-Selinene
β-Thujone
γ-bisabolene
γ-Butyrolactone
γ-Cadinene
γ-Caryophyllene
γ-Decalactone
γ-Dodecalactone
γ-dodecalactone+ρ vinylphenol
γ-Dodecanolactone
γ-Elemene
γ-Eudesmol
γ-Gurjunene
γ-heptalactone
γ-hexalactone
γ-lactone
γ-Muurolene
γ-Nonalactone
γ-octalactone
γ-Tepineol
γ-terpinene
γ-Terpineol
δ-2-Carene
δ-Cadinene
δ-Cadinol
δ-decalactone
δ-Decanolactone
δ-Dodecalactone
δ-Elemene
δ-hexalactone
δ-Hexanolactone
δ-Octalactone
δ-Octanolactone
ρ-vinylguaiacol
ρ-Xylene
Σ 2-and 3-Methyl-1-butanol
σ-Hexalactone
τ-Muurolol

平成22年度厚生労働科学研究費補助金(食品の安心・安全確保推進研究事業)
「食品衛生監視員による食品衛生監視手法の高度化に関する研究」
分担研究報告書

監視指導の高度化のための科学的データ・情報の収集
違反食品対応に関する研究

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研究要旨:
平成21年度に作成した違反食品対応マニュアルの骨子素案を、12自治体(24施設62名)から本骨子試行後のアンケートを回収し、集計、解析を行った。5段階評価では、「全体の評価」が平均3.5点で、内容の「必要な項目は列挙されていた」が3.8点で最も高く、8種類の様式の「使いやすかった」はいずれも低評価(3.0以下)であった。アンケートの回答で各項目に対するコメントは多数あったが、大幅な改正意見はなく、部分的な追加、修正、不要等の意見にとどまった。提出されたコメントを参考に、できるだけ多くの自治体が本骨子素案を雛形として活用できるよう、大局的な観点から文面の追加、修正、削除等を行い、骨子素案の修正版を作成した。

A. 研究目的

食品衛生法に基づく違反またはその疑いのある食品を迅速かつ適切に処理し、危害の防止を最小限にすることは、食品衛生上重要な事項である。しかし、食品衛生監視員の違反食品の対応に関しては、監視員各自の経験や知識によるところが大きい。違反食品対応マニュアルが整備されている自治体は少なく、特に経験の浅い食品衛生監視員にとっては、スムーズに処理することが困難な場合も少なくない。また、食品製造企業の肥大化や加工食品の広域流通に伴い、自治体毎に同一違反食品に対する処理が異なることは望ましいことではない。昨年度の本研究で5自治体のマニュアルをもとに違反食品対応マニュアルの骨子素案を作成した。本年度は、この骨子素案をより使いやすいものにすることを目的に、希望自治体に試行およびアンケートを依頼した。回収した12自治体のアンケート結果を解析し、マニュアルの内容について検討を行い、昨年度のマニュアルの修正を行った。

B. 研究方法

平成21年度に作成した「違反食品対応マニュアル骨子素案」を希望のあった自治体に配布し、平成22年10月から平成23年1月の間(試行期間 1～3ヵ月)に、各自治体での違反食品対応業務に際し本骨子素案の試行を依頼した。試行した自治体には骨子素案に対する感想をアンケートに記入してもらい、回収した。アンケートの内容は、各項目についてレビュー、追加、修正、不要のいずれかにチェックをし、具体的な意見を記入する方法と骨子素案の15項目の31評価箇所について5段階で評価する方法で実

施した。

回収したアンケートを集計および解析し、骨子素案の問題点について検討し、骨子素案の修正を行った。

C. 研究結果

1. アンケート参加自治体およびアンケート協力者の食品監視員経験年数

本骨子素案の試行およびアンケートに関して協力を得られた自治体は、旭川市(1 施設 2 名)、秋田県(5 施設 8 名)、宮城県(1 施設 1 名)、東京都文京区(1 施設 4 名)、藤沢市(1 施設 7 名)、石川県(1 施設 1 名)、奈良市(1 施設 8 名)、尼崎市(1 施設 1 名)、姫路市(1 施設 2 名)、愛媛県(5 施設 15 名)、福岡県(5 施設 12 名)および鹿児島県(1 施設 1 名)で合計 12 自治体 24 施設 62 名であった。アンケート協力者の食品監視員経験年数は、最低が 9 ヵ月、最高が 25 年 10 ヵ月で、平均 6 年 2 ヵ月であった。なお、埼玉県(1 施設 1 名)については、骨子素案の内容についてコメントのみ協力をいただいた。

2. 骨子素案に対するコメント

大幅な改正を求める意見はなく、部分的な追加、修正、不要に関する意見が多数提出された(表 1)。政令市や中核市の場合、都道府県のように複数の保健所を所管する食品衛生主管課が存在しない場合が多いため、骨子素案に記載してある主管課の表現の削除を求める要望が多数提出された。また、ほとんどの自治体に違反食品処理時に使用する書式が既にあるため、各種様式の掲載は必要ないとの意見も多かった。さらに、行政処分要領についても、多くの自治体で整備されているので、自治体毎のマニュアルに従えば良いとの意見があった。

3. 骨子素案に対する評価

アンケート協力者 62 名の評価点の集計および平均点を表 2 にまとめた。内容の「必要な項目は列挙されていた」、「具体的であった」および違反食品等報告書事例 1～3 は評価点 4 が最多数であったが、それ以外の項目では評価点 3 が最も選択した人が多かった。評価点 4 が最も多い項目は、平均点も高く、内容の「必要な項目は列挙されていた」が 3.8 点で最も高かった。多くの項目の平均点が 3 点台であったが、内容の「実際の現場で役立った」と 8 種類の添付様式(報告書様式、改善計画書様式等)の「使いやすかった」では、平均点が 3 点以下となり、評価が低かった。

4. 骨子素案の修正

提出されたコメントを参考に、できるだけ多くの自治体が本骨子素案を雛形として活用できるよう、アンケート実施施設に特化した意見は取り入れず、大局的な観点から文面の追加、修正、削除等を実施した。なお、都道府県、政令市、中核市等で食品衛生行政に係る組織形態が異るが、本骨子素案の文章内では、県の組織を想定して作成した。骨子素案の文章部分については表 3(目的、行政上の基本原則、行政処分の基準)、表 4(違反食品処理手順)および表 5(違反食品処理手順運用上の留意点)に新旧対象表を示した。また、骨子素案全体の修正版については本分担研究報告書の最後尾に添付した。(別添1)

D. 考察

今回、検討を行った違反食品対応マニュアルの骨子素案は、5自治体のマニュアルを比較検討し、必要と思われるものは、すべて取り入れたので、アンケート結果でも、「必要な項目は列挙されていた」が、最も高い評価になったものと思われる。また、各種様式は、比較検討に用いた各自治体のマニュアルに添付されていたものの多くを添付したが、アンケートに参加したほとんどの自治体が既に整備されている様式を試用しているので、今回添付した様式の「使いやすかった」の項目の平均点が低くなったことが考えられる。

食品衛生行政を担う自治体内の組織形態は様々で、都道府県のように主管課と複数の保健所が存在するところと中核市のようにすべての食品衛生業務を保健所で行うところがある。また、関係部署の名称も様々である。今回試行を行った自治体からの意見は、これらの背景に基づく低評価やコメントが多かった。しかし、ほとんどの自治体がそのまま使えるマニュアル作成は不可能なので、今回は、文面中では、主管課と複数の保健所を有する「県」を想定して、作成した。今回の骨子素案は、あくまでも雛形なので、実際に各自治体が違反食品対応マニュアルを作成するときには、実情に合わせた多くの変更が必要になるものと思われる。

E. 結論

平成 21 度に作成した違反食品対応マニュアルの骨子素案に関して 62 名の食品衛生監視員からの試行後のアンケート結果を解析し、それに基づき骨子素案を修正した。今回の作業でより良いマニュアルになったと思われるので、本骨子素案が各自治体でマニュアル作成する際の参考になることが望まれる。

F. 健康危険情報

該当なし

G. 研究報告

1. 論文発

該当なし

2. 学会発表

該当なし

H. 知的財産権の出願・登録状況

1. 特許取得

該当なし

2. 実用新案

該当なし

3. その他

表 1 各項目に対するコメント数

項　目	ページ	コメントの種類				合計
		レビュー	追加	修正	不要	
違反食品対応の目的	1		1	1		2
行政処分の基本原則と基準	1～2	1	2	8	3	14
行政処分の基準(別表)	3～4	2	4	5		11
違反食品処理手順	5～8	7	14	31	8	60
違反食品処理手順運用上の留意点	9～10		4	2	2	8
違反食品発見時の措置フロー	11	1	4	1	1	7
違反食品を認定する場合の注意事項	12					0
違反食品等報告書事例と様式	13～17		1	5	1	7
違反食品等の発見について(通知)の様式	18		3	1	1	5
違反食品等の調査について(回答)の様式と記入例	19～20		1	2		3
保管請書様式	21			1	1	2
改善計画書様式	22		3	1		4
申立書様式	23～26			1	1	2
自主回収報告書様式	27～28			2	1	3