

Determination of Terpene Profiles in Potential Superfruits

Magdalena Kupska, Tomasz Wasilewski, Renata Jędrkiewicz, Justyna Gromadzka & Jacek Namieśnik

To cite this article: Magdalena Kupska, Tomasz Wasilewski, Renata Jędrkiewicz, Justyna Gromadzka & Jacek Namieśnik (2016) Determination of Terpene Profiles in Potential Superfruits, International Journal of Food Properties, 19:12, 2726-2738, DOI: [10.1080/10942912.2016.1144066](https://doi.org/10.1080/10942912.2016.1144066)

To link to this article: <https://doi.org/10.1080/10942912.2016.1144066>



Copyright © Taylor & Francis Group, LLC



Published online: 25 Aug 2016.



Submit your article to this journal [↗](#)



Article views: 3814



View related articles [↗](#)



View Crossmark data [↗](#)



Citing articles: 8 View citing articles [↗](#)

Determination of Terpene Profiles in Potential Superfruits

Magdalena Kupska, Tomasz Wasilewski, Renata Jędrkiewicz,
Justyna Gromadzka, and Jacek Namieśnik

Department of Analytical Chemistry, Gdansk University of Technology, Gdansk, Poland

The aim of this work was to characterize and compare the profiles of volatile terpenes in four potential superfruits. These profiles were determined using headspace solid-phase microextraction coupled with comprehensive two-dimensional gas chromatography linked to time-of-flight mass spectrometry. The proposed technique allowed the separation and identification of 79 terpenes present in cape gooseberry, crabapple, cherry silver berry, and scarlet hawthorn. The preliminary compound identification was based on the analysis of deconvoluted mass spectra and a comparison of the calculated linear retention indices with their values reported in the scientific literature. The compound identification was performed using the available standards. Also, a semi-quantitative total ion chromatogram-based analysis was performed. The richest terpene profile was identified in cape gooseberry (62 terpenes), where the terpene fraction constituted about 14% of total volatile fraction.

Keywords: Superfruits, Terpenes, Headspace solid-phase microextraction, Comprehensive two-dimensional gas chromatography, Composition profiles, Bioactive compounds, Time-of-flight mass spectrometry.

INTRODUCTION

The word “superfruit” has been recently introduced to the nomenclature.^[1] It comprises 13 natural products, including fruits, vegetables, corn, and tea. Once introduced into the human diet, the previously mentioned food components may bring many health benefits and can easily enhance our well-being. A large group of nutrient-rich fruits have played an important role in folk medicine in Asia (China, Tibet) and Africa for thousands of years. Today, a superfruit is treated more as a marketing term than a science. This is the reason why food and medicinal preparations based on these kinds of fruits have been gaining increasing attention among consumers. The present globalization of world markets results in the world-wide availability of even the most exotic fruits that are used to enrich the human diet with new flavors while, at the same time, providing many health-enhancing natural ingredients.^[2] The term superfruit is used in new marketing approach to promote the demand for rare fruits which can be consumed as foodstuffs or used as ingredients by manufacturers of functional foods, nutraceuticals, and beverages.

Received 6 July 2015; accepted 16 January 2016.

Address correspondence to Magdalena Kupska, Department of Analytical Chemistry, Faculty of Chemistry, Gdansk University of Technology, 11/12 Narutowicza Str., 80-233 Gdansk, Poland. E-mail: magdalena.kupska@gmail.com

Color versions of one or more of the figures in the article can be found online at www.tandfonline.com/ljff

However, an increase in the popularity of health-enhancing superfruits on the market depends heavily on both pertinent research results and appropriate marketing. Fruits which contain powerful bioactive compounds, characterized by high antioxidant capacity, such as polyphenols, anthocyanins, or procyanidins may be classified as superfruits. Considerable interest led to the increase in the number of research projects and publications focusing on the health benefits of superfruits.^[3–6]

Superfruits contain a great number of bioactive compounds, especially terpenes.^[7] Terpenes are the group of fruit-based compounds, with more than 40,000 known molecules from among which more than 400 are monoterpenes.^[8] Many terpenes have bioactive properties, and they often determine the flavor and taste of fruits. Moreover, terpenes and terpenoids are the main components of essential oils.^[9–12]

The volatile fraction of fruits was investigated by means of solid-phase microextraction (SPME), which is considered a suitable analytical technique for the extraction of flavor compounds. SPME meets the requirements of green analytical chemistry as developed by Arthur and Pawliszyn.^[13] In recent years, solvent-free SPME has gained widespread acceptance regarding the analysis of semi-volatile and volatile food components, including bioactive compounds. Several authors conducted SPME experiments aimed at analyzing the composition of various fruits and investigated the volatile fruit components via SPME by using fused-silica fibres coated with divinylbenzene/carboxen/polydimethylsiloxane (DVB/CAR/PDMS) stationary phases.^[14–19]

Due to the large number of volatile compounds and the complexity of investigated fruits, a novel tool was used to measure and compare the fruits' aromas, namely, comprehensive multi-dimensional gas chromatography (GC×GC). The time-of-flight mass spectrometry (TOFMS) was applied to identify the components (e.g., terpenes) present in complex fruit samples (see Fig. 1). In the past few years, GC×GC has been shown to provide the capability to considerably improve the analysis of complex samples.^[20–24]

In this article, the profiles of volatile terpenes identified in four different potential superfruits are presented for the first time, which is the element of scientific novelty. In order to determine the highest possible number of bioactive compounds in potential superfruits, the innovative technique of headspace solid-phase microextraction coupled with comprehensive two-dimensional gas chromatography with time-of-flight mass spectrometry (HS-SPME/GC×GC-TOFMS) was

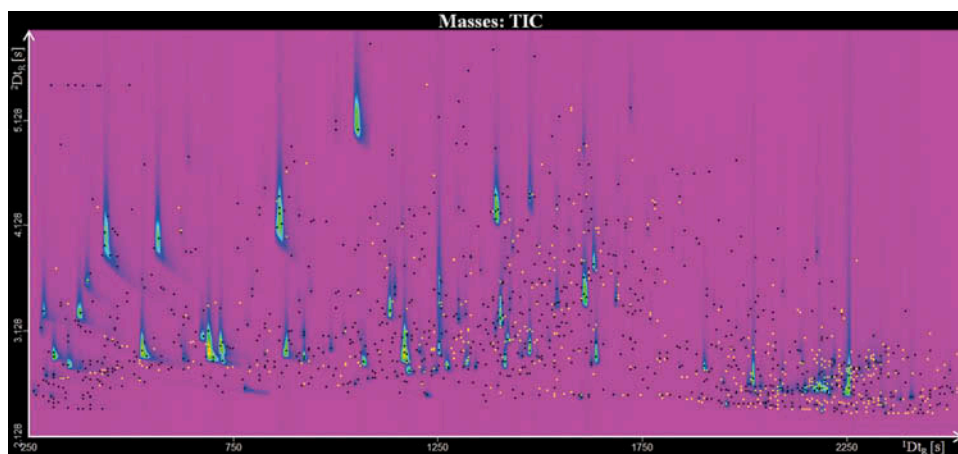


FIGURE 1 Chromatogram of volatile organic compounds of cape gooseberry obtained by GC×GC-TOFMS.



performed. The study demonstrated the potential of GC×GC-TOFMS method regarding the trace-level determination of terpene compounds in fruit extracts.

EXPERIMENTAL

Chemicals

All standards, i.e., (-)- β -pinene ($\geq 99\%$), (+)- α -pinene ($\geq 99\%$), geraniol ($\geq 97\%$), eucalyptol ($\geq 99\%$), (+)- α -terpineol (97%), (-)-menthol ($\geq 99\%$), myrcen ($\geq 90\%$), (-)-linalool ($\geq 98\%$), (-)-camphor ($\geq 99\%$), citral ($\geq 96\%$), (R)-(+)-limonene ($\geq 99\%$), eugenol ($\geq 98\%$), *p*-cymene (99%), ocimene ($\geq 90\%$), terpinolene ($\geq 90\%$), γ -terpinene (97%), camphene (analytical standard), β -cyclocitral ($\geq 90\%$), (-)-fenchone ($\geq 98\%$), α -phellandrene (halal grade), and alkane standard solution C8-C20) were purchased from Sigma-Aldrich. Sodium chloride (ACS grade), methanol (99.8%) and ethanol (96%) were obtained from Avantor Performance Materials Poland S.A.

Identification of Analytes

For the standard mixture of terpenes, a 10 mL or 10 mg aliquot of the standard substance (depending on its physical phase) was transferred to a flask, and then topped up to 10 mL with methanol. The obtained solution was diluted to the needed concentrations of 10 and 0.1 ppm. A stock solution of *n*-alkanes was prepared in a 10-mL flask in methanol which was subsequently diluted to obtain the solutions with the following concentrations: 100, 1, and 0.1 ppm. The standard solution of terpenes was prepared in methanol in a 10-mL flask.

Samples

The samples of four fruit species harvested in 2012, namely, cape gooseberry (*Physalis peruviana*; imported from Chile) cherry silver berry (*Elaeagnus multiflora*), crabapple (*Malus baccata*), and scarlet hawthorn (*Crataegus coccinea*), delivered from the northern Poland (Osielsko), were analyzed. Prior to analysis, the samples of fruits were stored in the freezer at -35°C . Before the analyte extraction step, the fruits were pureed (calyx removed) by using a hand-held blender. All fruit samples reached the room temperature before proceeding with the SPME extraction (Fig. 2).

Isolation of Volatile Compounds from Fruit Samples by Using HS-SPME

Automated HS-SPME was performed with an autosampler (MPS, Gerstel). The SPME was fiber coated with DVB/CAR/PDMS, (50/30 μm , 2 cm long), was purchased from Supelco (Bellefonte, PA, USA). Prior to analysis, 50 g of frozen fruit was thawed at 4°C and then blended for 1 min with the addition of 2 g NaCl. NaCl was added during the blending stage in order to prevent possible enzymatic reactions that can lead to the conversion of some volatile compounds to their derivatives.^[25] Furthermore, the addition of NaCl causes the transport of analytes from the liquid phase to the sample headspace. The extraction of analytes was performed after a 25 min incubation (at 50°C) of 8 g samples of pureed fruits with 2 g of sodium chloride added in the 20 mL headspace vials crimped with Teflon-coated silicon rubber septa. Prior to sample extraction, the fibers were conditioned in a GC injector, according to the manufacturer's recommendations. The extraction parameters were chosen on the basis of published scientific reports.^[14–16,26] Considering the results reported by other researchers, e.g., the determination of *Physalis peruviana* profile by Berger,^[27] a 50/30 μm DVB/CAR/PDMS fiber coating was chosen for the extraction procedure.^[24] Samples were



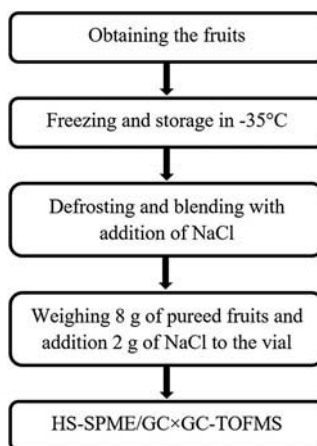


FIGURE 2 Diagram of the sample preparation procedure for the analysis of terpene profiles in fruits.

incubated at 50°C for 25 min with agitation at 700 rpm and then extracted at 50°C for 30 min. The fiber was thermally desorbed in the GC injector at 250°C for 3 min.

GC×GC Analysis

Experimental parameters for the blue honeysuckle berry analysis were established according to the methodology previously developed by the authors of this article.^[24] The GC×GC system consisted of Agilent 7890A gas chromatograph coupled with time-of-flight mass spectrometer (TOF-MS, LECO, Pegasus 4D) equipped with an autosampler (Gerstel), splitless injector and a liquid nitrogen-based quad jet cryogenic modulator as a connector between two orthogonal columns. A nonpolar 1D column (Equity-1; 30 m × 0.25 mm, I.D. 0.25 μm) purchased from Supelco (Bellefonte, PA, USA), with 100% PDMS stationary phase, and a 2D column (BPX-50; 1.5 m × 0.1 mm, I.D. 0.1 μm) manufactured by SGE Analytical Science (Austin, TX, USA), with the stationary phase consisting of 50% diphenyl and 50% dimethyl polysilphenylenesiloxane, were used. The previously mentioned GC columns were placed in two different ovens. The temperature program for the 1D column was set as follows: a 3 min hold at 40°C; from 40–150°C at 5°C/min; from 150–250°C at 10°C/min; a 2 min hold at 250°C. The program of 2D column was as follows: a 3 min hold at 45°C; from 45 to 155°C at 5°C/min; from 155 to 255°C at 10°C/min; a 2 min hold at 255°C. Ultra-high purity (UHP) helium (6.0) was used as the carrier gas at a constant flow rate of 1.0 mL/min (the column head pressure 27.7 psi) with the modulation time set to 6s (1.2 s hot pulse). The TOFMS was operated at a spectrum storage rate of 125 Hz, using a mass range of m/z 33–400 and a voltage of –1600 V. The MS transfer line and ion source temperature was 250°C. The chromatograph and detector control, data collection, and processing were performed using LECO ChromaTOF software (4.44 version). The identification of terpenes was carried out by comparing the acquired spectra with the NIST 2.0 (2011) spectra and linear retention indices (LRI) database.

Data Analysis

Total ion chromatograms (TIC) were processed using the automated data processing software ChromaTOF (LECO version 4.44) at the S/N threshold of 100. The obtained contour plots were

used to evaluate the overall quality of separation and for manual peak identification. Mass spectral match factor (similarity > 700) was used to decide whether a given peak has been identified correctly. The tentative identification of terpenes was verified by comparing their LRI with the values found in the published literature. The GC×GC analysis of C8 – C20 *n*-alkanes series was performed in order to calculate LRI by using the van den Dool and Kratz equation.^[28] Moreover, the identification of some terpenes was confirmed by comparing their LRI and mass spectra with those of applied standards. All samples were analyzed four times. The calculations were performed using Excel 2010, Microsoft Office 2010.

RESULTS AND DISCUSSION

The preliminary identification of terpenes was based on the comparison of the obtained spectra with the NIST spectra database and by comparing the experimental LRI with the pertinent values found in NIST webbook database. The final identification of some compounds was performed by using 20 standards. Many of the identified terpenes were present in all analyzed fruits, although the volatile components unique to specific samples were also observed. Two-dimensional GC allows for obtaining a complete separation of components present in the food samples characterized by complex composition and co-elution ability of compounds with similar chemical properties. **Figure 1** presents a chromatogram of compounds with the same retention time in one dimension, but quite another in the second dimension. It proves the necessity of GC×GC application instead of classical GC technique in which such compounds cannot be separated.

Identification of Terpenes

The terpene profiles were determined for four potential superfruits. The obtained results are summarized in **Table 1**. A total of 79 terpene compounds were separated and identified, including 18 monoterpene hydrocarbons, 23 monoterpenols, 8 monoterpene ketones, 3 monoterpene oxides, 1 monoterpene phenol, 5 monoterpene aldehydes, 1 monoterpene acids, 9 sesquiterpenes, 8 sesquiterpenoids, 2 sesquiterpen oxides, and 1 hemiterpene. A semi-quantitative TIC-based analysis was performed.

Comparison of Terpene Profiles of Four Analyzed Fruits

Overall, 80 terpenes were identified of which 62 were found in cape gooseberry, 38 in crabapple, 27 in cherry silver berry, and 29 in scarlet hawthorn. Thirteen of 62 terpenes identified in cape gooseberry fruits have already been reported;^[27] i.e., α -pinene; β -pinene; myrcene; limonene; terpinolene; eucalyptol (as 1,8-cineol); terpinene-4-ol; α -terpineol; geraniol; β -cyclocitral; geranial; camphor; β -ionone. Also, in 2014, Yilmaztekin^[29] determined 11 terpene compounds in the same fruit species. Information about the unique flavor, texture, and color of cape gooseberry and its potential use by the food, nutraceutical, and pharmaceutical industries can be found in the published literature.^[30] The wide spectrum of applications in which *Physalis peruviana* can be used makes this fruit very important.

In 1996, Loughrin et al.^[31] analyzed volatile compounds extracted from crabapple, however, the presence of only few terpenes in leaves was reported. Li et al.,^[32] who analyzed volatile aroma compounds in crabapple, did not find any terpenes in the investigated material. In the reviewed literature no information was found about the chemical profiles of two other fruits that had been analyzed in this article.

Eleven of 79 identified terpenes were found in four analyzed fruits (**Table 2**). Moreover, 38 out of 79 identified terpenes were found only in one of the analyzed fruits (22 in cape gooseberry, 11

TABLE 1
 Terpenes determined in fruits of cape gooseberry, crab apple, cherry silver berry, and scarlet hawthorn

Formula	Name	<i>LRI</i> _{lit.}	<i>LRI</i> _{calc.}	¹ <i>Dt_R</i> [s]	² <i>Dt_R</i> [s]	<i>CG</i>	<i>CA</i>	<i>CSB</i>	<i>SH</i>
Monoterpene hydrocarbons									
C ₁₀ H ₁₆	β-Pinene*	981	980	1170	2,7	1,52%	—	—	0,33%
C ₁₀ H ₁₆	α-Pinene*	937	937	1074	2,7	0,86%	0,30%	0,85%	0,49%
C ₁₀ H ₁₆	Limonene*	1026	1025	1254	2,9	1,20%	0,16%	0,06%	—
C ₁₀ H ₁₄	1,3,8-p-Menthatriene	1105	1103	1404	3,1	0,52%	<0,01%	—	0,02%
C ₁₀ H ₁₈	β-Myrcene*	985	985	1176	2,8	0,16%	0,09%	1,20%	0,40%
C ₁₀ H ₁₄	p-Cymene*	1036	1026	1356	3,2	1,01%	0,02%	0,01%	0,02%
C ₁₀ H ₁₆	β-trans-Ocimene*	1045	1041	1284	2,8	—	0,17%	0,14%	—
C ₁₀ H ₁₆	α-Phellandrene*	1003	1003	1212	2,8	0,25%	0,03%	2,72%	0,09%
C ₁₀ H ₁₆	Terpinolene*	1084	1084	1368	3,0	0,09%	0,02%	0,07%	—
C ₁₀ H ₁₆	γ-Terpinene*	1051	1053	1308	2,9	0,20%	0,01%	0,01%	—
C ₁₀ H ₁₆	Camphene*	952	954	1110	2,7	0,54%	—	—	—
C ₁₀ H ₁₆	α-Thujene	921	923	1176	2,7	<0,01%	—	0,08%	—
C ₁₀ H ₁₆	β-Thujene	968	951	1104	2,8	0,34%	—	0,53%	—
C ₁₀ H ₁₆	β-Phellandrene	1021	1025	1254	3,0	0,25%	—	—	—
C ₁₀ H ₁₆	Cyclohexene, 1,5,5-trimethyl-3-methylen-	992	991	1188	2,8	0,26%	0,04%	0,03%	0,03%
C ₁₀ H ₁₆	3-Carene, 2-(acetylmethyl)-	1390	1399	1896	2,7	—	0,02%	—	—
C ₁₀ H ₁₆	4-Carene, 2-(acetylmethyl)-	1382	1383	1782	2,8	—	—	—	0,02%
C ₁₀ H ₁₆ O	β-Cyclocitral*	1215	1208	1584	3,2	0,41%	0,08%	0,17%	0,09%
Monoterpenols									
C ₁₀ H ₁₈ O	Eucalyptol*	1030	1028	1260	3,0	0,18%	0,01%	—	0,05%
C ₁₀ H ₂₀ O	Menhtol*	1150.4	1169	1518	3,0	0,35%	—	0,02%	—
C ₁₀ H ₂₀ O	Isomenthol	1164	1166	1512	3,1	—	0,01%	—	—
C ₁₀ H ₁₈ O	4-Terpineol	1172	1172	1524	3,2	0,29%	0,02%	0,09%	0,03%
C ₁₀ H ₁₈ O	Linalool*	1087	1087.5	1374	3,0	0,49%	0,14%	0,49%	0,41%
C ₁₀ H ₁₈	Geraniol*	1237	1240	1632	2,9	0,05%	0,05%	—	—
C ₁₀ H ₁₈ O	α-Terpineol*	1182	1183	1542	3,3	0,01%	0,04%	0,24%	<0,01%
C ₁₀ H ₁₂ O ₂	Eugenol*	1345	1337	1764	3,0	—	0,07%	—	—
C ₁₀ H ₁₈ O	Isocamphol	1175	1186	1548	3,2	0,01%	—	—	—
C ₁₀ H ₁₈ O	Isoborneol	1162	1157	1548	3,2	0,38%	—	—	—
C ₁₀ H ₁₆ O	Myrtenol	1190	1190	1554	3,2	0,04%	0,04%	—	—
C ₁₀ H ₁₈ O	cis-Thujan-4-ol	1098	1094	1386	3,2	0,08%	—	—	—
C ₁₀ H ₁₈ O	cis-Myrtenol	1238	1252	1650	3,1	0,01%	—	—	—
C ₁₀ H ₁₆ O	Verbenol	brak	1162	1506	3,2	—	0,04%	—	—
C ₁₀ H ₁₆ O	cis-Verbenol	1125	1087.5	1374	3,2	0,07%	—	—	—
C ₁₀ H ₁₆ O	Carveol	1192	1197	1566	3,2	—	0,10%	—	—
C ₁₀ H ₂₀ O	Citronellol	1212	1212	1590	2,9	0,06%	—	—	—
C ₁₀ H ₁₈ O	endo-Borneol	1162	1162	1506	3,3	0,38%	—	—	—
C ₁₀ H ₁₈ O	Isopulegol	1152	1152	1488	3,2	0,02%	—	—	—
C ₁₀ H ₁₄ O	p-Cymene-7-ol	1260	1262	1680	3,2	0,72%	—	—	—
C ₁₀ H ₁₈ O	trans-p-Menth-2-en-7-ol	1254	1256	1656	3,0	0,08%	—	—	—
C ₁₅ H ₂₄ O	cis-Lanceol	1480	1470	1992	2,7	0,02%	—	—	—
C ₁₀ H ₁₈ O ₂	Lilac alcohol C	968	963	1128	2,7	—	0,17%	—	—
Monoterpene ketones									
C ₁₀ H ₁₆ O	β-Thujone	1089	1069	1338	2,7	0,34%	—	—	—
C ₁₃ H ₂₀ O	α-Ionone	1428	1421	1860	2,7	0,03%	0,60%	—	0,07%
C ₁₀ H ₁₆ O	Pinocamphone	1143	1148	1482	3,4	0,02%	0,02%	0,02%	0,01%
C ₁₀ H ₁₆ O	Camphor*	1127	1131	1452	3,6	0,29%	<0,01%	0,03%	0,03%
C ₁₀ H ₁₄ O	Carvone	1212	1228	1614	3,2	0,02%	—	0,02%	0,03%

(Continued)

TABLE 1
(Continued)

Formula	Name	LRI _{lit.}	LRI _{calc.}	¹ D _{tR} [s]	² D _{tR} [s]	CG	CA	CSB	SH
C ₁₀ H ₁₆ O	Pulegone	1211	1222	1506	3,2	<0,01%	—	—	—
C ₁₀ H ₁₄ O	Pinocarpone	1150	1148	1482	3,6	<0,01%	0,01%	—	<0,01%
C ₁₀ H ₁₆ O	Fenchone*	1080	1075	1350	3,3	0,17%	—	—	0,05%
Monoterpene oxides									
C ₁₀ H ₁₆ O ₂	p-Mentha-2,8-diene, 1-hydroperoxide	1324	1337	1764	2,9	0,02%	—	—	—
C ₁₀ H ₁₂ O ₂	Linalool oxide	1078	1078	1356	3,0	0,12%	0,14%	0,02%	—
C ₁₀ H ₁₈ O	trans-Rose oxide	1115	1117	1428	3,0	0,02%	—	0,09%	0,04%
Monoterpene phenols									
C ₁₀ H ₁₄ O	Thymol	1267	1272	1680	3,0	—	—	—	0,02%
Monoterpene aldehydes									
C ₁₀ H ₁₆ O	Citral*	1222	1224	1608	3,0	0,02%	0,01%	0,17%	—
C ₁₀ H ₁₆ O	Geranial	1270	1272	1650	3,0	0,19%	0,03%	0,69%	—
C ₁₀ H ₁₆ O	α-Campholenal	1115	1110	1416	3,3	0,01%	—	—	—
C ₁₀ H ₁₈ O	Citronellal	1132	1134	1458	3,1	—	0,01%	—	—
C ₁₀ H ₁₆ O	Carvenone	1277	1277	1638	3,2	0,06%	—	—	0,04%
Monoterpene acids									
C ₁₀ H ₁₆ O ₂	Geranic acid	1333	1332	1758	2,8	—	0,01%	—	—
Sesquiterpenes									
C ₁₅ H ₂₂	β-Vatirenene	1452	1441	1926	2,6	0,09%	—	0,02%	—
C ₁₅ H ₂₄	β-Copaene	1418	1420	1938	2,8	0,01%	0,01%	—	—
C ₁₅ H ₂₄	β-Curcumene	1510	1451	1950	2,5	0,02%	—	—	—
C ₁₅ H ₂₄	α-Murolene	1480	1478	1944	2,6	—	0,01%	—	—
C ₁₅ H ₂₀	α-Calacorene	1517	1465	1980	2,7	0,34%	0,02%	—	<0,01%
C ₁₅ H ₂₂	trans-Calamenene	1450	1457	1962	2,7	—	0,01%	—	—
C ₁₅ H ₂₄	trans-α-Bergamotene	1405	1394	1830	2,5	—	—	—	0,11%
C ₁₅ H ₂₄	Aristolene	1423	1389	1824	2,5	—	—	0,01%	—
C ₁₅ H ₂₄	Aromadendrene	1447	1484	2022	2,6	0,01%	0,05%	—	—
Sesquiterpenoids									
C ₁₅ H ₂₄	β-Caryophyllene	1412	1416	1872	2,6	0,12%	—	—	0,02%
C ₁₅ H ₂₄	γ-Caryophyllene	1419	1411	1860	2,6	0,04%	—	—	—
C ₁₅ H ₂₄	β-Ylangene	1442	1441	1926	2,5	0,01%	—	—	0,02%
C ₁₅ H ₂₄	α-Ylangene	1380	1389	1824	2,5	<0,01%	—	—	—
C ₁₅ H ₂₄	α-Farnesene	1490	1490	1938	2,5	0,27%	—	0,01%	0,02%
C ₁₅ H ₂₄	β-Farnesene	1445	1440	1950	2,6	—	0,53%	—	—
C ₁₅ H ₂₄	Humulene	1429	1432	1908	2,6	0,47%	—	—	—
C ₁₅ H ₂₄	α-Cubebene	1349	1363	1794	2,5	0,14%	—	—	—
Sesquiterpen oxides									
C ₁₅ H ₂₄ O	Ledene oxide-(II)	1490	1481	2016	2,7	0,10%	—	<0,01%	—
C ₁₅ H ₂₄ O	Caryophyllene oxide	1547	1505	2016	2,7	0,04%	—	—	0,02%
Hemiterpenes									
C ₁₀ H ₁₆	Santolina triene	1089	1084	1368	3,0	—	—	—	0,01%
Total						13,79%	3,08%	7,81%	2,49%

*Terpenes confirmed by using authentic standards.

LRI_{calc.}: Linear Retention Index calculated; LRI_{lit.}: Linear Retention Index reported in the literature for 100% poly (dimethyl siloxane) phase GC column or equivalents; 1D_{tR}[s]: retention time in first dimension; 2D_{tR}[s]: retention time in second dimension; CG: cape gooseberry; CA: crab apple; CSB: cherry silver berry; SH: scarlet hawthorn.

TABLE 2
Determined terpenes characteristics for each fruits and common to all

<i>Fruits</i> <i>Terpenes</i>	<i>Cape gooseberry</i>	<i>Crab apple</i>	<i>Cherry silver berry</i>	<i>Scarlet hawthorn</i>
Camphor	+	+	+	+
<i>p</i> -Cymene				
β -Cyclocitral				
Cyclohexene, 1,5,5-trimethyl-3-methylen-				
Linalool				
β -Myrcene				
α -Phellandrene				
α -Pinene				
trans-3-Pineone				
α -Terpineol				
4-Terpineol				
Aristolene			+	
trans- α -Bergamotene				+
4-Carene, 2-(acetylmethyl)-Santolina triene				+
Thymol				+
trans-Calamenene		+		
3-Carene, 2-(acetylmethyl)-Carveol		+		
Citronellal		+		
Eugenol		+		
β -Farnesene		+		
Geranic acid		+		
Isomenthol		+		
Lilac alcohol C		+		
α -Muurolene		+		
Verbenol		+		
endo-Borneol	+			
Camphene	+			
α -Campholenal	+			
γ -Caryophyllene	+			
Citronellol	+			
α -Cubebene	+			
β -Curcumene	+			
<i>p</i> -Cymene-7-ol	+			
Humulene	+			
Isoborneol	+			
Isocamphol	+			
Isopulegol	+			
cis-Lanceol	+			
trans- <i>p</i> -Menth-2-en-7-ol	+			
<i>p</i> -Mentha-2,8-diene, 1-hydroperoxide	+			
cis-Myrtanol	+			
β -Phellandrene	+			
Pulegone	+			
cis-Thujan-4-ol	+			
β -Thujone	+			
cis-Verbenol	+			
α -Ylangene	+			



in crabapple, 1 in cherry silver berry, and 4 in scarlet hawthorn). It is noticeable that the chemical profile of cape gooseberry is the most diverse as 22 out of 79 terpenes were identified only in this fruit. The above findings allow us to assume that the identified compounds may be a characteristic feature in the case of fruits of defined origin and species; however, further studies in this field are necessary.

Based on the obtained results, it can also be assumed that the fruits of boreal zone (such as crabapple, cherry silver berry, and scarlet hawthorn) have a poorer profile of compounds from the class of terpenes than tropical fruits (such as cape gooseberry). However, in order to confirm this hypothesis, further research on a larger number of fruits from different climate zones is needed.

Among all the determined terpenes, five were found at the concentration level above 1% (based on relative peak areas), namely, α -phellandrene, β -myrcene, p -cymene, β -pinene, and limonene. Information about health-enhancing properties of these compounds can be found in the published literature.^[33–48] Although α -phellandrene and β -myrcene were found in all the investigated fruits, the highest content of these compounds was measured in cherry silver berry fruits. The two previously mentioned terpenes have proven antioxidant properties.^[33] Moreover, α -phellandrene displays antimicrobial, antifungal, and anti-inflammatory activities.^[34,35] In the case of p -cymene, β -pinene, and limonene, the highest contents of these compounds were determined in cape gooseberry fruits, while β -pinene was only found in cape gooseberry and scarlet hawthorn. All the of the previously mentioned terpenes display antioxidant properties. Additionally, β -pinene has antimicrobial, antibacterial, and anticancer properties,^[36–39] while limonene is characterized by antimicrobial, antidiabetic, and antifungal activities.^[40–44] On the other hand, p -cymene displays antibacterial, antinociceptive, and anti-inflammatory^[45–48] properties.

Comparison of Terpene Contents in Other Fruits

Information about the profiles of volatile compounds in various fruits, including some terpenes, can be found in the published literature. Shashikeira et al.^[49] analyzed the flavor compounds present in custard apple. In the case of nine terpenes identified in custard apple (i.e., α -pinene; β -pinene; eucalyptol [as 1,8-cineol]; limonene; linalool; α -cubebene; caryophyllene; aromadendrene; α -farnesene), their presence was also determined in the fruits analyzed in this study. Ferreira et al.^[50] determined α -pinene, β -pinene, linalool, caryophyllene, and α -terpineol in cherimoya fruits. In comparison to terpene profiles of peaches and nectarines,^[51] eight determined terpenes were the same (limonene; eucalyptol; ocimene; linalool; camphor; α -terpineol; β -cyclocitral; α -ionone). Pereira et al.^[52] determined β -myrcene, limonene, ocimene, α -bergamotene, β -caryophyllene, α -cubebene, and β -farnesene in the samples of avocado. Twelve terpenes (i.e., myrcene; α -phellandrene; β -phellandrene; α -terpinene; γ -terpinene; p -cymene; limonene; terpinolene; terpineol; caryophyllene; aromadendrene; α -humulene) were determined in the fruits of *Mangifera indica* var. *coquinho*.^[53] Also, Pereira et al.^[54] analyzed selected fruits originating from Madeira such as, kiwi, plum, papaya, and lemon. The identified terpenes, which were mainly detected in lemon, included β -pinene, β -myrcene, limonene, γ -terpinene, terpinolene, p -cymene, linalool, bergamotene, α -terpineol, and geranial. The volatile constituents of exotic fruits from Brazil were determined by Bicas et al.^[55] The analyzed fruits and identified terpenes (listed in brackets) are as follows: Brazilian cherry (trans- β -ocimene and β -pinene), acerola (limonene), starfruit (α -limonene), and the fruits of the genera *Annona* (eucalyptol as 1,8-cineole, linalool, α -pinene, limonene, α -phellandrene, β -ocimene, β -pinene), and *Sponlias* (caryophyllene, myrcene, β -phellandrene, limonene, p -cymene, α -pinene). The main components determined in *Myristica fragrans* were sabinene, α -pinene, β -pinene, and terpine-4-ol.^[56] Because of different selectivity and sensitivity of the methods applied by the cited

authors, it is difficult to compare the overall terpene profile obtained in this work with the profiles of other fruits reported in the scientific literature published until now.

CONCLUSIONS

GC×GC-TOFMS with ChromaTOF software is a promising tool for the determination of terpene profile of superfruits. The HS-SPME technique offers the advantages of shorter isolation time and meeting the requirements of “green chemistry.” HS-SPME was shown to be a fast and reliable extraction process and a valuable alternative for traditional methods for establishing the volatile profile of four selected fruits by using the HS-SPME/GC×GC-TOFMS methodology. Furthermore, this method enables the composition analysis of samples with complex matrix and is characterized by improved sensitivity and selectivity, i.e., the methodology allowed the identification of 79 terpenes. The analysis of four potential superfruits showed that their terpene profiles are very diverse. Moreover, most of the terpenes identified in this study should be considered novel volatiles found in those fruits, while the terpene profiles presented here are published for the first time. The obtained results allow us to classify, on preliminary basis, the four analyzed fruits as superfruits, which is a novel approach to the subject of research. Based on the obtained data, it can be assumed that cape gooseberry has the greatest potential to be classified as superfruit because the largest number of terpenes had been determined in this fruit species. Also, another advantageous properties of this fruit are its exotic origin, interesting taste, smell, and appearance. The growing market for healthy fruits and fruit juices stimulates the scientific community to deliver to the general public the complete chemical characterization of pertinent fruits. In this context, the composition of terpene fraction of fruits that had not yet been chemically analyzed is important with regard to their application in the food, pharmaceutical, and cosmetic industries.

FUNDING

The project was financed by the National Science Centre granted on the basis of the decision no. DEC-2012/07/N/ST4/00629. The authors wish to thank LECO Poland for its financial and technical support. This research work was supported by the European Social Fund, the State Budget, and the Pomorskie Voivodeship Budget according to the Operational Programme Human Capital, “Regional Innovation Strategy” within the system project of the Pomorskie Voivodeship “InnoDoktorant—Scholarships for Ph.D. students, VIth edition.”

REFERENCES

1. Steven, G.; Pratt, M.D.; Matthews, K. *SuperFoods Rx: Fourteen Foods That Will Change Your Life*; HarperCollins Publishers, Inc.: New York, NY, 2004.
2. Felzenszwalb, I.; da Costa Marques, M.R.; Mazzei, J.L.; Aiub, C.A.F. Toxicological Evaluation of Euterpe Edulis: A Potential Superfruit to Be Considered. *Food and Chemical Toxicology* **2013**, *58*, 536–544.
3. E. Jamin, Superfruits: Are They Authentic? *Fruit Processing* **2009**, *19*, 170–175.
4. Medina, M.B. Determination of the Total Phenolics in Juices and Superfruits by a Novel Chemical Method. *Journal of Functional Foods* **2011**, *3*, 79–87.
5. Crozier, S.J.; Preston, A.G.; Hurst, J.W.; Payne, M.J.; Mann, J.; Hainly, L.; Miller, D.L. Cacao Seeds Are a “Super Fruit.” A Comparative Analysis of Various Fruit Powders and Products. *Chemistry Central Journal* **2011**, *5*, 5.
6. Gross, P.M. *Superfruits: Top 20 Fruits Packed with Nutrients and Phytochemicals, Best Ways to Eat Fruits for Maximum Nutrition, and 75 Simple and Delicious Recipes for Overall Wellness*; The McGraw-Hill Companies, Inc.: Columbus, OH, 2009.



7. Namiesnik, J.; Vearasilp, K.; Kupska, M.; Ham, K.-S.; Kang, S.-G.; Park, Y.-K.; Barasch, D.; Nemirovski, A.; S. Gorinstein, Antioxidant Activities and Bioactive Components in Some Berries. *European Food Research and Technology* **2013**, *237*, 819–829.
8. Vezzaro, A.; Krause, S.T.; Nonis, A.; Ramina, A.; Degenhardt, J.; Ruperti, B. Isolation and Characterization of Terpene Synthases Potentially Involved in Flavor Development of Ripening Olive (*Olea Europaea*) Fruits. *Journal of Plant Physiology* **2012**, *169*, 908–914.
9. Burt, S. Essential Oils: Their Antibacterial Properties and Potential Applications in Foods—A Review. *International Journal of Food Microbiology* **2004**, *94*, 223–253.
10. Bakkali, F.; Averbeck, S.; Averbeck, D.; Idaomar, M. Biological Effects of Essential Oils—A Review. *Food and Chemical Toxicology* **2008**, *46*, 446–475.
11. Konož, E.; Abbasi, A.; Parastar, H.; Moazeni, R.S.; Jalali-Heravi, M. Analysis of Olive Fruit Essential Oil: Application of Gas Chromatography-Mass Spectrometry Combined with Chemometrics. *International Journal of Food Properties* **2015**, *18*, 316–331.
12. M. Asadollahi-Baboli, Comprehensive Analysis of *Valeriana Officinalis* L. Essential Oil Using GC-MS Coupled with Integrated Chemometric Resolution Techniques. *International Journal of Food Properties* **2015**, *18*, 597–607.
13. Arthur, C.L.; Pawliszyn, J. Solid Phase Microextraction with Thermal Desorption Using Fused Silica Optical Fibers. *Analytical Chemistry* **1990**, *62*, 2145–2148.
14. Carasek, E.; Pawliszyn, J. Screening of Tropical Fruit Volatile Compounds Using Solid-Phase Microextraction (SPME) Fibers and Internally Cooled SPME Fiber. *Journal of Agricultural and Food Chemistry* **2006**, *54*, 8688–8696.
15. Prosen, H.; Janes, L.; Strlic, M.; Rusjan, D.; Kocar, D. Analysis of Free and Bound Aroma Compounds in Grape Berries Using Headspace Solid-Phase Microextraction with GC-MS and a Preliminary Study of Solid-Phase Extraction with LC-MS. *Acta Chimica Slovenica* **2007**, *54*, 25–32.
16. Qiao, Y.; Xie, B.; Zhang, Y.; Zhou, H.; Pan, S. Study on Aroma Components in Fruit from Three Different Satsuma Mandarin Varieties. *Agricultural Sciences in China* **2007**, *6*, 1487–1493.
17. Schmarr, H.-G.; Bernhardt, J. Profiling Analysis of Volatile Compounds from Fruits Using Comprehensive Two-Dimensional Gas Chromatography and Image Processing Techniques. *Journal of Chromatography A* **2010**, *1217*, 565–574.
18. Van Opstaele, F.; Praet, T.; Aerts, G.; De Cooman, L. Characterization of Novel Single-Variety Oxygenated Sesquiterpenoid Hop Oil Fractions Via Headspace Solid-Phase Microextraction and Gas Chromatography-Mass Spectrometry/Olfactometry. *Journal of Agricultural and Food Chemistry* **2013**, *61*, 10555–10564.
19. Roberts, M.T.; Dufour, J.P.; Lewis, A.C. Application of Comprehensive Multidimensional Gas Chromatography Combined with Time-of-Flight Mass Spectrometry (GC × GC-TOFMS) for High Resolution Analysis of Hop Essential Oil. *Journal of Separation Science* **2004**, *27*, 473–478.
20. Ozel, M.Z.; Gogus, F.; Hamilton, J.F.; Lewis, A.C. The Essential Oil of *Pistacia Vera* L. at Various Temperatures of Direct Thermal Desorption Using Comprehensive Gas Chromatography Coupled with Time-of-Flight Mass Spectrometry. *Chromatographia* **2004**, *60*, 79–83.
21. Rocha, S.M.; Coelho, E.; Zrostlíková, J.; Delgado, I.; Coimbra, M.A. Comprehensive Two-Dimensional Gas Chromatography with Time-of-Flight Mass Spectrometry of Monoterpenoids as a Powerful Tool for Grape Origin Traceability. *Journal of Chromatography A* **2007**, *1161*, 292–299.
22. Gaquerel, E.; Weinhold, A.; Baldwin, I.T. Molecular Interactions Between the Specialist Herbivore *Manduca sexta* (Lepidoptera, Sphingidae) and Its Natural Host *Nicotiana attenuata*. VIII. An Unbiased GC×GC-ToFMS Analysis of the Plant's Elicited Volatile Emissions. *Plant Physiology* **2009**, *149*, 1408–1423.
23. Bordiga, M.; Rinaldi, M.; Locatelli, M.; Piana, G.; Travaglia, F.; Coisson, J.D.; Arlorio, M. Characterization of Muscat Wines Aroma Evolution Using Comprehensive Gas Chromatography Followed by a Post-Analytic Approach to 2D Contour Plots Comparison. *Food Chemistry* **2013**, *140*, 57–67.
24. Kupska, M.; Chmiel, T.; Jędrkiewicz, R.; Wardencki, W.; Namieśnik, J. Comprehensive Two-Dimensional Gas Chromatography for Determination of the Terpenes Profile of Blue Honeysuckle Berries. *Food Chemistry* **2014**, *152*, 88–93.
25. Klesk, K.; Qian, M. Aroma Extract Dilution Analysis of Cv. Marion (*Rubus* spp. *hyb*) and Cv. Evergreen (*R. laciniatus* L.) Blackberries. *Journal of Agricultural and Food Chemistry* **2003**, *51*, 3436–3441.
26. Schmarr, H.-G.; Ganss, S.; Koschinski, S.; Fischer, U.; Riehle, C.; Kinnart, J.; Potouridis, T.; Kuttyrev, M. Pitfalls Encountered During Quantitative Determination of 3-Alkyl-2-Methoxypyrazines in Grape Must and Wine Using Gas Chromatography-Mass Spectrometry with Stable Isotope Dilution Analysis. Comprehensive Two-Dimensional Gas Chromatography-Mass Spectrometry and on-Line Liquid Chromatography-Multidimensional Gas Chromatography-Mass Spectrometry as Potential Loopholes. *Journal of Chromatography A* **2010**, *1217*, 6769–6777.
27. Berger, R.G.; Drawert, F.; Kollmannsberger, H. The Flavour of Cape Gooseberry (*Physalis Peruviana* L.). *Zeitschrift für Lebensmittel-Untersuchung und -Forschung* **1989**, *188*, 122–126.

28. Van den Dool, H.; Kratz, P.D. A Generalization of the Retention Index System Including Linear Temperature Programmed Gas Liquid Partition Chromatography. *Journal of Chromatography A* **1963**, *11*, 463–471.
29. Yilmaztekin, M. Characterization of Potent Aroma Compounds of Cape Gooseberry (*Physalis Peruviana* L.) Fruits Grown in Antalya Through the Determination of Odor Activity Values. *International Journal of Food Properties* **2014**, *17*, 469–480.
30. Hassanien, M.F.R.; *Physalis Peruviana*: A Rich Source of Bioactive Phytochemicals for Functional Foods and Pharmaceuticals. *Food Reviews International* **2011**, *27*, 259–273.
31. Loughrin, J.H.; Potter, D.A.; Hamilton-Kemp, T.R.; Byers, M.E. Volatile Compounds from Crabapple (*Malus* Spp.) Cultivars Differing in Susceptibility to the Japanese Beetle (*Popillia Japonica* Newman). *Journal of Chemical Ecology* **1996**, *22*, 1295–1305.
32. Li, X.; Kang, L.; Hu, J.; Li, X.; Shen, X. Aroma Volatile Compound Analysis of SPME Headspace and Extract Samples from Crabapple (*Malus* sp.) Fruit Using GC-MS. *Agricultural Sciences in China* **2008**, *7*, 1451–1457.
33. Ciftci, O.; Ozdemir, I.; Tanyildizi, S.; Yildiz, S.; Oguzturk, H. Antioxidative Effects of Curcumin, β -Myrcene and 1,8-Cineole Against 2,3,7,8-Tetrachlorodibenzo-p-Dioxin-Induced Oxidative Stress in Rats Liver. *Toxicology and Industrial Health* **2011**, *27*, 447–453.
34. İşcan, G.; Kirimer, N.; Demirci, F.; Demirci, B.; Noma, Y.; Başer, K.H.C. Biotransformation of (-)-(R)- α -Phellandrene: Antimicrobial Activity of Its Major Metabolite. *Chemistry & Biodiversity* **2012**, *9*, 1525–1532.
35. Valente, J.; Zuzarte, M.; Gonçalves, M.J.; Lopes, M.C.; Cavaleiro, C.; Salgueiro, L.; Cruz, M.T. Antifungal, Antioxidant, and Anti-Inflammatory Activities of *Oenanthe Crocata* L. Essential Oil. *Food and Chemical Toxicology: An International Journal Published for the British Industrial Biological Research Association* **2013**, *62*, 349–354.
36. Wang, W.; Li, N.; Luo, M.; Zu, Y.; Efferth, T. Antibacterial Activity and Anticancer Activity of *Rosmarinus Officinalis* L. Essential Oil Compared to That Of Its Main Components. *Molecules (Basel, Switzerland)* **2012**, *17*, 2704–2713.
37. Glisic, S.; Milojevic, S.Z.; Dimitrijevic, S.I.; Orlovic, A.M.; Skala, D.U. Antimicrobial Activity of the Essential Oil and Different Fractions of *Juniperus Communis* L. and a Comparison with Some Commercial Antibiotics. *Journal of the Serbian Chemical Society* **2007**, *72*, 311–320.
38. Sonboli, A.; Salehi, P.; Kanani, M.R.; Ebrahimi, S.N. Antibacterial and Antioxidant Activity and Essential Oil Composition of *Grammosciadium Scabridum* Boiss. from Iran. *Zeitschrift Für Naturforschung. C, Journal of Biosciences* **2005**, *60*, 534–538.
39. Baldovino, S.; Rojas, J.; Rojas, L.; Lucena, M.; Buitrago, A.; Morales, A. Chemical Composition and Antibacterial Activity of the Essential Oil of *Monticalia Andicola* (Asteraceae) Collected in Venezuela. *Natural Product Communications* **2009**, *4*, 1601–1604.
40. Zhang, Z.; Vriesekoop, F.; Yuan, Q.; Liang, H. Effects of Nisin on the Antimicrobial Activity of D-Limonene and Its Nanoemulsion. *Food Chemistry* **2014**, *150*, 307–312.
41. Vuuren, S.F.; Van Viljoen, A.M. Antimicrobial Activity of Limonene Enantiomers and 1, 8-Cineole Alone and in Combination. *Flavour and Fragrance Journal* **2007**, *22*, 540–544.
42. Roberto, D.; Micucci, P.; Sebastian, T.; Graciela, F.; Anesini, C. Antioxidant Activity of Limonene on Normal Murine Lymphocytes: Relation to H₂O₂ Modulation and Cell Proliferation. *Basic & Clinical Pharmacology & Toxicology* **2010**, *106*, 38–44.
43. Ibrahim, N.; El-Sakhawy, F.; Mohammed, M.; Farid, M.; Abdel-Wahed, N.; D. Deabes, Chemical Composition, Antimicrobial, and Antifungal Activities of Essential Oils of the Leaves of *Aegle Marmelos* (L.) Correa Growing in Egypt. *Journal of Applied Pharmaceutical Science* **2015**, *5*, 001–005.
44. Murali, R.; Saravanan, R. Antidiabetic Effect of d-Limonene, a Monoterpene in Streptozotocin-Induced Diabetic Rats. *Biomedicine & Preventive Nutrition* **2012**, *2*, 269–275.
45. Quintans, J.S.S.; Menezes, P.P.; Santos, M.R.V.; Bonjardim, L.R.; Almeida, J.R.G.S.; Gelain, D.P.; Araújo, A.A. S.; Quintans-Júnior, L.J. Improvement of p-Cymene Antinociceptive and Anti-Inflammatory Effects by Inclusion in β -Cyclodextrin. *Phytomedicine : International Journal of Phytotherapy and Phytopharmacology* **2013**, *20*, 436–440.
46. Burt, S. Essential Oils: Their Antibacterial Properties and Potential Applications in Foods—A Review. *International Journal of Food Microbiology* **2004**, *94*, 223–253.
47. Sonboli, A.; Salehi, P.; Kanani, M.R.; Ebrahimi, S.N. Antibacterial and Antioxidant Activity and Essential Oil Composition of *Grammosciadium Scabridum* Boiss. from Iran. *Zeitschrift Für Naturforschung—Section C, Journal of Biosciences* **2005**, *60*, 534–538.
48. Wang, C.Y.; Wang, S.Y.; Chen, C. Increasing Antioxidant Activity and Reducing Decay of Blueberries by Essential Oils. *Journal of Agricultural and Food Chemistry* **2008**, *56*, 3587–3592.

49. Shashirekha, M.N.; Baskaran, R.; Jaganmohan Rao, L.; Vijayalakshmi, M.R.; et al. Influence of Processing Conditions on Flavour Compounds of Custard Apple (*Annona Squamosa* L.). *LWT—Food Science and Technology* **2008**, *41*, 236–243.
50. Ferreira, L.; Perestrelo, R.; Câmara, J.S. Comparative Analysis of the Volatile Fraction from *Annona Cherimola* Mill. Cultivars by Solid-Phase Microextraction and Gas Chromatography-Quadrupole Mass Spectrometry Detection. *Talanta* **2009**, *77*, 1087–1096.
51. Wang, Y.; Yang, C.; Li, S.; Yang, L.; Wang, Y.; Zhao, J.; Jiang, Q. Volatile Characteristics of 50 Peaches and Nectarines Evaluated by HP-SPME with GC-MS. *Food Chemistry* **2009**, *116*, 356–364.
52. Pereira, M.E.C.; Tieman, D.M.; Sargent, S.A.; Klee, H.J.; Huber, D.J. Volatile Profiles of Ripening West Indian and Guatemalan-West Indian Avocado Cultivars As Affected by Aqueous 1-Methylcyclopropene. *Postharvest Biology and Technology* **2013**, *80*, 37–46.
53. Gebara, S.S.; de Oliveira Ferreira, W.; Ré-Poppi, N.; Simionatto, E.; Carasek, E. Volatile Compounds of Leaves and Fruits of *Mangifera Indica* var. Coquinho (*Anacardiaceae*) Obtained Using Solid Phase Microextraction and Hydrodistillation. *Food Chemistry* **2011**, *127*, 689–693.
54. Pereira, J.; Pereira, J.; Câmara, J.S. Effectiveness of Different Solid-Phase Microextraction Fibres for Differentiation of Selected Madeira Island Fruits Based on Their Volatile Metabolite Profile—Identification of Novel Compounds. *Talanta* **2011**, *83*, 899–906.
55. Bicas, J.L.; Molina, G.; Dionísio, A.P.; Barros, F.F.C.; Wagner, R.; Maróstica, M.R.; Pastore, G.M. Volatile Constituents of Exotic Fruits from Brazil. *Food Research International* **2011**, *44*, 1843–1855.
56. Kapoor, I.P.S.; Singh, B.; Singh, G.; De Heluani, C.S.; De Lampasona, M.P.; Catalan, C.A.N. Chemical Composition and Antioxidant Activity of Essential Oil and Oleoresins of Nutmeg (*Myristica Fragrans* Houtt.) Fruits. *International Journal of Food Properties* **2013**, *16*, 1059–1070.

