































































- [93] He L, Guo-ying Z, Huai-yuan Z, Jun-ang L. Research progress on the health function of tea oil. *J Med Plants Res* 2010; 5:485-89.
- [94] Zeb A. Triacylglycerols composition, oxidation and oxidation compounds in *Camellia* oil using liquid chromatography-mass spectrometry. *Chem Phys Lipids* 2012; 165:608-14.
- [95] Culleré L, Ferreira V, Chevret B, Venturini ME, Sánchez-Gimeno AC, Blanco D. Characterisation of aroma active compounds in black truffles (*Tuber melanosporum*) and summer truffles (*Tuber aestivum*) by gas chromatography-olfactometry. *Food Chem* 2010; 122:300-06.
- [96] Jordan MJ, Margaria CA, Shaw PE, Goodner KL. Aroma active components in aqueous kiwi fruit essence and kiwi fruit puree by GC-MS and Multidimensional GC/GC-O. *J Agri Food Chem* 2002; 50:5386-90.
- [97] Leejeerajumnean A, Duckham SC, Owens JD, Ames JM. Volatile compounds in *Bacillus*-fermented soybeans. *J Sci Food Agri* 2001; 81:525-59.
- [98] Dakwa S, Sakyi-Dawson E, Diako C, Annan NT, Amoa-Awua WK. Effect of boiling and roasting on the fermentation of soybeans into dawadawa (soy-dawadawa). *Int J Food Microbiol* 2005; 104:69-82.