Table S3 Aroma compounds identified in GH by GC-MS/IMS ROAV and OCR.

No.	Compound	Identified method	Threshold (μg/g)	Odor description	ROAV	OCR (%)
1	Phenethyl alcohol	GC-MS	0.56423	Floral, rose	1.44	0.85
2	Benzeneacetaldehyde	GC-MS	0.0063	Floral, hyacinth	100	58.99
3	Dodecanal	GC-MS	0.014	Fruity, citrus, sweet	6.10	3.60
4	Isophorone	GC-MS	11	Cooling, mint	39.93	23.56
5	Ethyl phenylacetate	GC-MS	0.15555	Honey, sweet, floral, rose	4.39	2.59
6	Ethyl laurate	GC-MS	5.9	Fruity, floral, peanut	0.03	0.02
7	Ethyl tetradecanoate	GC-MS	4	Beewax, sweet, floral, iris	4.25	2.51
8	Ethyl pentadecanoate	GC-MS	7	Honey, sweet, fruity	0.02	0.01
9	Ethyl palmitate	GC-MS	2	Creamy, fruity	3.30	1.95
10	Epoxylinalool	GC-MS	1.148	Woody, floral	0.40	0.23
11	(E)-Linalool oxide (furanoid)	GC-MS	0.19	Woody, floral	1.45	0.86
12	Lilac aldehyde A	GC-MS	0.26517	Floral, lilac	0.84	0.50
13	Lilac aldehyde B	GC-MS	0.26517	Floral, lilac	2.88	1.70
14	Lilac aldehyde D	GC-MS	0.26517	Floral, lilac	3.43	2.02
15	Decane	GC-MS	10	Alkane	0.02	0.01
16	Dodecane	GC-MS	10	Alkane	0.13	0.08
17	Tetradecane	GC-MS	1	Alkane	0.90	0.53
18	1,2-Ethanediol	GC-IMS	197	Sweet	-	-
19	1-Hexanol	GC-IMS	0.0056	Fruity, woody, foliage	1.78	1.31
20	2-Heptanol	GC-IMS	0.65235	Fruity, lemon, floral, sweet	0.09	0.06
21	1-Pentanol	GC-IMS	0.1502	Fusel oil	0.11	0.08
22	3-Methyl-1-butanol	GC-IMS	0.071	Fruity, apple	1.81	1.33

23	1-Butanol	GC-IMS	0.4592	Alcohol	0.05	0.03
24	2-Methyl-1-propanol	GC-IMS	6.5052	Alcohol	0.02	0.02
25	1-Propanol	GC-IMS	8.5056	Alcohol	0.01	0.01
26	Ethanol	GC-IMS	950	Alcohol	-	-
27	2-Butanol	GC-IMS	3.30	Wine, mint	-	-
28	1-Penten-3-ol	GC-IMS	0.3581	Fruity	0.04	0.03
29	(E,E)-2,4-Octadienal	GC-IMS	0.01	Fruity, pear	15.93	11.72
30	Benzaldehyde	GC-IMS	0.3	Bitter almond	0.33	0.24
31	2-Furaldehyde	GC-IMS	0.77000	Sweet, woody, almond, toast	0.12	0.09
32	1-Nonanal	GC-IMS	0.0082	floral, fruity, citrus	7.41	5.45
33	Heptaldehyde	GC-IMS	0.0082	Fruity, pungent	4.83	3.55
34	(E,E)-2,4-Hexadienal	GC-IMS	1.6	floral,fruity, citrus, sweet	0.01	-
35	3-Hydroxy-2-butanone	GC-IMS	0.014	Creamy	1.98	1.46
36	4-Methyl-3-penten-2-one	GC-IMS	4	Honey, mint	-	-
37	2-Butanone	GC-IMS	35.4002	Pungrnt, sweet	-	-
38	2-Propanone	GC-IMS	0.832	Pungrnt, sweet	0.34	0.25
39	4-Methyl-2-pentanone	GC-IMS	0.44	Camphor	0.06	0.04
40	2-Pentanone	GC-IMS	1.38	Fruity, woody, sweet	-	-
41	2-Heptanone	GC-IMS	0.14	Fruity, pear, woody, sweet	0.61	0.45
42	1-Hydroxy-2-propanone	GC-IMS	10	Caramel	-	-
43	Diethyl succinate	GC-IMS	1.2	Fruity floral, musty	0.02	0.01
44	Ethyl lactate	GC-IMS	50	Rum, fruity, creamy	-	-
45	Ethyl isovalerate	GC-IMS	0.0002	Fruity, apple	100	73.57
46	Ethyl acetate	GC-IMS	21	Fruity, banana, apple	-	-
47	Isoamyl formate	GC-IMS	5	Wine, fruity	-	-
48	Isobutyl propionate	GC-IMS	3.9	Rum, pineapple	-	-

49	Acetic acid	GC-IMS	99	Pungent, rancidity	-	-
50	2,5-Dimethyl-4-methoxy-3[2H]-furanone	GC-IMS	0.16	Brandy, fruity	0.17	0.12
51	2-Acetylfuran	GC-IMS	15.02520	Caramel, sweet, nut, fermented	-	-
52	Diallyl sulfide	GC-IMS	0.1	Pungent, garlic, onion, chili	0.20	0.15

Note: "-" denotes values below 0.01; odor thresholds were referenced from the cited literature and "Compilations of Odour Threshold Values in Air, Water and Other Media"; The Odor descriptions were referenced from http://www.thegoodscentscompany.com, http://foodflavorlab.cn/#/home, https://www.chemicalbook.com and https://www.chembk.com.