

Table S1 Assignment of GC-MS signals

Peak no.	Identification	LRI	Identification Method	Reference
1	Heptane	790	MS	
2	Octane	829	MS	
3	Acetone	843	MS + LRI	1
4	2-Butanone	911	MS + LRI	2
5	2-Methyl propanal	913	MS + LRI	2
6	Propan-2-ol	939	MS + LRI	1
7	Ethanol	955	MS + LRI	1
8	Furan, 2-ethyl	976	MS + LRI	3
9	Pentanal	1012	MS + LRI	4
10	Hexanal	1107	MS + LRI	4
11	2-n-Butyl furan	1146	MS + LRI	5
12	2-Heptanone	1210	MS + LRI	4
13	Heptanal	1213	MS+ LRI	4
14	1-Butanol,3-methyl	1231	MS + LRI	2
15	1-Pentanol	1232	MS + LRI	3
16	Furan, 2-pentyl	1255	MS + LRI	3
17	2-Octanone	1310	MS + LRI	4
18	Octanal	1313	MS + LRI	4
19	2-Butanone,3-hydroxy-	1315	MS + LRI	2
20	Furan, 2-(1-pentenyl)-(E)	1325	MS	
21	2-Heptenal	1351	MS + LRI	4
22	1-Hexanol	1375	MS + LRI	3
23	3-Octanol	1415	MS + LRI	6
24	Nonanal	1419	MS + LRI	4
25	3-Octen-2-one	1434	MS + LRI	5
26	2-Octenal (E)	1458	MS + LRI	4
27	1-Octen-3-ol	1473	MS	
28	1-Heptanol	1478	MS + LRI	2
29	Furfural	1495	MS + LRI	2
30	4-Ethylcyclohexanol	1506	MS	
31	Decanal	1526	MS + LRI	4
32	Benzaldehyde	1556	MS + LRI	7
33	1-Octanol	1581	MS + LRI	
34	3,5-Octadien-2-one	1601	MS	
35	2-Undecanone	1626	MS + LRI	4
36	2-Octen-1-ol	1640	MS + LRI	8
37	Dodecanal	1739	MS + LRI	4
38	Benzaldehyde, 4-ethyl	1742	MS	
39	Benzaldehyde, 2,5-dimethyl	1742	MS	
40	2,4-Decadienal	1797	MS + LRI	4
41	Benzyl Alcohol	1909	MS + LRI	9
42	Phenylethyl Alcohol	1945	MS + LRI	9

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