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Influence of harvest maturity on the aroma quality of two celery (Apium graveolens) genotypes

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Accepted Version

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Turner, L., Dawda, D., Wagstaff, C. ORCID: https://orcid.org/0000-0001-9400-8641, Gawthrop, F. and Lignou, S. ORCID: https://orcid.org/0000-0001-6971-2258 (2021) Influence of harvest maturity on the aroma quality of two celery (Apium graveolens) genotypes. Food Chemistry, 365. 130515. ISSN 0308-8146 doi: https://doi.org/10.1016/j.foodchem.2021.130515 Available at https://centaur.reading.ac.uk/98987/

It is advisable to refer to the publisher's version if you intend to cite from the work. See Guidance on citing.
Published version at: https://doi.org/10.1016/j.foodchem.2021.130515
To link to this article DOI: http://dx.doi.org/10.1016/j.foodchem.2021.130515

Publisher: Elsevier

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1 Influence of harvest maturity on the aroma quality of two celery (*Apium graveolens*) genotypes

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18

19 Highlights

20 - Genotype determined the crop's ability to maintain optimal aroma profile

21 - Maturity had a stronger influence over different compound groups than genotype

22 - Monoterpenes, sesquiterpenes and phthalides are key compound groups to celery aroma

23 - Odours produced during the maturity process are determined strongly by genotype

24

Abstract

Celery is a fibrous horticultural vegetable grown globally and widely consumed due to its health benefits, distinct flavours and culinary versatility. Currently, few datasets examine its aroma development across maturity which could help guide growers towards optimising harvest times whilst identifying potential consequences of harvesting outside commercial maturity. Freeze-dried celery of two genotypes, selected for biochemical and sensory differences, were harvested at three time-points and investigated using solid-phase microextraction gas chromatography/mass spectrometry (SPME GC/MS) and gas chromatography/olfactometry (GC/O). Both maturity and genotype showed significant ($P<0.05$) interactions between compounds, and harvest stage exhibited greater impact upon aroma quality than plant genotype. Thus, indicating that agronomic practice is key in determining crop quality. Monoterpenes, sesquiterpenes and phthalides begun to decrease once commercial maturity was reached, whereas alcohols were more prominent in post-mature celery. GC/O results confirmed the importance of phthalides to mature celery aroma and aroma differences caused by genotype.

Key words: Celery, aroma, volatile compounds, GC-O, SPME GC-MS, maturity, phthalides, terpenes

1. *Introduction*

Apium graveolens, is a popular biennial crop that is grown and consumed globally; in salads as a raw ingredient or in cooking, whereby it forms the base of many soups, stocks and sauces (Rozėk, 2007). Celery has a distinct flavour profile that has been investigated extensively, with studies looking at the aroma profile of various cultivars in a variety of forms, such as fresh, dried or as an essential oil. Regardless of the material under investigation, a wide

50 range of compounds that contribute to its strong flavour, including alcohols, aldehydes,
51 monoterpenes, sesquiterpenes and phthalides have been identified (Gold & Wilson, 1963; van
52 Wassenhove, Dirinck, Vulsteke & Schamp, 1990). The latter are seen as characteristic
53 compounds. Phthalides are mainly found in members of the Apiaceace family, predominantly
54 *Ligusticum* and *Angelica* (Karmakar, Pahari, & Mal, 2014). Phthalides including 3-*n*-
55 butylphthalide, sedanenolide and *cis* and *trans*- ligustilide have been identified in celery,
56 possessing odour descriptors such as "celery", "herbal" and "green" (Macleod & Ames, 1989;
57 Kurobayashi, Kouno, Fujita, Morimitsu & Kubota, 2006).

58 Sellami, Bettaieb, Bourgou, Dahmani, Limam & Marzouk (2012) identified more than
59 25 volatile compounds in the roots, petioles and leaves of celery in the form of essential oil.
60 Although more compounds were identified in the roots, the leaves exhibited a high
61 concentration of aroma compounds, including phthalides. Similarly, Kurobayashi et al. (2006)
62 utilised a combination of analytical techniques including gas chromatography olfactometry
63 (GC/O) to analyse the odorants that characterise the aroma in raw and boiled celery and
64 identified a much higher proportion of phthalides in the leaves rather than the petioles. Using
65 GC/O, Kurobayashi et al. (2006) stated that sedanenolide, 3-*n*-butylphthalide and *cis*- and
66 *trans*-sedanolide were the most distinguishing components of the celery aroma and through
67 aroma extract dilution analysis (AEDA) quantified these compounds (3,200, 140 and 78 μg/kg
68 respectively) to be the most abundant odour active compounds in raw celery petioles. Through
69 sensory analysis and GC/O, these compounds were found to contribute odour characteristics
70 such as "fragrant", "green" and "spicy" to celery.

71 Being such a widely consumed horticultural crop, research into the development across
72 maturity of these key odour active compounds with celery is unexpectedly low. Yommi, Di
73 Gerónimo, Carrozzi, Quillehauquy, Goñi & Roura (2013) monitored the quality changes
74 (structural and textural) of self-blanching celery every seven days from day 80 (after

75 transplanting) until day 129. It was concluded that the optimum yield and quality balance of
76 the cultivar was attained at 122 days after transplanting, noting that a later harvest was strongly
77 associated with lower quality due to textural changes. Ultimately, there has been inadequate
78 focus on the internal quality aspects of celery during maturity and a possibility for this could
79 simply be the flavour attribute labelled as 'characteristic flavour' as used by Yommi et al.
80 (2013). This is not an appropriate descriptor as the flavour profile is more complex than this.
81 Furthermore, a more analytical method such as solid-phase microextraction (SPME) or solvent-
82 assisted flavour extraction (SAFE) could be required to monitor changes in the volatile content
83 across maturity.

84 While quality standards are usually based on visual evaluation (petiole shape,
85 appearance, health) (Raffo, Sinesio, Moneta, Nardo, Peparaio & Paoletti, 2006), it can be
86 argued that aroma and, therefore, flavour are attributes that should be considered when
87 determining quality, as these also play an important role in consumer product acceptance. The
88 purpose of this study was to investigate the development of aroma over maturity by utilising
89 two different genotypes of *A. graveolens*, harvested at three different time points during plant
90 development. The relationship between genotype and odour as well as maturity and odour were
91 investigated using SPME and gas chromatography/mass spectrometry (GC/MS) and GC/O.
92 From this, time points during maturation when key families of compounds were at their most
93 abundant, such as monoterpenes that contribute fresh and citrus notes or phthalides that give
94 the strong, characteristic herbal and celery odour could be recognised. Eventually, this could
95 help guide the fresh produce industry to introduce more flavour variation for celery and other
96 vegetable products.

97

98

99

100 **2. *Materials & Methods***

101 *2.1 Celery material and Minimum Information About a Plant Aroma Experiment*

102 *(MIAPAE) standard*[1]

103 *2.1.1 Sample information*

104 The two varieties used in this experiment were chosen due to their vast differences in
105 physical and chemical attributes. Although commercial confidentiality precludes revealing the
106 exact genetic identity of each line in this paper, the sensory properties of these genotypes can
107 be revealed as these (along with others) were evaluated by the trained panel at the Sensory
108 Science Centre (n = 12) (University of Reading, UK) using Quantitative Descriptive Analysis
109 (QDA). Prior to GC/MS and GC/O analysis, celery material was freeze-dried to ensure
110 consistent aroma quality throughout instrumental analysis.

111 The first genotype, coded as line 12, has United Kingdom origins. Green and pink in colour
112 with long, narrow petioles and ribs that appear compact and very prominent (Supplementary
113 data, Figure S1). This genotype is characterised by a fibrous physiology, revealing strings of
114 vascular tissue when a petiole is snapped, and bitter tasting.

115 The second genotype, coded as line 22, has North American origins with light green,
116 compact petioles (Supplementary data, Figure S2). This genotype had a more typical celery
117 appearance and is less bitter than the line above. It is not stringy, and the petiole breaks cleanly
118 in half when snapped.

119

120 *2.1.2 Timing, Location, and Environment*

121 Celery seed (*Apium graveolens*) of two parental lines supplied by Tozer Seeds Ltd (Pyports,
122 United Kingdom) were grown in commercial conditions and harvested in Cambridgeshire,

[1] MIAPAE standards refer to Minimum Information About a Plant Aroma Experiment as described in Turner et al. (2021) Food Chemistry 345: 128673.

123 United Kingdom by G's Fresh Ltd (Barway, United Kingdom) (52°21'12.9"N 0°17'15.6"E)
124 during spring/summer 2018. Celery was grown in a field with commercial celery products and
125 treated to the same agronomic techniques and conditions as commercial celery.

126 Plants were transplanted after 26 days of growing in the nursery. The first harvest
127 occurred on day 63 after transplanting, in late July 2018 (premature, M1), the second harvest
128 occurred on day 76 after transplanting, in mid-August 2018 (mature, M2) and the final harvest
129 occurred on day 89 after transplanting, in late August 2018 (post-mature, M3). Average climate
130 conditions from day one of transplanting to day 89 after transplanting were as follows: air
131 temperature was 18 °C, average soil temperature was 22 °C and average rainfall was 0.04 mm.
132 20 to 25 mm of overheard irrigation was used and standard commercial fertiliser, pest and
133 disease control regimes were applied.

134

135 *2.1.3 Raw material collection, processing and storage*

136 Within the field, the celery was grown in three randomised blocks (10 plants m^{-2}) and
137 were harvested using a celery knife. M1 celery were cut to 10 cm from the base, M2 and M3
138 were cut to 13 cm from the base, ensuring that no knuckles or leaves were included in the
139 petiole cuttings. Three biological replicates were harvested from each block. Once cut, the
140 petioles were sealed in labelled bags for immediate transportation to the University of Reading
141 (United Kingdom). Celery for aroma analysis was frozen at -80 °C and freeze-dried for five
142 days. Celery was then milled to a fine powder using a milling machine (Thomas Scientific,
143 Swedesboro, NJ) and stored in an airtight container out of sunlight exposure at room
144 temperature for a maximum of 2 weeks before instrumental analysis.

145

146 *2.2 Chemical reagents*

147 For GC/MS analysis, calcium chloride solution was prepared with HPLC-grade water and
148 added to the sample with 100 ppm propyl propanoate in methanol, as the internal standard. For
149 GC/O analysis, HPLC-grade water was used to rehydrate the samples and dry ice obtained
150 from the University of Reading. The alkane standards C_6-C_{25} in diethyl ether was used for both
151 GC/MS and GC/O analysis. All reagents were purchased from Sigma Aldrich (Gillingham,
152 United Kingdom).

153

154 *2.3 Solid-phase microextraction followed by GC/MS to identify changes in the aroma*
155 *profile of different celery maturities and genotypes*

156 Celery (0.5 g) was combined with 0.5 mL of saturated calcium chloride solution and
157 filled to 5 mL using HPLC-grade water with 50 µL of 100 ppm propyl propanoate (internal
158 standard) in a 15 mL SPME vial fitted with a screw cap. Analysis was carried out by automated
159 headspace SPME using an Agilent 110 PAL injection system and Agilent 7890 gas
160 chromatograph with 5975C mass spectrometer (Agilent, Santa Clara, CA) as described by
161 Turner, Lignou, Gawthrop & Wagstaff (2021).

162 Volatiles were identified by comparing each mass spectrum with spectra from authentic
163 compounds analysed in our laboratory (The Flavour Centre, University of Reading), or from
164 the NIST mass spectral database (NIST/EPA/NIH Mass Spectral database, 2011). To confirm
165 the identification, the linear retention index (LRI) was calculated for each volatile compound
166 using the retention times of a homologous series of C_6–C_{25} *n*-alkanes and by comparing the
167 LRI with those of authentic compounds analysed under similar conditions. The approximate
168 quantification (AU) of volatiles collected from the headspace were calculated from GC peak
169 areas, by comparison with the peak area of the propyl propanoate standard.

170

171 *2.4 Odour analysis using GC/O to identify changes in the perception of aroma*
172 *compounds as celery matures*

173 Celery (0.5 g) and 4.5 mL of HPLC grade water was placed in a SPME vial of 15 mL
174 fitted with a screw cap. After equilibration at 37 °C for 10 min, the SPME device
175 (divinylbenzene/Carboxen™ on polydimethylsiloxane) was exposed to the headspace above
176 the sample for 30 minutes. After extraction, the SPME device was inserted into the injection
177 port of an Agilent 7890B Series ODO 2 (SGE) GC/O (Agilent, Santa Clara, CA) system
178 equipped with a HP-5MS column (30 m × 0.25 mm × 0.25 µm). The outlet was split between
179 a flame ionisation detector and a humified sniffing port (1:1). The fibre contents were desorbed
180 for 2 min onto five small loops of the column in a coil, which were cooled in solid carbon
181 dioxide, contained within a 250 mL beaker. The injector and detector temperatures were
182 maintained at 280 °C and 250 °C respectively. The oven was held at 40 °C during desorption.
183 After desorption, the solid carbon dioxide was removed from the oven. The temperature
184 program used was: 40 °C for 2 min isothermal, an increase of 4 °C/min to 200 °C, and an
185 increase at 8 °C/min to 300 °C. Helium was the carrier gas with a flow rate of 2.0 mL/min. A
186 standard of C_6–C_{25} *n*-alkanes was used to collect linear retention index (LRI) values.

187 Three assessors were used for the detection and verbal description of the aroma
188 compounds. All assessors were subjected to multiple training sessions with different materials
189 on the GC/O prior to scoring using celery material, accounting to seven hours in training. Two
190 assessors were already considered to be well trained on the GC/O. Further training, including
191 odour identification using 12 flavour compounds, threshold and discrimination tests using
192 Sniffin' Sticks (Burghardt®, Wedel, Germany) were also completed prior to assessment.
193 Assessors smelt each sample in duplicate and documented the odour description, time
194 and odour intensity (OI) using a seven-point scale (2-8) where 3 = weak, 5 = medium and 7 =

195 strong. Each session lasted 40 min and assessors were advised to refrain from drinking coffee
196 and eating at least 30 min before the scoring session.
197

198 *2.5 Statistical analysis and data pre-treatment*

199 Quantitative data from the SPME GC/MS analysis were analysed by both one- and two-
200 way analysis of variance (ANOVA) and principal component analysis (PCA) following
201 Spearman's correlation, using XLSTAT Version 2020.1.3 (Addinsoft, Paris, France). For those
202 compounds exhibiting significant difference in the one-way ANOVA, Tukey's Honest
203 Significant Difference post hoc test was applied to determine which sample means differed
204 significantly ($P<0.05$) between harvest maturities and the celery parental lines. Only those
205 compounds exhibiting significant differences between maturity, genotype and their interaction
206 (maturity x genotype) were included in the principal component analysis plots.

207 Table 1 – Approximate quantities of volatile compounds identified in the headspace of celery using SPME GCMS harvested at three different maturity stages.
208

				Mean relative abundance (AU) [f]								
				Line 12			Line 22			P-value [g]		
Code	**Compound**	**LRI expt[a]**	**ID[b]**	**M1[c]**	**M2[d]**	**M3[e]**	**M1**	**M2**	**M3**	**M[h]**	**L[i]**	**MxL[j]**
	Alcohols											
A1	3-methyl-3-buten-1-ol	730	A	n.d. ^{C}	4.6±1.3 ^{A}	8.6±0.91 ^{A}	n.d. ^{C}	3.7±0.40 ^{B}	4.3±0.76 ^{B}	***	***	***
A2	1-pentanol	763	A	0.19±0.03 ^{E}	3.7±0.53 ^{BC}	2.5±0.24 ^{CD}	0.5±0.12 ^{E}	5.7±0.85 ^{AB}	7.9±1.7 ^{A}	***	***	***
A3	1-hepten-3-ol	893	A	n.d. ^{C}	n.d. ^{C}	1.7±0.10 ^{B}	n.d. ^{C}	n.d. ^{C}	5.2±0.45 ^{A}	***	***	***
A4	*(E)*-2-hexen-1-ol	867	A	0.37±0.02 ^{C}	n.d. ^{C}	4.5±0.50 ^{B}	0.68±0.12 ^{C}	n.d. ^{C}	8.1±0.88 ^{A}	***	***	***
A5	(*E*)-2-octen-1-ol	1069	A	n.d.	n.d.	1.8±1.8	n.d.	n.d.	1.7±1.2	***	ns	ns
A6	1-octanol	1073	A	1.5±0.30	n.d.	n.d.	1.8±0.27	n.d.	n.d.	***	*	ns
A7	1-nonanol	1176	A	6.0±1.7 ^{A}	4.1±0.59 ^{AB}	5.1±0.57 ^{AB}	2.1±0.57 ^{AB}	1.4±0.17 ^{B}	3.7±1.0 ^{AB}	***	***	**
A8	1-decanol	1272	A	n.d. ^{C}	2.9±0.64 ^{A}	n.d. ^{C}	n.d. ^{C}	1.6±0.39 ^{B}	n.d. ^{C}	***	*	*
A9	1-dodecanol	1469	A	1.1±0.16 ^{A}	n.d. ^{C}	0.63±0.16 ^{B}	0.65±0.10 ^{B}	n.d. ^{C}	0.83±0.18 ^{AB}	***	ns	**
	Total			**9.2**	**15.3**	**24.8**	**5.7**	**12.4**	**31.7**			
	Aldehydes											
AH1	*(E)*-2-pentenal	754	A	4.7±0.57 ^{C}	4.1±0.99 ^{C}	7.6±1.4 ^{BC}	6.5±2.4 ^{BC}	13.6±3.2 ^{A}	11.3±1.9 ^{AB}	*	***	*
AH2	hexanal	802	A	3.1±0.32 ^{B}	14.3±3.3 ^{B}	7.1±1.1 ^{B}	5.7 ±0.60 ^{B}	134±32.3 ^{A}	153±2.2 ^{A}	***	***	***
AH3	*(Z)*-2-hexenal	855	A	1.3±0.05 ^{B}	1.7±0.10 ^{BC}	n.d. ^{D}	0.39±0.07 ^{CD}	2.5±0.45 ^{A}	n.d. ^{D}	***	**	***
AH4	*(Z)*-4-heptenal	902	A	n.d.	4.1±0.61	n.d.	n.d.	3.7±0.91	n.d.	***	ns	ns
AH5	*n*-octanal	1007	A	8.9±0.47 ^{A}	5.1±1.1 ^{B}	4.9±0.96 ^{B}	4.0±0.72 ^{B}	5.6±1.2 ^{B}	4.3±0.54 ^{B}	*	**	***
AH6	benzeneacetaldehyde	1049	A	6.9±0.92 ^{BC}	4.4±0.57 ^{C}	4.5±0.25 ^{C}	15.8±2.4 ^{A}	8.4±1.9 ^{B}	3.8±0.33 ^{C}	***	***	***
AH7	2-hydroxybenzaldehyde	1056	A	n.d. ^{B}	n.d. ^{B}	4.8±0.05 ^{B}	n.d. ^{B}	n.d. ^{B}	34.6±6.3 ^{A}	***	***	***

AH8	*(E,Z)*-2,6-nonadienal	1156	A	2.1±0.38 ^{A}	n.d. ^{C}	n.d. ^{C}	1.0±0.23 ^{B}	n.d. ^{C}	n.d. ^{C}	***	***	***
AH9	*(E,E)*-2,4-nonadienal	1221	A	3.0±0.41 ^{A}	1.1±0.09 ^{C}	n.d. ^{D}	1.2±0.27 ^{BC}	0.44±0.28 ^{B}	n.d. ^{D}	***	**	*
	Total			**30**	**34.8**	**28.9**	**34.6**	**168.2**	**207**			
	Ketones											
K1	3-hexanone	779	A	n.d. ^{C}	n.d. ^{C}	1.3±0.12 ^{B}	n.d. ^{C}	n.d. ^{C}	2.1±0.45 ^{A}	***	***	**
K2	1-octen-3-one	978	A	n.d. ^{C}	n.d. ^{C}	6.7±1.3 ^{B}	n.d. ^{C}	n.d. ^{C}	4.7±1.0 ^{A}	***	ns	*
K3	2-nonanone	1090	A	2.4±0.14	n.d.	n.d.	1.6±0.51	n.d.	n.d.	***	ns	ns
	Total			**2.4**	**n.d.**	**28.6**	**1.6**	**n.d.**	**6.8**			
	Esters											
E1	methyl butanoate	720	A	n.d. ^{C}	0.53±0.05 ^{B}	n.d. ^{C}	n.d. ^{C}	2.3±0.09 ^{A}	n.d. ^{C}	***	***	***
E2	propyl 3-methylbutanoate	947	A	1.5±0.26 ^{C}	9.8±0.69 ^{C}	8.8±1.2 ^{C}	1.5±0.45 ^{C}	52.5±10.8 ^{A}	23.1±0.31 ^{B}	***	***	***
E3	bornyl acetate	1297	A	0.71±0.15 ^{B}	n.d. ^{B}	n.d. ^{B}	0.41±0.03 ^{B}	n.d. ^{B}	2.4±0.67 ^{A}	***	***	***
E4	(*E*)-pinocarvyl acetate	1304	A	8.3±1.1 ^{A}	n.d. ^{C}	7.9±0.95 ^{A}	4.8±1.2 ^{B}	n.d. ^{C}	7.3±1.7 ^{AB}	***	*	*
E5	carveol acetate	1339	A	8.7±0.54 ^{A}	n.d. ^{C}	10.5±0.47 ^{B}	4.2±1.1 ^{B}	n.d. ^{C}	5.2±1.5 ^{B}	***	***	***
E6	hexyl hexanoate	1385	A	0.36±0.07 ^{CD}	1.5±0.12 ^{B}	n.d. ^{D}	0.92±0.36 ^{BC}	2.6±0.69 ^{A}	n.d. ^{D}	***	**	*
E7	hexyl octanoate	1584	A	0.67±0.15	n.d.	n.d.	0.57±0.12	n.d.	n.d.	***	ns	ns
	Total			**20.2**	**11.8**	**27.2**	**12.4**	**57.4**	**38**			
	Monoterpenes											
M1	α-thujene	932	A	12.5±1.5 ^{A}	4.6±0.34 ^{B}	1.3±0.10 ^{D}	3.4±0.32 ^{BC}	4.3±0.54 ^{B}	1.6±0.36 ^{CD}	***	***	***
M2	α-pinene	939	A	15.8±3.7 ^{A}	8.8±0.86 ^{BC}	11.4±1.3 ^{AB}	5.9±0.60 ^{C}	6.7±1.4 ^{BC}	5.0±0.40 ^{C}	*	***	**
M3	camphene	958	A	3.7±0.64 ^{C}	4.9±1.3 ^{BC}	6.8±0.97 ^{AB}	2.2±0.40 ^{C}	8.0±1.7 ^{A}	7.8±0.76 ^{A}	***	ns	**
M4	dehydrosabinene	960	A	n.d. ^{B}	n.d. ^{B}	n.d. ^{B}	n.d. ^{B}	n.d. ^{B}	0.5±0.14 ^{A}	***	***	***
M5	sabinene	976	A	13.3±2.5 ^{A}	5.5±1.0 ^{B}	4.6±0.17 ^{B}	3.7±0.45 ^{B}	6.7±1.2 ^{B}	3.5± 0.73 ^{B}	***	***	***
M6	β-pinene	980	A	190±37.9 ^{A}	86.9±10.8 ^{B}	14.9±2.4 ^{C}	39.3±5.6 ^{C}	16.9±2.7 ^{C}	17.4±3.2 ^{C}	***	***	***
M7	myrcene	991	A	122±25.7 ^{A}	49.6±11.8 ^{B}	15.1±2.4 ^{C}	20.3± 5.7 ^{BC}	12.3± 2.8 ^{C}	6.9± 2.3 ^{C}	***	**	***

M8	α-terpinene	1018	A	7.2±1.9 ^{A}	4.8±1.0 ^{AB}	0.84±0.02 ^{C}	3.3±0.77 ^{BC}	3.9±0.43 ^{B}	2.5±0.29 ^{BC}	***	*	**
M9	m-cymene	1027	A	185±32.7 ^{A}	71.5±10.6 ^{B}	40.8±9.2 ^{B}	59.1±26.3 ^{B}	59.2±8.0 ^{B}	25.8±0.68 ^{B}	***	***	***
M10	limonene	1034	A	1068±207 ^{A}	598±41.8 ^{B}	264±61.8 ^{C}	581±93.7 ^{B}	605±88.8 ^{B}	264±7.4 ^{C}	***	**	**
M11	γ-terpinene	1063	A	256±34.4 ^{A}	112±20.3 ^{B}	21.7±2.5 ^{C}	63.7±34.6 ^{BC}	54.0±12.9 ^{BC}	42.3±12.8 ^{C}	***	***	***
M12	terpinolene	1093	A	9.6±0.15 ^{B}	8.0±0.89 ^{BC}	15.1±2.0 ^{A}	4.4±0.74 ^{D}	7.3±1.0 ^{BCD}	6.4±1.0 ^{CD}	***	***	***
M13	p-cymene	1099	A	n.d. ^{C}	n.d. ^{C}	3.7±0.35 ^{A}	n.d. ^{C}	n.d. ^{C}	2.9±0.27 ^{B}	***	**	**
M14	β-thujone	1119	A	1.6±0.50	4.2±0.82	0.96±0.20	0.77±0.18	3.0±0.45	0.86±0.13	***	**	ns
M15	*p*-mentha-1,5,8-triene	1113	A	n.d. ^{C}	1.3±0.26 ^{B}	1.9±0.35 ^{A}	n.d. ^{C}	1.4±0.16 ^{B}	1.4±0.05 ^{B}	***	ns	*
M16	citronellal	1159	A	25.4±4.2 ^{A}	9.3±2.4 ^{B}	2.8±0.12 ^{C}	4.2±0.83 ^{BC}	6.5±1.4 ^{BC}	1.2±0.06 ^{C}	***	***	***
M17	(*E*)-dihydrocarvone	1195	A	n.d.	n.d.	2.9±0.64	n.d.	n.d.	2.8±0.18	***	ns	ns
M18	β-cyclocitral	1232	A	1.2±0.27	1.9±0.42	1.8±0.10	0.88±0.28	1.9±0.21	1.1±0.15	***	*	ns
M19	carvone	1246	A	9.2±1.7 ^{B}	18.1±3.3 ^{A}	2.1±0.41 ^{C}	7.0±1.5 ^{BC}	10.2±1.7 ^{B}	4.1±1.2 ^{C}	***	*	*
M20	L-carvone	1257	A	n.d. ^{C}	3.6±0.74 ^{B}	4.9±0.93 ^{B}	n.d. ^{C}	4.4±0.80 ^{B}	7.1±0.84 ^{A}	***	**	**
	Total			**1921**	**993**	**418**	**799**	**812**	**405**			
	Monoterpenoid alcohols											
MA1	linalool	1103	A	1.3±0.23 ^{CD}	1.6±0.34 ^{CD}	1.7±0.36 ^{C}	0.84±0.13 ^{D}	3.7±0.35 ^{A}	2.8±0.19 ^{B}	***	***	***
MA2	*p*-mentha-2,8-dien-1-ol	1122	A	n.d.	1.2±0.15	0.8±0.15	n.d.	1.1±0.20	1.1±0.29	***	ns	ns
MA3	fenchol	1127	A	16.9±1.5 ^{A}	5.6±1.0 ^{B}	1.8±0.27 ^{B}	22.5±5.5 ^{A}	1.9±0.27 ^{B}	3.9±0.86 ^{B}	***	ns	*
MA4	(+)-(*E*)-*p*-mentha-2,8-dien-1-ol	1129	A	6.8±1.6 ^{AB}	9.7±1.9 ^{AB}	1.8±0.35 ^{B}	7.5±1.6 ^{A}	9.3±1.1 ^{B}	1.7±0.13 ^{B}	***	ns	ns
MA5	dihydrolinalool	1136	A	n.d. ^{B}	n.d. ^{B}	6.3±1.0 ^{AB}	n.d. ^{B}	n.d. ^{B}	5.0±1.7 ^{A}	***	ns	ns
MA6	pinocarveol	1152	A	3.1±0.68 ^{B}	4.0±0.84 ^{AB}	4.2±0.22 ^{AB}	1.2±0.35 ^{C}	1.1±0.05 ^{C}	5.4±0.43 ^{A}	***	***	***
MA7	terpinen-4-ol	1184	B^{A}	n.d. ^{C}	1.7±0.30 ^{B}	2.9±0.68 ^{A}	n.d. ^{C}	n.d. ^{C}	2.7±0.61 ^{AB}	***	***	**
MA8	p-cymen-8-ol	1202	A	4.1±0.79	3.8±0.03	4.2±0.91	2.0±0.63	2.8±0.29	2.7±0.78	ns	***	ns
MA9	γ-terpineol	1210	A	2.6±0.71 ^{A}	n.d. ^{C}	1.8±0.40 ^{AB}	1.2±0.44 ^{A}	2.0±0.19 ^{AB}	2.5±0.42 ^{A}	***	ns	***
MA10	*(Z)*-carveol	1220	A	n.d.	7.5±1.5	5.8±0.92	n.d.	4.9±1.0	4.2±1.1	***	**	ns

MA11	thymol	1290	A	0.87±0.15 ^{BC}	2.8±0.30 ^{A}	3.2±0.74 ^{A}	0.31±0.07 ^{C}	n.d.^{C}	1.4±0.37 ^{B}	***	***	**
MA12	carvacrol	1311	A	2.8±0.60 ^{B}	11.2±1.7 ^{A}	13.1±0.78 ^{A}	0.80±0.09 ^{B}	2.8±0.30 ^{B}	2.2±0.38 ^{B}	***	***	***
MA13	*(E)*-8-hydroxylinalool	1342	A	0.90±0.26 ^{A}	n.d. ^{C}	n.d. ^{C}	0.38±0.05 ^{B}	n.d. ^{C}	n.d. ^{C}	***	**	**
	Total			**39.4**	**49.1**	**47.6**	**36.7**	**29.6**	**35.6**			
	Sesquiterpenes											
S1	(+)-cyclosativene	1378	A	n.d. ^{C}	1.1±0.12 ^{B}	n.d. ^{C}	n.d. ^{C}	3.8±0.75 ^{A}	n.d. ^{C}	***	***	***
S2	α-copaene	1389	A	0.36±0.10 ^{B}	1.6±0.43 ^{B}	n.d. ^{B}	2.1±0.30 ^{B}	10.5±1.9 ^{A}	n.d. ^{B}	***	***	***
S3	β-caryophyllene	1440	A	35.9±12.1 ^{A}	46.5±11.4 ^{AB}	12.8±3.3 ^{B}	15.9±3.8 ^{B}	25.6±1.1 ^{B}	6.6±2.1 ^{B}	***	***	ns
S4	α-humulene	1475	A	9.8±2.3 ^{A}	8.5±1.1 ^{BC}	5.2±1.6 ^{B}	2.2±0.29 ^{BCD}	2.0±0.41 ^{D}	1.3±0.17^{CD}	**	***	ns
S5	(+)-aromadendrene	1447	A	1.1±0.18 ^{ABC}	1.5±0.16 ^{A}	0.60±0.10 ^{C}	0.66±0.11 ^{C}	1.3±0.33 ^{AB}	0.97±0.18 ^{BC}	***	ns	**
S6	curcumene	1486	A	2.0±0.21 ^{A}	n.d. ^{C}	n.d. ^{C}	1.0±0.11 ^{B}	n.d. ^{C}	n.d. ^{C}	***	***	***
S7	β-selinene	1505	B^{C}	57.0±13.3	79.2± 14.6	26.4±4.5	21.6±4.2	50.5±11.5	15.0±2.0	***	***	ns
S8	valencene	1516	A	n.d. ^{B}	54.5±9.7 ^{A}	n.d. ^{B}	n.d. ^{B}	n.d. ^{B}	n.d. ^{B}	***	***	***
S9	α-selinene	1518	A	8.3±1.6	14.2±2.4	4.0±0.72	3.5±0.12	9.3±2.1	3.3±0.84	***	***	ns
S10	*(Z)*-β-nerolidol	1535	A	n.d.	n.d.	3.2±0.34	n.d.	n.d.	3.4±0.56	***	ns	ns
S11	kessane	1554	A	60.3±7.8 ^{A}	n.d. ^{B}	n.d. ^{B}	0.64±0.23 ^{B}	n.d. ^{B}	n.d. ^{B}	***	***	***
	Total			**175**	**207**	**52.2**	**47.5**	**103**	**30.6**			
	Phthalides											
P1	3-propylidene phthalide	1600	A	1.4±0.23	2.1±0.29	1.3±0.36	0.4±0.03	1.4±0.32	0.17±0.03	***	***	ns
P2	3-*n*-butylphthalide	1658	A	37.2±4.5 ^{C}	124±20.2 ^{A}	103±5.5 ^{AB}	26.8±6.7 ^{C}	148±27.3 ^{A}	68.0±22.9 ^{BC}	***	ns	*
P3	*(Z)*-butylidenephthalide	1685	B^{C}	n.d. ^{C}	2.9±0.60 ^{B}	1.5±0.28 ^{C}	n.d. ^{C}	4.3±0.84 ^{A}	0.84±0.07 ^{CD}	***	ns	**
P4	sedanenolide	1730	A	102±16.1 ^{C}	279±21.3 ^{A}	221±42.2 ^{AB}	56.8±12.3 ^{CD}	202±27.1 ^{B}	18.1±4.0 ^{D}	***	***	***
P5	neocnidilide	1753	B^{c}	1.1±0.13 ^{C}	2.9±0.53 ^{BC}	3.2±0.63 ^{BC}	3.0±0.62 ^{BC}	10.0±1.8 ^{A}	3.8±0.52 ^{B}	***	***	***
P6	(*E*)-ligustilide	1758	B^{B}	1.4±0.25 ^{B}	3.8±0.61 ^{A}	3.0±0.55 ^{A}	0.89±0.20 ^{B}	2.9±0.56 ^{A}	0.42±0.07 ^{B}	***	***	**
	Total			**143**	**415**	**333**	**87.9**	**369**	**91.3**			

	Alkanes											
ALK1	nonane	900	A	5.9±1.2 [AB]	9.7±2.0 [A]	6.8±1.1 [AB]	5.5±1.9 [AB]	n.d. [C]	9.3±1.2 [AB]	**	**	***
ALK2	decane	1000	A	n.d. [D]	6.4±1.2 [BC]	5.1±0.74 [CD]	n.d. [D]	22.5±4.2 [A]	11.1±1.6 [B]	***	***	***
ALK3	undecane	1100	A	2.4±1.5	2.3±0.17	n.d.	1.7±0.21	3.2±0.76	n.d.	***	ns	ns
ALK4	dodecane	1200	A	0.56±0.08 [D]	6.2±1.6 [A]	5.5±0.79 [A]	1.7±0.21 [CD]	4.6±1.0 [AB]	3.0±0.60 [BC]	***	*	*
ALK5	tridecane	1300	A	n.d. [B]	n.d. [B]	3.1±0.57 [A]	n.d. [B]	n.d. [B]	n.d. [B]	***	***	***
ALK6	tetradecane	1400	A	0.51±0.13 [C]	0.99±0.21 [B]	n.d. [D]	0.39±0.04 [C]	2.0±0.14 [A]	n.d. [D]	***	***	***
	Total			**9.4**	**25.6**	**20.5**	**9.3**	**32.3**	**23.4**			
	Ether											
ET1	dill ether	1184	A	n.d. [C]	n.d. [C]	3.5±1.4 [A]	n.d. [C]	n.d. [C]	1.6±0.36 [B]	***	ns	*
	Oxide											
O1	*(Z)*-limonene oxide	1145	A	12.8±3.4	n.d.	n.d.	10.8±0.53	n.d.	n.d. [B]	***	ns	ns
	Phenol											
PH1	eugenol	1363	A	n.d.	1.8±0.22	2.7±0.23	n.d.	2.3±0.29	2.7±0.42	***	ns	ns
	Unknowns											
U1	unknown	935		3.9±0.58 [A]	n.d. [D]	1.1±0.21 [C]	2.1±0.18 [B]	n.d. [D]	1.6±0.16 [C]	***	***	***
U2	unknown	1009		n.d. [C]	n.d. [C]	13.6±1.2 [A]	n.d. [C]	n.d. [C]	10.9±1.1 [B]	***	*	**
U3	unknown	1133		n.d. [B]	n.d. [B]	0.72±0.14 [B]	n.d. [B]	n.d. [B]	2.0±0.71 [A]	***	*	**
U4	unknown	1239		n.d. [B]	n.d. [B]	2.1±0.18 [B]	n.d. [B]	n.d. [B]	22.2±4.38 [A]	***	***	***
U5	unknown	1277		n.d. [B]	1.4±0.34 [B]	4.6±2.0 [A]	n.d. [B]	1.7±0.25 [B]	2.1±0.56 [B]	***	ns	*
U6	unknown	1466		n.d. [C]	2.6±0.57 [A]	n.d. [C]	n.d. [C]	1.5±0.05 [B]	n.d. [C]	***	**	***
U7	unknown	1698		n.d. [B]	51.8±7.7 [A]	n.d. [B]	n.d. [B]	n.d. [B]	n.d. [B]	***	***	***
	Total			**64.2**	**55.8**	**22.1**	**2.7**	**3.2**	**38.8**			

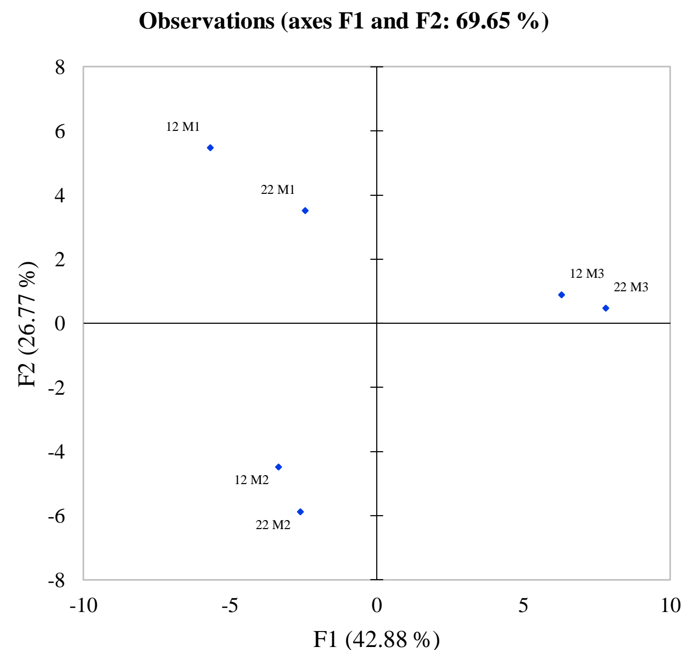
[a] Linear retention index on a DB-5 column. [b] A – Experimental LRI, identification of compound whereby the mass spectrum and LRI agree with those of authentic compound (A) Identification, mass spectrum agrees with reference spectrum in the NIST/EPA/NIH mass spectra database or (B) LRI agree with those in the literature (A) Mévy et al., 2006 (B) Asuming et al., 2005, (C) Andriamaharavo, 2014, (D) Jalali-Heravi et al., 2006. [c] Premature time-point. [d] Commercial maturity time-point. [e] Post-maturity time-point. [f] Estimated quantities (mg) collected in the headspace of celery samples containing 0.5 mL of saturated calcium chloride and filled up to 5 mL with HPLC-grade water, calculated by comparison with of 100 µg/mL propyl propanoate used as internal standard; internal standard was used to normalise chromatograms; means

213 of three replicate samples are shown; n.d. - not detected; ns - not significant probability obtained by ANOVA, * significant at the 5% level; ** significant at the 1% level; *** significant at 0.1% level. [h] Maturity.
214 [i] Line. [j] Maturity and line interaction. Tukey's HSD - means not labelled with letters are not significantly different ($p < 0.05$) according maturity/line interaction.
215

Figure 1 – Principal component analysis of two different celery genotypes at three different maturities showing correlations with volatile compounds that are significant according to factors of maturity, genotype and their interaction of maturity x genotype: (A) Projection of samples, (B) Distribution of volatile compounds, (C) Key of compounds used to construct the PCA.

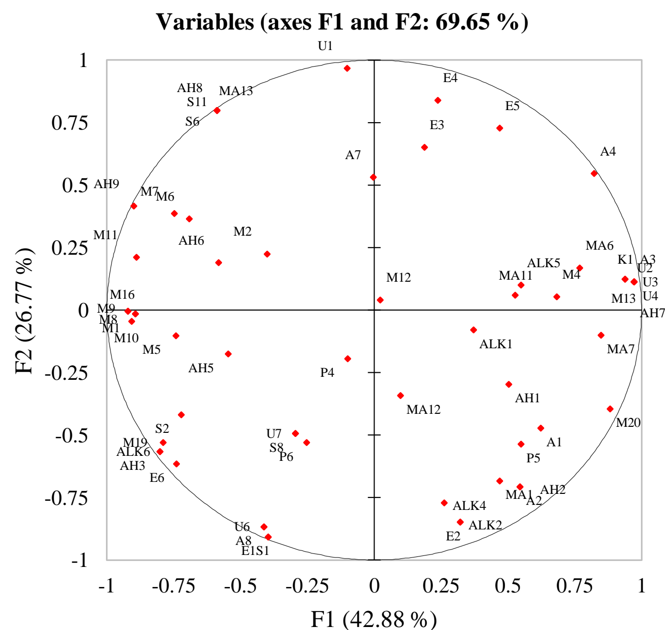
216

A)



B)

217



C)

A1	3-methyl-3-buten-1-ol	M12	terpinolene
A2	1-pentanol	M13	p-cymenene
A3	1-hepten-3-ol	M16	citronellal
A4	*(E)*-2-hexen-1-ol	M19	carvone
A7	1-nonanol	M20	L-carvone
A8	1-decanol	MA1	linalool
AH1	*(E)*-2-pentenal	MA6	pinocarveol
AH2	hexanal	MA7	terpinen-4-ol
AH3	*(Z)*-2-hexenal	MA11	carvacrol
AH5	*n*-octanal	MA12	*(E)*-8-hydroxylinalool
AH6	benzeneacetaldehyde	MA13	(+)-cyclosativene
AH7	2-hydroxybenzaldehyde	S1	α-copaene
AH8	*(E,Z)*-2,6-nonadienal	S2	β-caryophyllene
AH9	*(E,E)*-2,4-nonadienal	S6	β-selinene
K1	3-hexanone	S8	α-selinene
E1	methyl butanoate	S11	kessane
E2	propyl 3-methylbutanoate	P4	sedanenolide
E3	bornyl acetate	P5	neocnidilide
E4	*(E)*-pinocarvyl acetate	P6	*(E)*-ligustilide
E5	carveol acetate	ALK1	nonane
E6	hexyl hexanoate	ALK2	decane
M1	α-thujene	ALK4	dodecane
M2	α-pinene	ALK5	tridecane
M4	dehydrosabinene	ALK6	tetradecane
M5	sabinene	U1	unknown
M6	β-pinene	U2	unknown
M7	myrcene	U3	unknown
M8	α-terpinene	U4	unknown
M9	m-cymene	U5	unknown
M10	limonene	U6	unknown
M11	γ-terpinene	U7	unknown

218
219 ***3. Results and Discussion***

220 *3.1 Biochemical profile is more influenced by maturity than genotype*

221 In total, 94 compounds were determined in the headspace across two celery parental
222 lines (Table 1) and 91 of these were identified. Ninety-three compounds were shown to be
223 significantly influenced by plant maturity whereas 71 compounds by plant genotype. Identified
224 compounds include 20 monoterpenes, 13 monoterpenoid alcohols, 11 sesquiterpenes, nine
225 alcohols and nine aldehydes, six phthalides and a range of other compounds counting esters
226 and ketones. Monoterpenes, followed by phthalides and sesquiterpenes, comprise the majority
227 of the total volatiles collected from the headspace of the two genotypes and three maturities
228 (Table 1) and are at their highest total volatile content at M1 for line 12 and M2 for line 22.
229 Alcohols displayed an increase as the crop developed and became most abundant at M3; similar
230 trend also observed for the aldehyde content in line 22. Sesquiterpenes and phthalides were at
231 their highest total volatile content at M2.

232 GC/MS analysis identified groups of compounds that fluctuate throughout maturity and
233 between genotype (Table 1). All compounds apart from *p*-cymen-8-ol, were influenced by
234 maturity and fewer significantly influenced by genotype. Similar patterns can be observed
235 between genotypes as the crop develops, but certain compounds prevent these patterns from
236 occurring consistently between genotypes. For example, hexanal and propyl 3-
237 methylbutanoate dramatically increased in line 22 at M2, causing the total aldehyde and ester
238 content to increase accordingly.

239 Monoterpene content in line 12 was the highest at M1, with limonene, the most
240 abundant compound, identified across both lines and maturities. Limonene's content decreased
241 as celery developed. Most monoterpenes followed this pattern including γ-terpinene, m-
242 cymene and β-pinene and is most noticeable in line 12. These compounds remained the most
243 abundant monoterpenes in line 22, however, there is less of a noticeable change between M1

244 and M2. These compounds are known to have odour descriptors that include citrus, pine and
245 sweet. Throughout literature, monoterpenes have been shown to be the most abundant
246 compounds reported in various celery genotypes as shown previously by Turner, Lignou,
247 Gawthrop & Wagstaff (2021). Orav, Kailas & Jegorova (2003) analysed the composition of
248 Estonian grown celery essential oil and similarly, identified monoterpenes to comprise the
249 majority of the flavour profile (85.3%). Likewise, MacLeod & Ames (1989) identified 18
250 monoterpenes, representing around 46% of the aroma profile of fresh supermarket bought
251 celery and identified limonene as the major component in the celery isolate, similar to this
252 study.

253 Additional monoterpenes such as p-mentha-1,5,8-triene and L-carvone in M2 and *(E)*-
254 dihydrocarvone and *p*-cymene were identified in both genotypes as maturity developed
255 whereas dehydrosabinene only appeared in line 22 at M3. These compounds could signal the
256 deterioration of the crop through the development of the aroma from fresh and green, to woody
257 and pine. Similarly, further monoterpenoid alcohols such as p-mentha-2,8-dien-1-ol,
258 dihydrolinalool, terpinen-4-ol and (Z)-carveol were identified as maturity developed. Linalool,
259 pinocarveol, thymol and carvacrol exhibited their highest abundance at M3. These compounds
260 are responsible for floral, herbal, pine odours. For both genotypes, fenchol was the most
261 abundant monoterpenoid alcohol with odour descriptors such as minty, medicinal and
262 camphoreous. Compared to M1, fenchol's content at M3 was significantly lower.
263 Monoterpenoid alcohols presented to be least influenced by genotype compared to other
264 compound groups.

265 Sesquiterpenes, while fewer were identified and with lower relative abundances,
266 contribute woody, herbal and floral notes to celery aroma. Maturity showed to have a
267 significant influence for all sesquiterpenes. Lund, Wagner & Bryan (1973) and MacLeod &
268 Ames (1989) both identified β-selinene to be an important compound to the celery aroma,

269 although not a characteristic compound. β-Selinene and β-caryophyllene were identified as
270 non-phthalide compounds with the highest concentrations in celery essential oil, however, β-
271 selinene was characterised with a celery-like odour. Using odour evaluation, β-selinene was
272 shown to have a threshold of 1 ppm which is low compared to 3-n-butylphthalide with an odour
273 threshold of 10 ppm (Lund, Wagner & Bryan, 1973). Furthermore, Ehiabhi et al. (2006)
274 reported both β-selinene and β-caryophyllene to be major constituents of Nigerian grown *A.*
275 *graveolens* and were reported to make up as much as 16.3 and 10.5 % respectively, of the
276 aroma profile.

277 Findings in the present study are in agreement with Ehiabhi et al. (2006), β-selinene
278 and β-caryophyllene expressed their highest relative abundance at M2 and decreased once
279 commercial maturity reached (Table 1). A similar pattern was observed for other
280 sesquiterpenes including α-selinene and α-copaene and monoterpenes in line 22. α-humulene
281 was most abundant at M1 with curcumene and kessane only detected at M1. Kessane was also
282 identified by Philippe, Suvarnalatha, Sankar & Suresh (2002) in the essential oil of Indian
283 celery seed. During M3, the abundance of sesquiterpenes remained relatively low compared to
284 monoterpenes and phthalides, however, (Z)-β-nerolidol was only identified at M3 for both
285 genotypes. Kessane, curcumene and (Z)-β-nerolidol were all determined by Nurzyńska-
286 Wierdak, Gruszecki and Kosior (2018) in varying amounts of celery essential oil of two
287 varieties grown in Poland. These had been preserved through various drying techniques and
288 harvested in July and October. Only the July harvest showed the presence of these compounds.

289 Phthalides exhibited a similar pattern to sesquiterpenes, showing their highest level of
290 abundance at M2. Abundance variation within the phthalides identified were observed between
291 maturities, with line 12 showing a much higher phthalide content than line 22. As shown by
292 both Kurobayashi et al. (2006) and Sellami et al. (2012), phthalide compounds are important
293 contributors to the typical *A. graveolens* aroma and therefore, having a lower abundance of

294 these compounds at a later maturity may mean that the odour these genotypes exhibit is a much
295 less typical celery odour. Focussing further on the phthalide compounds, a significant
296 difference between the maturities for the majority of these compounds can be observed, with
297 sedanenolide showing the most significant increase from M1 to M2 and then decreasing at M3.
298 Apart from neocnidilide in line 22, all phthalides were at the highest abundance at this time
299 point. 3-*n*-Butylphthalide and (Z)-butylidene phthalide showed no significant difference
300 between genotype, only maturity, and (Z)-butylidene phthalide was not identified at M1.

301 The relative abundance of alcohols increased as the crop developed for both genotypes.
302 At M3 more alcohols were identified and in most cases at a higher abundance. Compounds 1-
303 nonanol and 1-dodecanol for line 12 were shown to be of lower abundance at M3 when
304 compared to M1 and 1-octanol and 1-decanol were not identified in either genotype at M3. For
305 monoterpenes, sesquiterpenes and phthalides, line 12 has been shown to have the highest
306 abundance of these compounds when compared to line 22. However, for alcohols, aldehydes
307 and esters, line 22 has a significantly higher abundance of these and exhibited a different
308 pattern to line 12. At M1, line 22 expressed a similar aldehyde and ester content to line 12 at
309 M2 and at M3, a much higher abundance of these compounds is observed. The biggest cause
310 of this difference in esters was attributed to the large increase of propyl 3-methylbutanoate,
311 known for its fruity, apple odour. Seven aldehydes were identified at both M1 and M2
312 compared to the five identified at M3. Compounds contributing to green, fresh odours such as
313 *(Z)*-2-hexenal, (*Z*)-4-heptenal, *(E,Z)*-2,6- and *(E,E)*-2,4-nonadienal were not found in M3.
314 Conversely, 2-hydroxybenzaldehyde was only identified at M3 and at much higher abundance
315 in line 22, again this could possibly be indication for aroma deterioration. Line 22 exhibited a
316 higher abundance in compounds such as hexanal at all maturities, particularly at M3 where
317 hexanal increased in relative abundance, whereas in line 12 this began to decrease after M2.

318 As these lines were transplanted in the same field at the same time and were grown
319 under the same environmental conditions, minimal significant differences caused by
320 environmental factors were expected. Therefore, any differences observed should be attributed
321 to differences in the genotype and maturity. From the results so far, it seems that maturity has
322 a higher impact on aroma profile differences than genotype however, the difference between
323 genotypes in terms of patterns for different compounds across maturities is apparent. This was
324 expected due to the differences identified by Yommi et al. (2013) and Fellman, Miller and
325 Mattinson (2000). They observed the influence of genetics and harvest maturity on volatile
326 compounds in different apple varieties, stating that the nature and amount of aroma compounds
327 present in apples were cultivar dependent.

328 Principal component analysis was used to visualise graphically the differences in the
329 volatile compounds in the three maturity stages and the two genotypes and to examine any
330 correlations occurring between maturity, genotype and chemical compounds (Figure 1). Using
331 only the significant compounds for maturity, genotype and their interaction, a clear separation
332 between the maturities and the chemical compounds associated can be observed. Principal
333 component one (F1) and two (F2) explained 69.95 % of the total variation present within the
334 data and it can be observed that the first axis discriminates M3 from M1 and M2, whereas M2
335 is discriminated from M1 and M3 by the second axis. Predominantly, monoterpene content
336 expresses a strong association with F1 (42.88 %) whereas other compound groups including
337 aldehydes, esters and phthalides are measured through F2 and explaining a lower proportion
338 of the variation present within the data (26.77 %).

339 Genotype shows a stronger influence upon M1 where a larger separation can be seen
340 between the two genotypes and a stronger association with the volatile compounds associated
341 with line 12 M1. M1 displays a strong positive association with the majority of monoterpenes,
342 such as α-pinene (M2), sabinene (M5), β-pinene (M6), myrcene (M7) and (M11) γ-terpinene,

343 and aldehydes such as 1-octanol (AH5) benzeneacetaldehyde (AH6), (*E,Z*)-2,6-nonadienal
344 (AH8) and *(E,E)*-2,4-nonadienal (AH9). These are compounds are known to exhibit fresh,
345 waxy, green notes, similar to cucumber odour. The highest number of esters were identified at
346 M1 (Table 1) and these compounds contribute fruity and fresh notes however, these are at low
347 relative abundance compared to the other maturities as seen in Table 1, explaining the low
348 association of these compounds in all PCA plots. Nurzyńska-Wierdak, Gruszecki & Kosior
349 (2018) observed both increases and decreases in the ester content of celery essential oil when
350 comparing freeze-dried with convection drying, however these were not significant
351 differences. Phthalides show no association with M1 in Figure 1 and only sesquiterpenes β-
352 selinene (S6) and kessane (S11) show association with M1.

353 Developing into M2, the aroma profile shifted, with strong associations with phthalides
354 such as sedanenolide (P4) and *(E)*-ligustilide (P6), and sesquiterpenes such as α-copaene (S1),
355 β-caryophyllene (S2) and α-selinene (S8). The presence of these compounds allows stronger
356 odours that are woodier, herbal and celery-like to seem more apparent, descriptors that are
357 more common when describing *A. graveolens* aroma. At this stage, the highest number of
358 sesquiterpenes and phthalides were observed for both genotypes (Table 1).

359 Once M3 is reached, the spread of compounds within the quadrant (Figure 1) is much
360 less compared to other maturities, with the compounds more localised. Furthermore, where
361 more obvious groupings of compounds by M1 and M2 can be seen clearly, this is less apparent
362 for M3. Compounds including 2-hydroxybenzaldehyde (AH7), dehydrosabinene (M4), *p*-
363 cymene (M13) and terpinolene (M12) are strongly associated with M3 as well as the
364 monoterpenoid alcohols; pinocarveol (MA6), terpinen-4-ol (MA7), carvacrol (MA11) and (E)-
365 8-hydroxylinalool (MA12). M3 displaying stronger associations with these compounds and
366 weaker associations with monoterpenes, alcohols and phthalides (fresh, green and fruit odours)
367 suggests that the odour of these genotypes are no longer of the same quality as M2 and

368 therefore, deterioration of the crop is beginning. The presence of certain compounds (A3, K1,
369 M4, M13) could act as an indicator of quality decline in celery. Within the same quadrant as
370 M3, esters bornyl acetate (E3), (E)-pinocarvyl acetate (E4), carveol acetate (E5) express a
371 closer association than previous maturities.

372 Furthermore, line 22 shows significantly higher abundances in certain compounds at
373 M3 including AH2, M4 and AH7 whereas line 12, show higher abundances in other compounds
374 at M3 including K2, M13 and MA5 (Table 1). Possibly due to genetic differences or because
375 line 22 may have progressed through developmental stages differently compared to than line
376 12, it is possible that floral transition had occurred, and the plants were preparing to bolt. At
377 the beginning of maturity, line 12 appears to be most aromatic (Figure 1, Table 1) however, as
378 maturity occurs line 22 M2 and M3 progresses into a more aromatic line, showing these two
379 time points to be most significantly different when combined with genotype. Line 12 M1 and
380 line 22 M2 celery share the most similarities in terms of aroma profile and independent of
381 genotype, M1 and M2 appear to be the most similar.

382 Compounds including hexanal and *(E)*-2-hexen-1-ol are known as green leaf volatiles
383 (GLVs); these are released in the early stages of maturity and increase as the plants develop,
384 similar to monoterpenes. Over time, the bolting process begins and the crop invests more
385 resources into reproduction and protecting the developing floral meristem from predatory
386 attack, as shown by Rapparini, Baraldi & Facini, (2001). This is where the concentration of
387 terpenes was highest (Table 1, M1) following flowering and in subsequent reproductive stages.
388 As the plant develops, plant-plant and plant-insect interactions become more important,
389 involving the synthesis of GLVs and other volatile compounds (Spinelli, Cellini, Marchetti,
390 Mudigere & Piovene, 2011). This relationship could explain the increase of monoterpenes from
391 M1 to M2 before the crop focuses on the synthesis of alcohols and aldehydes as maturity
392 develops.

393 Overall, comparing the odours between the two genotypes and three maturities, it can
394 be seen that line 12 has the highest abundance of volatile compounds and can be assumed to
395 be a more aromatic variety. Harvesting at any time point will result in a crop with a significantly
396 different aroma profile. Harvesting at an earlier, similar to M1 would result in low in phthalide
397 and high monoterpene content, resulting in a more citrus-like profile. Over commercial
398 maturity, phthalide content remains high, maintaining strong celery notes. In order to identify
399 whether there has been aroma quality decline and whether compounds identified in M3
400 contribute to off-odours, sensory profiling using a trained panel can be completed. The
401 differences support the hypothesis that the time point of harvest does have a significant
402 influence over the aroma of celery as well as the genotype and that genotype will influence the
403 synthesis of odours during deterioration. This relationship is discussed further when
404 considering the GC/O data in section 3.2.

Table 2 – Odour description and intensity of the volatile compounds detected by GC-O in the headspace of two celery genotypes harvested at three different maturity stages.

					Average Odour Intensity [c]					
					Line 12			Line 22		
Odour Description	LRIexp[a]	Compound	ID[b]	Code[d]	M1[e]	M2[f]	M3[g]	M1	M2	M3
Alcohols										
Burnt, baked, dairy	660	1-butanol	B		-	-	4	3	4	-
Green/chemical	670	1-penten-3-ol	B		4	-	-	-	-	-
Green, plastic, fruity	706	3-pentanol	B		-	3	4	-	-	-
Soapy, green, sharp	733	3-methyl-3-buten-1-ol	A	A1	5	-	5	3	-	-
Fresh, green, fruity	859	(*Z*)-3-hexen-1-ol	B		5	-	4	-	-	-
Musty, moss	867	(*E*)-2-hexen-1-ol	A	A4	-	5	3	-	4	-
Earthy, mushroom, grass	889	1-hepten-3-ol	A	A3	8	-	4	-	5	-
Mushroom	907	2-heptanol	B, C		6	5	-	-	-	3
Mushroom, soil	978	1-octen-3-ol	B, C		7	5	6	4	7	5
Fresh, citrus, waxy	1001	3-octanol	B		7	-	5	5	6	-
Metallic, sweaty	1174	1-nonanol	A	A7	7	-	6	-	4	4
Tomato, herbal, fatty	1274	1-decanol	A	A8	-	-	5	-	5	-
Aldehydes										
Floral, green, waxy	760	(*E*)-2-pentenal	A	AH1	-	4	5	3	3	-
Fresh, green, apple	801	hexanal	A	AH2	5	5	3	6	6	4
Garbage, damp	855	(*E*)-2-hexenal	A	AH3	-	5	-	5	-	-
Biscuit, bread	901	(*Z*)-4-heptenal	A	AH4	5	-	5	4	-	-
Floral, rose, citrus	1005	n-octanal	A	AH5	-	7	-	6	-	3
Rose, honey, floral	1045	benzeneacetaldehyde	A	AH6	7	5	4	5	5	4
Baked, honey, make-up powder	1057	2-hydroxybenzaldehyde	A	AH7	6	-	5	4	4	5

Floral, smoky, cherry	1071	*p*-tolualdehyde	B		-	-	5	3	-	-
Woody, moss, cucumber	1155	(*E,E*)-2,6-nonadienal	B, C		6	5	6	7	5	5
Green, cucumber, parsley	1159	(*E,Z*)-2,6-nonadienal	A	AH8	6	5	-	7	7	5
Floral, woody	1224	(*E,E*)-2,4-nonadienal	A	AH9	-	5	-	-	-	-
Ketones										
Vanilla, creamy, butter	677	1-penten-3-one	B		-	3	-	-	-	-
Bread, floral, grass	687	2-pentanone	B		-	-	4	5	6	3
Green	693	3-pentanone	B		7	-	4	5	-	-
Waxy, green, plastic	776	3-hexanone	A	K1	6	-	-	5	-	-
Green, cut grass, apple	793	2-hexanone	B		7	3	4	4	-	-
Metallic, musty	978	1-octen-3-one	A	K2	-	-	-	4	4	-
Rose, honey, floral	1041	3-octen-2-one	B		7	-	5	-	-	-
Herbal, soil, spicy	1083	2-nonanone	A	K3	-	3	5	-	5	-
Make-up powder, floral, creamy	1146	3-nonen-2-one	B		-	-	6	6	5	-
Make-up powder, baked	1401	*p*-mentha-8-thiol-3-one	B		-	5	4	-	-	-
Esters										
Make-up powder, floral	947	propyl 3-methylbutanoate	A	E2	3	-	6	-	-	-
Woody, pencil shavings, liquorice	1247	linalyl acetate	B		6	-	6	-	5	-
Herbal, woody	1305	bornyl acetate	A	E3	-	-	4	-	-	4
Plastic, green, herbal	1332	carveol acetate	A	E5	-	-	4	7	-	-
Metallic, damp, musty	1381	hexyl hexanoate	A	E6	-	-	4	-	6	4
Monoterpenes										
Pine, minty, floral	931	α-thujene	A	M1	5	-	4	4	4	-
Herbal, citrus, waxy	959	camphene	A	M3	6	4	5	5	5	3

Earthy, mushroom, green	981	sabinene	A	M5	8	-	6	7	7	-
Herbal, earthy, woody	987	β-pinene	A	M6	8	7	4	7	5	5
Lemon, green, waxy	997	β-myrcene	A	M7	-	3	4	6	-	-
Musty, camphoreous	1025	α-terpinene	A	M8	6	-	4	-	-	-
Floral, fresh, mint	1031	limonene	A	M10	6	-	4	4	4	-
Waxy, woody, makeup powder	1062	γ -terpinene	A	M11	6	-	-	-	-	-
Make-up powder, floral, citrus	1094	terpinolene	A	M12	5	3	4	-	5	4
Floral, herbal, violet	1098	*p*-cymene	A	M13	6	-	3	-	-	-
Caramel, honey, floral	1109	*p*-mentha-1,5,8-triene	A	M15	5	-	6	-	-	4
Tomato, spicy	1112	β-thujone	A	M14	-	-	-	5	5	-
Floral, musty, green	1166	citronellal	A	M16	-	7	4	5	6	-
Make-up powder, herbal, floral	1195	(*E*)-dihydrocarvone	A	M17	6	-	4	4	6	5
Floral	1231	β -cyclocitral	A	M18	-	-	6	-	-	-
Spearmint	1245	carvone	A	M19	-	-	6	5	-	3
Herbal, pine, minty	1253	L-carvone	A	M20	-	7	6	6	4	6
Oily, woody	1259	D-carvone	B, C		5	-	5	-	-	-
Monoterpenoid alcohols										
Woody, red fruit	1103	linalool	A	MA1	3	-	-	4	-	-
Herbal, cooked	1116	(+)-(*E*)-*p*-mentha-2,8-dien-1-ol	A	MA2	-	-	4	4	-	-
Cucumber, floral, woody	1150	pinocarveol	A	MA6	-	-	6	7	-	4
Mushroom, earthy, metallic	1180	terpinen-4-ol	A	MA7	-	7	3	3	-	-
Herbal	1207	γ -terpineol	A	MA9	-	-	-	4	-	-
Bread, creamy	1214	(*Z*)-carveol	A	MA10	-	-	5	5	4	-
Pine, spicy	1292	thymol	A	MA11	-	3	4	-	-	-

Herbal, starchy	1314	carvacrol	A	MA12	-	-	5	-	-	-
Herbal	1346	*(E)*-8-hydroxylinalool	A	MA13	-	3	-	-	-	-
Sesquiterpenes										
Cucumber skin, fatty	1366	(+)-cyclosativene	A	S1	-	-	3	-	3	-
Damp, bread, woody	1390	α-copaene	A	S2	-	-	4	5	6	4
Sweet, earthy	1443	β-caryophyllene	A	S3	-	-	4	-	-	3
Floral, vegetative, woody	1478	α-humulene	A	S4	-	-	4	-	4	-
Floral, rose, woody	1495	β-selinene	A	S7	-	5	4	5	5	-
Creamy	1513	α-selinene	A	S9	-	3	-	-	-	-
Vegetative	1555	kessane	A	S11	-	-	3	-	-	-
Phthalides										
Celery, vegetables	1603	3-propylidene phthalide	A	PH1	-	3	-	-	-	-
Dried celery, parsley	1660	3-*n*-butylphthalide	A	PH2	-	5	5	-	-	-
Dried celery	1676	(*Z*-butylidenephthalide	A	PH3	-	-	-	4	-	-
Dried celery	1698	*cis*-ligustilide	B, C		5	-	6	4	5	5
Fresh celery	1709	*(E)*-butylidenephthalide	B, C		7	5	6	-	-	3
Cooked celery	1715	sedanolide	B, C		6	6	6	4	5	5
Celery	1731	sedanenolide	A	PH4	6	7	6	5	5	5
Dried celery	1742	neocnidilide	A	PH5	6	7	5	-	-	-
Celery	1752	(*E*)-ligustilide	A	PH6	-	-	4	7	3	-
Furans										
Caramel, rose, strawberry	1081	furaneol	B, C		7	5	5	6	5	5
Unknowns										
Floral, fruity	608	unknown			-	-	3	-	-	-
Floral	625	unknown			-	-	3	-	-	-

Buttery, dairy	632	unknown			-	-	4	4	4	3
Plastic, green, musty	768	unknown			-	-	4	-	5	3
Fresh lime, citrus	808	unknown			4	-	-	-	-	-
Floral, fruity, green	817	unknown			-	-	4	-	6	3
Pungent, cheese	842	unknown			-	-	5	-	4	-
Lemon, soil	913	unknown			-	-	-	-	5	-
Bread	918	unknown			-	-	-	-	-	3
Mushroom, soil	971	unknown			-	-	6	-	-	-
Smokey	1130	unknown	A	UN3	-	-	-	5	-	-
Woody, floral	1284	unknown	A	UN5	-	-	-	5	6	-
Smoked tomato, musty	1324	unknown			-	5	-	-	-	-
Vegetative, woody	1631	unknown			-	5	4	-	-	-
Dried celery	1649	unknown			-	-	5	-	-	-
Fresh celery	1722	unknown			-	6	6	-	5	-
Rotten celery	1765	unknown			-	4	4	-	-	-
Celery	1780	unknown			6	-	4	6	3	-
Celery	1800	unknown			-	-	-	5	3	-
Cooked celery	1816	unknown			5	3	-	-	-	-
Celery	1855	unknown			5	-	-	-	-	-
Total compounds					43	39	77	51	48	31

406
407 [a] Linear retention index (LRI) on DB-5 column, calculated from a linear equation between each pair of straight chain n-alkanes C_6-C_{25}. [b] Means of identifying compound (A-
408 Mass Spectrometry B- LRI C- Aroma note recognitions). [c] Average odour intensity recorded by three assessors recording each maturity in duplicate except line 22 where only
409 one was completed. (scoring scale: weak = 3, medium = 5, strong = 7), - = not detected. [d] Code corresponds to compounds identified in Table 1. [e] Prematurity time-point. [f]
410 Commercial maturity time-point. [g] Post-maturity time-point. An average odour intensity was taken by collecting the average scores from the duplicates of each assessor and
411 dividing by the number of GC/O runs completed for the genotype and maturity. The value of average odour intensity was rounded up/down to the nearest whole number.

412 *3.2 Human olfactory analysis using GC-O shows that genotype influences*
413 *development of off-flavours*

414 In total, 103 different odours were detected in the headspace of the two celery
415 genotypes across three different maturities using GC/O. Out of these, 65 compounds were
416 identified using a combination of GC/MS analysis, LRI comparison to authentic standards and
417 using the aromas they were described with (Table 2). Similarly to the chemistry described by
418 GC/MS (Table 1), differences between genotype as the crop developed is evident in Table 2,
419 with the absence/presence of compounds within genotypes contributing different odours to the
420 overall aroma profile and thus indicating that genotype plays a role in the synthesis of odours
421 that may indicate quality decline.

422 Within the samples, 18 monoterpenes, 12 alcohols, 11 aldehydes, ten ketones, nine
423 monoterpenoid alcohols and phthalides and other compounds including esters (acetates and
424 non-acetates) and sesquiterpenes were identified respectively. Out of the 103 odours that were
425 identified, only nine of these compounds appeared in both genotypes and across the three
426 maturities (Table 2). Across these compounds, it can be observed that line 12 had the highest
427 recorded intensity for all of these compounds apart from hexanal and *(E,E)*-2,6-nonadienal. In
428 the majority of the cases, the compounds were at their highest intensity at M1 and started to
429 decrease thereafter, with a subset then showing an increase between M2 and M3.

430 In M1, 43 and 51 compounds were identified in the two genotypes respectively, with
431 the majority of these compounds being monoterpenes (sabinene, β-pinene, limonene and γ -
432 terpinene) and alcohols (1-hepten-3-ol, 1-octen-3-ol and 1-nonanol), all averaging intensity
433 scores of around five and six (Table 2). No sesquiterpenes were not detected in M1 line 12,
434 however, α-copaene and β-selinene were both detected within M1 line 22 at an intensity of
435 five. β-selinene was identified as having a high abundance in GC/MS (Table 1) for both line
436 12 and 22 across all maturities. The absence of these compounds is with agreement with the

437 PCA plots, whereby monoterpenes show a high association with M1 with low sesquiterpene
438 association. Aldehydes (benzeneacetaldehyde, (E,E)-2,6- and (E,Z)-2,6-nonadienal), ketones
439 (3-pentanone, 2-hexanone and 3-octen-2-one) were detected to have a high average odour
440 intensity in line 12, contributing cucumber, herbal and green odour notes however, only 2-
441 pentanone was detected in line 22.

442 Among some of the compounds that were identified with a high average odour
443 intensity, compounds with 'mushroom' and 'earthy' odours were very much apparent. These
444 included 2- and 3-heptanol, 1-octen-3-ol, sabinene and β-pinene. It could be suggested that
445 these mushroom smelling compounds are key contributors to a M1 celery odour. Out of these
446 compounds, sabinene and β-pinene were identified by the GC/MS and exhibited high
447 abundance at M1. In terms of phthalides, *(E)*-3-butylidenephthalide had an odour intensity of
448 seven at M1 line 12 yet *(E)*-3-butylidenepht was not identified in line 22. Sedanenolide and
449 sedanolide were identified throughout maturity and at a high average odour intensity for both
450 genotypes, reflected in Table 1 also.

451 A study completed by Macleod and Ames (1989) identified *(E)*-3-butylidenephthalide,
452 sedanolide and sedanenolide in supermarket purchased celery using GC/MS and GC/O. *(E)*-3-
453 Butylidenephthalide was identified to have an odour of 'cooked celery', *(E)*-sedanolide and
454 sedanenolide were both identified to have an odour of 'celery' as well as being 'pungent'.
455 Although not identified in line 12, *(E)*-ligustilide appeared to be an important compound for
456 line 22, showing a high average odour intensity at M1 with a gradual decrease to not being
457 detected in M3. Neocnidilide exhibited a consistently high odour intensity across the different
458 maturities in line 12, reaching and average odour intensity of seven at M2 before decreasing to
459 five in M3.

460 At M2, 39 and 48 compounds were identified in line 12 and 22 respectively. A wide
461 variety of compounds were observed at this time point, including a mixture of monoterpenes,

462 alcohols, aldehydes and phthalides. Key odour descriptors for commercial mature celery
463 include fresh, green, herbal and earthy. These odours are achieved by compounds such as
464 hexanal, β-pinene and phthalides such as neocnidilide and sedanenolide, all scoring at an
465 intensity five and above (Table 2). According to Table 2, the aroma profile of line 22 appeared
466 to be more complex, with more compounds being identified at M2 than line 12 including more
467 alcohols, ketones, esters and monoterpenes. However, more phthalides were detected in line
468 12 and at a higher average odour intensity. Therefore, although fewer compounds were
469 identified in line 12 M2, it can be hypothesised that this genotype at commercial maturity had
470 a strong celery aroma due to its high phthalide content, whereas line 22 had more odours that
471 are green, grass-like and earthy. Sedanenolide was detected at its highest average odour
472 intensity here and similar to the results reported in Table 1, line 12 reports the highest relative
473 abundance for phthalides when compared to line 22 and is at its highest at M2. Likewise,
474 Kurobayashi et al. (2006) reported sedanenolide, 3-n-butylphthalide, *(E)*- and *(Z)*-sedanolides
475 as having the highest flavour dilution factor upon completion of AEDA. Further stating that
476 odour descriptors of these compounds are similar to the expected celery odour and are possibly
477 the more significant contributors to its odour.
478 Progressing onto M3, line 12 had the highest number of compounds detected here with
479 77, conversely line 22 had only 31 compounds detected, the lowest number out of all samples
480 analysed. Here, genotypic differences are very apparent, contradicting Figure 1 whereby M3
481 showed to have the fewest differences caused by genotype, whereas Table 2 supports the
482 hypothesis that genotype determines how the crop matures. Correspondingly shown in Table
483 1, the highest number of monoterpenes were identified here and monoterpenoid alcohols such
484 as terpinen-4-ol and (Z)-carveol for line 12. Conversely, these compounds were detected earlier
485 on in maturity in line 22 and not detected at M3, potentially indicating that line 22 was further
486 along maturity that line 12. No odour with an intensity above six was detected for both lines,

487 showing an obvious decline in aroma quality and intensity. L-Carvone was the compound with
488 the highest intensity in M3 line 12 and 22, with herbal, minty and pine odour descriptors.

489 Only four phthalides were identified with a relatively low odour intensity and
490 compounds such as 3-n-butylphthalide, neocnidilide and *(E)*- ligustilide were not detected at
491 all in line 22 at M3. The absence of these odour active compounds with odour descriptors such
492 as "celery, fresh celery, dried celery" could possibly imply that M3 line 22 did not have the
493 mature celery odour that line 12 may have. On the other hand, line 12 M3 shows an abundance
494 of these phthalides as well as unknown compounds that express a range of celery odour
495 descriptors from cooked, dried and rotten celery. As line 12 was very abundant in these
496 phthalide compounds (Table 1), it could be that phthalide compounds that could not be detected
497 on GC/MS contributed to off-odours and therefore, aroma quality decline.

498 Within M3, there were compounds present that were not previously detected by the
499 assessors; these include bornyl acetate, β-caryophyllene and carvacrol (line 12). The odour
500 descriptors that were used to describe the compounds present were 'bread', 'woody', 'sweet'
501 and 'starchy'. The sesquiterpene, α-copaene was identified across all maturities for line 22, yet
502 was only detected in line 12 at M3, with odour descriptors including damp, bread and woody,
503 it is possible that this is an indicator for deterioration in line 22. On the other hand, these
504 compounds have been reported in previous investigations (Pino, Rosado & Fuentes, 1997;
505 Marongui et al., 2013) and identified in GC/MS (Table 1). It could be possible that these
506 compounds with 'starchy' and 'bread' odours could impart a negative odour on the maturity
507 and are synthesised at a higher quantity as the vegetable matures. Due to the nature of GC/O,
508 it is not possible to conclude that these compounds were responsible for off-odours within
509 celery. Using sensory analysis to profile these celery maturities alongside this will help give a
510 better indication of flavour defects within the crop.

511 Overall, comparing the odours between the three maturity stages and the two genotypes,
512 it was observed that the most odours were identified in line 12 at M3, and a high average odour
513 intensity compared to line 22 and other maturity stages. Despite M2 line 12 expressing a lower
514 number of odours in comparison to M3 line 22, the average odour intensities of these
515 compounds were much higher, particularly for phthalide compounds. From this it can be
516 assumed that at M2 line 12 had a much more distinct odour profile than line 22 and as line 12
517 matured, it remained aromatic, therefore, having a better field holding capacity and possibly
518 exhibiting a slow bolting trait.

519 In terms of aroma development, it can be seen that M1 exhibited a high proportion of
520 monoterpenes and alcohols contributing to a fresh, fruity and citrus odour and low intensities
521 of phthalides. The intensity of phthalides increased to M2, whereby a more typical celery odour
522 was observed. Together with monoterpenes, aldehydes, sesquiterpenes and phthalides, the
523 celery odour was present along with subtle floral, woody and herbal notes, whilst remaining
524 fresh and green. As the crop developed beyond commercial maturity these fresh, green notes
525 were at their minimum or not detected. At this stage, the aroma profile was much more herbal
526 and woodier.

527 Together with 3-*n*-butylphthalide and sedanenolide, neocnidilide could be considered
528 an important compound to the aroma. Although identified in Table 1 at a lower relative
529 abundance, neocnidilide scored a high average odour intensity scored across line 12 in all
530 maturities (Table 2). This is supported by Marongiu et al., (2013), who identified neocnidilide
531 at high abundance across four celery extracts using two varieties grown in Portugal and Spain,
532 extracted using supercritical carbon dioxide extraction as well as hydrodistillation. Despite the
533 two different extraction methods yielding different results, neocnidilide comprised the majority
534 of the aroma profile of both varieties and extraction methods. Furthermore, Shojaei Ebrahimi
535 & Salimi (2011) identified *(E)*-3-butylidenephthalide and *(Z)*-ligustilide as key phthalides in

536 wild celery, as reflected correspondingly by the GC/O data, whereby these two compounds
537 were scored at a high intensity for line 12 across all maturities. Ligustilide was only identified
538 in M3 for line 12 but more apparent in line 22 (Table 2).

539 Interestingly, the compound benzeneacetaldehyde, with a characteristic odour of
540 honey, floral and rose, was found at high abundance in M1 line 22 on the GC/MS data and
541 remained high across maturity. A similar observation was made with line 12, albeit at a lower
542 abundance. Conversely on the GC/O, benzeneacetaldehyde was detected in both genotypes
543 across three maturities, with M1 line 12 exhibiting a stronger average odour intensity. Though
544 not commonly identified in *A. graveolens*, Shojaei et al. (2011) identified benzeneacetaldehyde
545 in three ecotypes of wild celery grown in three regions of Iran (0.13 %, 0.03 % and 0.08 %
546 respectively) using GC/MS on essential oil.

547 As there have been limited studies investigating the development of celery aroma over
548 maturity and that combine both GC/MS and GC/O analytical techniques to investigate celery
549 aroma, comparison with other datasets is difficult. Therefore, studies that have used GC/O or
550 GC/MS separately have been utilised. Although commonly used, SPME may not be able to
551 extract all the compounds present in the isolate due to the low concentrations of some flavour
552 compounds (Lui, Su & Song, 2018). SAFE, as used by Kurobayashi et al. (2006), combined
553 with GC/O, AEDA and sensory profiling would give a more representative aroma profile.
554 Using a method such as AEDA allows for the detection of further compounds that were
555 identified in GC/MS. Due to the abundance of limonene within celery (Table 1) and the
556 multiple terpene compounds that co-elute with limonene (Table 2), the likelihood of assessors
557 missing or not detecting these compounds are high during GC/O. Although multiple training
558 sessions were completed prior to GC/O, the ability for the assessor to separate and determine
559 these compounds presents difficulties and therefore, only compounds with the lowest odour
560 thresholds are detected. Carrying out various dilutions through AEDA will lead to the detection

561 of compounds with higher odour thresholds that would have been otherwise masked by
562 limonene, building a broadened profile of celery aroma. Furthermore, harvesting vegetable
563 crops at more time points leading up to and after commercial maturity will help to assess the
564 changes in the volatiles profile further. Exploiting different seasons, geographical locations
565 with diverse climates and using different cultivars could help build a better understanding on
566 how celery aroma develops and how is influenced by the various factors.
567

568 ***4. Conclusion***

569 Out of the two genotypes that were used in this experiment, line 12 exhibited a higher
570 abundance for the majority of volatile compounds as well as more odours present when
571 observing the GC/O data. The abundance of these compounds indicated that this genotype may
572 have a more distinctive and complex aroma profile with green, herbal and floral notes along
573 with strong celery notes, contributed from the high abundance of phthalides detected. In
574 contrast, line 22 indicated a more subtle aroma, more similar to cucumber during maturity, but
575 as the crop developed, there was a bigger change in aroma than seen in line 12, with odours
576 developing that suggested a decline in quality. The stability of line 12 in this study shows that
577 genotype could influence field holding capacity.

578 Monoterpenes contributed to the fresh, piney and earthy notes and were more abundant at
579 prematurity and commercial maturity. The woodier and herbal notes developed as the crop
580 matured and compounds such as sesquiterpenes, monoterpenoid alcohols and most
581 importantly, phthalides were the main contributors to this aroma. Phthalides have been shown
582 in this study, as well as in a plethora of other experiments, to be significant contributors to
583 celery aroma with high relative abundances identified by GC/MS and high average odour
584 intensities from the GC/O; with odour descriptors including 'celery' and 'herbal'.

According to the data presented, the development of the aroma profile of *A. graveolens* changed over time; it commenced as fresh and fruity, progressed to herbal, woody and celery at commercial maturity, and shifted completely away from fresh and fruity towards woody, floral and damp odours at post-maturity. In order to confirm this, the addition of sensory profiling and more sensitive methods of chemical analysis are required. As shown in this study, developmental maturity has a bigger influence over aroma than genotype. However, genotype determined the way in which the flavour profile developed either through driving the synthesis of new compounds, reducing the synthesis of existing compounds, or driving the degradation of existing compounds.

These insights, especially when combined with future consumer preference studies, will provide celery growers with desirable aroma profile targets that will ensure that the crop is harvested at the optimum developmental stage. Growers should avoid taking a late harvest, even though this may improve yield, since the organoleptic profile of the crop will be compromised as overmature celery exhibit odours of lower intensity and compounds that may distort the flavour profile. This information will be useful to guide breeders to develop varieties that maintain an optimal aroma profile over a longer growing period. Furthermore, celery breeders now have access to biochemical information to assist breeding programmes and develop genotypes with improved field holding capacity which retain desirable aroma profiles.

CRediT authorship contribution statement

Conceptualization, L.T., C.W and S.L.; methodology, L.T. and S.L.; software, L.T. and S.L.; validation, L.T. and S.L.; formal analysis, L.T. and D.D.; investigation, L.T., D.D. and S.L.; resources, L.T.; data curation, L.T.; writing - original draft preparation, L.T..; writing - review and editing, L.T., D.D., F.G., C.W. and S.L.; supervision, S.L., F.G. and C.W.; funding

609 acquisition: F.G. and C.W. All authors have read and agreed to the published version of the

610 manuscript.

611

612 ***Declaration of interests***

613 Author FG is employed by the company A.L. Tozer Ltd. The remaining authors declare

614 that the research was conducted in the absence of any commercial or financial relationships

615 that could be construed as a potential conflict of interest. LT is funded by a BBSRC CASE

616 PhD studentship reference BB/M016579/1 in partnership with A.L. Tozer Ltd.

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687

688 ***List of Tables and Figures***

689 Table 1: Approximate quantities of volatile compounds identified in the headspace of celery

690 using SPME GCMS harvested at three different maturity stages.

691

692 Table 2: Odour description and intensity of the volatile compounds detected by GC-O in the

693 headspace of two celery genotypes harvested at three different maturity stages.

694

695 Figure 1: Principal component analysis of two different celery genotypes at three different

696 maturities showing correlations with volatile compounds that are significant according to

697 factors of maturity, genotype and the interaction of maturity x genotype: (A) Projection of

698 samples (B) Distribution of volatile compounds (C) Key of compounds used to construct the

699 PCA.

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707 ***Supplementary data***

708 **Figure S1**. Picture shows line 12 at M1, M2 and M3.

709 M1 M2 M3

710

711 **Figure S2.** Picture shows line 22 at M1, M2 and M3.

712

713 M1 M2 M3

714

715 **Table S1.** Compounds present in the headspace of celery samples as identified by GC/MS and

716 GC/O and LRI values.

Code[a]	Compound	LRI[b]	LRI[c]	Code[a]	Compound	LRI[b]	LRI[c]
A1	3-methyl-3-buten-1-ol	733	730	**M13**	*p*-cymene	1098	1099
A4	(E)-2-hexen-1-ol	867	867	**M14**	β-thujone	1112	1119
A3	1-hepten-3-ol	889	893	**M15**	*p*-mentha-1,5,8-triene	1109	1113
A7	1-nonanol	1174	1176	**M16**	citronellal	1166	1159
A8	1-decanol	1274	1272	**M17**	(*E*)-dihydrocarvone	1195	1195
AH1	(*E*)-2-pentenal	760	754	**M18**	β -cyclocitral	1231	1232
AH2	hexanal	801	802	**M19**	carvone	1245	1246
AH3	(*E*)-2-hexenal	855	855	**M20**	L-carvone	1253	1257
AH4	(*Z*)-4-heptenal	901	902	**MA1**	linalool	1103	1103
AH5	n-octanal	1005	1007	**MA2**	(+)-(*E*)-*p*-mentha-2,8-dien-1-ol	1116	1122
AH6	benzeneacetaldehyde	1045	1049	**MA6**	pinocarveol	1150	1152
AH7	2-hydroxybenzaldehyde	1057	1056	**MA7**	terpinen-4-ol	1180	1182
AH8	(*E,Z*)-2,6-nonadienal	1159	1156	**MA9**	γ -terpineol	1207	1210
AH9	(*E,E*)-2,4-nonadienal	1224	1221	**MA10**	(*Z*)-carveol	1214	1220
K1	3-hexanone	776	779	**MA11**	thymol	1292	1290
K2	1-octen-3-one	978	978	**MA12**	carvacrol	1314	1311
K3	2-nonanone	1083	1090	**MA13**	*(E)*-8-hydroxylinalool	1346	1342
E2	propyl 3-methylbutanoate	947	947	**S1**	(+)-cyclosativene	1366	1378
E3	bornyl acetate	1305	1297	**S2**	α-copaene	1390	1389
E5	carveol acetate	1332	1339	**S3**	β-caryophyllene	1443	1440
E6	hexyl hexanoate	1381	1385	**S4**	α-humulene	1478	1475
M1	α-thujene	931	932	**S7**	β-selinene	1495	1505
M3	camphene	959	958	**S9**	α-selinene	1513	1518
M5	sabinene	981	976	**S11**	kessane	1555	1554
M6	β-pinene	987	980	**PH1**	3-propylidene phthalide	1603	1600
M7	β-myrcene	997	991	**PH2**	3-*n*-butylphthalide	1660	1658
M8	α-terpinene	1025	1018	**PH3**	(Z)-butylidenephthalide	1676	1685
M10	limonene	1031	1034	**PH4**	sedanenolide	1731	1730
M11	γ -terpinene	1062	1063	**PH5**	neocnidilide	1742	1753
M12	terpinolene	1094	1093	**PH6**	(*E*)-ligustilide	1752	1758

717 [a]Code refers to compound code from Table 1. [b]LRI of compound detected through GC/O and confirmed through GC/MS analysis, Table 2.
718 [c]LRI of compound identified through GC/MS analysis, confirmed through authentic standards, Table 1.