

Differences in the volatile composition of French labelled Brandies (Armagnac, Calvados, Cognac, Mirabelle) using GC-MS and PLS-DA analysis.

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Supplementary file: GC-MS chromatograms used for identification purposes of four selected extracts of brandies (Mirabelle, Armagnac, Calvados and Cognac) obtained on DB-5 stationary phase with peaks labelled as in **Table 1**. With IS1: 4-methylpentan-2-ol and IS2: ethyl undecanoate internal standards used for quantification on the other stationary phase and with a: 1,1-diethoxyethane.

