

Volatile Compounds of Cashew Apple **(*Anacardium occidentale* L.)**

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The volatile compounds of a largely consumed Brazilian cashew apple variety (*Anacardium occidentale* L. var. *nanum*, Anacardiaceae) were recovered by headspace extraction or simultaneous distillation-extraction. Several compounds including esters (29), terpenes (16), hydrocarbons (9), carboxylic acids (7), aldehydes (7), alcohols (3), ketones (2), lactones (2) and norisoprenoids (1) were characterized and quantified by gas chromatography–mass spectrometry analyses.