

Table S1. Percentage recovery and standar desviation (SD) for the different compounds analysed by SPE-GC-MS.

Compound	Recovery (%)	SD
Linalool	89	1.32
α -terpineol	93	0.49
Nerol	98	5.12
Geraniol	89	5.10
Citronellol	98	0.78
Isoamyl alcohol	102	8.99
Ethyl hexanoate	129	3.89
Hexan-1-ol	113	5.02
Ethyl octanoate	121	9.30

Table S2 Odor threshold ($\mu\text{g L}^{-1}$) for the differents volatile compounds analysed.

Compound	Odor threshold	Reference
Linalool	25	[1,2]
α -terpineol	250	[3,4]
Nerol	400	[5]
Geraniol	30	[6,7]
Citronellol	100	[7,8]
Isoamyl alcohol	30,000	[9,10]
Ethyl hexanoate	5	[2,8]
Hexan-1-ol	1100	[1]
Ethyl octanoate	580	[11]

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