Highlights

* Fingerprints of Volatile Compounds of Low-Salt Wet-Marinated Fermented Golden Pomfret with Different Cooking Methods Using GC-MS, GC-IMS and E-nose
* Screening of key characteristic flavour compounds according to OAV, OPLS-DA model and VIP＞1
* The combination of GC-MS and GC-IMS maximised the retention of overall information on the volatile components of low-salt wet-marinated fermented golden pomfret under different cooking methods.