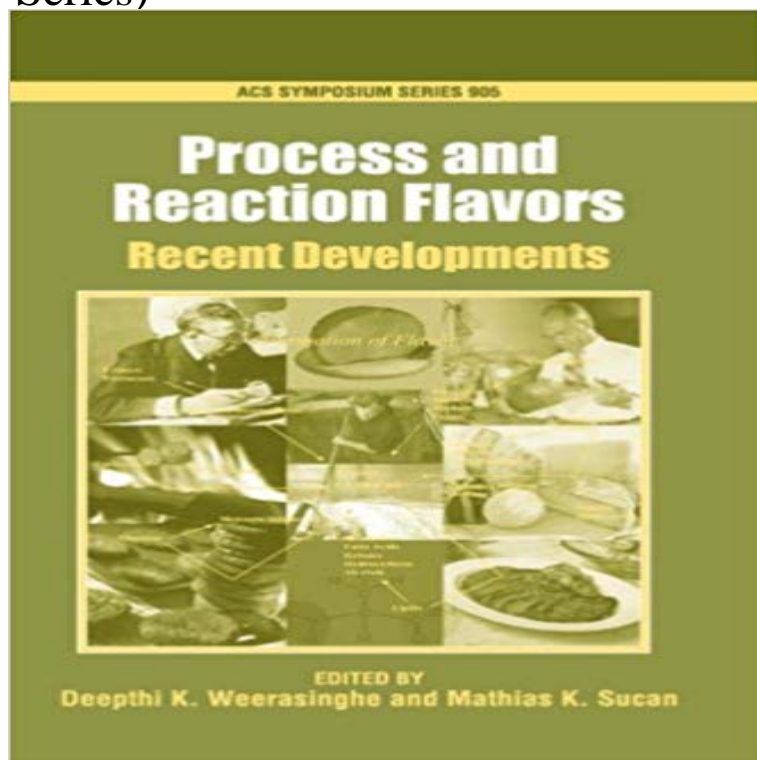


Process and Reaction Flavors: Recent Developments (ACS Symposium Series)



Much progress in the understanding and utilization of process flavors was made due to (1) advances in chromatographic separation and computer-related technology, (2) relentless investigation of a wide range of flavor precursors, (3) regulation that met consumer safety concerns, and (4) industry demand for better, complex and authentic products. The flavor industry is by far the largest user of knowledge from process and reaction flavor studies and has grown from approximately 2 billions 20 years ago, to about 8 billion dollars in annual sales today. Maillard reaction, lipid oxidation, degradation of sugars, proteins, lipids, ribonucleotides, pigments and vitamins, and the interactions of degradation products are the chemical platform for generating many flavor compounds encountered in processed flavorings, flavors and foods. This book is organized to shed some light on the current state of science in process and reaction flavors, and to report recent significant findings.

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