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The Identification and Characterization of Key Aroma-Active/Taste-Active Compounds in Foods

Guest Editor:

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Message from the Guest Editor

Flavor is an important factor of foods.

Why determine the identities and concentrations of flavor components of a food?

- (1) Knowledge of the chemical nature and structure of the principal flavor constituents of a food can aid in the development of new and improved products;
- (2) Can lead to the source of off-flavors or chemical taints;
- (3) Can aid in the quality assurance or grading of products (fingerprinting of products/raw materials, assurance of “naturalness” of products);
- (4) Basic research: physiological structure–function (attribute) relationship of specific flavor-active chemicals, e.g., aroma compound–protein interactions;
- (5) Comparison of the sensory attributes of a food to its (complex) chemical composition (e.g., relating the sensory aroma profile to volatile and non-volatile flavor compositions).

By using the state-of-the-art flavor-analysis techniques, the key flavor compounds can be identified, and their possible formation pathway might be deduced; the quality control of foods during their manufacture and storage can be achieved from their flavor.



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Special Issue



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Message from the Editor-in-Chief

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