The Organic Chemistry Behind Food Aromas

**Rich/Nutty/Brany** (cooking rxns)
- Baked Bread (Malriard Rxn)
- Maltol: Malt (caramelization)
- Caramel/maple (caramelization)
- Baked Bread (Malliard Rxn)
- Buttery

**Fatty/Rich** (lactones)
- Whiskey
- Coconut
- Extracted oak barrels
- Peanut
- Nutty
- Peanut

**Fruity** (sat'd esters)
- Nail Polish
- Wine (EtOAc)
- Rum
- Pineapple
- Banana
- Pear
- Apple
- Strawberry
- Grape

**Floral/Green** (alcohols/aldehydes)
- Leafy-green
- Ripe tomatoe ("cut-grass")
- Balsamic
- Metallic
- Balsamic
- Mushroom
- Green
- Cloves
- bay leaves
- Jasmine/ginger/lemon-grass
- Citrus/melon
- Citrus/rose/green

**Putrid** (thiols)
- Body-odor
- Garlic
- Onion
- Grapefruit
- Cat urine
- Coffee
- Rotten
- Fecal
- Fishy

**Fishy/Rotten** (amines)
- Watermelon/cucumber
- Watermelon/cucumber
- Wine (EtOAc)
- Nail Polish
- Whiskey
- Maple
- Smokey/spicy
- Whiskey/maple
- Oak barrels
- Maltol: Malt
- Carmelization
- Maltol: Malt
- Carmelization
- Caramelization
- Maltol: Malt
- Carmelization
- Maltol: Malt
- Carmelization
- Maltol: Malt
- Carmelization

**Earthy/Dusty** (soil microbes)
- Potatoes/wine cork
- (pyrazine soil fungi)
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**Spicy/Warming** (aromatics)
- Cinnamon
- Cloves
- Almonds
- Vanilla
- Whiskey/maple
- Smokey/spicy
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