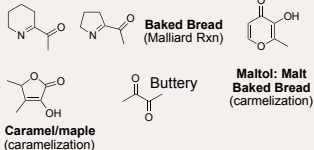


The Organic Chemistry Behind Food Aromas

Rich/Nutty/Branly (cooking rxns)



body-odor



Cat urine

Putrid (thiols)

Garlic



Onion



Coffee



Grapefruit

Fishy/Rotten (amines)



Rotten

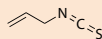


Fecal



Fishy

Pungent (isothiocyanates)



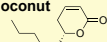
mustards
 horseradish
 wasabi

Fatty/Rich (lactones)



Whiskey
 Coconut
 (extracted oak barrels)

Coconut



Peach

Fruity (sat'd esters)



Nail Polish



Wine (EtOAc)



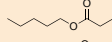
Rum



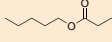
Pineapple



Banana



Pear



Apple



Strawberry



Grape

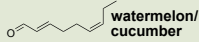
Floral/Green (alcohols/aldehydes)



leafy-green
 /ripe tomatoe
 ("cut-grass")



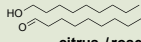
Mushroom
 Metallic



watermelon/
 cucumber



citrus /
 melon



citrus / rose / green

Fresh/Woody (terpenes)



Bay-leaves



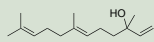
Orange



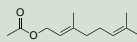
Pine



Mint/Menthol



jasmine/ginger/
 lemon-grass



Rose

Earthy/Dusty (soil microbes)



Potatoes/
 Beets
 (Geosmin
 soil bacteria)

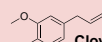


Potatoes/
 wine cork
 (pyrazine
 soil fungi)

Science.com

Practically

Spicy/Warming (aromatics)



Cloves



Vanilla



Almonds



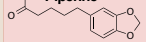
Whiskey/maple
 smokey/spicy
 (maple oak barrels)



Cinnamon



Piperine



Capsaicin

