

Phenolics

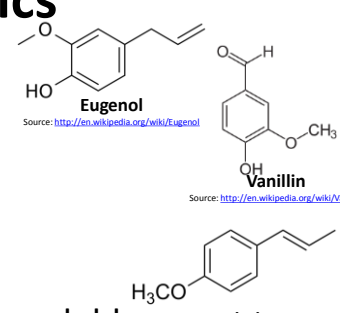
“phenyl”

Clove

Cinnamon

Anise

more water soluble



Eugenol
Source: <http://en.wikipedia.org/wiki/Eugenol>

Vanillin
Source: <http://en.wikipedia.org/wiki/Vanillin>

Anethole
Source: <http://en.wikipedia.org/wiki/Anethole>

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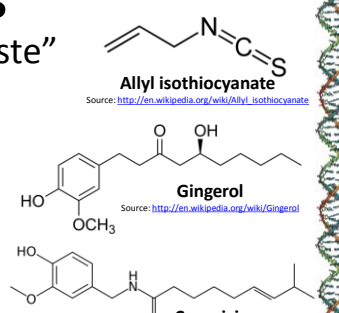
Pungents

“Feel” vs. “taste”

Thiocyanates
(mustard, horseradish)

Alkylamides
(peppers, ginger)

Solubility?



Allyl isothiocyanate
Source: http://en.wikipedia.org/wiki/Allyl_isothiocyanate

Gingerol
Source: <http://en.wikipedia.org/wiki/Gingerol>

Capsaicin
Source: <http://en.wikipedia.org/wiki/Capsaicin>


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Matching Flavors

Look at molecular components

McGee p. 392-393

Peppermint vs. Spearmint



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