

**Zeitschrift:** Mitteilungen aus dem Gebiete der Lebensmitteluntersuchung und Hygiene = Travaux de chimie alimentaire et d'hygiène  
**Herausgeber:** Bundesamt für Gesundheit  
**Band:** 89 (1998)  
**Heft:** 3

**Buchbesprechung:** Techniques for analyzing food aroma [Ray Marsili]

**Autor:** Bosset, J.O.

### **Nutzungsbedingungen**

Die ETH-Bibliothek ist die Anbieterin der digitalisierten Zeitschriften auf E-Periodica. Sie besitzt keine Urheberrechte an den Zeitschriften und ist nicht verantwortlich für deren Inhalte. Die Rechte liegen in der Regel bei den Herausgebern beziehungsweise den externen Rechteinhabern. Das Veröffentlichen von Bildern in Print- und Online-Publikationen sowie auf Social Media-Kanälen oder Webseiten ist nur mit vorheriger Genehmigung der Rechteinhaber erlaubt. [Mehr erfahren](#)

### **Conditions d'utilisation**

L'ETH Library est le fournisseur des revues numérisées. Elle ne détient aucun droit d'auteur sur les revues et n'est pas responsable de leur contenu. En règle générale, les droits sont détenus par les éditeurs ou les détenteurs de droits externes. La reproduction d'images dans des publications imprimées ou en ligne ainsi que sur des canaux de médias sociaux ou des sites web n'est autorisée qu'avec l'accord préalable des détenteurs des droits. [En savoir plus](#)

### **Terms of use**

The ETH Library is the provider of the digitised journals. It does not own any copyrights to the journals and is not responsible for their content. The rights usually lie with the publishers or the external rights holders. Publishing images in print and online publications, as well as on social media channels or websites, is only permitted with the prior consent of the rights holders. [Find out more](#)

**Download PDF:** 05.05.2026

**ETH-Bibliothek Zürich, E-Periodica, <https://www.e-periodica.ch>**

## Bücher – Livres

### *Techniques for Analyzing Food Aroma*

*Ray Marsili (ed.)*

Marcel Dekker Inc., New York, Basel, Hong Kong 1997.  
X, 383 pp, 16 x 23 cm, hardcover, \$ 150– (ISBN 0-8247-9788-4)

This book is the 79th volume of a series of monographs, textbooks, and reference books published on Food Science and Technology. It describes some important methods and recent developments used for the analysis of volatile and semivolatile flavors and off-flavors. This practical reference book is comprehensive but not exhaustive. Nonvolatile components responsible for taste, which are generally determined with high-performance chromatography, are not considered. In particular, it shows how to select the most adequate technique in function of the aim to be reached, the compounds to be identified, and the food-matrix properties.

The 11 chapters of this volume are written by a team of 18 well-known authors. They include dozens of practical examples of selected applications which highlight how real aroma problems could be solved using modern analytical instruments and olfactometry. They present several usual sample preparation techniques for isolating and concentrating food aroma compounds such as solvent extraction and distillation techniques, trapping techniques on adsorption cartridge, solid phase (micro)extraction, etc. prior to the gas chromatographic (GC) analysis. They indicate how the GC-column can be chosen and which types of injectors and detectors may be used (mainly GC/mass spectrometry) in order to maximize resolution, discrimination, identification, and sensitivity for detecting character impact flavor compounds. Several chapters critically review CharmAnalysis and aroma extraction dilution analysis (AEDA), two efficient techniques for interpreting GC-olfactometry results. The last chapter briefly describes the working principle of the so-called «electronic» or «artificial noses» which do not mimic human nose, but are sensor-based instruments. If qualitative analyses are well discussed and documented, quantitative determinations, e.g. with standard addition methods, or isotopic dilution analysis, which are generally more difficult to carry out, are totally ignored.

Compiling a lot of recent quotations of the literature, this book provides valuable information for food and flavor chemists and technologists. It will be therefore an indispensable reference book for people working or responsible for food taste, quality control, assurance engineers, sensory analysts as well as graduate-level students in all these disciplines.

J.O. Bosset