

**Zeitschrift:** Mitteilungen aus Lebensmitteluntersuchungen und Hygiene = Travaux de chimie alimentaire et d'hygiène

**Herausgeber:** Bundesamt für Gesundheit

**Band:** 90 (1999)

**Heft:** 3

**Buchbesprechung:** Flavor science : recent developments [D.S. Mottram, A.J. Taylor]

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### Flavor Science

#### Recent developments

*D.S. Mottram and A.J. Taylor (eds.)*

The Royal Society of Chemistry, Cambridge CB4 4WF, UK 1997  
XIV, + 472 pp., 16 x 24 cm, hardbound, Price: £ 69.50 (ISBN 0-85404-7026)

This book, which must not be confused with «*Flavor Science: Sensible Principles and Techniques*» edited by T. E. Acree and R. Teranishi (ACS Professional Reference Book), contains the proceedings of the 8<sup>th</sup> Weurman Flavour Research Symposium, held from 23–26 July 1996 in Reading (UK), attended by 105 invited participants from 17 countries in Europe, America, Asia and Australia. (Weurman symposia have been held every three years in different European countries. Their guiding principles are to encourage discussion around the latest research in flavour science through a comparison of lectures, posters, and workshops for which all participants should make an active contribution.)

This book includes the 86 lectures, posters, and workshops which were presented at this Symposium. These are mainly research papers and are divided into seven subject areas reflecting the major division of flavour science. The section 1 on *Flavour of Biological Origin* covers flavour formed from both plant and animal sources, while *Thermally Generated Flavour* are included in a separate section 4 dealing with food products and model systems. *Biotechnological Production of Flavour* is an area of increasing interest to the food and flavouring industries and topics in this section (2) include plant culture and yeast as well as microbial fermentations. An important development in flavour science in recent years has been the ability to separate enantiomers; the section 3 on *Chirality in Flavour* contains therefore several reports on aspects of the enantiomeric composition of natural flavours. Advances in flavour science have always been strongly dependent on developments in analytical methodology; the section 5 on *Novel Methods of Flavour Analysis* provides accounts of recent progress in the isolation, concentration, chromatographic separation and detection of volatile aroma compounds. The section 6 entitled *Sensory Methods in Flavour* is central to flavour science and many contributions in this book reflect this aspect. A particular section 7 dedicated to this topic contains papers primarily dealing with *Flavour Binding and Flavour Release* which is one of the largest sections of this book. It includes contributions on the effect of food components on flavour retention (matrix effect) and the measurement of flavour release in the

mouth. Part of the discussions which took place during the symposium were centered around three workshops on selected topics whose reports are also included.

This book includes neither summary nor key words, but an author and subject index. It reports original multidisciplinary and up-to-date research articles with recent references. The proceedings deal with many chemical, biochemical, microbial, technological, biotechnological, and mathematical aspects of foodstuffs and beverages. It is useful for both, scientists working in applied research and industrial R & D. It is therefore intended for a broad readership of chemists, technologists, analysts, microbiologists and nutritionists active in the field of food flavour.

J.O. Bosset