

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]

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: 13.01.2026

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

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 8th 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