

1. Record Nr.	UNINA9910779972803321
Titolo	Flavour science : proceedings from XIII Weurman Flavour Research Symposium // edited by Vicente Ferreira, Ricardo Lopez
Pubbl/distr/stampa	San Diego, Calif., : Academic Press, c2014 San Diego, CA : , : Academic Press, , 2014
ISBN	0-12-401724-X
Descrizione fisica	1 online resource (xlv, 697 pages) : illustrations (some color)
Collana	Gale eBooks
Disciplina	664.5
Soggetti	Flavor Flavor - Biotechnology
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	Description based upon print version of record.
Nota di bibliografia	Includes bibliographical references at the end of each chapters and index.
Nota di contenuto	Front Cover; Flavour Science: Proceedings from XIII Weurman Flavour Research Symposium; Copyright Page; Contents; Preface; List of Contributors; I: Advances in Sensory Science/Psychophysics; 1. Dynamics of Aroma Release during Cheese Consumption: Influence of the Physiological State; 1.1 Introduction; 1.2 Materials and Methods; 1.2.1 Model Cheese Preparation; 1.2.2 Session Procedure; 1.2.3 Pulmonary Flow Measurement; 1.2.4 In vivo Aroma Release and Chewing Activity Measurements; 1.2.5 Satiating Event; 1.2.6 Data Analysis; 1.3 Results and Discussion; 1.4 Conclusion; References 2. The Dynamics of Aroma Release during the Consumption of Candies with Different Structures: Relationship with Temporal Per...2.1 Introduction; 2.2 Materials and Methods; 2.3 Results; 2.4 Discussion and Conclusion; References; 3. Quantification of Important Flavor Compounds in Beef Stocks and Correlation to Sensory Results by "Reverse Metabolomics"; 3.1 Introduction; 3.2 Materials and Methods; 3.3 Results; 3.4 Discussion and Conclusion; References; 4. The Impact of Vision on Flavor Perception; 4.1 Introduction; 4.2 Materials and Methods; 4.3 Results; 4.4 Discussion and Conclusion; References 5. Perceptual Interactions in Complex Odor Mixtures: The Blending Effect 5.1 Introduction; 5.2 Materials and Methods; 5.2.1 Subjects; 5.2.2 Stimuli; 5.2.3 Sensory Procedure; 5.2.4 Data Analysis; 5.3 Results;

5.4 Discussion and Conclusion; Acknowledgement; References; 6. Measuring Odor Delivery for Sensory Testing; 6.1 Introduction; 6.2 Materials and Methods; 6.3 Results; 6.4 Discussion and Conclusion; References; 7. Advanced Analytical Sensory Correlation - Towards a Better Molecular Understanding of Coffee Flavor; 7.1 Introduction; 7.2 Materials and Methods
7.2.1 Preparation of Espresso Coffees 7.2.2 Instrumental Analysis; 7.2.3 Sensory Profiling of Espresso Coffees; 7.2.4 Statistical Methods; 7.3 Results and Discussion; References; 8. Multiple Time-Intensity Profiling (mTIP) as an Advanced Evaluation Tool for Complex Tastants; 8.1 Introduction; 8.2 Materials and Methods; 8.2.1 Multiple Time-Intensity Profiling (mTIP); 8.3 Results and Discussion; 8.4 Conclusion; References; 9. Odorant-Physiology Interactions: In Search of Effects Beyond Smell Perception; 9.1 Introduction; 9.2 Odorant Uptake; 9.2.1 Inhalation; 9.2.2 Ingestion
9.3 Biotransformation In vivo versus In vitro; 9.4 Physiological Action; 9.5 Systemic Availability versus Elimination; References; II: Effects, Meaning, and Role of Flavor in Nature; 10. Explaining the Pleasantness of Bilberry and Crowberry Juices by Combining Sensory and Chemical Data; 10.1 Introduction; 10.2 Materials and Methods; 10.3 Results; 10.4 Discussion and Conclusion; Acknowledgement; References; 11.1 Introduction; 11.2 Materials and Methods; 11.2.1 Cell Cultures; 11.2.2 Determination of Cell Morphology under 1,8-Cineole Treatment in Porcine Intestinal Cells
11.2.2 Electric Cell Substrate Impedance Sensing (ECIS)

Sommario/riassunto

Flavor science is continually evolving. Remaining current with the latest research and establishing a broad and sound understanding of the major developments and breakthroughs can be a challenge. The Weurman Flavour Research Symposium has long been regarded as the premier professional meeting focused on the science of flavor. Flavour Science, an extensive review of the most recent symposium, presents the latest in flavor research, enriching the chemistry-based vision of most flavorists and flavor chemists with understanding from a broad range of fields, including human physiol
