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		2.2.2 Steam distillation methods2.2.3 Headspace techniques; 2.2.4 Direct thermal desorption (DTD); 2.2.5 Sorptive techniques; 2.3 Gas chromatography-olfactometry; 2.4 Techniques for identification of aroma compounds; 2.5 A case study: Generessence®; 2.5.1 Sample preparation; 2.5.2 Valencia orange; 2.5.3 Roast chicken; 2.5.4 Narcissus; 2.5.5 Post-analysis work; References; 3 Flavor Generation in Food, Liam O'Hare and John Grigor; 3.1 Introduction; 3.2 Taste and aroma; 3.3 Cooked meat; 3.3.1 Flavour precursors; 3.3.2 Influence of method of cooking; 3.4 Cheese
		3.4.1 Lactose and citrate fermentation3.4.2 Protein degradation; 3.4.3

Sommario/riassunto	Modern flavours and fragrances are complex formulated products, containing blends of aroma compounds with auxiliary materials, enabling desirable flavours or fragrances to be added to a huge range of products. From the identification and synthesis of materials such as cinnamaldehyde and vanillin in the 19th Century to the current application of advanced analytical techniques for identification of trace aroma compounds present in natural materials, the flavour and fragrance industry has developed as a key part of the worldwide specialty chemicals industry. With contributions mainl