

OTHER MEDIA

detection (d) and recognition (r) flavour or taste threshold values, if not indicated otherwise, in mg/kg

A

abhexone⇒5-ETHYL-3-HYDROXY-4-METHYL-2(5H)-FURANONE

acetal⇒1,1-DIETHOXYETHANE

acetaldehyde⇒ETHANAL

acetaldehyde diethyl acetal⇒1,1-DIETHOXYETHANE

ACETIC ACID (ethanoic acid) [64-19-7]

| | | | |
|--|---|-----------|---|
| Hvolby (1961) | d | 2 | coconut oil |
| Harrison (1963) | d | 100 | degassed beer |
| Gilliland & Harrison (1966); Harrison (1967); Harrison & Collins (1968) | d | 200 | degassed beer |
| Gilliland & Harrison (1967) | d | 40 | degassed beer |
| Forss & Patton (1966) | | 10 | liquid milk fat |
| Forss & Patton (1966) | | 10 | solid milk fat |
| Siek <i>et al.</i> (1969) | | 7 | deodorized butteroil |
| Shaw <i>et al.</i> (1970) | | 110 | instant orange juice |
| Urbach <i>et al.</i> (1970,1972) | | 5 | synthetic butter |
| Engan (1974) | | 200 | all-malt Pilsener beer |
| Canales & Cantu (1974); Meilgaard (1975a,b,c;1982a) | d | 150 - 175 | (lager) beer |
| Sandra & Verzele (1975) | | 200 | beer |
| Anon. (1979,1980,1981); Meilgaard <i>et al.</i> (1982) | | 60 - 120 | pale lager beers |
| Corison <i>et al.</i> (1979) | d | 1,130 | white table wine |
| Corison <i>et al.</i> (1979) | d | 790 | red table wine |
| Shibamoto <i>et al.</i> (1980) | | 14 | emulsion |
| Maier & Kuhr (1992) | r | 58 | chicory solution |
| Guth & Grosch (1993) | d | 1.05 | sunflower oil |
| Guth (1997) | d | 200 | water/ethanol 90+10 v/v |
| Reiners & Grosch (1998) | d | 0.378 | refined sunflower oil |
| Anon. (1999) | | 71 | American lager |
| Stephan & Steinhart (1999) | r | 1.75 | refined vegetable oil |
| Kotseridis & Baumes (2000) | | 1 | 11 % ethanol, 4 g/l tartaric acid, pH 3.5 |
| Morales <i>et al.</i> (2000) | | 0.50 | fully refined olive oil |

acetoin⇒3-HYDROXY-2-BUTANONE

acetol⇒1-HYDROXYPROPANONE

acetone⇒PROPANONE

ACETOPHENONE [98-86-2]

Meilgaard *et al.* (1970); Meilgaard (1975b,c) d 3.0 beer

acetosyringone⇒1-(4-HYDROXY-3,5-DIMETHOXYPHENYL)ETHANONE

acetovanillon⇒1-(4-HYDROXY-3-METHOXYPHENYL)ETHANONE

(Z,Z)-1-ACETOXY-2,4-DIHYDROXY-12,15-HENEICOSADIENE

Degenhardt & Hofmann (2010) r 0.002 mM (kokumi enhancement) model broth

1-ACETOXY-2,4-DIHYDROXY-16-HEPTADECENE

Degenhardt & Hofmann (2010) r 3.0 (kokumi enhancement) model broth

1-ACETOXY-2,4-DIHYDROXY-16-HEPTADECYNE

Degenhardt & Hofmann (2010) r 1.6 (kokumi enhancement) model broth

(Z,Z)-1-ACETOXY-2-HYDROXY-4-OXO-12,15-HENECOSADIENE

Degenhardt & Hofmann (2010) r 0.002 mM (kokumi enhancement) model broth

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(Z,Z,Z)-1-ACETOXY-2-HYDROXY-4-OXO-5,12,15-HENEICOSATRIENE

Degenhardt & Hofmann (2010) r 0.002 mM (kokumi enhancement) model broth

1-ACETOXY-2-HYDROXY-4-OXOHEPTADECANE

Degenhardt & Hofmann (2010) r 0.017 mM (kokumi enhancement) model broth

1-ACETOXY-2-HYDROXY-4-OXO-16-HEPTADECENE

Degenhardt & Hofmann (2010) r 0.011 mM (kokumi enhancement) model broth

1-ACETOXY-2-HYDROXY-4-OXO-12-OCTADECENE

Degenhardt & Hofmann (2010) r 0.005 mM (kokumi enhancement) model broth

acetylformoin⇒4-HYDROXY-2,3,5-HEXANETRIONE

2-ACETYLFURAN (2-furyl methyl ketone) [1192-62-7]Shaw *et al.* (1970) 110 instant orange juice

Meilgaard (1975b,c) d 80 beer

Shibamoto *et al.* (1980) 0.5 emulsionSaison *et al.* (2009) d 0.513 carbonated beer served at 7-8 °C**2-ACETYLPYRIDINE [1122-62-9]**Harding *et al.* (1977) r 0.1 light ale**3-ACETYLPYRIDINE [350-03-8]**Harding *et al.* (1977) r 0.5 light ale**2-ACETYLPYRROLE [1072-83-9]**Shaw *et al.* (1970) 200 instant orange juice**2-ACETYLTHIOPHENE [88-15-3]**

Golovnja & Rothe (1980) d 0.000 3 2 % protein hydrolysate

Golovnja & Rothe (1980) d 1 skim milk

acrolein⇒PROPENAL

active amyl acetate⇒2-METHYLBUTYL ACETATE

active amyl alcohol⇒2-METHYL-1-BUTANOL

active amyl formate⇒2-METHYLBUTYL FORMATE

adenosine-5'-monophosphate⇒ADENOSINE 5'-MONOPHOSPHATE SODIUM SALT

ADENOSINE-5'-MONOPHOSPHATE SODIUM SALT (adenosine-5'-monophosphate, sodium adenosine 5'-monophosphate, AMP) [149022-20-8]

Gutzeit-Walz & Solms (1971) d 4 0.1 % L-glutamic acid

Steward *et al.* (1974) d > 30 lager-type beer

aldehyde C14⇒TETRADECANAL

aldehyde C16⇒ETHYL 3-METHYL-3-PHENYL-2,3-EPOXYPROPANOATE

aldol⇒3-HYDROXYBUTANAL

alliin⇒(S)-3-(2-PROPENYLSULPHINYL)-L-ALANINE

alloccyclocitral⇒3,4-DIMETHYL-1,3-CYCLOHEXENECARBOXALDEHYDE

4-ALLYL-1,2-DIMETHOXYBENZENE (methyleugenol, eugenol methyl ether, 4-allylveratrole) [93-15-2]

Moshonas & Shaw (1978) d 1.25 orange juice

4-ALLYL-2,6-DIMETHOXYPHENOL [6627-88-9]Chatonnet *et al.* (1992b) d 3 model solutionChatonnet *et al.* (1992b) d 12 white wineChatonnet *et al.* (1992b) d 9 red wine

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allyl mercaptan⇒2-PROPENE-1-THIOL

4-ALLYL-2-METHOXYPHENOL (eugenol) [97-53-0]

| | | | |
|--|---|-------|---|
| Moshonas & Shaw (1978) | d | 0.022 | orange juice |
| Anon. (1978,1979,1980,1981); Meilgaard <i>et al.</i> (1982) | | 0.040 | pale lager beers |
| Wackerbauer <i>et al.</i> (1982) | | 0.020 | beer |
| Boidron <i>et al.</i> (1988);Chatonnet <i>et al.</i> (1992b)d | | 0.015 | model solution |
| Boidron <i>et al.</i> (1988);Chatonnet <i>et al.</i> (1992b)d | | 0.1 | white wine |
| Boidron <i>et al.</i> (1988);Chatonnet <i>et al.</i> (1992b)d | | 0.5 | red wine |
| Guth (1997) | d | 0.005 | water/ethanol 90+10 v/v |
| Ferreira <i>et al.</i> (2000) | | 0.006 | 11 % eth., 7 g/l glycerin, 5 g/l t.acid, pH 3.4 |
| Sterckx <i>et al.</i> (2011) | d | 0.044 | Belgian beer |

5-ALLYL-1,2,3-TRIMETHOXYBENZENE (elemicine) [487-11-6]

| | | | |
|------------------------|---|----|--------------|
| Moshonas & Shaw (1978) | d | 22 | orange juice |
|------------------------|---|----|--------------|

4-allylveratrole⇒4-ALLYL-1,2-DIMETHOXYBENZENE

ALUMINUM CHLORIDE [7446-70-0, 7784-13-6]

| | | | |
|---------------------|--|--------------|----------------------|
| Böröcz-Szabó (1985) | | 250 - 500 *) | sour-cherry beverage |
| Böröcz-Szabó (1985) | | 50 - 100 *) | apple beverage |
| Böröcz-Szabó (1985) | | 25 - 50 *) | white wine |
| Böröcz-Szabó (1985) | | 20 - 25 *) | red wine |
| Böröcz-Szabó (1985) | | 50 - 100 *) | butter pear liqueur |
| Böröcz-Szabó (1985) | | 12.5 - 25 *) | beer |
| Böröcz-Szabó (1985) | | 25 - 50 *) | milk |

*) expressed in mg Al/kg

ALUMINUM SULPHATE [10043-01-3, 7784-31-8]

| | | | |
|---------------------|--|--------------|----------------------|
| Böröcz-Szabó (1985) | | 250 - 500 *) | sour-cherry beverage |
| Böröcz-Szabó (1985) | | 100 - 250 *) | apple beverage |
| Böröcz-Szabó (1985) | | 25 - 50 *) | white wine |
| Böröcz-Szabó (1985) | | 20 - 25 *) | red wine |
| Böröcz-Szabó (1985) | | 100 - 150 *) | butter pear liqueur |
| Böröcz-Szabó (1985) | | 25 - 50 *) | beer |
| Böröcz-Szabó (1985) | | 25 - 50 *) | milk |

*) expressed in mg Al/kg

AMINOACETIC ACID (glycine, glycocoll) [56-40-6]

| | | | |
|---------------------------|---|-------|---------------|
| Harrison & Collins (1968) | d | > 500 | degassed beer |
|---------------------------|---|-------|---------------|

2'-AMINOACETOPHENONE [551-93-9]

| | | | |
|----------------------------|---|---------|-----------|
| Parks <i>et al.</i> (1964) | | 0.000 4 | skim-milk |
| Meilgaard (1975b) | d | 0.005 | beer |

(S)-(+)-AMINOBTANEDIOIC ACID (L-aspartic acid) [56-84-8]

| | | | |
|---------------------------|---|-------|---------------|
| Harrison & Collins (1968) | d | > 250 | degassed beer |
|---------------------------|---|-------|---------------|

(S)-(-)-2-AMINO-3-INDOLYLPROPANOIC ACID (L-tryptophane) [73-22-3]

| | | | |
|---------------------------|---|-------|---------------|
| Harrison & Collins (1968) | d | > 250 | degassed beer |
|---------------------------|---|-------|---------------|

(S)-(+)-2-AMINO-3-METHYLBUTANOIC ACID (L-valine) [72-18-4]

| | | | |
|---------------------------|---|-------|---------------|
| Harrison & Collins (1968) | d | > 250 | degassed beer |
|---------------------------|---|-------|---------------|

2-AMINO-3-METHYLPENTANOIC ACID (isoleucine) [443-79-8]

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| | | | |
|--|---|---------------|---|
| Mocek (1971) | | 265 | beer |
| <i>(S)</i> -(+)-2-AMINO-4-METHYLPENTANOIC ACID (L-leucine) [61-90-5] | | | |
| Wieser & Belitz (1975) | r | 5,900 - 6,560 | 10 % ethanol (bitter taste) |
| <i>(S)</i> -(+)-2-AMINO-4-(METHYLTHIO)BUTANOIC ACID (L-methionine) [63-68-3] | | | |
| Harrison & Collins (1968) | d | 100 | degassed beer |
| <i>(S)</i> -(+)-2-AMINOPENTANEDIOIC ACID (L-glutamic acid) [56-86-0] | | | |
| Harrison & Collins (1968) | d | 250 | degassed beer |
| Schiffman <i>et al.</i> (1991) | d | 253 | pH 7.0 with NaOH |
| Schiffman <i>et al.</i> (1991) | r | 839 | pH 7.0 with NaOH |
| Schiffman <i>et al.</i> (1991) | d | 219 | 0.5 mM NaCl |
| Schiffman <i>et al.</i> (1991) | r | 475 | 0.5 mM NaCl |
| Schiffman <i>et al.</i> (1991) | d | 218 | 3 mM NaCl |
| Schiffman <i>et al.</i> (1991) | r | 353 | 3 mM NaCl |
| Schiffman <i>et al.</i> (1991) | d | 145 | 0.5 mM NaAc |
| Schiffman <i>et al.</i> (1991) | r | 293 | 0.5 mM NaAc |
| Schiffman <i>et al.</i> (1991) | d | 256 | 3 mM NaAc |
| Schiffman <i>et al.</i> (1991) | r | 399 | 3 mM NaAc |
| Schiffman <i>et al.</i> (1991) | d | 146 | 0.5 mM KCl |
| Schiffman <i>et al.</i> (1991) | r | 231 | 0.5 mM KCl |
| Schiffman <i>et al.</i> (1991) | d | 306 | 3 mM KCl |
| Schiffman <i>et al.</i> (1991) | r | 484 | 3 mM KCl |
| Schiffman <i>et al.</i> (1991) | d | 163 | 0.5 mM KAc |
| Schiffman <i>et al.</i> (1991) | r | 227 | 0.5 mM KAc |
| Schiffman <i>et al.</i> (1991) | d | 236 | 3 mM KAc |
| Schiffman <i>et al.</i> (1991) | r | 498 | 3 mM KAc |
| Schiffman <i>et al.</i> (1991) | d | 133 | 0.5 mM CaCl ₂ |
| Schiffman <i>et al.</i> (1991) | r | 212 | 0.5 mM CaCl ₂ |
| Schiffman <i>et al.</i> (1991) | d | 175 | 3 mM CaCl ₂ |
| Schiffman <i>et al.</i> (1991) | r | 284 | 3 mM CaCl ₂ |
| Schiffman <i>et al.</i> (1991) | d | 149 | 0.5 mM CaAc ₂ |
| Schiffman <i>et al.</i> (1991) | r | 281 | 0.5 mM CaAc ₂ |
| Schiffman <i>et al.</i> (1991) | d | 210 | 3 mM CaAc ₂ |
| Schiffman <i>et al.</i> (1991) | r | 355 | 3 mM CaAc ₂ |
| <i>(S)</i> -(-)-2-AMINO-3-PHENYLPROPANOIC ACID (L-phenylalanine) [63-91-2] | | | |
| Harrison & Collins (1968) | d | > 250 | degassed beer |
| Wieser & Belitz (1975) | r | 2,640 - 3,300 | 10 % ethanol: bitter taste |
| Soldo <i>et al.</i> (2003) | r | 2,650 | equimolar (<i>R/S</i>)-alapyridaine, pH 7.0 |
| Soldo & Hofmann (2005) | d | 8,260 | equimolar 1-(carboxymethyl)-5-hydroxy-2-hydroxymethylpyridinium inner salt (pH 7.0) |
| <i>(S)</i> -(+)-2-AMINOPROPANOIC ACID (L-alanine) [56-41-7] | | | |
| Hofmann <i>et al.</i> (2005) | d | 540 | equimolar (+)-(<i>S</i>)-alapyridaine, pH 5.0 |
| Hofmann <i>et al.</i> (2005) | d | 270 | equimolar (+)-(<i>S</i>)-alapyridaine, pH 7.0 |
| Hofmann <i>et al.</i> (2005) | d | 135 | equimolar (+)-(<i>S</i>)-alapyridaine, pH 9.0 |
| AMMONIA [7664-41-7] | | | |
| Balavoine (1948b) | | 67 | 1 % sugar solution |
| Balavoine (1948b) | | 200 | 5 % sugar solution |
| Balavoine (1948b) | | 100 | 1 % salt solution |
| Balavoine (1948b) | | 200 | 5 % salt solution |
| Campbell <i>et al.</i> (1958) | d | > 104 | coffee brew |
| Cole <i>et al.</i> (1961) | | 6.8 | milk |

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AMMONIUM CHLORIDE [12125-02-9]

| | | |
|---------------------------|---------------------------|--|
| Purdum (1942) | 1.2 - 1.8 10 ³ | 10 % syrup of glycyrrhiza |
| Purdum (1942) | 1.2 - 1.8 10 ³ | 10 % syrup of raspberry |
| Purdum (1942) | 1.2 - 1.8 10 ³ | 10 % syrup of orange flowers |
| Purdum (1942) | 1.2 - 1.8 10 ³ | 10 % syrup of citric acid |
| Purdum (1942) | 1.2 - 1.8 10 ³ | 10 % syrup of tolu balsem |
| Purdum (1942) | 1.2 - 1.8 10 ³ | 10 % syrup of acacia |
| Purdum (1942) | 1.2 - 1.8 10 ³ | 10 % syrup of orange |
| Purdum (1942) | 1.2 - 1.8 10 ³ | 10 % aromatic syrup of eriodictyon |
| Purdum (1942) | 1.2 - 1.8 10 ³ | 10 % syrup of cherry |
| Purdum (1942) | 1.2 - 1.8 10 ³ | 10 % syrup of cocoa, N.F.V. |
| Purdum (1942) | 1.2 - 1.8 10 ³ | 10 % syrup of prepared cocoa, N.F.VI. |
| Purdum (1942) | 1.2 - 1.8 10 ³ | 10 % syrup of thyme |
| Purdum (1942) | 1.2 - 1.8 10 ³ | 10 % syrup of wild cherry |
| Purdum (1942) | 1.2 - 1.8 10 ³ | 10 % syrup of cinnamon |
| Purdum (1942) | 1.2 - 1.8 10 ³ | 10 % syrup of althea |
| Purdum (1942) | 1.2 - 1.8 10 ³ | 10 % elixer of glycyrrhiza |
| Purdum (1942) | 1.2 - 1.8 10 ³ | 10 % compound syrup of sarsaparilla |
| Purdum (1942) | 0.8 - 1.2 10 ³ | 10 % aromatic elixer |
| Purdum (1942) | 1.2 - 1.8 10 ³ | 10 % syrup (simple) |
| Lankford & Becker (1951a) | 1.8 - 2.7 10 ³ | 16.7 % raspberry syrup, N.F. |
| Lankford & Becker (1951a) | 1.8 - 2.7 10 ³ | 16.7 % imitation raspberry syrup, acid added |
| Lankford & Becker (1951a) | 1.8 - 2.7 10 ³ | 16.7 % imitation wild cherry syrup, acid added |
| Lankford & Becker (1951a) | 1.8 - 2.7 10 ³ | 16.7 % imitation grape syrup, acid added |
| Lankford & Becker (1951a) | 1.8 - 2.7 10 ³ | 16.7 % cacao syrup, N.F. |
| Lankford & Becker (1951a) | 2.7 10 ³ | 16.7 % cherry syrup, N.F. |
| Lankford & Becker (1951a) | 2.7 10 ³ | 16.7 % imitation maple syrup |
| Lankford & Becker (1951a) | 1.2 - 1.8 10 ³ | 16.7 % glycyrrhiza syrup, U.S.P. |
| Lankford & Becker (1951a) | 1.2 - 1.8 10 ³ | 16.7 % imitation butterscotch syrup |
| Lankford & Becker (1951a) | 1.2 - 1.8 10 ³ | 16.7 % aromatic eriodictyon syrup, N.F. |
| Lankford & Becker (1951a) | 1.2 - 1.8 10 ³ | 16.7 % imitation coconut syrup |
| Lankford & Becker (1951a) | 1.2 - 1.8 10 ³ | 16.7 % imitation cream soda syrup |
| Lankford & Becker (1951a) | 1.2 - 1.8 10 ³ | 16.7 % imitation wild cherry syrup |
| Lankford & Becker (1951a) | 1.2 - 1.8 10 ³ | 16.7 % imitation grape syrup |
| Lankford & Becker (1951a) | 1.2 - 1.8 10 ³ | 16.7 % imitation root beer syrup |
| Lankford & Becker (1951a) | 1.2 - 1.8 10 ³ | 16.7 % imitation raspberry syrup |
| Lankford & Becker (1951a) | 0.8 - 1.2 10 ³ | 16.7 % simple syrup, U.S.P. |

AMMONIUM GLUTAMATE (monoammonium glutamate) [7558-63-6]

| | | | |
|--------------------------------|---|----------|------------|
| Schiffman <i>et al.</i> (1991) | r | 41 - 95 | 0.1 mM IMP |
| Schiffman <i>et al.</i> (1991) | r | 11 - 44 | 1 mM IMP |
| Schiffman (1993) | d | 23 - 76 | 0.1 mM IMP |
| Schiffman (1993) | d | 5.6 - 21 | 1 mM IMP |

AMMONIUM IRON(III) CITRATE (ferric ammonium citrate) [1185-57-5]

| | | | |
|------------------------|---|-------|-------------------------|
| Cross & Kearsly (1984) | r | 45.0 | water adjusted to pH 9 |
| Cross & Kearsly (1984) | r | 2.5 | 0.28 M sorbitol, pH 5.4 |
| Cross & Kearsly (1984) | r | 2.6 | 0.28 M lactose, pH 5.3 |
| Cross & Kearsly (1984) | r | 3.7 | 0.28 M fructose, pH 5.4 |
| Cross & Kearsly (1984) | r | 3.9 | 0.28 M sucrose, pH 5.5 |
| Cross & Kearsly (1984) | r | 4.2 | 0.28 M glucose, pH 5.4 |
| Cross & Kearsly (1984) | r | 6.1 | 0.28 M maltose, pH 5.4 |
| Cross & Kearsly (1984) | r | 168.1 | 0.28 M sorbitol, pH 7.7 |
| Cross & Kearsly (1984) | r | 64.4 | 0.28 M lactose, pH 7.9 |
| Cross & Kearsly (1984) | r | 97.0 | 0.28 M fructose, pH 7.7 |
| Cross & Kearsly (1984) | r | 248.7 | 0.28 M sucrose, pH 8.0 |
| Cross & Kearsly (1984) | r | 134.0 | 0.28 M glucose, pH 8.0 |

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| Cross & Kearsly (1984) | r | 140.0 | 0.28 M maltose, pH 7.5 |
| Cross & Kearsly (1984) | r | 54.5 | 0.43 M sorbitol, pH 7.7 |
| Cross & Kearsly (1984) | r | 56.2 | 0.56 M lactose, pH 7.9 |
| Cross & Kearsly (1984) | r | 62.8 | 0.19 M fructose, pH 7.7 |
| Cross & Kearsly (1984) | r | 54.4 | 0.15 M sucrose, pH 8.0 |
| Cross & Kearsly (1984) | r | 66.5 | 0.46 M glucose, pH 8.0 |
| Cross & Kearsly (1984) | r | 55.1 | 0.34 M maltose, pH 7.5 |

AMP⇒ADENOSINE 5'-MONOPHOSPHATE SODIUM SALT

amyl acetate⇒PENTYL ACETATE

amyl alcohol⇒1-PENTANOL

amyl butyrate⇒PENTYL BUTANOATE

amyl mercaptan⇒1-PENTANETHIOL

tert-amyl mercaptan⇒2-METHYL-2-BUTANETHIOL

amyl propionate⇒PENTYL PROPANOATE

5 α -ANDROST-16-EN-3-ONE [18339-16-7]Lunde *et al.* (2010) 5 minced meat

anethole⇒1-METHOXY-4-PROPENYLBENZENE

anethole trithione⇒5-(4-METHOXYPHENYL)-3H-1,3-DITHIOLE-3-THIONE

arachidonic acid⇒(Z,Z,Z,Z)-5,8,11,14-EICOSATETRAENOIC ACID

ASPARTAME (L-aspartyl-L-phenylalanine methyl ester) [22839-47-0]

| | | | |
|---------------------------------|---|---------|------------------------|
| Van Gemert <i>et al.</i> (1986) | d | 15 - 36 | buffer-pH 6 (5 - 40°C) |
| Van Gemert <i>et al.</i> (1986) | d | 40 - 62 | buffer-pH 3 (5 - 40°C) |
| Van Gemert <i>et al.</i> (1986) | d | 40 | coffee (65°C) |
| Van Gemert <i>et al.</i> (1986) | d | 17 | tea (65°C) |
| Van Gemert <i>et al.</i> (1986) | d | 16 | yoghurt drink (10°C) |
| Pastor <i>et al.</i> (1994) | d | 13 | 0.15 % guar |
| Pastor <i>et al.</i> (1994) | r | 24 | 0.15 % guar |
| Pastor <i>et al.</i> (1994) | d | 16 | 0.10 % xanthan |
| Pastor <i>et al.</i> (1994) | r | 26 | 0.10 % xanthan |

L-aspartic acid⇒(S)-(+)-AMINOBUTANEDIOIC ACID

L-aspartyl-L-phenylalanine methyl ester⇒ASPARTAME

3-(3-AZABUTYL)INDOLE (N-methyl tryptamine) [61-49-4]Charalambous *et al.* (1972) 20 beer**4-(3-AZABUTYL)PHENOL (N-methyl tyramine) [29908-03-0]**Charalambous *et al.* (1972) 20 beer**B****BENZALDEHYDE [100-52-7]**

| | | | |
|---|---|----------|----------------------------------|
| Badings (1970) | | 3.6 | paraffin oil |
| Meilgaard <i>et al.</i> (1970); Meilgaard (1975b,c) | d | 1.5 - 3 | beer |
| Bandion <i>et al.</i> (1976) | r | 5 - > 12 | stone-fruit juices |
| Bandion <i>et al.</i> (1976) | r | > 6.4 | stone-fruit brandy |
| Bandion <i>et al.</i> (1976) | r | < 10 | stone-fruit liqueur |
| Jeon <i>et al.</i> (1978) | | 0.3 | milk |
| Simpson (1978b) | | 3.0 | wine |
| Van den Ouweland & Schutte (1978) | | 0.4 | o/w emulsion |
| Van den Ouweland & Schutte (1978) | | 0.6 | textured soy protein |
| Van den Ouweland & Schutte (1978) | | 2.0 | meat |
| Anon. (1980,1981); Meilgaard <i>et al.</i> (1982) | | 1 | pale lager beers |
| Saison <i>et al.</i> (2009) | d | 0.515 | carbonated beer served at 7-8 °C |