

OTHER MEDIA

detection (d) and recognition (r) odour threshold values in mg/kg

A

acetal⇒1,1-DIETHOXYETHANE

acetaldehyde⇒ETHANAL

acetaldehyde diethyl acetal ⇒1,1-DIETHOXYETHANE

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

| | | | |
|----------------------------------|---|---------|---|
| Salo <i>et al.</i> (1972) | d | 26.0 | 9.4 % (w/w) grain spirit |
| Yoshida (1972) | d | 6.9 | nujiol (a mineral oil) |
| Yoshida (1972) | r | 100 | nujiol (a mineral oil) |
| Yoshida (1984);Takagi (1989) | d | 100 | nujol |
| Yoshida (1984);Takagi (1989) | r | 100 | nujol |
| Williams & Ismail (1981) | | 35 | sugar-acid base |
| Guth & Grosch (1994) | | 32.3 | 0.03 M Na phosphate; pH 5.7 |
| Reiners & Grosch (1998) | d | 0.124 | refined sunflower oil |
| Zehentbauer & Grosch (1998) | | 31.14 | starch |
| Stephan & Steinhart (1999) | r | 0.75 | refined vegetable oil |
| Lee <i>et al.</i> (2000) | d | 24-28 | 3 year old grain whisky: 23 % ethanol |
| Lee <i>et al.</i> (2000) | r | 102-233 | 3 year old grain whisky: 23 % ethanol |
| Escudero <i>et al.</i> (2004) | | 300 | 10 % water/ethanol, tartaric acid 5 g/l, pH 3.2 |
| Utsunomiya <i>et al.</i> (2004a) | d | 36 - 37 | base sake |
| Utsunomiya <i>et al.</i> (2004a) | r | 59 | base sake |
| Morales <i>et al.</i> (2005) | d | 0.50 | deodorised olive oil |
| Cliff & Pickering (2006) | d | 3,185 | base ice wine |
| Averbeck & Schierberle (2011) | d | 12,3 | citrate buffer (pH 3.8) |

acetoin⇒3-HYDROXY-2-BUTANONE

acetone⇒PROPANONE

ACETOPHENONE [98-86-2]

| | | | |
|-------------------------------|---|-------|---------------|
| Schirack <i>et al.</i> (2006) | d | 5.629 | vegetable oil |
|-------------------------------|---|-------|---------------|

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

4-ACETYL-6-tert-BUTYL-1,1-DIMETHYLINDANE (celestolide) [13171-00-1]

| | | | |
|-----------------|---|-----------|-------------------|
| D'Andrea (1975) | d | 500 - 510 | diethyl phthalate |
|-----------------|---|-----------|-------------------|

2-acetyl-3,4-dihydro-2H-azole⇒2-ACETYL-1-PYRROLINE

7-ACETYL-1,1,3,4,4,6-HEXAMETHYL-1,2,3,4-TETRAHYDRONAPHTHALENE (fixolide, tonalide) [1506-02-1]

| | | | |
|--------------------------|---|-----------|-------------------|
| D'Andrea (1975) | d | 1.2 - 160 | diethyl phthalate |
| Jeffcoat & Willis (1986) | | 100 | diethyl phthalate |

ACETILPYRAZINE [22047-25-2]

| | | | |
|------------------------|---|------|---------------|
| Schieberle (1993,1996) | d | 0.01 | sunflower oil |
|------------------------|---|------|---------------|

2-ACETYL-1-PYRROLINE (2-acetyl-3,4-dihydro-2H-azole) [85213-22-5]

| | | | |
|---|---|------------|---------------|
| Schieberle (1993,1996); | | | |
| Kubickova & Grosch (1998) | d | 0.000 1 | sunflower oil |
| Rychlik & Grosch (1996); Rychlik (1998) | d | 0.000 0073 | starch |

2-ACETYLTETRAHYDROPYRIDINE

| | | | |
|--------------------------------|--|--------|---------------|
| Chetschik <i>et al.</i> (2010) | | 0.0012 | sunflower oil |
|--------------------------------|--|--------|---------------|

6-ACETYL-1,2,3,4/2,3,4,5-TETRAHYDROPYRIDINE

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| | | | |
|---|---|-----------|---|
| Rychlik & Grosch (1996) | d | 0.000 054 | starch |
| 2-ACETYL-2-THIAZOLINE [29926-41-8] | | | |
| Ong & Acree (1998) | | 0.000 5 | artificial saliva and fruit juice matrix |
| Kerschler (2000b) | | 0.0018 | sunflower oil |
| Karagül-Yüceer <i>et al.</i> (2004) | d | 0.002 | skim milk |
| Limpawattana (2007) | d | 0.0157 | starch |
| Limpawattana (2007) | d | 0.0046 | partially deodorized rice at 70° C |
| acrolein⇒2-PROPENAL | | | |
| acrylic acid⇒PROPENOIC ACID | | | |
| active amyl acetate⇒2-METHYLBUTYL ACETATE | | | |
| active amyl alcohol⇒2-METHYL-1-BUTANOL | | | |
| adamantane⇒TRICYCLO[3.3.1.1(3.7)]DECANE | | | |
| allyl caproate⇒2-PROPENYL HEXANOATE | | | |
| 4-ALLYL-1,2-DIMETHOXYBENZENE (methyleugenol, eugenol methyl ether, 4-allylveratrole) [93-15-2] | | | |
| Zea <i>et al.</i> (2001) | | 10 | 14 % (v/v) ethanol; tartaric acid to pH3.5 |
| 1-ALLYL-4-METHOXYBENZENE (estragole) [140-67-0] | | | |
| Zeller & Rychlik (2007) | r | 6.3 | cellulose |
| 4-ALLYL-2-METHOXYPHENOL (eugenol) [97-53-0] | | | |
| Proetz (1924) | | 0.53 | liq. petrolatum |
| Rosenthal (1927) | | 88 | diethyl phthalate |
| Swan & Burtles (1978); Swan <i>et al.</i> (1981) | | 0.05 | 20 % ethanol-water |
| Jounela-Eriksson & Lehtonen (1981) | | 0.011 | 10 vol. % grain spirit |
| Etiévant <i>et al.</i> (1983) | | 6.4 | base white sweet wine |
| Ophir <i>et al.</i> (1986) | d | 42-81 | diethyl phthalate |
| Gross-Isseroff & Lancet (1988) | d | 0.032-320 | diethyl phthalate |
| Ophir <i>et al.</i> (1988) | d | 10.5-33.3 | diethyl phthalate |
| Gross-Isseroff <i>et al.</i> (1992) | d | 10,000 | diethyl phthalate |
| Ferreira <i>et al.</i> (1998) | | 0.01 | 12 % v/v ethanol, 5 g/l tartaric acid, pH 3.5 |
| Jagella & Grosch (1999b) | d | 0.000 98 | starch |
| Zimmermann (2001) | r | 0.0098 | starch |
| Moyano <i>et al.</i> (2002) | | 0.01 | 14 % (v/v) ethanol; tartaric acid to pH 3.5 |
| Moreno <i>et al.</i> (2005);Chaves <i>et al.</i> (2007); Moyano <i>et al.</i> (2010) | | 0.005 | 14 % ethanolic solution |
| Campo <i>et al.</i> (2006); Escudero <i>et al.</i> (2007) | | 0.006 | 10 % water/ethanol. 5 g/l tartaric acid, pH 3.2 |
| Ferreira <i>et al.</i> (2006) | | 0.158 | ethanol 10% v/v, tartaric acid 2 g/l, pH 3.4 |
| Callejón <i>et al.</i> (2008) | d | 0.000 17 | 7 % acetic acid solution |
| Poisson & Schieberle (2008) | | 0.0071 | water/ethanol 6:4 by vol. |
| Söllner & Schieberle (2009) | | 0.512 | odorless sunflower oil |
| 4-ALLYL-1,2-(METHYLENEDIOXY)BENZENE (safrole) [94-59-7] | | | |
| Rosenthal (1927) | | 177 | diethyl phthalate |
| Kendall & Neilson (1964) | | 51 | hexadecane |
| Kendall & Neilson (1964) | | 0.09 | aqueous 0.1 % ethanol |
| Koelega & Köster (1974) | | 177-221 | benzyl benzoate |
| allyl methyl sulphide⇒3-METHYLTHIO-1-PROPENE | | | |
| ALLYL SULPHOCYANATE | | | |
| Proetz (1924) | | 3.05 | liq. Petrolatum |
| 4-allylveratrole⇒4-ALLYL-1,2-DIMETHOXYBENZENE | | | |
| ambrettolide⇒16-HYDROXY-7-HEXADECENOIC ACID LACTONE | | | |

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2'-AMINOACETOPHENONE [551-93-9]Karagül-Yüceer *et al.* (2004) d 0.000 4 skim milk**(R)-(+)-2-AMINO-3-MERCAPTOPROPANOIC ACID (L-cysteine) [52-90-4]**Naim *et al.* (1997) 220 orange juice

amyl acetate⇒PENTYL ACETATE

amyl alcohol⇒1-PENTANOL

amyl salicylate⇒PENTYL SALICYLATE

5,16-ANDROSTADIEN-3β-OL [1224-94-8]

Brooks & Pearson (1989) d 8.9 oil/water

4,16-ANDROSTADIEN-3-ONE ((8S,9S,10R,13R,14S)-10,13-dimethyl-1,2,6,7,8,9,11,12,14,15-decahydrocyclopenta[a]phenanthren-3-one) [4075-07-4]

Brooks & Pearson (1989) d 7.8 oil/water
 Lundström *et al.* (2003) d 57 propylene glycol
 Hummel *et al.* (2005) d 13.6 -1,360 white mineral oil
 Jacob *et al.* (2006) d 0.0018- 1,300 silicone oil
 Lundström *et al.* (2006) d 1.6 - 12.7 propylene glycol
 Chopra *et al.* (2008) [female pre-puberty] d 0.058 propylene glycol
 Chopra *et al.* (2008) [female puberty] d 0.029 propylene glycol
 Chopra *et al.* (2008) [female post-puberty] d 0.059 propylene glycol
 Chopra *et al.* (2008) [male pre-puberty] d 0.11 propylene glycol
 Chopra *et al.* (2008) [male puberty] d 0.98 propylene glycol
 Chopra *et al.* (2008) [male post-puberty] d 0.013 propylene glycol

5α-ANDROST-16-EN-3α-OL [1153-51-1]

Brooks & Pearson (1989) d 0.9 oil/water
 Morofushi *et al.* (2000) 3-30 mineral oil

5α-ANDROST-16-EN-3β-OL [7148-51-8]

Brooks & Pearson (1989) d 1.2 oil/water

5α-ANDROST-16-EN-3-ONE [18339-16-7]

Pollack *et al.* (1982) 0.5 - 1 light mineral oil
 Thomson (1984) 0.0013 aqueous ethanol
 Wysocki & Beauchamp (1984) 62.5-125 mineral oil
 Gross-Isseroff *et al.* (1987) d 2.4->1,250 heavy mineral oil
 Brooks & Pearson (1989) d 0.6 oil/water
 Dorries *et al.* (1989) 31 - 250 mineral oil
 Wysocki *et al.* (1989) *anosmic* d 125-2,000 light mineral oil
 Hummel *et al.* (1991) d 1.5-6.3 propylene glycol
 Gross-Isseroff *et al.* (1992) d 2.4->1,250 heavy mineral oil
 Pierce *et al.* (1993) r 1.95 light mineral oil
 Sather (1995) 1.9 sunflower oil
 Annor-Frempong *et al.* (1997) d 0.152 sunflower oil and vegetable oil
 Font I Furnols *et al.* (2000) d 0.10 refined sunflower oil
 Morofushi *et al.* (2000) 13-63 mineral oil
 Lübke *et al.* (2009) d 4.9 - 78 1,2-propanediol
 Lunde *et al.* (2010) 6 minced meat

anethole⇒1-METHOXY-4-(1-PROPENYL)BENZENE

anisaldehyde⇒4-METHOXYBENZALDEHYDE

m-anisaldehyde⇒3-METHOXYBENZALDEHYDE*o*-anisaldehyde⇒2-METHOXYBENZALDEHYDE

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p-anisaldehyde⇒4-METHOXYBENZALDEHYDE

azine⇒PYRIDINE

B**BENZALDEHYDE [100-52-7]**

| | | | |
|--------------------------------------|---|---------------|--------------------------|
| Proetz (1924) | | 0.33 | liq. petrolatum |
| Rosenthal (1927) | | 44 | diethyl phthalate |
| Moncrieff (1957) | | 500 | propylene glycol |
| Williams & Ismail (1981) | | 0.19 | sugar-acid base |
| Delfini (1987) | | 3 - 3.5 | white wine |
| Gross-Isseroff & Lancet (1988) | d | 0.000 1-1,000 | diethyl phthalate |
| Gross-Isseroff & Lancet (1988) | d | 1,550 | diethyl phthalate |
| Utsunomiya <i>et al.</i> (2004a) | d | 0.97 - 0.99 | base sake |
| Utsunomiya <i>et al.</i> (2004a) | r | 1.9 | base sake |
| Moreno <i>et al.</i> (2005) | | 5 | 14 % ethanolic solution |
| García-González <i>et al.</i> (2008) | d | 0.06 | deodorised edible oil |
| Tesfaye <i>et al.</i> (2008) | | 0.158 | 7 % acetic acid solution |

BENZOIC ACID [65-85-0]

| | | | |
|---|--|---|---|
| Culleré <i>et al.</i> (2004); Gómez-Míguez <i>et al.</i> (2007); Campo <i>et al.</i> (2006); Escudero <i>et al.</i> (2007) | | 1 | 10 % water/ethanol, tartaric acid 5 g/l, pH 3.2 |
|---|--|---|---|

BENZYL ACETATE [140-11-4]

| | | | |
|----------------------------|---|-----|------------------------------------|
| Rosenthal (1927) | | 88 | diethyl phthalate |
| Williams & Ismail (1981) | | 0.3 | sugar-acid base |
| Aceña <i>et al.</i> (2011) | d | 2.3 | 7 % (w/v) acetic acid water volume |

BENZYL ALCOHOL (phenylmethanol, α -hydroxytoluene) [100-51-6]

| | | | |
|---|---|---------------|---|
| Rosenthal (1927) | | 590 | diethyl phthalate |
| Harder (1975) | | 10,000 | diethyl phthalate |
| Lindeman <i>et al.</i> (1982) | d | 159 | 10 % ethanol |
| Delfini (1987) | | 2,300 - 2,500 | white wine |
| Culleré <i>et al.</i> (2004); Gómez-Míguez <i>et al.</i> (2007); Escudero <i>et al.</i> (2007) | | 200 | 10 % water/ethanol, tartaric acid 5 g/l, pH 3.2 |
| Moreno <i>et al.</i> (2005) | | 900 | 14 % ethanolic solution |
| Callejón <i>et al.</i> (2008) | d | 16.9 | 7 % acetic acid solution |
| Aceña <i>et al.</i> (2011) | d | 5.1 | 7 % (w/v) acetic acid water volume |

benzylbenzene⇒DIPHENYLMETHANE

BENZYL BENZOATE [120-51-4]

| | | | |
|------------------|--|-----|-------------------|
| Rosenthal (1927) | | 885 | diethyl phthalate |
|------------------|--|-----|-------------------|

BENZYL FORMATE [104-57-4]

| | | | |
|------------------|--|-----|-------------------|
| Rosenthal (1927) | | 177 | diethyl phthalate |
|------------------|--|-----|-------------------|

benzyl methyl sulphide⇒ α -(METHYLTHIO)TOLUENE

bis(2-methyl-3-furyl) disulphide⇒3-(2-METHYL)FURYLDITHIO-3-(2-METHYL)FURAN

BIS(METHYLTHIO)METHANE (2,4-dithiapentane, methylene bis(methyl sulphide)) [1618-26-4]

| | | | |
|--|---|-------|---------------|
| Adda <i>et al.</i> (1978); Cuer <i>et al.</i> (1979) | d | 0.060 | liquid cheese |
| Kubickova & Grosch (1998) | | 0.03 | sunflower oil |

borneol⇒*endo*-1,7,7-TRIMETHYLBICYCLO[2.2.1]-2-HEPTANOL(1)-borneol⇒(1S)-(-)-*endo*-1,7,7-TRIMETHYLBICYCLO[2.2.1]-2-HEPTANOL

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bornyl acetate⇒*endo*-1,7,7-TRIMETHYLBICYCLO[2.2.1]-2-HEPTYL ACETATEbourgeonal⇒3-(4-*tert*-BUTYLPHENYL)PROPANAL(1'*R*,2*R*)-brahmanol⇒(1'*R*,2*R*)-2-METHYL-4-(2,2,3-TRIMETHYL-1-CYCLOPENTEN-3-YL)-1-BUTANOL(1'*S*,2*S*)-brahmanol⇒(1'*S*,2*S*)-2-METHYL-4-(2,2,3-TRIMETHYL-1-CYCLOPENTEN-3-YL)-1-BUTANOL(1'*S*,2*R*)-brahmanol⇒(1'*S*,2*R*)-2-METHYL-4-(2,2,3-TRIMETHYL-1-CYCLOPENTEN-3-YL)-1-BUTANOL(1'*S*,2*S*)-brahmanol⇒(1'*S*,2*S*)-2-METHYL-4-(2,2,3-TRIMETHYL-1-CYCLOPENTEN-3-YL)-1-BUTANOL

bromofom⇒TRIBROMOMETHANE

1-BROMONAPHTHALENE [90-11-9]Dhont *et al.* (1972) d 0.25 'liquid sugar'**2-BROMOPHENOL [95-56-7]**

Bemelmans & Den Braber (1983) d 0.018 peanut oil

3-BROMOPHENOL [591-20-8]

Bemelmans & Den Braber (1983) d 18 peanut oil

4-BROMOPHENOL [106-41-2]

Bemelmans & Den Braber (1983) d 27 peanut oil

BUTANAL (butyraldehyde) [123-72-8]

Meijboom (1964) 0.15 paraffin oil

Salo *et al.* (1972) d 0.028 9.4 % (w/w) grain spirit**2,3-BUTANEDIOL [513-85-9]**Moreno *et al.* (2005) 668 14 % ethanolic solution**2,3-BUTANEDIONE (diacetyl) [431-03-8]**Van Niel *et al.* (1929) >2 - 4 butterSega *et al.* (1967) d 0.162 lager beerSalo (1970a); Salo *et al.* (1972) d 0.0025-0.020 9.4 % (w/w) grain spirit

Selfridge & Amerine (1978) d 0.05 artificial wine

Koch *et al.* (1978) 0.2 - 0.3 apple wine

Herrmann & Abd El Salam (1980b) 0.003 sunflower oil

Rothe (1991) 0.4 neutral margarine mass

Schieberle *et al.* (1993) 0.0045 sunflower oil

Preininger & Grosch (1994); Kubickova &

Grosch (1998); Burdack-Freitag (2007);

Buhr *et al.* (2010) 0.010 sunflower oil

Mayer (1996) 0.025 cellulose

Rychlik & Grosch (1996) d 0.0065 starch

Buettner *et al.* (1998) 0.004 2 mg/l furaneol (=200 OAV) in waterBuettner *et al.* (1998) 0.003 0.05 mg/l (Z)-3-hexenal (=200 OAV) in waterLee *et al.* (2000) d 0.002-0.02 3 year old grain whisky: 23 % ethanolLee *et al.* (2000) r 0.006-0.04 3 year old grain whisky: 23 % ethanolRogerson *et al.* (2001) r (buttery) 0.0195 20 % ethanol, tartaric acid 5g/l, pH 3.5Rogerson *et al.* (2001) r (caramel) 1.25 20 % ethanol, tartaric acid 5g/l, pH 3.5Utsunomiya *et al.* (2004a) d 0.08 - 0.083 base sakeUtsunomiya *et al.* (2004a) r 0.14 base sakeMoreno *et al.* (2005); Chaves *et al.* (2007);Moyano *et al.* (2010) 0.1 14 % ethanolic solutionCallejón *et al.* (2008) d 0.040 7 % acetic acid solution

Leksrisompong (2008);

Leksrisompong *et al.* (2010) d 0.0408 water with 1 % caseinate, pH 7.0

Leksrisompong (2008);

Leksrisompong *et al.* (2010) d 0.0449 water with 1 % caseinate, pH 5.5

Leksrisompong (2008);

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| | | | |
|---|---|--------------|---|
| Leksrisompong <i>et al.</i> (2010) | d | 0.0056 | emulsion with 10 % fat, pH 7.0 |
| Leksrisompong (2008); Leksrisompong <i>et al.</i> (2010) | d | 0.0092 | emulsion with 10 % fat, pH 5.5 |
| Leksrisompong (2008); Leksrisompong <i>et al.</i> (2010) | d | 0.0218 | emulsion with 20 % fat, pH 7.0 |
| Leksrisompong (2008); Leksrisompong <i>et al.</i> (2010) | d | 0.0086 | emulsion with 20 % fat, pH 5.5 |
| Leksrisompong (2008); Leksrisompong <i>et al.</i> (2010) | d | 0.0995 | oil |
| Poisson & Schieberle (2008) | | 0.0028 | water/ethanol 6:4 by vol. |
| Buhr <i>et al.</i> (2010) | d | 0.050 | whole milk |
| Aceña <i>et al.</i> (2011) | d | 0.0953 | 7 % (w/v) acetic acid water volume |
| BUTANOIC ACID (butyric acid) [107-92-6] | | | |
| Salo (1970a,1970b); Salo <i>et al.</i> (1972) | d | 3.4/4 | 9.4 % (w/w) grain spirit |
| Baldwin <i>et al.</i> (1973) | r | 0.3 | buffered solution pH 3.2 |
| Baldwin <i>et al.</i> (1973) | r | 0.9 | buffered solution pH 4.5 |
| Baldwin <i>et al.</i> (1973) | r | 4.8 | buffered solution pH 6.0 |
| Amoore & Buttery (1978) | d | 0.109 | safflower oil |
| Haslbeck <i>et al.</i> (1986) | | 44 - 56 | cream |
| Haslbeck <i>et al.</i> (1986) | | 17 - 49 | 30 % coconut oil |
| Haslbeck <i>et al.</i> (1986) | | 53 - 210 | 38 % coconut oil aromatized |
| Schieberle <i>et al.</i> (1993) | | 0.135 | sunflower oil |
| Guth & Grosch (1994); Kerschler & Grosch (2000) | | 2.73 | 0.03 M Na phosphate; pH 5.7 |
| Rychlik & Grosch (1996) | d | 0.1 | starch |
| Stephan & Steinhart (1999) | r | 0.205 | refined vegetable oil |
| Moyano <i>et al.</i> (2002) | | 2.5 | 14 % (v/v) ethanol; tartaric acid to pH 3.5 |
| Karagül-Yüceer <i>et al.</i> (2004) | d | 3.09 | skim milk |
| Utsunomiya <i>et al.</i> (2004a) | d | 4.3 | base sake |
| Utsunomiya <i>et al.</i> (2004a) | r | 7.9 - 8 | base sake |
| Morales <i>et al.</i> (2005); García-González <i>et al.</i> (2008) | d | 0.14/0.65 | deodorised olive/edible oil |
| Moreno <i>et al.</i> (2005); Moyano <i>et al.</i> (2010) | | 10 | 14 % ethanolic solution |
| Steinhaus & Schieberle (2005) | r | 7.5 | starch with 12 white pepper odorants |
| Rychlik <i>et al.</i> (2006) | | 3.54 | fresh yoghurt with 3.04 mg/kg butanoic acid |
| Rychlik <i>et al.</i> (2006) | | 1.73 | three-month-old yoghurt with 4.89 mg/kg butanoic acid |
| Averbeck & Schieberle (2011) | d | 0.145 | citrate buffer (pH 3.8) |
| 1-BUTANOL (butyl alcohol) [71-36-3] | | | |
| Furchtgott & Friedman (1960) | | 3,112-4,076 | mineral oil |
| Kimbrell & Furchtgott (1963) | d | 1,000-60,000 | mineral oil |
| Cain (1966) | r | 2,380 | diethyl phthalate |
| Semb (1968) | | 100-5,000 | diethyl phthalate |
| Salo <i>et al.</i> (1972) | d | >5.0 | 9.4 % (w/w) grain spirit |
| Granzer <i>et al.</i> (1986) | | 10 - 200 | coconut oil |
| Moyano <i>et al.</i> (2002) | | 160 | 14 % (v/v) ethanol; tartaric acid to pH 3.5 |
| Moreno <i>et al.</i> (2005) | | 820 | 14 % ethanolic solution |
| García-González <i>et al.</i> (2008) | d | 0.038 | deodorised edible oil |
| 2-BUTANOL (sec-butyl alcohol) [78-92-2] | | | |
| Salo <i>et al.</i> (1972) | d | >10.0 | 9.4 % (w/w) grain spirit |
| Zea <i>et al.</i> (2001); Moyano <i>et al.</i> (2002) | | 50 | 14 % (v/v) ethanol; tartaric acid to pH 3.5 |
| Morales <i>et al.</i> (2005) | d | 0.10/0.15 | deodorised olive oil |
| Moreno <i>et al.</i> (2005) | | 1,000 | 14 % ethanolic solution |
| García-González <i>et al.</i> (2008) | d | 0.50 | deodorised edible oil |