A global PERSPECTIVE on the latest SCIENCE, TECHNOLOGY, and APPLICATIONS

The demand for new flavors continues to rise. Today's consumers want interesting, healthy, pleasurable, and exciting taste experiences, creating new challenges for today's food and flavor scientists. Fortunately, they can turn to this comprehensive reference on the flavor science and technology of fruits, vegetables, spices, and oils for guidance on everything from basic science to new technologies to commercialization.

Handbook of Fruit and Vegetable Flavors is divided into two sections. The first section, dedicated to fruit flavor, is organized into five parts:

- Part I: Biology, Chemistry, and Physiochemistry
- Part II: Biotechnology
- Part III: Analytic Methodology and Chemical Characterizations
- Part IV: Flavors for Fruit Commodities
- Part V: Flavors of Selected Dried Fruits

The second section, dedicated to vegetable flavor, is divided into two parts, covering biology, chemistry, physiochemistry, and biotechnology in the first part and flavor for vegetable commodities in the second part. Both the fruit flavor and vegetable flavor sections provide detailed coverage of such important topics as processing, extraction, flavor biosynthesis, and genetic engineering. Moreover, readers will find important details on regulations and requirements governing flavor additives as well as sanitation and safety in flavor manufacturing.

Each of the chapters has been written by one or more leading experts in food and flavor science. The authors represent more than ten countries, giving food and flavor scientists a unique global perspective on the latest flavor science, technology, and applications.

Y. H. HUI, PhD., is the Senior Scientist at Science Technology System and has been the author and editor of many books in the field of food science and technology.
HANDBOOK OF FRUIT AND VEGETABLE FLAVORS

Edited by
Y.H. Hui
Science Technology System

Technical Editors
Feng Chen
Department of Food Science and Human Nutrition
Clemson University

L.M.L. Nollet
Department of Engineering
Hogeschool Gent

Associate Editors
Raquel P.F. Guiné
Departamento de Indústrias Agro-Alimentares
Escola Superior Agrária de Viseu

Olga Martín-Bellosa
Department of Food Technology
University of Lleida

Gopinachan Paliyath
Department of Plant Agriculture
University of Guelph

Jean-Luc Le Quéré
Institut National de la Recherche Agronomique (INRA)
Unité Mixte de Recherche sur les Arômes (UMRA)

M. Isabel Minguez-Mosquera
Food Biotechnology Department
Instituto de la Grasa (CSIC)

Nirmal Sinha
Research and Development
Graceland Fruit, Inc.

Department of Family Science
Kuwait Women University

Peggy Stanfield
Consultant
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For the last 50 years, our knowledge of the science and technology of food flavors has increased tremendously. To distribute the information, publishers have released many professional reference books on the subject. In general, most of the books have some discussion on the flavors of fruits and vegetables, though several of them specifically address these two important groups of food commodities. Information on the flavors of fruits and vegetables is essential to the work of government, academia, and industry. This book is an updated reference treatise on the flavors of fruits and vegetables. It includes 55 chapters, with 31 on the flavor of fruits and 24 on that of vegetables, covering the following topics:

- biology, chemistry, and biochemistry
- biotechnology and genetic engineering
- analytical methodology
- processing technology
- fresh and processed commodities
- products derived from processed fruits and vegetables
- regulatory consideration

There are several professional books on the subject matter and the preference for any particular one depends on the needs of the users. Although many topics are included in this volume, we do not claim that the coverage is comprehensive.

This work is the result of the combined efforts of more than 70 individuals from industry, government and academia worldwide. They represent the expertise of professionals from 18 countries including Belgium, Brazil, China, Canada, Croatia, Cuba, France, India, Indonesia, Israel, Italy, Japan, Kuwait, Malaysia, Mexico, Portugal, Spain, Turkey, and the United States. The editorial team consists of 12 established experts in the flavors or processing of fruits and vegetables. Each contributor or editor was responsible for researching and reviewing subjects of immense depth, breadth, and complexity. Care and attention were paramount to ensure technical accuracy for each topic. In sum, this volume is unique in many respects. It is our sincere hope and belief that it will serve as an essential reference on the flavors of major plant foods.

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Y. H. Hui
F. Chen
L. M. L. Nollet
R. P. F. Guiné
J. L. Le Quéré
O. Martín-Belloso
M. I. Mínguez-Mosquera
G. Paliyath
F. L. P. Pessoa
J. S. Sidhu
N. Sinha
P. Stanfield
CONTRIBUTORS

Nese B. Agkul, Department of Food Engineering, Faculty of Engineering, Hacettepe University, Ankara, Turkey

Asaph Aharoni, Department of Plant Sciences, Weizmann Institute of Science, Rehovot, Israel

P.E. Amaral, Departamento de Engenharia Bioquímica, Escola de Química/UFRI, Rio de Janeiro, Brazil

Ramón Aparicio, Instituto de la Grasa, Padre García Tejero, Seville, Spain

Abd. Aziz Ariffin, Malaysian Palm Oil Board, Kuala Lumpur, Malaysia

Neusa P. Arruda, Instituto Federal do Rio de Janeiro, Rio de Janeiro, Brazil

Pervin Basaran, Department of Food Engineering, Suleyman Demirel University, Cunur, Isparta, Turkey

A.S. Bawa, Defence Food Research Laboratory, Siddarthanagar, Mysore, India

Sara Bayarri, Instituto de Agroquímica y Tecnología de Alimentos, CSIC, Burjassot, Valencia, Spain

N.R. Bhat, Aridland Agriculture and Greenery Department, Food Resources and Marine Sciences Division, Kuwait Institute for Scientific Research, Safat, Kuwait

H.R. Bizzo, Embrapa Agroindústria de Alimentos, Av. das Américas, Rio de Janeiro, Brazil

Terri D. Boylston, Department Food Science & Human Nutrition, Iowa State University, Ames, IA

A. Bravo, Curso de Pós-graduação em Ciência de Alimentos, Instituto de Química/UFRI, Rio de Janeiro, Brazil

Ron G. Buttery, U.S. Department of Agriculture, Agricultural Research Service, Western Regional Research Center, Albany, CA

L.M.C. Cabral, Embrapa Agroindústria de Alimentos, Rio de Janeiro, Brazil

Jean Cacho, Laboratory for Flavor Analysis and Enology, Aragon Institute of Engineering Research, Analytical Chemistry Department, Faculty of Sciences, University of Zaragoza, Zaragoza, Spain
O.P. Chauhan, Defence Food Research Laboratory, Siddarthanagar, Mysore, India

Feng Chen, Department of Plant Sciences, University of Tennessee, Knoxville, TN

Gerson L.V. Coelho, Departamento de Engenharia Química, Escola de Química, Universidade Federal do Rio de Janeiro, Rio de Janeiro, Brazil

M.A.Z. Coelho, Departamento de Engenharia Bioquímica, Escola de Química/UF RJ, Rio de Janeiro, Brazil

Gemma Echeverría Cortada, Postharvest Department, IRTA, Lleida, Spain

Elvira Costell, Instituto de Agroquímica y Tecnología de Alimentos, CSIC, Burjassot, Valencia, Spain

Cláudia M. de Resende, Universidade Federal do Rio de Janeiro, Instituto de Química, Rio de Janeiro, Brazil

B.B. Desai, Aridland Agriculture and Greenery Department, Food Resources and Marine Sciences Division, Kuwait Institute for Scientific Research, Safat, Kuwait

Mércia de Sousa Galvão, Laboratório de Análise de Flavor, Núcleo de Pós-Graduação em Ciência e Tecnologia de Alimentos, Universidade Federal do Sergipe, São Cristóvão-SE, Brazil

Lidia Dorantes-Alvarez, Escuela Nacional de Ciencias Biológicas-IPN, Departamento de Graduados en Alimentos, Carpio y Plan de Ayala, Mexico, D.F.

M.A. Drake, Department of Food, Bioprocessing and Nutrition Sciences, North Carolina State University, Raleigh, NC

Judy A. Driskell, Department of Community Nutrition, Faculty of Human Ecology, Bogor Agricultural University (IPB), Indonesia; and Department of Nutrition and Health Sciences, University of Nebraska–Lincoln, Lincoln, NE

Bianq Du, College of Food Science, South China Agricultural University, Guangzhou, China

Elisabet Fernández-García, Grupo de Química y Bioquímica de Pigmentos, Departamento de Biotecnología de Alimentos, Instituto de la Grasa (CSIC), Seville, Spain

Vicente Ferreira, Laboratory for Flavor Analysis and Enology, Aragon Institute of Engineering Research, Analytical Chemistry Department, Faculty of Sciences, University of Zaragoza, Zaragoza, Spain

Luciana Francisco Fleuri, Lab. de Bioquímica de Alimentos, DCA-FEA-UNICAMP, Campina SP, Brazil

M. Freire, Jr., Embrapa Agroindústria de Alimentos, Rio de Janeiro, Brazil

Suely P. Freitas, Universidade Federal do Rio de Janeiro, Escola de Química, Rio de Janeiro, Brazil
María Luisa López Fructuoso, Department of Food Technology, University of Lleida, Lleida, Spain

Karina Kovačević Ganić, Faculty of Food Technology and Biotechnology, University of Zagreb, Zagreb, Croatia

Raquel García-Barrientos, Universidad Autónoma Metropolitana—Unidad Iztapalapa, Mexico, D.F.

Diego Luis García-González, Instituto de la Grasa, Padre García Tejero, Seville, Spain

Clarice N. Gobbi, Universidade Federal do Rio de Janeiro, Escola de Química, Rio de Janeiro, Brazil

Fahrettin Göğüş, The University of Pamukkale, Faculty of Science & Arts, Chemistry Department, Denizli, Turkey

E. Gómez-Plaza, Food Science and Technology Department, University of Murcia, Murcia, Spain

E. Gutiérrez-Rosas, Instituto de la Grasa (CSIC), Seville, Spain

Quyyum Husain, Department of Biochemistry, Faculty of Life Sciences, A.M.U. Aligarh, India

Yoko Iijima, Kazusa DNA Research Institute, Kisarazu, Japan

Shelley H. Jansky, USDA-ARS and Department of Horticulture, University of Wisconsin-Madison, Madison, WI

Maria Eugenia Jaramillo-Flores, Escuela Nacional de Ciencias Biológicas-IPN, Departamento de Graduados en Alimentos, Carpio y Plan de Ayala, Mexico, D.F.

Yueming Jiang, South China Botanical Garden, Chinese Academy of Sciences, Guangzhou, China

Yearul Kabir, Department of Biochemistry and Molecular Biology, University of Dhaka, Dhaka, Bangladesh

Draženka Komes, Faculty of Food Technology and Biotechnology, University of Zagreb, Zagreb, Croatia

Ainie Kuntom, Malaysian Palm Oil Board, Kuala Lumpur, Malaysia

C. Ledbetter, Crop Diseases, Pests & Genetics Research Unit, USDA, ARS, Parlier, CA

Jean-Luc Le Quéré, Institut National de la Recherche Agronomique (INRA), UMR 1129 Flavor, Vision and Consumer Behavior (FLAVIC), Dijon, France

Efraim Lewinson, Neve Yaar Research Center, Agricultural Research Organization, Ramat Yishay, Israel

Jingyu Lin, Department of Plant Sciences, University of Tennessee, Knoxville, TN
MARÍA ASUNCIÓN LONGO, Department of Chemical Engineering, University of Vigo, Campus Universitario As Lagoas, Marçosende, Vigo, Spain

GABRIELA ALVES MACEADO, Lab. de Bioquímica de Alimentos, DCA-FEA-UNICAMP, Campina SP, Brazil

JULIANA ALVES MACEADO, Lab. de Bioquímica de Alimentos, DCA-FEA-UNICAMP, Campina SP, Brazil

OLGA MARTÍN-BELLOSO, Department of Food Technology, University of Lleida, Lleida, Spain

SILVANA MARTINI, Department of Nutrition and Food Sciences, Utah State University, Logan, UT

V.M. MATTI, Embrapa Agroindústria de Alimentos, Av. das Américas, Rio de Janeiro, Brazil

ADRIANE B.P. MEDEIROS, Divisão de Engenharia de Bioprocessos e Biotecnologia, Departamento de Engenharia Química, Universidade Federal do Paraná, Curitiba, PR, Brazil

EMIRU MEHINAGIC, Groupe ESA, Laboratory GRAPPE, Angers, France

MARISA F. MENDES, Laboratório de Termodinâmica Aplicada/Departamento de Engenharia Química, Universidade Federal Rural do Rio de Janeiro, Seropédica, Rio de Janeiro, Brazil

 MARTA MONTERO-CALDERÓN, Department of Food Technology, University of Lleida, Lleida, Spain

MARÍA TERESA MORALES, Facultad de Farmacia, Universidad de Sevilla, Seville, Spain

CRISTINA MUÑOZ, Departamento de Biología Molecular y Bioquímica, Universidad de Málaga, Málaga, Spain

REGINA NABAI, CERNAS—Centro de Recursos Naturais, Ambiente e Sociedade, Escola Superior Agrária de Coimbra, Instituto Politécnico de Coimbra, Bencanta, Coimbra, Portugal

NARENDRA NARAIN, Laboratório de Análise de Flavores, Núcleo de Pós-Graduação em Ciência e Tecnologia de Alimentos, Universidade Federal do Sergipe, São Cristóvão-SE, Brazil

E.R.D. NETA, Department of Food, Bioprocessing and Nutrition Sciences, North Carolina State University, Raleigh, NC

NISHA NIGAM, Department of Chemistry, R.D. National College, Bandra-West, Mumbai, India

LEO NOLLET, University College Ghent, Member of Ghent University Association, Faculty of Applied Engineering Sciences, Ghent, Belgium

MOUSTAPHA OKE, Ontario Ministry of Agriculture, Food and Rural Affairs, Guelph, Ontario, Canada
Sonia Osorio, Departamento de Biología Molecular y Bioquímica, Universidad de Málaga, Málaga, Spain

Mustafa Z. Özél, The University of Pamukkale, Faculty of Science & Arts, Chemistry Department, Denizli, Turkey

Gopinadhan Paliyath, Department of Plant Agriculture, University of Guelph, Guelph, Ontario, Canada

Vincent R. Puntalone, Department of Plant Sciences, University of Tennessee, Knoxville, TN

Clara Pelayo-Zaldívar, Food Sciences, Department of Biotechnology, Universidad Autónoma Metropolitana-Iztapalapa, Mexico

Ana G. Pérez, Department of Physiology and Technology of Plant Products, Instituto de la Grasa, CSIC, Seville, Spain

Antonio Pérez-Gálvez, Grupo de Química y Bioquímica de Pigmentos, Departamento de Biotecnología de Alimentos, Instituto de la Grasa (CSIC), Seville, Spain

Fernando L.P. Pessoa, GIPQ/DEQ/EQ/UFJ, CT, Rio de Janeiro, Brazil

Jorge A. Pino, Instituto de Investigaciones para la Industria Alimentaria, Havana, Cuba

Linda Pollak, USDA-ARS Corn Insects and Crop Genetics Research Unit, Ames, IA

Eduardo M. Queiroz, Departamento de Engenharia Química, Escola de Química, Universidade Federal do Rio de Janeiro, Rio de Janeiro, Brazil

Theodore J.K. Radovich, Department of Tropical Plant and Soil Sciences, University of Hawai‘i at Mānoa, Honolulu, HI

P.S. Raju, Defence Food Research Laboratory, Siddarthanagar, Mysore, India

M.H.M. Rocha-Leão, Departamento de Engenharia Bioquímica, Escola de Química/UFJ, Rio de Janeiro, Brazil

M. Alejandra Rojas-Grañ, Department of Food Technology, University of Lleida, Lleida, Spain

Suzan C. Rossi, Divisão de Engenharia de Bioprocessos & Biotecnologia, Departamento de Engenharia Química, Universidade Federal do Paraná, Curitiba, PR, Brazil

T.H. Sanders, United States Department of Agriculture, Agricultural Research Service, Market Quality and Handling Research Unit, Raleigh, NC

María Angeles Sauromán, Department of Chemical Engineering, University of Vigo, Campus Universitario As Lagoas, Marcosende, Vigo, Spain

Carlos Sanz, Department of Physiology and Technology of Plant Products, Instituto de la Grasa, CSIC, Seville, Spain
Jiwan S. Sidhu, Department of Family Sciences, College for Women, Kuwait University, Safat, Kuwait

Carlos R. Soccol, Divisão de Engenharia de Bioprocessos & Biotecnologia, Departamento de Engenharia Química, Universidade Federal do Paraná, Curitiba, PR, Brazil

Jun Song, Agriculture and Agri-Food Canada, Atlantic Food and Horticulture Research Centre, Kentville, Nova Scotia, Canada

Ahmad Sulaiman, Department of Community Nutrition, Faculty of Human Ecology, Bogor Agricultural University (IPB), Indonesia; and Department of Nutrition and Health Sciences, University of Nebraska–Lincoln, Lincoln, NE

M.K. Suleiman, Aridland Agriculture and Greenery Department, Food Resources and Marine Sciences Division, Kuwait Institute for Scientific Research, Safat, Kuwait

Victoriano Valpuesta, Departamento de Biología Molecular y Bioquímica, Universidad de Málaga, Málaga, Spain

Elena Venir, Department of Food Science, University of Udine, Udine, Italy

Silvio A.B. Vieira de Melo, Programa de Engenharia Industrial, Escola Politécnica, Universidade Federal da Bahia, Salvador-BA, Brazil

Juan Wang, College of Light Industry and Food Sciences, South China University of Technology, Guangzhou, China; and College of Food Science, South China Agricultural University, Guangzhou, China

Ningning Wang, College of Life Sciences, Nankai University, Tianjin, China

Jorge Welti-Chanes, Instituto Tecnológico y de Estudios Superiores de Monterrey—Campus Monterrey, Mexico, D.F.

Gong Ming Yang, College of Food Science, South China Agricultural University, Guangzhou, China