

## 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 &amp; Hofmann (2010) r 0.002 mM (kokumi enhancement) model broth

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

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

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

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

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

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

**1-ACETOXY-2-HYDROXY-4-OXOHEPTADECANE**

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

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

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

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

Degenhardt &amp; 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 &amp; Rothe (1980) d 0.000 3 2 % protein hydrolysate

Golovnja &amp; 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 &amp; 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 &amp; 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
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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
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**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
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**(S)-(-)-2-AMINO-3-INDOLYLPROPANOIC ACID (L-tryptophane) [73-22-3]**

Harrison & Collins (1968)	d	> 250	degassed beer
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**(S)-(+)-2-AMINO-3-METHYLBUTANOIC ACID (L-valine) [72-18-4]**

Harrison & Collins (1968)	d	> 250	degassed beer
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**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 <sub>2</sub>
Schiffman <i>et al.</i> (1991)	r	212	0.5 mM CaCl <sub>2</sub>
Schiffman <i>et al.</i> (1991)	d	175	3 mM CaCl <sub>2</sub>
Schiffman <i>et al.</i> (1991)	r	284	3 mM CaCl <sub>2</sub>
Schiffman <i>et al.</i> (1991)	d	149	0.5 mM CaAc <sub>2</sub>
Schiffman <i>et al.</i> (1991)	r	281	0.5 mM CaAc <sub>2</sub>
Schiffman <i>et al.</i> (1991)	d	210	3 mM CaAc <sub>2</sub>
Schiffman <i>et al.</i> (1991)	r	355	3 mM CaAc <sub>2</sub>
<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 <sup>3</sup>	10 % syrup of glycyrrhiza
Purdum (1942)	1.2 - 1.8 10 <sup>3</sup>	10 % syrup of raspberry
Purdum (1942)	1.2 - 1.8 10 <sup>3</sup>	10 % syrup of orange flowers
Purdum (1942)	1.2 - 1.8 10 <sup>3</sup>	10 % syrup of citric acid
Purdum (1942)	1.2 - 1.8 10 <sup>3</sup>	10 % syrup of tolu balsem
Purdum (1942)	1.2 - 1.8 10 <sup>3</sup>	10 % syrup of acacia
Purdum (1942)	1.2 - 1.8 10 <sup>3</sup>	10 % syrup of orange
Purdum (1942)	1.2 - 1.8 10 <sup>3</sup>	10 % aromatic syrup of eriodictyon
Purdum (1942)	1.2 - 1.8 10 <sup>3</sup>	10 % syrup of cherry
Purdum (1942)	1.2 - 1.8 10 <sup>3</sup>	10 % syrup of cocoa, N.F.V.
Purdum (1942)	1.2 - 1.8 10 <sup>3</sup>	10 % syrup of prepared cocoa, N.F.VI.
Purdum (1942)	1.2 - 1.8 10 <sup>3</sup>	10 % syrup of thyme
Purdum (1942)	1.2 - 1.8 10 <sup>3</sup>	10 % syrup of wild cherry
Purdum (1942)	1.2 - 1.8 10 <sup>3</sup>	10 % syrup of cinnamon
Purdum (1942)	1.2 - 1.8 10 <sup>3</sup>	10 % syrup of althea
Purdum (1942)	1.2 - 1.8 10 <sup>3</sup>	10 % elixer of glycyrrhiza
Purdum (1942)	1.2 - 1.8 10 <sup>3</sup>	10 % compound syrup of sarsaparilla
Purdum (1942)	0.8 - 1.2 10 <sup>3</sup>	10 % aromatic elixer
Purdum (1942)	1.2 - 1.8 10 <sup>3</sup>	10 % syrup (simple)
Lankford & Becker (1951a)	1.8 - 2.7 10 <sup>3</sup>	16.7 % raspberry syrup, N.F.
Lankford & Becker (1951a)	1.8 - 2.7 10 <sup>3</sup>	16.7 % imitation raspberry syrup, acid added
Lankford & Becker (1951a)	1.8 - 2.7 10 <sup>3</sup>	16.7 % imitation wild cherry syrup, acid added
Lankford & Becker (1951a)	1.8 - 2.7 10 <sup>3</sup>	16.7 % imitation grape syrup, acid added
Lankford & Becker (1951a)	1.8 - 2.7 10 <sup>3</sup>	16.7 % cacao syrup, N.F.
Lankford & Becker (1951a)	2.7 10 <sup>3</sup>	16.7 % cherry syrup, N.F.
Lankford & Becker (1951a)	2.7 10 <sup>3</sup>	16.7 % imitation maple syrup
Lankford & Becker (1951a)	1.2 - 1.8 10 <sup>3</sup>	16.7 % glycyrrhiza syrup, U.S.P.
Lankford & Becker (1951a)	1.2 - 1.8 10 <sup>3</sup>	16.7 % imitation butterscotch syrup
Lankford & Becker (1951a)	1.2 - 1.8 10 <sup>3</sup>	16.7 % aromatic eriodictyon syrup, N.F.
Lankford & Becker (1951a)	1.2 - 1.8 10 <sup>3</sup>	16.7 % imitation coconut syrup
Lankford & Becker (1951a)	1.2 - 1.8 10 <sup>3</sup>	16.7 % imitation cream soda syrup
Lankford & Becker (1951a)	1.2 - 1.8 10 <sup>3</sup>	16.7 % imitation wild cherry syrup
Lankford & Becker (1951a)	1.2 - 1.8 10 <sup>3</sup>	16.7 % imitation grape syrup
Lankford & Becker (1951a)	1.2 - 1.8 10 <sup>3</sup>	16.7 % imitation root beer syrup
Lankford & Becker (1951a)	1.2 - 1.8 10 <sup>3</sup>	16.7 % imitation raspberry syrup
Lankford & Becker (1951a)	0.8 - 1.2 10 <sup>3</sup>	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 $\alpha$ -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