

OTHER MEDIA

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

A

acetal⇒1,1-DIETHOXYETHANE

acetaldehyde⇒ETHANAL

ACETIC ACID

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
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

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

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

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

2-ACETYLFURAN

Shaw <i>et al.</i> (1970)		110	instant orange juice
Meilgaard (1975b,c)	d	80	beer
Shibamoto <i>et al.</i> (1980)		0.5	emulsion

2-ACETYLPYRIDINEHarding *et al.* (1977) r 0.1 light ale**3-ACETYLPYRIDINE**Harding *et al.* (1977) r 0.5 light ale**2-ACETYLPYRROLE**Shaw *et al.* (1970) 200 instant orange juice

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2-ACETYLTHIOPHENE

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⇒DISODIUM ADENOSINE 5'-MONOPHOSPHATE

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

aldol⇒3-HYDROXYBUTANAL

alliin⇒(+)-S-(2-PROPENYL)-L-CYSTEINE SULPHOXIDE

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

4-ALLYL-1,2-DIMETHOXYBENZENE (methyleugenol, eugenol methyl ether, 4-allylveratrole)

Moshonas & Shaw (1978)	d	1.25	orange juice
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4-ALLYL-2,6-DIMETHOXYPHENOL

Chatonnet <i>et al.</i> (1992b)	d	3	model solution
Chatonnet <i>et al.</i> (1992b)	d	12	white wine
Chatonnet <i>et al.</i> (1992b)	d	9	red wine

allyl mercaptan⇒2-PROPENE-1-THIOL

4-ALLYL-2-METHOXYPHENOL (eugenol)

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

5-ALLYL-1,2,3-TRIMETHOXYBENZENE (elemicine)

Moshonas & Shaw (1978)	d	22	orange juice
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4-allylveratrole⇒4-ALLYL-1,2-DIMETHOXYBENZENE

ALUMINUM CHLORIDE

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

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

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*) expressed in mg Al/kg

AMINOACETIC ACID (glycine, glycoll)			
Harrison & Collins (1968)	d	> 500	degassed beer
2'-AMINOACETOPHENONE			
Parks <i>et al.</i> (1964)		0.000 4	skim-milk
Meilgaard (1975b)	d	0.005	beer
(S)-(+)-AMINOBUTANEDIOIC ACID (L-aspartic acid)			
Harrison & Collins (1968)	d	> 250	degassed beer
(S)-(-)-2-AMINO-3-INDOLYLPROPANOIC ACID (L-tryptophane)			
Harrison & Collins (1968)	d	> 250	degassed beer
(S)-(+)-2-AMINO-3-METHYLBUTANOIC ACID (L-valine)			
Harrison & Collins (1968)	d	> 250	degassed beer
2-AMINO-3-METHYLPENTANOIC ACID (isoleucine)			
Mocek (1971)		265	beer
(S)-(+)-2-AMINO-4-METHYLPENTANOIC ACID (L-leucine)			
Wieser & Belitz (1975)	r	5,900 - 6,560	10 % ethanol (bitter taste)
(S)-(+)-2-AMINO-4-(METHYLTHIO)BUTANOIC ACID ((L)-methionine)			
Harrison & Collins (1968)	d	100	degassed beer
(S)-(+)-2-AMINOPENTANEDIOIC ACID (L-glutamic acid)			
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

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(S)-(-)-2-AMINO-3-PHENYLPROPANOIC ACID (L-phenylalanine)

Harrison & Collins (1968)	d	> 250	degassed beer
Wieser & Belitz (1975)	r	2,640 - 3,300	10 % ethanol: bitter taste

AMMONIA

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

AMMONIUM CHLORIDE

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)

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