WATER 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(5*H*)-FURANONE

ABSINTHIN

Korte (1957)	r	0.1
Schneider & Mielke (1979)	r	0.08

H-γ-Abu-NH-cyclohexyl⇒4-AMINOBUTANOIC ACID CYCLOHEXYLAMIDE
γ-Abu-OMe.HCl⇒METHYL 4-AMINOBUTANOATE HYDROCHLORIDE
H-γ-Abu-NH-phenyl⇒4-AMINOBUTANOIC ACID PHENYLAMIDE
H-ε-Aca-NH-cyclohexyl⇒6-AMINOHEXANOIC ACID CYCLOHEXYLAMIDE
H-ε-Aca-NH-phenyl⇒6-AMINOHEXANOIC ACID PHENYLAMIDE
acesulfam K⇒6-METHYL-1,2,3-OXATHIAZIN-4(3*H*)-ONE 2,2-DIOXIDE, POTASSIUM SALT
acetaldehyde⇒ETHANAL
acetalylphenylthiourea⇒1-(2,2-DIETHOXYETHYL)-3-PHENYL-2-THIOUREA
acetamide⇒ETHANAMIDE

ACETIC ACID

Richet (1883)		90
Bailey (1887)	r	940
Corin (1888)	d	350
Kahlenberg (1898)		600
Becker & Herzog (1907)	d	6
Crozier (1916)		300
Gibson & Hartman (1919)	d	96.8
Liljestrand (1922)		60
Paul (1922,1923)		132
Schellworth (1922)	r	94
Rosenbaum (1925)		150
Berlatzky & Guevara (1928)	r	750
Taylor (1928); Taylor *et al.* (1930)	r	168 (sour taste, nose closed)
Hahn (1932, 1934); Hahn & Günther (1932); Petri (1935); Hahn *et al.* (1938, 1940)	r	17.8 - 207 (‘Geschmackslupe’, sour taste)
Cragg (1937)	r	6
Meinhold (1935)	r	48 - 66
Fabian & Blum (1943)	d	50
Fabian & Blum (1943)	r	120
Hara (1955)		3,000 - 30,000
Pangborn (1963)	d	1.2
Rothe (1963a)	d	200 - 300
Patton (1964)		54
Korslund & Eppright (1967)		120 - 600
Siek *et al.* (1969,1971)		22
Jefferson & Erdman (1970)	r	73
Rothe *et al.* (1972)	d	50
Shibamoto *et al.* (1980)		8
Rottmann (1985)	r	102
Schiffman (1993)	d	6.4 - 16.4
González-Viñas *et al.* (1996)	d	201
Warmke *et al.* (1996)	r	54 (pH 5.6)
Schieberle & Hofmann (1997)		60
Stevens (1997)	d	6.4 - 6.8
Schlichtherle-Cerny & Grosch (1998)	r	120 (pH 5.7)
Mojet *et al.* (2001)	d	14 - 29
Darriet *et al.* (2002)	d	50

acetoin⇒3-HYDROXY-2-BUTANONE
acetol⇒1-HYDROXYPROPANONE

acetone⇒PROPANONE
acetonic acid⇒2-HYDROXYMETHYLPROPANOIC ACID
acetosulfam⇒6-METHYL-1,2,3-OXATHIAZIN-4(3*H*)-ONE 2,2-DIOXIDE, POTASSIUM SALT
acetovanillon⇒1-(4-HYDROXY-3-METHOXYPHENYL)ETHANONE

2-ACETOXYBENZOIC ACID (*n*-acetylsalicylic acid)

Hahn (1932)		523 ('Geschmackslupe')

(*S*)-(-)-N-ACETYL-2-AMINO-3-(3-INDOLYL)PROPANOATE (N-acetyl-L-tryptophan)

Wieser & Belitz (1975)	r	2,460 - 2,960 (bitter taste)

N-ACETYL-(L)-2-AMINO-3-METHYLBUTANOIC ACID (Ac-L-Val)

Tamura *et al.* (1990a)	r	150 (sour taste)

N-ACETYL-(L)-2-AMINO-3-METHYLPENTANOIC ACID (Ac-L-Ile)

Tamura *et al.* (1990a)	r	163 (sour taste)

N-ACETYL-(L)-2-AMINO-4-METHYLPENTANOIC ACID (Ac-L-Leu)

Asao *et al.* (1987)	r	3,080 (bitter taste)
Tamura *et al.* (1990a)	r	81 (sour taste)

N-ACETYL-(L)-2-AMINO-3-PHENYLPROPANOIC ACID (N-acetyl-L-phenylalanine)

Wieser & Belitz (1975)	r	2,070 - 2,490 (bitter taste)
Asao *et al.* (1987)	r	1,880 (bitter taste)

2-(N-ACETYLAMINO)-5-AMINOPENTANOIC ACID (H-L-Orn(Ac)-OH)

Seki *et al.* (1990)	r	2.54 **mM** (sweet taste)

5-(N-ACETYLAMINO)-2-AMINOPENTANOIC ACID (δ-Ac-L-Orn)

Seki *et al.* (1990)	r	1.91 **mM** (sweet taste)

5-ACETYL-2,3-DIHYDRO-1,4-THIAZINE

Hofmann & Schieberle (1995); Hofmann *et al.* (1995)		0.000 6

2-ACETYLFURAN

Brulé *et al.* (1971)	d	80
Shibamoto *et al.* (1980)		1

1-ACETYLIMIDAZOLE

Jugel (1979)	r	880 - 1,320 (bitter taste)

N-acetyl-L-isoleucine methyl ester⇒METHYL (L)-N-ACETYL-2-AMINO-3-METHYLPENTANOATE
N-acetyl-L-leucine ethyl ester⇒ETHYL (L)-N-ACETYL-2-AMINO-4-METHYLPENTANOATE
N-acetyl-L-leucine methyl ester⇒METHYL (L)-N-ACETYL-2-AMINO-4-METHYLPENTANOATE

2-ACETYL-4-METHYLTHIAZOLE

Schutte (1974)		0.300

2-(ACETYLOXY)BENZOIC ACID (aspirin)

Blakeslee & Salmon (1935)		200
Jugel (1979)	r	> 9,010 (bitter taste)

N-acetyl-L-phenylalanine⇒N-ACETYL-(L)-2-AMINO-3-PHENYLPROPANOIC ACID
N-acetyl-D-phenylalanine ethyl ester⇒ETHYL (D)-N-ACETYL-2-AMINO-3-PHENYLPROPANOATE
N-acetyl-L-phenylalanine ethyl ester⇒ETHYL (L)-N-ACETYL-2-AMINO-3-PHENYLPROPANOATE
N-acetyl-D-phenylalanine methyl ester⇒METHYL (D)-N-ACETYL-2-AMINO-3-PHENYLPROPANOATE

ACETYLPYRAZINE

Stempfl *et al.* (1985)	r	98 - 183 (bitter taste)

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

1-ACETYL-2-(1-PYRROLIDINYL)FURAN
Pabst *et al.* (1985) r 179 - 251

n-acetylsalicylic acid⇒2-ACETOXYBENZOIC ACID

2-ACETYLTHIAZOLE
Schutte (1974) 0.010

2-ACETYL-2-THIAZOLINE
Schutte (1974) 0.003
Cerny & Grosch (1993) 0.001

2-ACETYLTHIOPHENE
Golovnja & Rothe (1980) d 0.000 08

1-ACETYL-2-THIOUREA (N-acetylthiourea)
Harris & Kalmus (1949b) 11
Chen (1979) r 4.7 - 8.3 (bitter taste)

N-acetylthiourea⇒1-ACETYL-2-THIOUREA
N-acetyl-L-tryptophan⇒(*S*)-(-)-N-ACETYL-2-AMINO-3-(3-INDOLYL)PROPANOATE
N-acetyl-L-tryptophan ethyl ester⇒ETHYL (*S*)-(-)-N-ACETYL-2-AMINO-3-(3-INDOLYL)PROPANOATE
N-acetyl-L-tyrosine ethyl ester⇒ETHYL (*S*)-(-)-N-ACETYL-2-AMINO-3-(4-HYDROXYPHENYL)PROPANOATE
Ac-L-Ile⇒N-ACETYL-(L)-2-AMINO-3-METHYLPENTANOIC ACID
Ac-L-Leu⇒N-ACETYL-(L)-2-AMINO-4-METHYLPENTANOIC ACID

ACONITINE
Gley & Richet (1885a) 50

ε-Acp-OMe.HCl⇒METHYL 6-AMINOHEXANOATE HYDROCHLORIDE
δ-Ac-L-Orn⇒5-(N-ACETYLAMINO)-2-AMINOPENTANOIC ACID
Ac-L-Val⇒N-ACETYL-(L)-2-AMINO-3-METHYLBUTANOIC ACID
active amyl alcohol⇒2-METHYL-1-BUTANOL

N-(1-ADAMANTYL)UREA
Jugel (1979) r > 10 **mM** (bitter taste)

adenine⇒6-AMINOPURINE

ADENOSINE
Jugel (1979) r 800 - 1,600 (bitter taste)

adenosine-5'-monophosphate⇒DISODIUM ADENOSINE 5'-MONOPHOSPHATE
adipic acid⇒HEXANEDIOIC ACID

ADONITOL (D-ribitol)
Haefeli (1983) r 13,690

H-β-Ala-NH-cyclohexyl⇒3-AMINOPROPANOIC ACID CYCLOHEXYLAMIDE
β-Ala-OMe.HCl METHYL 3-AMINOPROPANOATE HYDROCHLORIDE
(α-)alanine⇒2-AMINOPROPANOIC ACID
D-(α)-alanine⇒ (*R*)-(-)-2-AMINOPROPANOIC ACID
L-(α)-alanine⇒ (*S*)-(+)-2-AMINOPROPANOIC ACID
β-alanine⇒3-AMINOPROPANOIC ACID
L-alanine *tert*-butyl ester HCl⇒*tert*-BUTYL (L)-2-AMINOPROPANOATE HYDROCHLORIDE
H-β-Ala-NH-phenyl⇒3-AMINOPROPANOIC ACID PHENYLAMIDE

3-O-(L-ALANYL)-D-GLUCOSE
Tamura *et al.* (1985b) r 2.3 **mM** (sweet taste)

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

(D)-ALLYL(AMINO)ACETIC ACID (D-C-allylglycine)		
Wieser *et al.* (1977)	r	930 - 1,390 (sweet taste)
4-ALLYL-2,6-DIMETHOXYPHENOL		
Chatonnet *et al.* (1992)	d	1.2

D-C-allylglycine⇒(D)-ALLYL(AMINO)ACETIC ACID

1-ALLYL-5-METHOXY-3,4-METHYLENEDIOXYBENZENE (myristicin)		
Blank *et al.* (1992)		0.03
4-ALLYL-2-METHOXYPHENOL (eugenol)		
Stevens (1970)	d	0.090
Boidron *et al.* (1988); Chatonnet *et al.* (1992)	d	0.007
1-ALLYLOXY-2-AMINO-4-NITROBENZENE		
Verkade *et al.* (1946)	r	< 5 (sweet taste)
1-ALLYL-2-THIOUREA		
Barnicot *et al.* (1951)	d	23.4 - 46.9
1-ALLYLUREA		
Fischer (1967)		67 - 300
ALOIN		
Bailey & Franklin (1885)	r	4.8 (bitter taste)
Scholl & Munch (1937)	r	7.5 (bitter taste)
ALUMINUM CHLORATE		
Grönberg (1919)		1,890 (astringent taste)
ALUMINUM CHLORIDE		
Renqvist (1919)	d	60
Böröcz-Szabó (1985)		50 **mg Al/kg**
ALUMINUM SULPHATE		
Stooff (1919)	r	25
Böröcz-Szabó (1985)		20 **mg Al/kg**
Young *et al.* (1996)		7.4
AMAROGENTIN		
Korte (1955); Korte & Schicke (1956)	r	0.017
Inouye *et al.* (1970); Inouye & Nakamura (1971)	r	< 1
AMAROSWERIN		
Inouye *et al.* (1970); Inouye & Nakamura (1971)	r	< 1
AMINOACETIC ACID (glycine, glycocoll)		
Hahn (1934); Petri (1935); Hahn *et al.* (1938); Hahn & Ulbrich (1948)	r	3.9 - 35,670 (‘Geschmackslupe’, sweet taste)
Yoshida *et al.* (1966)	d	1,300
Nofre *et al.* (1974)	d	2,160
Wieser *et al.* (1977)	r	1,880 - 2,630 (sweet taste)
Schiffman *et al.* (1979); Schiffman (1993)	d	2,320 - 4,630
Haefeli & Glaser (1990)	r	1,160