## **CONTENTS**

Preface

Roasted Oats

PE	RSPECTIVES	
1.	Thermal Generation of Aromas : An Overview	2
2.	Progress in the Science of Thermal Generation of Aromas:	
	A Review	12
3.	Regulatory Toxicology and Food Flavors	23
4.	Thermal Decomposition of Carbohydrates : An overview	32
AN	ALYTICAL METHODOLOGY	
5.	Isolation of Thermally Generated Aromas	42
6.	Advances Gas Chromatographic Analysis of Thermally	
	Generated Aromas	51
7.	Gas Chromatography-Matrix Isolation Infrared	
	Spectroscopy-Mass Spectrometry for Analysis	
	of Thermally Generated Aroma Compounds	61
8.	Modern Techniques in Mass Spectrometry for the Analysis	
	of Nonvolatile or Thermally Labile Flavor compounds	73
LII	PID-DERIVED AROMAS	
9.	Thermal Decomposition of Lipids An Overview	94
10.	Contribution of Lipids to the Formation of Heterocyclic	
	Compounds in Model Systems	105
11.	Processing parameters and Volatile Compounds	114
12.	Flavor Composition of Oil Obtained from Crude and	

121

## MECHANISTIC STUDIES

13.	Volatile Flavor Chemicals Formed by the Maillard Reaction	134
14.	Model Reactions on Generation of Thermal	143
	Aroma Compounds	
15.	Formation of Amino Acid Specific Maillard Products	
	and Their Contribution to Thermally Generated Aromas	156
16.	Heat-Induced Flavor Formation from Peptides	172
17.	Mechanistic Studies of the Maillard Reaction	
	with Emphasis on Phosphate-Mediated Catalysis	182
18.	Kinetics of the Formation of Alkylpyrazines: Effect of pH	
	and Water Activity	196
19.	Sugar-Derived Deoxy-Dicarbonyl Intermediates	
	as Precursors of Food Flavors and Aromas	209
20.	Effects of Temperature, pH, and Relative Concentration	
	on the Reaction of Rhamnose and Proline	217
21.	Parameter Effects on the Thermal Reaction of Cystine	
	and 2, 5-Dimethyl-4-hydroxy-3(2H)-furanone	229
22.	Formation of Influential Flavor Components	
	Through Water-Mediated Retro-Aldol Conversions	
	Of α,βUnsaturated Carbonyls	242
23.	Volatile Thermal Decomposition Products of β-Carotene	247
GE	NERATION OF SELECTED AROMAS	
24.	Bread Flavor	258
25.	Formation of 2-Acetyl-1-pyrroline and Other Important	
	Flavor Compounds in Wheat Bread Crust	268
26.	Aroma Chemistry of Crackers	276
27.	Formation of Flavor Components in Roasted Coffee	285
28.	Influence of Nonvolatile Compounds on Coffee Flavor	302
29.	Thermal Generation of Aroma Compounds from Tea	
	And Tea Constituents	310

30.	Natural Precursors of Thermally Induced C <sub>13</sub> Norisoprenoids		
	In Quince	320	
31.	Thermally Degraded Flavors in Citrus Juice Products	331	
32.	Aroma Composition of Canned Black Truffles	346	
33.	Flavor Constituents of Roasted Cashew Nuts	355	
34.	Volatile Compounds in Ginger Oil Generated		
	by Thermal Treatment	366	
35.	Identification of Formation of Characteristic Volatile		
	Compounds from Cooked Shrimp	376	
36.	Volatile Flavor Components in Thermally Processes		
	Louisiana Red Swamp Crayfish and Blue Crab	386	
37.	Thermally Generated Volatile Compounds in Packaging		
	Materials	396	
GENERATION OF MEAT AROMAS			
38.	Maillard Technology as Applied to Meat and Savory	406	
39.	Reaction Flavors of Meat	421	
40.	Process Meat Flavor Development and the Millard		
	Reaction	433	
41.	Flavor Formation in Meat-Related Maillard Systems		
	Containing Phospholipids	442	
42.	Thermal Generation of Sulfur-Containing Flavor		
	Compounds in Beef	452	
43.	Isolation and Characterization of Volatile Sulfur-Containing		
	Meat Flavor Components in Model systems	460	
44.	Soy Proteins and Thermal Generation of Alkylpyrazines		
	In Meat Flavor	479	
45.	Aroma Development in chinese Fried Pork Bundle	487	

## EXTRUSION AND MICROWAVE PROCESSING

46.	Protein-Generated Extrusion Flavors	494
47.	Formation of Volatile Compounds from Extruded Corn-Based	
	Model Systems	504
48.	Design of Flavors for the Microwave Oven : The Delta T	512
	Theory	
49.	Influence of Microwave Heating on Flavor	519
50.	Flavor Development in a Microwaved Versus	
	a Conventionally Baked Cake	526
Author Index		533
Affiliation		534
Subject Index		534