664.5 MER 2nd ed.

CONTENTS

Section I. Natural Food Flavorings

1.	FRUIT FLAVORS	3
2.	CITRUS FRUIT	60
3.	TRUE FRUIT COLORINGS	70
4.	SUGAR-FREE FRUIT FLAVORS	74
5.	NATURAL FLAVORINGS FROM VEGETABLE PLANTS	79
6.	SPICES	110
7.	COCOA AND CHOCOLATE	136
8.	COFFEE	147
9.	NATURAL FLAVORINGS FROM VANILLA BEANS	163

Section II. Synthetic Flavorings, Additives, and Colorings

10. IMITATION FLAVORS	185		
11. U. S. CERTIFIED COLORS	220		
Section III. Uses of Food Flavorings			
12. FAVORINGS FOR BAKERY PRODUCTS	235		
13. FLAVORINGS FOR MEAT, FISH, AND SALADS	261		
14. FLAVORINGS FOR ICE CREAM, SHERBEETS, AND ICES	298		
15. SYRUP AND SODA FLAVORINGS	318		
16. GELATIN DESSERT AND PUDDING FLAVORINGS	342		
17. FLAVORINGS FOR CANDY AND CHOCOLATE CONFECTIONERY	355		
18. LIQUEUR FLAVORINGS	376		
19. TOBACCO FLAVORINGS	415		
BIBLIOGRAPHY	423		

Appendix

Part 1.	ODOR AND TASTE CLASSIFICATION	429
Part 2.	EXEMPTION OF CERTAIN FOOD ADDITIVES FROM RE-	
	QUIREMENTS OF TOLERANCE	435
Part 3.	VANILLA EXTRACT AND RELATED PRODUCTS	457
Part 4.	NON-ALCOHOLIC BEVERAGES-FOOD AND DRUG ADMIN-	
	ISTRATION DEFINITIONS AND STANDARDS	466
INDEX		469