

1: Flavor | Definition of Flavor by Merriam-Webster

Dictionary of Flavors features entries on all flavor ingredients granted G.R.A.S. status, compounds used in the formulation of food flavors, and related food science and technology terms. Allergies and intolerances are addressed, along with strategies to avoid allergenic compounds.

Therefore, citric acid is an acidulant, acetic acid is not, even though the addition of either one in a food system will effect a downward result more acid on the pH. See Acid Aliphatic and Cyclic Acids. This is synonymous to acidophilic. Aconitates Esters of the singly unsaturated version of glycerine Propenetriol. Acrid A characteristic which is both biting and stinging to the mucosa an affect on the trigeminal and touch sensing nerves as well as an unpleasant acidic, pungent odor. Acridity is usually a negative attribute. See Enzymes - Actinase. Acuity Degree of sensitivity. Flavor, taste or organoleptic acuity means the degree a person can perceive those corresponding sensations. Acyl The term for the fatty acid portion of an ester. Example, ethyl laurate is ethyl alcohol and lauric dodecanoic acid. The fatty acid portion or acyl group is lauric acid. Adaptation The decrease in the sensitivity to change due to continued exposure to sensory stimuli. Also known as fatigue, saturation, and satiation. Additives Food Additives Substances that are added to foods for their improved benefit, be it flavor, shelf-life, texture improvement, color, or other improvements to the physical, chemical, or sensory attributes. These are the non-flavoring ingredients that are also non-foods. Adsorption Taking up of a gas by a liquid or solid or by taking up of energy heat, light or x-rays on the surface of a food. See Botanicals - Adzuki Bean. Adulteration 1 The criminal offense of adding a non-food grade product to a food-grade product. It is suspected that essential oils of this nature are extended by use of clever techniques, like adulteration, etc. Unfortunately, it is very difficult to isolate these instances and prove that this is occurring, especially when the oil or other so-called natural product has passed through many hands, and the original source might be a Third World country whose fields might be difficult to access. One newer development is the analysis by isotopic abundance. There are some problems concerning this method, including cost of analysis and sample size. The best way to avoid overpaying for what should be a legitimate product, but is not, is to know your supplier very well, and do gas chromatographic analyses and organoleptic evaluations from time to time, comparing with other sources, and also to check your gas chromatographic breakdowns with those found in the literature. The process of diluting the flavorant until the odorant is no longer perceptible. Aerobic In the presence of air. Agustia 15 Aerobic Organisms Otherwise called aerobes, are those organisms which thrive only in the presence of air. Aflatoxin Organic substances which are generated by molds such as *Aspergillus flavus* or *A.* Typically they are found as contaminants in food products such as peanut, grains, etc. Aflatoxin has been seen to be a potent carcinogen and has been extensively studied in that regard. Agar Agar Agar A seaweed based gelatinous colloid which is used as a thickener or stabilizer for food systems. Nutrient agar is an agar blend where nutrients are added to agar to provide an environment that accelerates microbial growth for the purpose of bacterial testing in a petri dish. Ageusia Lack or impairment of the sense of taste. Agglomeration The forming of an larger mass by causing a substance like a liquid to combine with another ingredient like a powder. Agglomeration is used for many reasons, such as instantization, particulate formation, bulk density adjustment, physical appearance, etc. See Spray Drying, Dehydration, Hygroscopicity. Aging 1 The process of mellowing over a period of time. The aging of wine, mints, and cheese means the process of continually reacting ingredients, which lead to a more complex number of flavoring materials lending to a more rounded profile. These reactions can include enzymatic reactions, oxidations, Schiff-base formation, trans esterification, rancidification, Maillard reaction, interesterification, polymerization, saponification, etc. Agitating Cookers Retorts or other cooking machinery that provide a mixing or agitation during the cooking process. Agustia The inability to discern taste components via the taste buds of the tongue. There is a condition known as partial agustia wherein the ability to taste is either significantly reduced in intensity or absent for certain ingredients. A La King A cooked chicken dish with mushrooms, bell peppers, which is cooked in a veloute sauce. A La Mode Similar to the simpler phrase a la, but in a special way as in pie a la mode, meaning with ice cream on top. Albedo

Whiteness, referring to the inside pulpy layer of the citrus rind which contains alkaloids such as naringin which is a bittering principle. Albumen The white portion of the egg which contains albumin. Albumin A protein which is soluble in salt free water at a pH of 7. Most albumins come from animal products. Plants usually contain less than 1 percent albumins. Albumins also include glucoproteins. Egg albumin, which is found in the white portion of the egg, otherwise known as the albumen. Albumen, for example contains 2 moles of glucosamine and 4 moles of mannose. Alcohol Ethyl alcohol in common usage. Alcohols A group of chemicals which correspond to the presence of a hydroxyl group hydrogen plus oxygen. When the hydroxyl group is associated with a benzyl group aromatic compound , it is a phenol. When it is a non-aromatic compound it is an aliphatic alcohol. Simple phenols are associated with burned, tar-like and oxidized odors; complex phenolic compounds like vanillin tend to be sweet, warm and brown. It is important to note that the lower molecular weight alcohols are used as solvent in flavors.

2: Dictionary of Flavors (3rd edition) - Download Free EBooks

The flavors have the names up, down, strange, charm, top, and bottom. Protons in atomic nuclei are composed of two up quarks and one down quark, while neutrons consist of one up quark and two down quarks.

3: The Dictionary of Flavors - Download Free EBooks

Dictionary of Flavors provides information on flavors, flavor chemistry and natural products, as well as a perspective on the related fields of regulatory, sensory, chemistry, biology, pharmacology, business, bacteriology, marketing and psychology.

4: Flavor | Define Flavor at www.enganchecubano.com

Noun. This dish has an unusual flavor. the hot, spicy flavors of Mexican food a dish with unusual flavor They sell 20 different flavors of ice cream. Grape is my favorite bubble gum flavor.

5: Flavor Synonyms, Flavor Antonyms | Merriam-Webster Thesaurus

the characteristic quality of a thing: He captured the flavor of the experience in his book. a particular quality noticeable in a thing: language with a strong nautical flavor. Physics any of the six labels given to the distinct kinds of quark: up, down, strange, charm, bottom, and top.

6: Flavour | Define Flavour at www.enganchecubano.com

Flavor houses are types of laboratories where chemists recreate flavors chemically, whether through natural or unnatural ingredients to create natural and artificial flavors. Guess who is behind flavors in your food products?

7: flavour | Definition of flavour in English by Oxford Dictionaries

43 synonyms of flavor from the Merriam-Webster Thesaurus, plus 59 related words, definitions, and antonyms. Find another word for flavor. a special quality or impression associated with something Synonyms: air, ambience, aroma.

The Natural world Can i kindle books to Methods of behavior analysis in neuroscience 2nd edition Total quality management in the hospitality industry Public Image Limited Preface E. Luanne McKinnon The present social imperative The Constitution and the Building Up of the Body of Christ Obstetric medicine Deborah Harrington Christopher Redman Managed care discounting From t.p. I. The substance of Dr. Middletons dissertation on the origin of printing in England Dragons wrath brent roth Beneath Lake George : the lost Radeau Digital integrated circuits Legal law enforcement periodicals, a directory Decorative Lighting Ideas Projects The Lady Ivys trial What Was Man Created For? Relationship between ocular muscle balance and motor fitness in man Sachin tendulkar book The impact of wealth on husbands and wives Catastrophe? A New Theory As To The Cause of Global Warming Introduction : men in the middle 2001 honda civic workshop manual Life is a lonely place. Anatomy and physiology marieb 5th edition The Hungarian who walked to heaven Collaborators.and Reluctant Sympathizers The Index library 2. Chancery Proceedings Geomorphology and climate A primer on decision making Key Stage 3 English Kit Year 7 Taken by the prince christina dodd Better Homes and Gardens Entertaining With Ease Cookbook The ambrotype, old new Deviance respectability Origins of western literacy Information Processing with Evolutionary Algorithms Introductory note . [i] A treatise on wills