DESCRIPTION

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. Flavors covered include those used in food and beverages, tobacco flavorings, alcoholic beverages, and pet and animal foods. Comparative flavor chemistry is used to evaluate and describe homologous groups of similar chemical structures. Author and flavor chemist De Rovira has collated the G.R.A.S. ingredients into chemically similar groups, where those structural relationships would dictate flavor attribute similarities, allowing predictable aroma types that can be more easily recalled and developed. Coverage in the second edition is extended to include the many significant and recent changes in the fields of flavor chemistry, food technology, and regulatory. Definitions of many items are expanded and inclusion of new items is extensive.

To view figures from the book in full color please visit www.flavordynamics.com.

ABOUT THE AUTHOR

Dolf De Rovira is president and CEO of Flavor Dynamics, Inc., South Plainfield, NJ. He is an active member and past president of the board of the Society of Flavor Chemists, past president of the Chemical Sources Association, a professional member of the Institute of Food Technologists, board member of the National Association of Flavors and Food-Ingredient Systems (NAFFS), and
current board member of the Research Chefs Association. He is also a founding board of trustee for the Flavor Heritage Society. As a successful flavor chemist, he has over 30 years experience in flavors.

**FEATURES**

- Organic and other new regulatory updates
- Nutraceutical and other healthy products
- Recent disease and adulteration concerns
- Genetically modified substances
- Updated to the latest GRAS #23

To purchase this product, please visit [https://www.wiley.com/en-us/9780813821351](https://www.wiley.com/en-us/9780813821351)