

Chemistry Of Heterocyclic Compounds In Flavours And Aromas

Gaston Vernin

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The odor Chemistry of Heterocyclic Flavouring and Aroma Compounds Chemistry of Heterocyclic Compounds in Flavours and Aromas. Front Cover. Gaston Vernin. Ellis Horwood, Jan 1, 1982 - Aromatic compounds - 375 pages. Chemistry of Heterocyclic Compounds in Flavours and Aromas. An Overview of Coffee Aroma and Flavor Chemistry. attention from flavor chemists are heterocyclic compounds, in particular pyrazines and thiazoles, because Chemistry and Technology of Flavours and Fragrances - Google Books Result The results gave over 90 volatile compounds, mainly heterocyclic. C. In Chemistry of Heterocyclic Compounds in Flavours and Aromas: Vernin, G. Ed. 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