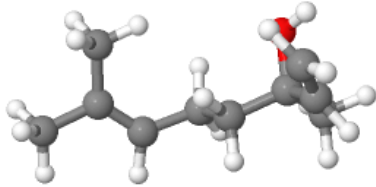


Linalool

Edition des infos générales (/admin/Molecule/add_molecule/78-70-6)



JSmol

Colonne	Moyennes	Ecart types	Nombre de réf
DB-Wax	1546	30.17	<u>62</u>
DB-5	1083.72	63.65	<u>30</u>
DB-1	1089.75	4.82	<u>3</u>
FFAP	1530.2	20.69	<u>4</u>
OV-101	1085	0	-

Standard disponible

Substance aromatisante autorisée dans l'alimentation d'après la référence : https://webgate.ec.europa.eu/sanco_foods/main/index.cfm.

Log de Kow : 3.38000

M/Z : 154.1358

IC50 ABTS(µM) : Indisponible

Température d'ébullition : 194°C

Le composé Linalool appartient à la famille des Terpene ayant une activité antioxydante (IC50(ABTS) inconnue). Il est présent dans les matrices suivantes : apple, basil (leaf), beer, beer wort, blackberry, bread, cacao powder, cactus pear, chocolate, chocolate (dark), citrus fruit, coffee, cognac, distillat, exocarpium citri grandis, fragrance, grape, grape berry, honey, hop, kiwi, mangue, orange, papaya, peach, pineapple, plum, raspberry, red wine, strawberry, tangerine, tea, tea (darjeeling), tea (rooibos), teucrium massiliense L., thym leaf, tomato, vin de cacao, vin de cupuassu, vin de gabiropa, vin de gabiropa (ni), vin de jaboticaba, vin de umbu, white grape juice, white grape must, white wine, wine. Aucune valeur pour la longueur d'ondes d'absorption n'est disponible. C'est un composé dont les descriptifs sont floral, agrumes, sweet, fruit, frais, citron, herbaceous, rose, savon, grape, muscat, orange, plastique, wood, vin moisi, salade,

menthe, grass, bitter almond, berry, bergamotte, anis, cire, concombre, lavande, herbe coupée, coriandre, melon. Ses seuils de perception sont de 3000.000 à 3500.000 µg/L dans la matrice "beer", 0.170 µg/L dans la matrice "coffee", 25.000 à 25.200 µg/L dans la matrice "Model wine", 1.000 à 10.000 µg/L dans la matrice "raspberry", 27.000 à 190.000 µg/L dans la matrice "Water", 25.000 à 25.200 µg/L dans la matrice "wine".

Temps de rétention

λ_{max} /Temps de rétention (min)

Réf temps de rétention

Matrices concernées

Matrices	Référence soulignant la présence
apple	10.1021/jf203314j (http://dx.doi.org/10.1021/jf203314j)
basil (leaf)	10.1016/j.foodchem.2004.05.056 (http://dx.doi.org/10.1016/j.foodchem.2004.05.056)
beer	10.1002/j.2050-0416.2010.tb00796.x (http://dx.doi.org/10.1002/j.2050-0416.2010.tb00796.x)
beer	10.1021/jf050072f (http://dx.doi.org/10.1021/jf050072f)
beer	10.1021/jf051167k (http://dx.doi.org/10.1021/jf051167k)
beer	10.1021/jf061342c (http://dx.doi.org/10.1021/jf061342c)
beer	Beer: Quality, Safety and Nutritional Aspects
beer	Chemistry of foods and beverages: Recent developments
beer	meilggard et al 1975, 1986 in Handbook of Brewing (William Hardwick)
beer	Use of GC-Olfactometry to identify the hop aromatic compounds in beer.
beer	VARIETAL DEPENDENCE OF HOP FLAVOUR VOLATILES IN LAGER
beer wort	10.1021/jf061342c (http://dx.doi.org/10.1021/jf061342c)
blackberry	10.1016/j.foodchem.2009.08.024 (http://dx.doi.org/10.1016/j.foodchem.2009.08.024)
blackberry	http://scholarsarchive.library.oregonstate.edu/xmlui/bitstream/handle/1957/12713/DuXiaofen2009.pdf?sequence=1 (http://dx.doi.org/http://scholarsarchive.library.oregonstate.edu/xmlui/bitstream/handle/1957/12713/DuXiaofen2009.pdf?sequence=1)
bread	SPME method for headspace analysis of volatile compounds in bread Crumb
cacao powder	10.1007/978-3-540-69934-7 (http://dx.doi.org/10.1007/978-3-540-69934-7)
cactus pear	10.1002/ffj.1012 (http://dx.doi.org/10.1002/ffj.1012)
chocolate	10.1002/jsfa.6831 (http://dx.doi.org/10.1002/jsfa.6831)
chocolate	10.1021/jf0114177 (http://dx.doi.org/10.1021/jf0114177)
chocolate (dark)	10.1016/j.foodchem.2008.07.088 (http://dx.doi.org/10.1016/j.foodchem.2008.07.088)
citrus fruit	Fruits and Fruit Flavor: Classification and Biological Characterization

coffee	
coffee	10.1007/s002170100305 (http://dx.doi.org/10.1007/s002170100305)
cognac	10.1021/jf049512d (http://dx.doi.org/10.1021/jf049512d)
distillat	
exocarpium citri grandis	10.1155/2013/918406 (http://dx.doi.org/10.1155/2013/918406)
fragrance	https://www.google.fr/url?sa=t&rct=j&q=&esrc=s&source=web&cd=7&cad=rja&uact=8&ved=0CEcQFjAG&url=http%3A%2F%2Fwww.gerstelus.com%2Fdata%2FAllergens.pdf&ei=bWGqU6rKM6rQ0QW31oDQCw&usg=AFQjCNFmmhAZjSgHXaKiDshbsuf8nJMB9w&sig2=8r19s06QG5sZuPrJFAFbfg&bvm=bv.69620078,d.d2k (http://dx.doi.org/https://www.google.fr/url?sa=t&rct=j&q=&esrc=s&source=web&cd=7&cad=rja&uact=8&ved=0CEcQFjAG&url=http%3A%2F%2Fwww.gerstelus.com%2Fdata%2FAllergens.pdf&ei=bWGqU6rKM6rQ0QW31oDQCw&usg=AFQjCNFmmhAZjSgHXaKiDshbsuf8nJMB9w&sig2=8r19s06QG5sZuPrJFAFbfg&bvm=bv.69620078,d.d2k)
grape	The aroma of Muscat of Frontignan grapes: effect of the light environment of vine or bunch on volatiles and glycoconjugates
grape berry	10.1016/j.chroma.2009.01.104 (http://dx.doi.org/10.1016/j.chroma.2009.01.104)
grape berry	10.1016/j.foodchem.2012.12.048 (http://dx.doi.org/10.1016/j.foodchem.2012.12.048)
grape berry	http://ir.library.oregonstate.edu/xmlui/bitstream/handle/1957/39533/YuanFang2013.pdf?sequence=1 (http://dx.doi.org/http://ir.library.oregonstate.edu/xmlui/bitstream/handle/1957/39533/YuanFang2013.pdf?sequence=1)
honey	10.1002/jssc.200600413 (http://dx.doi.org/10.1002/jssc.200600413)
hop	10.1002/jsfa.6078 (http://dx.doi.org/10.1002/jsfa.6078)
hop	10.1021/jf201294e (http://dx.doi.org/10.1021/jf201294e)
hop	10.1021/jf990514l (http://dx.doi.org/10.1021/jf990514l)
hop	goldstein_1999
hop	Journal of Brewing and Distilling Vol. 2(2) pp. 16-22, April 2011
hop	NATECO2
hop	Scientia Pharmaceutica (Sci. Pharm.) 74, 189-201 (2006)
kiwi	:10.1016/j.foodchem.2012.02.148
kiwi	https://researchspace.auckland.ac.nz/bitstream/handle/2292/20219/whole.pdf?sequence=2 (http://dx.doi.org/https://researchspace.auckland.ac.nz/bitstream/handle/2292/20219/whole.pdf?sequence=2)
mangue	10.1021/jf0402633 (http://dx.doi.org/10.1021/jf0402633)
orange	Identification of Sulfur Volatiles in Canned Orange Juices Lacking Orange Flavor
papaya	Fruits and Fruit Flavor: Classification and Biological Characterization
peach	10.1186/1471-2229-14-137 (http://dx.doi.org/10.1186/1471-2229-14-137)
peach	10.1371/journal.pone.0038992 (http://dx.doi.org/10.1371/journal.pone.0038992)
peach	Fruits and Fruit Flavor: Classification and Biological Characterization
pineapple	Volatile Constituents of Green and Ripened Pineapple (<i>Ananas comosus</i> [L.] Merr.)
plum	Fruits and Fruit Flavor: Classification and Biological Characterization
raspberry	10.1021/jf073489p (http://dx.doi.org/10.1021/jf073489p)
raspberry	http://scholarsarchive.library.oregonstate.edu/xmlui/bitstream/handle/1957/12713/DuXiaofen2009.pdf?sequence=1 (http://dx.doi.org/http://scholarsarchive.library.oregonstate.edu/xmlui/bitstream/handle/1957/12713/DuXiaofen2009.pdf?sequence=1)

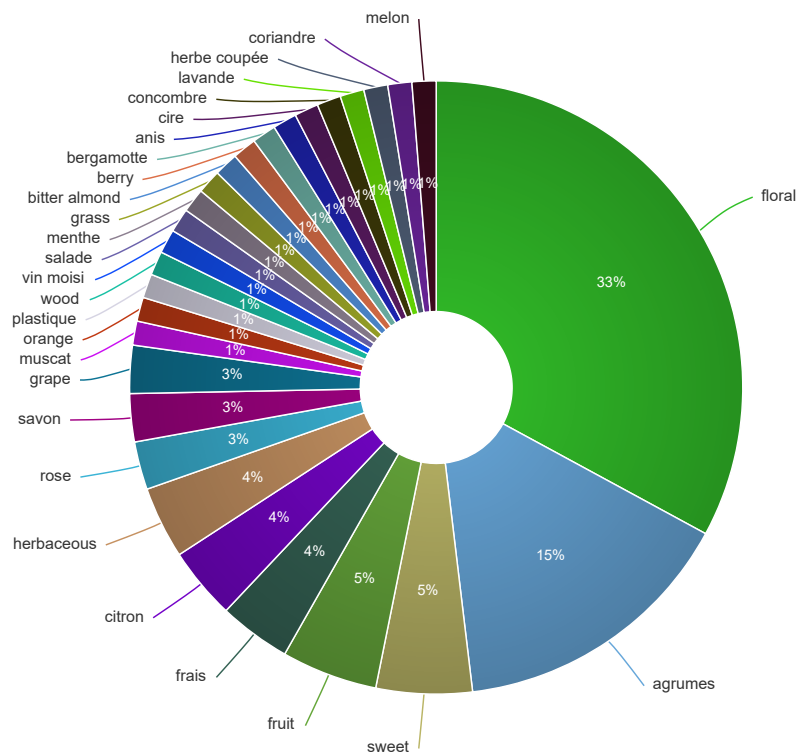
red wine	10.1002/1097-0010(20000901)80:11<1659::AID-JSFA693>3.0.CO;2-6 (<a href="http://dx.doi.org/10.1002/1097-0010(20000901)80:11<1659::AID-JSFA693>3.0.CO;2-6">http://dx.doi.org/10.1002/1097-0010(20000901)80:11<1659::AID-JSFA693>3.0.CO;2-6)
red wine	10.1016/j.chroma.2012.01.002 (http://dx.doi.org/10.1016/j.chroma.2012.01.002)
red wine	10.1016/j.foodchem.2012.02.194 (http://dx.doi.org/10.1016/j.foodchem.2012.02.194)
red wine	10.1016/j.jfca.2008.05.007 (http://dx.doi.org/10.1016/j.jfca.2008.05.007)
red wine	10.1016/j.lwt.2010.06.003 (http://dx.doi.org/10.1016/j.lwt.2010.06.003)
red wine	10.1021/jf104141f (http://dx.doi.org/10.1021/jf104141f)
red wine	10.1021/jf2050685 (http://dx.doi.org/10.1021/jf2050685)
red wine	10.1111/1750-3841.12110 (http://dx.doi.org/10.1111/1750-3841.12110)
red wine	10.3390/molecules15129184 (http://dx.doi.org/10.3390/molecules15129184)
red wine	15296531
strawberry	10.1007/BF01202638 (http://dx.doi.org/10.1007/BF01202638)
strawberry	10.1021/jf010414r (http://dx.doi.org/10.1021/jf010414r)
strawberry	10.1021/jf0498721 (http://dx.doi.org/10.1021/jf0498721)
strawberry	Fruits and Fruit Flavor: Classification and Biological Characterization
strawberry	http://dx.doi.org/10.1016/S0308-8146(99)00084-9 (http://dx.doi.org/http://dx.doi.org/10.1016/S0308-8146(99)00084-9)
strawberry	http://scholarsarchive.library.oregonstate.edu/xmlui/bitstream/handle/1957/12713/DuXiaofen2009.pdf?sequence=1 (http://dx.doi.org/http://scholarsarchive.library.oregonstate.edu/xmlui/bitstream/handle/1957/12713/DuXiaofen2009.pdf?sequence=1)
tangerine	
tea	10.1021/jf052495n (http://dx.doi.org/10.1021/jf052495n)
tea	10.1631/jzus.B1200086 (http://dx.doi.org/10.1631/jzus.B1200086)
tea	Analysis of aroma componets of dark teas from five difernt production regions by fuly automatic headspace solid-phase microextraction coupled with gas chromatography-maspectrometry
tea	Comparaison of catechins and aromas among different green teas using HPLC/SPME-GC
tea	Comparison of the Odor Concentrates by SDE and Adsorptive Column Method for Green Tea Infusion
tea	doi:10.3390/molecules180810024
tea	dx.doi.org/10.1021/jf301
tea	GREEN TEA: FLAVOR CHARACTERISTICS OF A WIDE RANGE OF TEAS INCLUDING BREWING, PROCESSING, AND STORAGE VARIATIONS AND CONSUMER ACCEPTANCE OF TEAS IN THREE COUNTRIES
tea	Odor and Flavor Volatiles of Different Types of Tea
tea (darjeeling)	10.1021/jf052495n (http://dx.doi.org/10.1021/jf052495n)
tea (rooibos)	Volatile Constituents of Rooibos Tea (<i>Aspalathus linearis</i>) As Affected by Extraction Process
teucrium massiliense l.	10.1002/ffj.2008 (http://dx.doi.org/10.1002/ffj.2008)
thym leaf	10.1016/j.foodchem.2004.05.056 (http://dx.doi.org/10.1016/j.foodchem.2004.05.056)
tomato	http://journals.tubitak.gov.tr/agriculture/issues/tar-01-25-3/tar-25-3-1-0007-14.pdf (http://dx.doi.org/http://journals.tubitak.gov.tr/agriculture/issues/tar-01-25-3/tar-25-3-1-0007-14.pdf)
tomato	The Chemistry of Fresh Tomato Flavor
vin de cacao	doi:10.1016/j.lwt.2010.03.010

vin de cupuassu	doi:10.1016/j.lwt.2010.03.010
vin de gabioba	doi:10.1016/j.lwt.2010.03.010
vin de gabioba (ni)	doi:10.1016/j.lwt.2010.03.010
vin de jaboticaba	doi:10.1016/j.lwt.2010.03.010
vin de umbu	doi:10.1016/j.lwt.2010.03.010
white grape juice	10.1111/j.1750-3841.2008.00736.x (http://dx.doi.org/10.1111/j.1750-3841.2008.00736.x)
white grape must	10.1016/j.foodcont.2005.11.006 (http://dx.doi.org/10.1016/j.foodcont.2005.11.006)
white wine	10.1016/j.chroma.2010.11.008 (http://dx.doi.org/10.1016/j.chroma.2010.11.008)
white wine	10.1016/j.foodchem.2005.11.045 (http://dx.doi.org/10.1016/j.foodchem.2005.11.045)
white wine	10.1016/j.foodchem.2013.02.051 (http://dx.doi.org/10.1016/j.foodchem.2013.02.051)
white wine	10.1016/j.foodcont.2005.11.006 (http://dx.doi.org/10.1016/j.foodcont.2005.11.006)
white wine	10.1016/j.foodres.2014.02.002 (http://dx.doi.org/10.1016/j.foodres.2014.02.002)
white wine	10.1016/j.ijfoodmicro.2012.10.003 (http://dx.doi.org/10.1016/j.ijfoodmicro.2012.10.003)
white wine	10.1016/S0308-8146(03)00282-6 (http://dx.doi.org/10.1016/S0308-8146(03)00282-6)
white wine	10.1021/jf020373e (http://dx.doi.org/10.1021/jf020373e)
white wine	10.1021/jf026045w (http://dx.doi.org/10.1021/jf026045w)
white wine	10.1021/jf034747v (http://dx.doi.org/10.1021/jf034747v)
white wine	10.1021/jf035341l (http://dx.doi.org/10.1021/jf035341l)
white wine	10.1021/jf203314j (http://dx.doi.org/10.1021/jf203314j)
white wine	10.1111/j.1750-3841.2008.00736.x (http://dx.doi.org/10.1111/j.1750-3841.2008.00736.x)
white wine	10.3390/molecules15129184 (http://dx.doi.org/10.3390/molecules15129184)
white wine	doi:10.1111/j.1365-2621.2012.03038.x
white wine	Identification of Character Impact Odorants of Different White Wine Varieties
white wine	J. Agric. Food Chem., Vol. 45, No. 8, 1997
white wine	South African Journal of Enology and Viticulture 2009 Vol. 30 No. 1 pp. 56-64
white wine	Volatile Compounds of Red and White Wines by Headspace- μ CSolid-Phase Microextraction Using Different Fibers
wine	
wine	10.1016/j.foodchem.2012.12.048 (http://dx.doi.org/10.1016/j.foodchem.2012.12.048)
wine	10.1016/S0308-8146(03)00282-6 (http://dx.doi.org/10.1016/S0308-8146(03)00282-6)
wine	10.1021/jf2050685 (http://dx.doi.org/10.1021/jf2050685)
wine	Environmental Influences on Grape Aroma Potential

Descriptifs olfactifs(résumé) : floral, agrumes, sweet, fruit, frais, citron, herbaceous, rose, savon, grape, muscat, orange, plastique, wood, vin moisi, salade, menthe, grass, bitter almond, berry, bergamotte, anis, cire, concombre, lavande, herbe coupée, coriandre, melon

Olfactive description

Graphic summary



Références des descriptions

Descriptif aromatique	Référence des descriptifs
agrumes	10.1007/BF01202638 (http://dx.doi.org/10.1007/BF01202638)
agrumes	10.1016/j.foodres.2014.02.002 (http://dx.doi.org/10.1016/j.foodres.2014.02.002)
agrumes	10.1016/j.lwt.2010.03.010 (http://dx.doi.org/10.1016/j.lwt.2010.03.010)
agrumes	10.1016/S0308-8146(03)00282-6 (http://dx.doi.org/10.1016/S0308-8146(03)00282-6)
agrumes	10.1021/jf0498721 (http://dx.doi.org/10.1021/jf0498721)
agrumes	10.1021/jf050072f (http://dx.doi.org/10.1021/jf050072f)
agrumes	10.1021/jf051167k (http://dx.doi.org/10.1021/jf051167k)
agrumes	10.1021/jf052495n (http://dx.doi.org/10.1021/jf052495n)
agrumes	10.1021/jf990514l (http://dx.doi.org/10.1021/jf990514l)
agrumes	10.1111/j.1567-1364.2008.00421.x (http://dx.doi.org/10.1111/j.1567-1364.2008.00421.x)
agrumes	http://www.crdc.kmutt.ac.th/AgriculturalScienceJournal.files/data/485-488%20.pdf (http://dx.doi.org/http://www.crdc.kmutt.ac.th/AgriculturalScienceJournal.files/data/485-488%20.pdf)
agrumes	Preliminary Aroma Comparison of Marion (<i>Rubus</i> spp. <i>hyb</i>) and Evergreen (<i>R. laciniatus</i> L.) Blackberries by Dynamic Headspace/OSME Technique
anis	10.1111/j.1567-1364.2008.00421.x (http://dx.doi.org/10.1111/j.1567-1364.2008.00421.x)

bergamotte	10.1016/j.lwt.2010.03.010 (http://dx.doi.org/10.1016/j.lwt.2010.03.010)
berry	Preliminary Aroma Comparison of Marion (<i>Rubus</i> spp. <i>hyb</i>) and Evergreen (<i>R. laciniatus</i> L.) Blackberries by Dynamic Headspace/OSME Technique
bitter almond	dx.doi.org/10.1021/jf301
cire	http://www.crdc.kmutt.ac.th/AgriculturalScienceJournal.files/data/485-488%20.pdf (http://dx.doi.org/http://www.crdc.kmutt.ac.th/AgriculturalScienceJournal.files/data/485-488%20.pdf)
citron	10.1021/jf035341l (http://dx.doi.org/10.1021/jf035341l)
citron	10.1021/jf049512d (http://dx.doi.org/10.1021/jf049512d)
citron	Odour thresholds of some important aroma compounds in strawberries
concombre	10.1021/jf0498721 (http://dx.doi.org/10.1021/jf0498721)
coriandre	10.1021/jf0101509 (http://dx.doi.org/10.1021/jf0101509)
floral	10.1002/jsfa.6831 (http://dx.doi.org/10.1002/jsfa.6831)
floral	10.1007/978-3-540-69934-7 (http://dx.doi.org/10.1007/978-3-540-69934-7)
floral	10.1007/BF01202638 (http://dx.doi.org/10.1007/BF01202638)
floral	10.1016 /S0021-9673(03)00524-7 (http://dx.doi.org/10.1016 /S0021-9673(03)00524-7)
floral	10.1016/j.foodchem.2008.07.088 (http://dx.doi.org/10.1016/j.foodchem.2008.07.088)
floral	10.1016/j.foodchem.2012.02.194 (http://dx.doi.org/10.1016/j.foodchem.2012.02.194)
floral	10.1016/j.foodchem.2012.12.048 (http://dx.doi.org/10.1016/j.foodchem.2012.12.048)
floral	10.1016/j.foodres.2014.02.002 (http://dx.doi.org/10.1016/j.foodres.2014.02.002)
floral	10.1016/S0308-8146(03)00282-6 (http://dx.doi.org/10.1016/S0308-8146(03)00282-6)
floral	10.1021/jf034747v (http://dx.doi.org/10.1021/jf034747v)
floral	10.1021/jf0498721 (http://dx.doi.org/10.1021/jf0498721)
floral	10.1021/jf050072f (http://dx.doi.org/10.1021/jf050072f)
floral	10.1021/jf051167k (http://dx.doi.org/10.1021/jf051167k)
floral	10.1021/jf201294e (http://dx.doi.org/10.1021/jf201294e)
floral	10.1111/j.1567-1364.2008.00421.x (http://dx.doi.org/10.1111/j.1567-1364.2008.00421.x)
floral	Analysis of strawberry flavour +/- discrimination of aroma types by quantification of volatile compounds
floral	Arctander S, editor. <i>Perfume and Flavor Chemicals</i> , Vol. I, II & III. Montclair Arctander Publication; 1969.; [25] Fazzalari FA, editor. <i>Compilation of Odor and Taste Threshold Values Data</i> . Philadelphia: American Society for db_twistaromaing and Materials; 1978. [26] Bauer K, Garbe D, Surburg H, editors. <i>Common Fragrance and Flavor Materials</i> , 3rd Ed. Weinheim: VCH; 1997.; [27] Furia TE, Bellanca N, editors., Fenaroli, A's <i>Handbook of Flavor Ingredients</i> , 2nd Edition, Vol. I & II. Cleveland: CRC Press; 1975. ;[28] Sigma-Aldrich, <i>Flavors & Fragrances, The Essence of Excellence</i> . Milwaukee: Sigma-Aldrich Co.; 2003 ;
floral	Characteristic Odor Components of Citrus sphaerocarpa Tanaka (Kabosu) Cold-Pressed Peel Oil
floral	Comparison of Three Lychee Cultivar Odor Profiles Using Gas Chromatography Olfactometry and Gas Chromatography Sulfur Detection
floral	http://flavornet.org/fkovats.html (http://dx.doi.org/http://flavornet.org/fkovats.html)
floral	http://scholarsarchive.library.oregonstate.edu/xmlui/bitstream/handle/1957/12713/DuXiaofen2009.pdf?sequence=1 (http://dx.doi.org/http://scholarsarchive.library.oregonstate.edu/xmlui/bitstream/handle/1957/12713/DuXiaofen2009.pdf?sequence=1)
floral	http://www.crdc.kmutt.ac.th/AgriculturalScienceJournal.files/data/485-488%20.pdf (http://dx.doi.org/http://www.crdc.kmutt.ac.th/AgriculturalScienceJournal.files/data/485-488%20.pdf)
floral	Identification of Sulfur Volatiles in Canned Orange Juices Lacking Orange Flavor

floral	Odor and Flavor Volatiles of Different Types of Tea
floral	Odour thresholds of some important aroma compounds in strawberries
floral	Preliminary Aroma Comparison of Marion (Rubus spp. hyb) and Evergreen (R. laciniatus L.) Blackberries by Dynamic Headspace/OSME Technique
frais	10.1002/jsfa.6831 (http://dx.doi.org/10.1002/jsfa.6831)
frais	10.1021/jf0498721 (http://dx.doi.org/10.1021/jf0498721)
frais	Arctander S, editor. Perfume and Flavor Chemicals, Vol. I, II & III. Montclair Arctander Publication; 1969.; [25] Fazzalari FA, editor. Compilation of Odor and Taste Threshold Values Data. Philadelphia: American Society for db_twistaromaing and Materials; 1978. [26] Bauer K, Garbe D, Surburg H, editors. Common Fragrance and Flavor Materials, 3rd Ed. Weinheim: VCH; 1997.; [27] Furia TE, Bellanca N, editors., Fenaroli, A's Handbook of Flavor Ingredients, 2nd Edition, Vol. I & II. Cleveland: CRC Press; 1975. ;[28] Sigma-Aldrich, Flavors & Fragrances, The Essence of Excellence. Milwaukee: Sigma-Aldrich Co.; 2003 ;
fruit	10.1002/ffj.1856 (http://dx.doi.org/10.1002/ffj.1856)
fruit	10.1016/j.foodchem.2008.07.088 (http://dx.doi.org/10.1016/j.foodchem.2008.07.088)
fruit	10.1021/jf001372u (http://dx.doi.org/10.1021/jf001372u)
fruit	http://scholarsarchive.library.oregonstate.edu/xmlui/bitstream/handle/1957/12713/DuXiaofen2009.pdf?sequence=1 (http://dx.doi.org/http://scholarsarchive.library.oregonstate.edu/xmlui/bitstream/handle/1957/12713/DuXiaofen2009.pdf?sequence=1)
grape	10.1016/j.foodres.2014.02.002 (http://dx.doi.org/10.1016/j.foodres.2014.02.002)
grape	10.1016/S0308-8146(03)00282-6 (http://dx.doi.org/10.1016/S0308-8146(03)00282-6)
grass	http://scholarsarchive.library.oregonstate.edu/xmlui/bitstream/handle/1957/12713/DuXiaofen2009.pdf?sequence=1 (http://dx.doi.org/http://scholarsarchive.library.oregonstate.edu/xmlui/bitstream/handle/1957/12713/DuXiaofen2009.pdf?sequence=1)
herbaceous	/10.1016/j.foodchem.2009.07.053
herbaceous	10.1021/jf0498721 (http://dx.doi.org/10.1021/jf0498721)
herbaceous	http://flavornet.org/fkovats.html (http://dx.doi.org/http://flavornet.org/fkovats.html)
herbe coupée	/10.1016/j.foodchem.2009.07.053
lavande	http://flavornet.org/fkovats.html (http://dx.doi.org/http://flavornet.org/fkovats.html)
melon	http://flavornet.org/fkovats.html (http://dx.doi.org/http://flavornet.org/fkovats.html)
menthe	Preliminary Aroma Comparison of Marion (Rubus spp. hyb) and Evergreen (R. laciniatus L.) Blackberries by Dynamic Headspace/OSME Technique
muscat	10.1016/j.foodchem.2013.02.051 (http://dx.doi.org/10.1016/j.foodchem.2013.02.051)
orange	10.1016/j.foodchem.2012.12.048 (http://dx.doi.org/10.1016/j.foodchem.2012.12.048)
plastique	Preliminary Aroma Comparison of Marion (Rubus spp. hyb) and Evergreen (R. laciniatus L.) Blackberries by Dynamic Headspace/OSME Technique
rose	http://scholarsarchive.library.oregonstate.edu/xmlui/bitstream/handle/1957/12713/DuXiaofen2009.pdf?sequence=1 (http://dx.doi.org/http://scholarsarchive.library.oregonstate.edu/xmlui/bitstream/handle/1957/12713/DuXiaofen2009.pdf?sequence=1)
rose	http://www.crdc.kmutt.ac.th/AgriculturalScienceJournal.files/data/485-488%20.pdf (http://dx.doi.org/http://www.crdc.kmutt.ac.th/AgriculturalScienceJournal.files/data/485-488%20.pdf)
salade	http://flavornet.org/fkovats.html (http://dx.doi.org/http://flavornet.org/fkovats.html)
savon	10.1021/jf990514l (http://dx.doi.org/10.1021/jf990514l)
savon	Characteristic Odor Components of Citrus sphaerocarpa Tanaka (Kabosu) Cold-Pressed Peel Oil
sweet	10.1016/j.foodres.2014.02.002 (http://dx.doi.org/10.1016/j.foodres.2014.02.002)
sweet	10.1016/S0308-8146(03)00282-6 (http://dx.doi.org/10.1016/S0308-8146(03)00282-6)

sweet	Analysis of strawberry flavour +/- discrimination of aroma types by quantification of volatile compounds
sweet	Characteristic Odor Components of Citrus sphaerocarpa Tanaka (Kabosu) Cold-Pressed Peel Oil
vin moisi	Preliminary Aroma Comparison of Marion (Rubus spp. hyb) and Evergreen (R. laciniatus L.) Blackberries by Dynamic Headspace/OSME Technique
wood	Arctander S, editor. Perfume and Flavor Chemicals, Vol. I, II & III. Montclair Arctander Publication; 1969.; [25] Fazzalari FA, editor. Compilation of Odor and Taste Threshold Values Data. Philadelphia: American Society for db_twistaromaing and Materials; 1978. [26] Bauer K, Garbe D, Surburg H, editors. Common Fragrance and Flavor Materials, 3rd Ed. Weinheim: VCH; 1997.; [27] Furia TE, Bellanca N, editors., Fenaroli's Handbook of Flavor Ingredients, 2nd Edition, Vol. I & II. Cleveland: CRC Press; 1975. ;[28] Sigma-Aldrich, Flavors & Fragrances, The Essence of Excellence. Milwaukee: Sigma-Aldrich Co.; 2003 ;

Seuils

Seuil de perception(µg/L) (µg/Kg)	Matrice de seuil de perception	Référence de seuil de perception
0.001	apple	
0.120	beer	
0.120	beer	
0.120	beer	
0.120	beer	
0.120	beer	
6.000	beer	
27.000	beer	10.1111/j.1567-1364.2008.00421.x (http://dx.doi.org/10.1111/j.1567-1364.2008.00421.x)
27.000	beer	Beer: Quality, Safety and Nutritional Aspects
27.000	beer	
80.000	beer	10.1111/j.1567-1364.2008.00421.x (http://dx.doi.org/10.1111/j.1567-1364.2008.00421.x)
80.000	beer	Beer: Quality, Safety and Nutritional Aspects
100.000	beer	10.1111/j.1567-1364.2008.00421.x (http://dx.doi.org/10.1111/j.1567-1364.2008.00421.x)
250.000	beer	
3000.000	beer	
3500.000	beer	
0.170	coffee	The Compositional Basis of Coffee Flavour Wenny Bektı Sunarharum Bachelor of Agricultural Technology (STP) Master of Food Studies (MFoodSt)
6.000	Model wine	10.1016/j.foodchem.2012.12.048 (http://dx.doi.org/10.1016/j.foodchem.2012.12.048)
6.000	Model wine	10.1016/j.foodchem.2008.09.060 (http://dx.doi.org/10.1016/j.foodchem.2008.09.060)
15.000	Model wine	10.1016/S0308-8146(03)00282-6 (http://dx.doi.org/10.1016/S0308-8146(03)00282-6)
15.000	Model wine	10.1016/j.foodchem.2012.02.194 (http://dx.doi.org/10.1016/j.foodchem.2012.02.194)
15.000	Model wine	10.1021/jf026045w (http://dx.doi.org/10.1021/jf026045w)
25.000	Model wine	10.1016/j.lwt.2010.06.003 (http://dx.doi.org/10.1016/j.lwt.2010.06.003)

25.000	Model wine	
25.000	Model wine	10.1016/j.lwt.2010.06.003 (http://dx.doi.org/10.1016/j.lwt.2010.06.003)
25.200	Model wine	10.1002/1097-0010(20000901)80:11<1659::AID-JSFA693>3.0.CO;2-6 (<a href="http://dx.doi.org/10.1002/1097-0010(20000901)80:11<1659::AID-JSFA693>3.0.CO;2-6">http://dx.doi.org/10.1002/1097-0010(20000901)80:11<1659::AID-JSFA693>3.0.CO;2-6)
1.000	raspberry	10.1007/BF01202638 (http://dx.doi.org/10.1007/BF01202638)
10.000	raspberry	10.1007/BF01202638 (http://dx.doi.org/10.1007/BF01202638)
0.001	Water	Odour thresholds of some important aroma compounds in strawberries
0.006	Water	Odour thresholds of some important aroma compounds in strawberries
0.140	Water	10.1021/jf051167k (http://dx.doi.org/10.1021/jf051167k)
0.600	Water	10.1021/jf052495n (http://dx.doi.org/10.1021/jf052495n)
0.600	Water	10.1021/jf052495n (http://dx.doi.org/10.1021/jf052495n)
3.800	Water	Maarse 1991
5.000	Water	Rychlik M, Schieberle P, Grosch W. Compilation of Odor Thresholds, Odor Qualities and Retention Indices of Key Food Odorants. Deutsche Forschungsanstalt für Lebensmittelchemie: Garching 1998.
6.000	Water	Odour threshold values in water. In: Van Gemert LJ, editor. Compilations of odour threshold values in air and water. Huizen, The Netherlands: Boelens Aroma Chemical Information Service. p 112-122.
6.000	Water	Buttery, 1993
6.000	Water	Buttery, 1993
6.000	Water	10.1111/j.1567-1364.2008.00421.x (http://dx.doi.org/10.1111/j.1567-1364.2008.00421.x)
6.000	Water	10.1007/978-3-540-69934-7 (http://dx.doi.org/10.1007/978-3-540-69934-7)
6.000	Water	Analysis of strawberry flavour +/- discrimination of aroma types by quantification of volatile compounds
6.000	Water	10.1007/978-3-540-69934-7 (http://dx.doi.org/10.1007/978-3-540-69934-7)
6.000	Water	10.1021/jf60175a011 (http://dx.doi.org/10.1021/jf60175a011)
6.000	Water	Rothe M, W61m G, Tunger L, Siebert H-J (1972) Nahrung 16:483-496
10.000	Water	10.1111/j.1750-3841.2007.00445.x (http://dx.doi.org/10.1111/j.1750-3841.2007.00445.x)
25.000	Water	10.1002/1097-0010(20000901)80:11<1659::AID-JSFA693>3.0.CO;2-6 (<a href="http://dx.doi.org/10.1002/1097-0010(20000901)80:11<1659::AID-JSFA693>3.0.CO;2-6">http://dx.doi.org/10.1002/1097-0010(20000901)80:11<1659::AID-JSFA693>3.0.CO;2-6)
25.000	Water	10.1002/1097-0010(20000901)80:11<1659::AID-JSFA693>3.0.CO;2-6 (<a href="http://dx.doi.org/10.1002/1097-0010(20000901)80:11<1659::AID-JSFA693>3.0.CO;2-6">http://dx.doi.org/10.1002/1097-0010(20000901)80:11<1659::AID-JSFA693>3.0.CO;2-6)
27.000	Water	
190.000	Water	10.1016/j.foodchem.2009.08.024 (http://dx.doi.org/10.1016/j.foodchem.2009.08.024)
15.000	wine	10.1016/j.foodres.2014.02.002 (http://dx.doi.org/10.1016/j.foodres.2014.02.002)
25.000	wine	
25.000	wine	10.1021/jf2050685 (http://dx.doi.org/10.1021/jf2050685)
25.200	wine	10.1016/j.lwt.2010.03.010 (http://dx.doi.org/10.1016/j.lwt.2010.03.010)

Marqueurs de qualité

Marqueur de qualité

Variété de qualité

Référence qualité

Notes

Intitulé	Matrice concernée	Référence notes
GrADI: 0-0.5 [REF:0355]		http://ec.europa.eu/food/food/chemicalsafety/flavouring/database/index.cfm (http://dx.doi.org/http://ec.europa.eu/food/food/chemicalsafety/flavouring/database/index.cfm)
augmente lorsque l'on augmente la température de 5 Å 15 ou Å 35Å°C	beer	Use of GC-Olfactometry to identify the hop aromatic compounds in beer.
hop derived compounds	beer	meilggard et al 1975, 1986 in Handbook of Brewing (William Hardwick)
In the literature, many compounds have been proposed to be responsible for the hoppy flavor of Pilsner beer, for example, linalool, linalool oxides, 3-methyl-2-butene-1-thiol, citronellol, geraniol, geranyl acetate, α -terpineol, α -eudesmol, α -cadinol, humulene epoxide \hat{A}^1 , humulenol $\hat{A}^1\hat{A}^1$, and humuladienone (50, 51). However, with the exception of linalool, none of these compounds were detected by GC-O in the Bavarian Pilsner beer during this investigation. (50) Siebert, K. J. Sensory analysis of hop oil-derived compounds in beer; flavor effects of individual compounds. Quality control. In Monograph XXII, EBC-Symposium on hops, Zoeterwoude, Netherlands; Fachverlag Hans Carl: Nu�rnberg, Germany, 1994; pp 198-215. (51) Moir, M. Hop aromatic compounds. In Monograph XXII, EBC Symposium on hops, Zoeterwoude, Netherlands; Fachverlag Hans Carl: Nu�rnberg, Germany, 1994; pp 165-181.	beer	10.1021/jf051167k (http://dx.doi.org/10.1021/jf051167k)
Allergen	fragrance	EU directive 2003/15/EC
identified molecules derived from treatment of hop solids with β -glucosidase	hop	goldstein_1999
Linalool, (Z)-3-hexenyl hexanoate and geraniol were three principal compounds. Found to be the key aromatic components contributing to the sensory aroma quality of Longjing tea.	tea	10.1631/jzus.B1200086 (http://dx.doi.org/10.1631/jzus.B1200086)
compounds showed potential to contribute to wine aroma (Chardonnay)	white wine	10.1016/j.foodres.2014.02.002 (http://dx.doi.org/10.1016/j.foodres.2014.02.002)

Taux de concentration ($\mu\text{g/L}$) et de dilution

Matrice	Minimum concentration	Moyenne concentration	Maximum concentration	Minimum FD	Moyenne FD	Maximum FD	Action
apple	3.778	3.7780000	3.778	Non mesuré	Non mesuré	Non mesuré	Voir les sources (/Molecule/list_sources/78-70-6/apple)
Basil (feuille)	3.000	3.0000000	3.000	0.000	0.0000000	0.000	Voir les sources (/Molecule/list_sources/78-70-6/Basil%20%28feuille%29)
beer	0.000	1098.6421919	69708.270	0.000	6.2439024	512.000	Voir les sources (/Molecule/list_sources/78-70-6/beer)
beer wort	0.000	37.5000000	71.000	0.000	0.0000000	0.000	Voir les sources (/Molecule/list_sources/78-70-6/beer%20wort)
blackberry	1650.000	1650.0000000	1650.000	0.000	0.0000000	0.000	Voir les sources (/Molecule/list_sources/78-70-6/blackberry)
bread	0.000	0.0000000	0.000	0.000	0.0000000	0.000	Voir les sources (/Molecule/list_sources/78-70-6/bread)
cacao powder	72.000	72.0000000	72.000	0.000	0.0000000	0.000	Voir les sources (/Molecule/list_sources/78-70-6/cacao%20powder)
chocolate	0.000	3284.8888889	9630.000	0.000	39.0000000	243.000	Voir les sources (/Molecule/list_sources/78-70-6/chocolate)
coffee	0.000	2.9212000	3.681	0.000	0.0000000	0.000	Voir les sources (/Molecule/list_sources/78-70-6/coffee)
cognac	370.000	466.3333333	649.000	0.000	0.0000000	0.000	Voir les sources (/Molecule/list_sources/78-70-6/cognac)
distillat	120.000	8466.6666667	34940.000	0.000	0.0000000	0.000	Voir les sources (/Molecule/list_sources/78-70-6/distillat)
fraise	10.000	373.1428571	920.000	0.000	0.0000000	0.000	Voir les sources (/Molecule/list_sources/78-70-6/fraise)
framboise	14.000	42.7500000	140.000	0.000	0.0000000	0.000	Voir les sources (/Molecule/list_sources/78-70-6/framboise)
grape	2.000	2.0000000	2.000	0.000	0.0000000	0.000	Voir les sources (/Molecule/list_sources/78-70-6/grape)
grape berry	0.000	1.2380952	4.000	0.000	0.0000000	0.000	Voir les sources (/Molecule/list_sources/78-70-6/grape%20berry)
hop	0.000	88452.1739130	311900.000	0.000	178.0869565	2048.000	Voir les sources (/Molecule/list_sources/78-70-6/hop)
kiwi	0.000	1.3333333	4.000	0.000	0.0000000	0.000	Voir les sources (/Molecule/list_sources/78-70-6/kiwi)
Moût blanc	0.000	75.0000000	197.000	0.000	0.0000000	0.000	Voir les sources (/Molecule/list_sources/78-70-6/Mo%C3%BBt%20blanc)
Moûts	0.000	0.0000000	0.000	0.000	0.0000000	0.000	Voir les sources (/Molecule/list_sources/78-70-6/Mo%C3%BBts)

pineapple	0.000	0.0000000	0.000	0.000	0.0000000	0.000	Voir les sources (/Molecule/list_sources/78-70-6/pineapple)
raspberry	84.000	84.0000000	84.000	0.000	0.0000000	0.000	Voir les sources (/Molecule/list_sources/78-70-6/raspberry)
red wine	0.000	8.8243243	600.000	0.000	0.0000000	0.000	Voir les sources (/Molecule/list_sources/78-70-6/red%20wine)
strawberry	157.000	157.0000000	157.000	0.000	0.0000000	0.000	Voir les sources (/Molecule/list_sources/78-70-6/strawberry)
Tea infusion	0.000	71.0000000	142.000	0.000	32.0000000	64.000	Voir les sources (/Molecule/list_sources/78-70-6/Tea%20infusion)
Tea leave	6600.000	6600.0000000	6600.000	0.000	0.0000000	0.000	Voir les sources (/Molecule/list_sources/78-70-6/Tea%20leave)
thym leaf	0.000	0.0000000	0.000	0.000	0.0000000	0.000	Voir les sources (/Molecule/list_sources/78-70-6/thym%20leaf)
tomato	2.000	2.0000000	2.000	0.000	0.0000000	0.000	Voir les sources (/Molecule/list_sources/78-70-6/tomato)
vin de cacao	8.000	8.0000000	8.000	0.000	0.0000000	0.000	Voir les sources (/Molecule/list_sources/78-70-6/vin%20de%20cacao)
vin de cupuassu	182.000	182.0000000	182.000	0.000	0.0000000	0.000	Voir les sources (/Molecule/list_sources/78-70-6/vin%20de%20cupuassu)
vin de gabioba	185.000	185.0000000	185.000	0.000	0.0000000	0.000	Voir les sources (/Molecule/list_sources/78-70-6/vin%20de%20gabioba)
vin de gabioba (ni)	201.000	201.0000000	201.000	0.000	0.0000000	0.000	Voir les sources (/Molecule/list_sources/78-70-6/vin%20de%20gabioba%20%28ni%29)
vin de jaboticaba	17.000	17.0000000	17.000	0.000	0.0000000	0.000	Voir les sources (/Molecule/list_sources/78-70-6/vin%20de%20jaboticaba)
vin de umbu	10.000	10.0000000	10.000	0.000	0.0000000	0.000	Voir les sources (/Molecule/list_sources/78-70-6/vin%20de%20umbu)
vin rosé	0.000	0.0000000	0.000	0.000	0.0000000	0.000	Voir les sources (/Molecule/list_sources/78-70-6/vin%20ros%C3%A9)
white grape juice	13.000	35.0000000	63.000	0.000	0.0000000	0.000	Voir les sources (/Molecule/list_sources/78-70-6/white%20grape%20juice)
white wine	0.000	4.8872077	307.000	0.000	0.1513067	10.000	Voir les sources (/Molecule/list_sources/78-70-6/white%20wine)