Limitation of space allows only for a selection of papers to be listed

**Flavour Release**

Methodology for measuring volatile profiles in the mouth and nose during eating
Non-equilibrium partition model for predicting flavour release in the mouth
Perceived flavour of food versus distribution of food flavour compounds: remind food texture!
Release of flavour from chocolates differing in fat composition and concentration

Low-fat Cheddar cheese flavour: flavour release in the mouth
Report of the workshop `Flavour release'

**Instrumental Analysis**

Dual-column gas chromatography retrieval system
Recent developments in the authenticity control of flavours and fragrances
Canonical correlation of proton nuclear magnetic resonance and pyrolysis-direct chemical ionization mass spectroscopic data used in the authentication of wines

Correlation between aromatic qualities and GC-MS composition of ready-made tomato sauces
Comparison of the efficiency of isolation of volatiles from foodstuffs by co-distillation and Likens-Nickerson methods
The binding of acetaldehyde by quarg
The standard GC retention index library of flavour compounds
Aroma components of pan-fried lamb
Correlations between Sensory and Instrumental Analysis
Decision-making support system for aroma research: the limits, drawbacks, opportunities and myths of flavour science
Aroma extract dilution analysis (AEDA) and the representativeness of the odour of food extracts
Gas chromatography-olfactometry and CharmAnalysis TM
Wine characterization by multivariate statistical analysis of the sensory and chemical data
Advantages of instrumental procedures for the measurement of flavour characters
Potent odorants of the neutral volatile fraction of Swiss cheese (Emmentaler)
Flavor concentration adjustments: correlation between GC-headspace measurements and sensory evaluations
Report of the workshop `GC-olfactometry'

**Precursor Systems**

Lipid-Maillard interactions in the formation of volatile aroma compounds
3-Deoxyglucosone as flavour precursor
The role of inosine monophosphate as a precursor of meat aroma
Heat-induced changes in the most odour-active volatiles of strawberries

**Flavour Stability and Off-flavours**

The stability of industrial flavours
Chemical and sensory effects of intense sweeteners on the flavour of diet orange soft drinks
Freight containers: major sources of chloranisoles and clorophenols in foodstuffs

Effect of the natural environment on the flavour of seafoods: the flavour of Girella tricuspidata
Biogenesis and Biotechnology
Microbial production of natural furfurylthiol
Green note production: a challenge for biotechnology
Changes in the levels of olive oil odorants during ripening of the fruits
Bioconversion of terpenoid hydrocarbons by basidiomycetes
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