

OBJECTIVE

Although appearance of a food drives the action of selection or rejection of a food, the flavour of a food has a larger impact on acceptability of a food. Food flavours thus affect the food choice even without any nutritional relevance. The developments in the field of food chemistry particularly identification and quantification of food nutritive and non-nutrient components has lead to the identification, derivation and practical use of compounds responsible for flavour in food processing and new food product development. With this background in mind the objective of the current chapter on flavour is to provide knowledge on the definition of flavour, the five basic tastes, odour and their mechanism of perception, describing food flavours, definition, types and examples forflavour enhancers and food flavourings.