

## **Summary**

Food acceptability is dependent on several factors such as appearance, taste, odour, texture and flavour. Flavour is a sensation perceived as a result of interplay of the taste and smell sensing mechanism of the human body. In order to understand the flavour properties of food, the knowledge on the five basic tastes, the odour, appearance and texture is essential. Flavour is also an important determinant of food choices of people. The research in the field of flavour has given light on the different compounds responsible for a particular flavour of a food as well as synthetic preparation of chemicals identical to the natural flavours. Thus for the development of a new product or to increase acceptance of a particular food flavour analysis is an important aspect.