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Flavor Research Challenges in Tropical Fruits

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Abstract

The Flavor is one of the most important characteristics in food that is appreciated most by the consumers. However, the mysteries of the secret of flavor to unravel are very complicated tasks. The number of volatile compounds that can be present in a food may be in the range of 300-500 compounds and these may vary due to the interaction between flavor components and the food matrix. Thus, identifying and quantifying the volatile compounds is the basic step in determining the volatile markers, which contribute to the aroma character of the food. Several techniques can be used to determine the volatile composition of a food, but some methodologies are gaining importance due to their ease of handling, sensitivity and in the extraction of the volatile compounds that are often present in food in very low quantities such as parts per million or trillion etc. This talk will broadly discuss the various approaches to be adopted for determination of biomarkers and their role in the quality control of fruits and fruit products. The research undertaken on non-conventional tropical fruits will be presented to discuss the challenges in monitoring the volatile profile in such products.

Keywords: Flavor, aroma compounds, volatiles, biomarkers