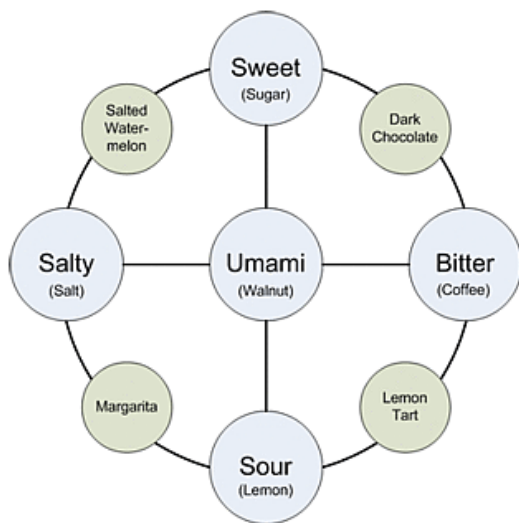


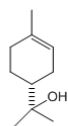
Flavor

I. Nature of flavor



II. Chemistry of herbs and spices

Terpenes



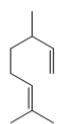
terpineol



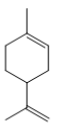
α -Pinene



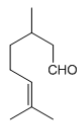
camphor



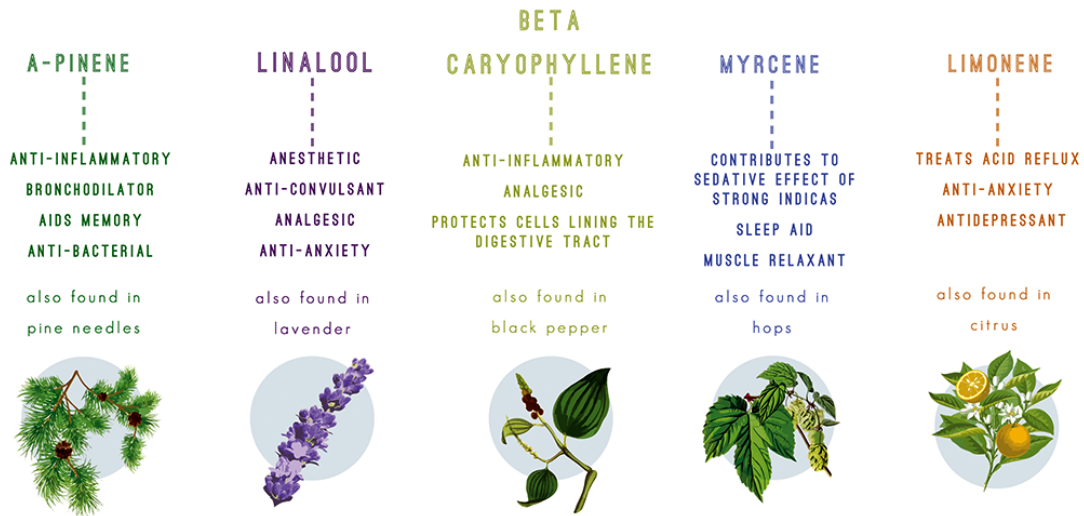
myrcene



limonene



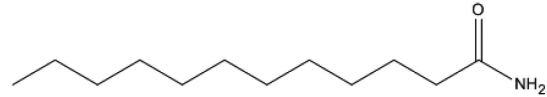
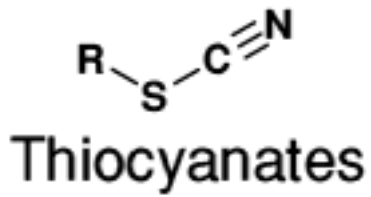
citronellal



Phenolics

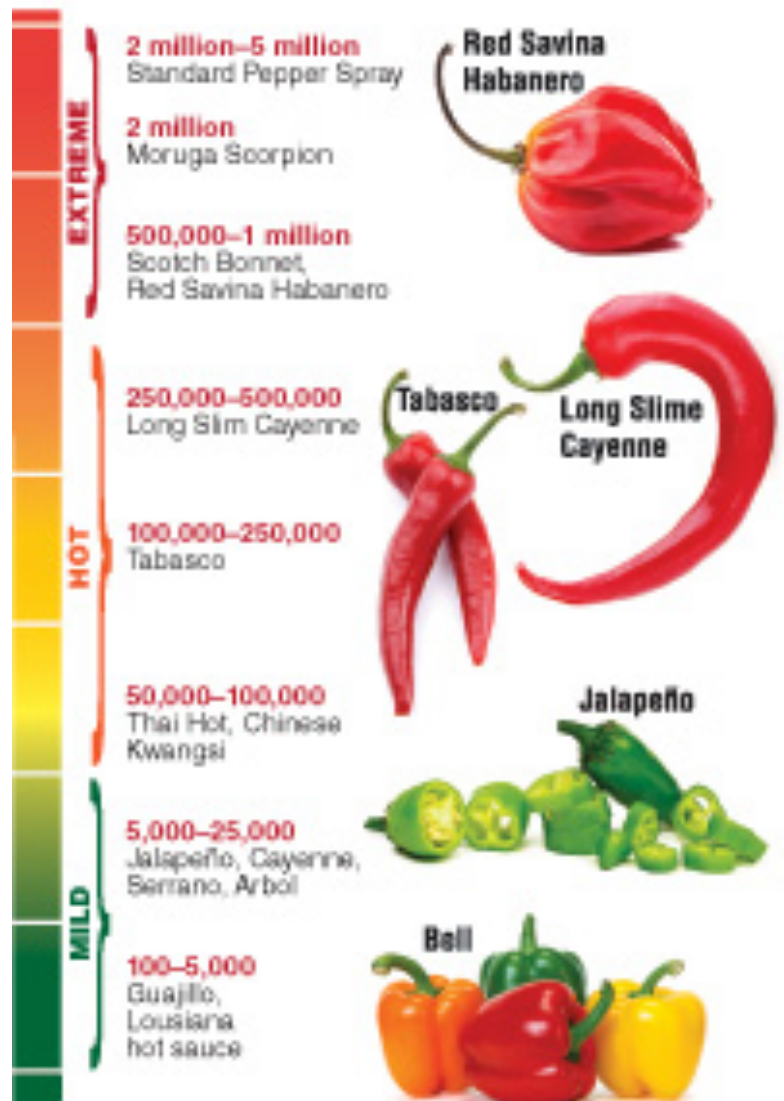
Sample	Phenolic compounds identified
Cinnamon	Vanillic acid, caffeic acid, ferullic acid
Parsley	Gallic acid, protocatechuic acid, caffeic acid, p-coumaric acid, ferullic acid
Bay leaves	Vanillic acid, caffeic acid, ferullic acid
rosemary	Vanillic acid, caffeic acid, p-coumaric acid
Marjoram	Protocatechuic acid, vanillic acid, caffeic acid, ferullic acid
Sage	P-hydroxybenzaldehyde, vanillic acid, caffeic acid, p-coumaric acid, ferullic acid
Oregano	P-hydroxybenzaldehyde, p-hydroxybenzoic acid, p-coumaric acid, ferullic acid
Sweet basil	Protocatechuic acid, p-hydroxybenzoic acid, p-hydroxybenzaldehyde, caffeic acid, p-coumaric acid, ferullic acid
Mint	Gallic acid, protocatechuic acid, vanillic acid, p-coumaric acid, ferullic acid

Pungent



III. Pain and flavor

Ranking Chili Peppers Using the Scoville Heat Scale



IV. Cooking

V. Marinades and rubs