

# The Complete Technology Book on Flavours, Fragrances and Perfumes

**Author:** NPCS Board of Consultants & Engineers

**Format:** Paperback

**ISBN:** 9788190439886

**Code:** NI196

**Pages:** 864

**Price:** Rs. 1,675.00 US\$ 150.00

**Publisher:** NIIR PROJECT CONSULTANCY SERVICES

Usually ships within 5 days

Many studies have been carried out on fragrances, flavors and perfumes worldwide. These products have important commercial value not only in India but in all over the world. Perhaps the most interesting results of the last few years in the fragrance and flavour fields are the many compounds described in this book. They may be used to engender or augment flavours in foodstuffs, chewing gums and medicinal products like mouthwash and toothpaste. The same compounds or closely related ones serve also to produce desirable aromas for perfumes, perfumed compositions such as soaps, detergents and cosmetics etc. Perfume is a mixture of fragrant essential oils and/or aroma compounds, fixatives, and solvents used to give the human body, animals, objects, and living spaces a pleasant scent. The odoriferous compounds that make up a perfume can be manufactured synthetically or extracted from plant or animal sources. Perfumes have been known to exist in some of the earliest human civilizations either through ancient texts or from archaeological digs. Modern perfumery began in the late 19th century with the commercial synthesis of aroma compounds, which allowed for the composition of perfumes with smells previously unattainable solely from natural aromatics alone. Flavors and Fragrances (F&F) are the essential ingredients that lend taste and smell, respectively, to food and personal or home care products. Without these, all the products that we use such as toffees, chips, toothpastes, soaps and shampoos, would be tasteless or odorless, boring, functional products. Fragrances are different types; floral, fruity, woody, flower, natural, etc. and has applications in different field; soap and toiletries, cosmetics, household applications etc. Flavoring in common language denote the combined chemical sensations of taste and smell, the same terms are usually used in the fragrance and flavors industry to refer to edible chemicals and extracts that alter the flavor of food and food products through the sense of smell. Applications of flavouring are in numerous field; meat, chocolate, dairy, beverage, confectionary, bakery, teas etc. Due to the high cost or unavailability of natural flavor extracts, most commercial flavorants are nature identical, which means that they are the chemical equivalent of natural flavors but chemically synthesized rather than being extracted from the source materials. Traditionally, while flavors and fragrances were viewed as the most customized of all raw materials, and therefore commanded higher prices, in the last decade, prices have been pushed down consistently by large manufacturers. This book basically deals with the roots and the evolution of perfumery, the part of hedonism, how perfumery is linked to the other fine arts, the art of composition, conclusion, introduction, fragancing of functional products, line extensions, perfumery for household products, floral series : rose notes, jasmin notes, hyacinth notes, lilac and lily, orange blossom notes, tuberose notes, violet notes, mignonette, woody series: sandal notes, peppery notes, caryophyllaceous notes, introduction, aroma composition of various teas, flavory ceylon black tea, keemun black tea, green tea, pouchong tea and jasmine tea, lotus tea, soap manufacture, raw materials, shaving soap, transparent soaps, super fatted toilet soaps, the milling process, coloured soaps, perfumes, soap compounds, acacia, almond, almond soap, amber soap, buttermilk, brown windsor, carnation, chypre, cologne, cyclamen, fougere, heliotrope, hyacinth, jasmin, lavender, lilac, lily, etc.

This book contains formulae and processes of various types of flavours, fragrances and perfumes. New entrepreneurs, technocrats, research scholars can get good knowledge from this book.

## Contents

### 1. THE ART OF PERFUMERY

The Roots and the Evolution of Perfumery , The Part of Hedonism, How Perfumery is Linked to the Other Fine Arts, The Art of Composition, Conclusion

### 2. PERFUMERY APPLICATIONS: FUNCTIONAL PRODUCTS

Introduction, Fragrancing of Functional Products, Line Extensions, Perfumery For Household Products

### 3. ORIGIN OF NATURAL ODORANTS

Introduction, Products of Lipid and Amino-Acid Metabolism, Mono and Sesquiterpenoids, Conclusions

### 4. PRODUCTS OF NATURAL ORIGIN

Introduction; Concretes, Absolutes,

Floral Series :: Rose Notes, Jasmin Notes, Hyacinth Notes, Lilac and Lily, Orangeblossom Notes, Tuberose Notes, Violet Notes, Mignonette, Woody

Series: Sandal Notes, Peppery Notes, Caryophyllaceous Notes,

Rural Series: Herbaceous Notes, Green Notes, Balsamic Series:

Resinous Notes, Vanilla Notes, Fruity Series, Animal Series: Amber Notes, Maritime Notes, Musk Notes,

Empyreumatic Series: Tobacco Notes

### 5. FLAVORING VEGETABLE PROTEIN MEAT ANALOGS

Development of Characteristic Meat Flavors, Properties of Meat Analogs as Compared to Meat, Application of Meat Flavors in Meat Analogs

### 6. FLAVOR ASPECTS OF CHOCOLATE

### 7. THE AROMA OF VARIOUS TEAS

Introduction, Aroma Composition of Various Teas, Flavoury Ceylon Black Tea, Keemun Black Tea, Green Tea, Pouchong Tea and Jasmine Tea,

Lotus Tea

### 8. WINE FLAVOR

Introduction, The Taste of Wine, Wine Aroma, Oak Barrel Storage and Wine Flavor, Influence of Spoilage

### 9. MEAT FLAVORINGS

Sulfur-containing Compounds, From Yeast, From Animal Products, Meat-Flavored Shortening for Deep-Fat Frying, Other Compounds, Enhancing Meat Flavors

### 10. FRAGRANCESâ€“FLORAL AND FRUITY

Floral, Octadienes, Hexyloxyacetone, Cyclopentane Derivatives,

2-Ethyl-6,6-Dimethyl-2-Cyclohexene-1-Carboxylic Acid Ethyl Ester,  $\alpha$ -Oxy(Oxo) Sulfides, Aliphatic Dibasic Acid Diesters, 3-(10-Undeceny-

loxy) Propionitrile, Tricyclodecane-Methylol and

Derivatives, 2-Methyl-2-Alkyl-Alkanoic Acid Esters, Trimethylcyclohexylethyl Ethers,

Cyanoethylidene-Bicyclo-Heptenes, Certain Crotonyl-Trimethyl-cyclo-hexanes, Ketone Acetals, Certain Allyl

Ethers, Nonanols, Nonenols and Their Monocarboxylic Acid Esters, Fruity Fragrances ,  $\alpha$ -Oxy (Oxo)

Mercaptans, cis-Oct-6-en-1-ol, Safranic Acid Esters, Maltol-2-Methyl Alkenoates

### 11. FRAGRANCESâ€“WOODY

Woody-General, Vetiver, Sandal, Cedarwood

### 12. COMPOUNDING

Introduction, Perfume Oil Formula, Manufacture of Perfume Oils, Control by Bar Code, Machinery and Apparatus, Storage of Fragrances and

Perfume Oils, Safety Aspects, Future Prospects of Compounding

### 13. SOPHISTICATED OR FANTASY PERFUMES

Introductory, Floral Bouquet Perfumes, Aldehydic Perfumes, Chypre Types, Oriental Perfumes, Green Perfumes, Dominant Note Types

#### 14. FLOWER PERFUMES

Rose, Jasmin, Orangeflower and Neroli, Violet, Acacia, Broom, Carnation, Cyclamen, Fougere (Fern), Gardenia, Hawthorn, Heliotrope, Honeysuckle, Hyacinth, Iris, Lilac, Lily-of-the Valley, Linden (Lime Blossom), Magnolia, Mignonette (Reseda), Mimosa, Narcissus, Nardo, New-Mown Hay, Nicotiana, Opopanax, Orchid (Orchidee), Pansy, Peony, Phlox, Stocks, Sweet Pea, Syringa (Philadelphus), Trefle (Clover), Tuber Rose, Verbena, Wallflower, Wistaria, Ylang-Ylang

#### 15. AEROSOLS

Propellents, Containers, Valves and Actuators, Filling and Testing

#### 16. THE PRODUCTION OF NATURAL PERFUMES

#### 17. MISCELLANEOUS FANCY PERFUMES

Non-Alcoholic Concentrates, Abronia, Amber, Synthetic, Ambre Royale Aux Fleurs, Ambrosia, Benzoinette, Boronia, Bouquet Des Alpes, Bouvardia, Cananga, Coronilla, Corylopsis, Decumaria, Dillenia, Erica, Fagonia, Glycine, (Wistaria), Hancornia, Hugonia, Idealia, Ismene, Jonesia, Kleinhovia, Laelia, Lime Blossom, Monimia, Nemesia, Night Scented Stock, Opopanax, Passiflora, Pavetta, Randia, Santolina, Stephanotis, Syringa, Tinnea, Well-Known Recipes, A la Mode, Bouquet Des Fleurs, Bouquet d'Estherhazy, Buckingham Flowers, Essence Bouquet, Eau de Berlin, Frangipanni, Horse-Guard's Bouquet, Hovenia, Japanese Bouquet, Jockey Club, Kiss Me Quick, Leap-Year Bouquet, Bouquet A la Marechale, Millefleur Bouquet, Musk, Mousseline, Polyanthus, Rondeletia, Tulip, Yacht Club, Continental Practice, Chypre, Lilac

#### 18. MONOGRAPHS ON FLOWER PERFUMES

Acacia, Carnation, Cassie, Chypre, Cyclamen, Fern, Gardenia, Hawthorn, Heliotrope, Honeysuckle, Hyacinth, Jasmine, Lilac, Lily, Magnolia, Mimosa, Narcissus, New-Mown Hay, Orange Blossom, Orchids, Reseda, Rose, Sweet Pea, Trefle, Tuberosa, Violet, Wallflower

#### 19. TOILET WATERS

Honey Water, Aqua Mellis, Hungary Water, Eau de Cologne, Modern Prototypes, Amber Cologne, Quickly Matured Colognes, Flower Modifications, Mimosa Cologne, Trefle Cologne, Terpeneless Oils, Cheap Colognes, "Frozen" Eau de Cologne, Lavender Water, Quickly Matured Lavenders, Amber Lavenders, Florida Water

#### 20. SOAP PERFUMERY

Soap Manufacture, Raw Materials, Shaving Soap, Transparent Soaps, Super-Fatted Toilet Soaps, The Milling Process, Coloured Soaps, Perfumes, Soap Compounds, Acacia, Almond, Almond Soap, Amber Soap, Buttermilk, Brown Windsor, Carnation, Chypre, Cologne, Cyclamen, Fougere, Heliotrope, Hyacinth, Jasmin, Lavender, Lilac, Lily, Narcissus, Opopanax, Rose, Santal, Sweet Pea, Verbena, Violet, Antiseptic and Medicated Soaps

#### 21. BEVERAGE FLAVOURINGS AND THEIR APPLICATIONS

Introduction, Categories of Beverages, Types of Flavourings for Beverages, Methods of Extraction, Solubilisation and Concentration of Flavourings, Beverages Based on Ginger, Formulation of Beverages

#### 22. THE FLAVOURING OF CONFECTIONERY

Introduction, Basic Confectionery Types, Recipes, Inherent Flavours, Flavours From Ingredients, Flavours Developed During Processing, Selection of Flavourings

#### 23. FLAVOURINGS FOR BAKERY AND GENERAL USE

Ingredients, Flour, Sugars, Fats, Liquids, Gases, Other (Minor) Ingredients, Bakery Products, Bread, Hot Plate Goods, Morning Goods, Powder Goods, Biscuits, Cakes, Baking Process, Bakery Fillings, Jams and Jellies, Marshmallow, Creams, Biscuit Creams, Icings, Summary of Flavouring Characteristics

#### 24. DAIRY FLAVOURINGS

Introduction, Milk and Cream, Yogurt and Fermented Products, Butter, Cheese, Manufacturing Considerations, Conclusion

#### 25. FRUIT AND VEGETABLE FLAVORS

## About NIIR

**NIIR PROJECT CONSULTANCY SERVICES (NPCS)** is a reliable name in the industrial world for offering integrated technical consultancy services. NPCS is manned by engineers, planners, specialists, financial experts, economic analysts and design specialists with extensive experience in the related industries.

Our various services are: Detailed Project Report, Business Plan for Manufacturing Plant, Start-up Ideas, Business Ideas for Entrepreneurs, Start up Business Opportunities, entrepreneurship projects, Successful Business Plan, Industry Trends, Market Research, Manufacturing Process, Machinery, Raw Materials, project report, Cost and Revenue, Pre-feasibility study for Profitable Manufacturing Business, Project Identification, Project Feasibility and Market Study, Identification of Profitable Industrial Project Opportunities, Business Opportunities, Investment Opportunities for Most Profitable Business in India, Manufacturing Business Ideas, Preparation of Project Profile, Pre-Investment and Pre-Feasibility Study, Market Research Study, Preparation of Techno-Economic Feasibility Report, Identification and Section of Plant, Process, Equipment, General Guidance, Startup Help, Technical and Commercial Counseling for setting up new industrial project and Most Profitable Small Scale Business.

NPCS also publishes various process technology, technical, reference, self employment and startup books, directory, business and industry database, bankable detailed project report, market research report on various industries, small scale industry and profit making business. Besides being used by manufacturers, industrialists and entrepreneurs, our publications are also used by professionals including project engineers, information services bureau, consultants and project consultancy firms as one of the input in their research.

---

**NIIR PROJECT CONSULTANCY SERVICES** , 106-E, Kamla Nagar, New Delhi-110007, India. **Email:** [npcs.india@gmail.com](mailto:npcs.india@gmail.com) **Website:** [NIIR.org](http://NIIR.org)

Mon, 19 Nov 2018 21:21:43 +0530