

Contents

| | |
|--|-----------|
| <i>Foreword</i> | xiii |
| <i>List of Contributors</i> | xv |
| <i>Acknowledgements</i> | xvii |
| <i>Abbreviations</i> | xix |
| | |
| 1 Volatiles – An Interdisciplinary Approach | 1 |
| <i>Andreas Herrmann</i> | |
| 1.1 Introduction | 1 |
| 1.2 Geraniol – A Typical Example | 2 |
| 1.3 Conclusion | 8 |
| References | 8 |
| | |
| 2 Biosynthesis and Emission of Isoprene, Methylbutanol and Other Volatile Plant Isoprenoids | 11 |
| <i>Hartmut K. Lichtenthaler</i> | |
| 2.1 Introduction | 11 |
| 2.2 Plant Isoprenoids | 12 |
| 2.3 Two IPP-Yielding Pathways in Plants | 15 |
| 2.4 Prenyl Chain Formation and Elongation | 16 |
| 2.5 Compartmentation of Plant Isoprenoid Biosynthesis | 16 |
| 2.6 The Enzyme Steps of the Plastidic DOXP/MEP Pathway of IPP Formation | 17 |
| 2.7 Cross-Talk Between the Two IPP Biosynthesis Pathways | 19 |
| 2.8 Biosynthesis and Emission of Volatile Isoprene at High Irradiance | 22 |
| 2.8.1 Regulation of Isoprene Emission | 25 |
| 2.9 Inhibition of Isoprene Biosynthesis | 26 |
| 2.9.1 Fosmidomycin and 5-Ketoclomazone | 26 |
| 2.9.2 Diuron | 27 |
| 2.10 Inhibition of Carotenoid and Chlorophyll Biosynthesis by Fosmidomycin and 5-Ketoclomazone | 27 |
| 2.11 Biosynthesis and Emission of Methylbutanol at High Irradiance | 28 |
| 2.12 Source of Pyruvate for Isoprene and Methylbutanol Biosynthesis | 29 |
| 2.13 Branching Point of DOXP/MEP Pathway with Other Metabolic Chloroplast Pathways | 30 |
| 2.14 Is There a Physiological Function of Isoprene and MBO Emission? | 31 |
| 2.15 Biosynthesis and Emission of Monoterpenes, Sesquiterpenes and Diterpenes | 33 |

| | | |
|----------|---|-----------|
| 2.15.1 | Monoterpenes | 35 |
| 2.15.2 | Diterpenes | 36 |
| 2.15.3 | Sesquiterpenes | 36 |
| 2.16 | Some General Remarks on the Regulation of Terpene Biosynthesis in Plants | 36 |
| 2.17 | Volatile Terpenoids as Aroma Compounds of Wine | 37 |
| 2.18 | Function of Terpenes in Plant Defence | 38 |
| 2.19 | Conclusion | 38 |
| | Acknowledgements | 39 |
| | References | 40 |
| 3 | Analysis of the Plant Volatile Fraction | 49 |
| | <i>Patrizia Rubiolo, Barbara Sgorbini, Erica Liberto, Chiara Cordero and Carlo Bicchi</i> | |
| 3.1 | Introduction | 49 |
| 3.2 | Sample Preparation | 50 |
| 3.2.1 | 'Liquid' Phase Sampling | 51 |
| 3.2.2 | Headspace Sampling | 51 |
| 3.2.3 | Headspace–Solid Phase Microextraction | 52 |
| 3.2.4 | In-Tube Sorptive Extraction | 54 |
| 3.2.5 | Headspace Sorptive Extraction | 55 |
| 3.2.6 | Static and Trapped Headspace | 56 |
| 3.2.7 | Solid-Phase Aroma Concentrate Extraction | 56 |
| 3.2.8 | Headspace Liquid-Phase Microextraction | 56 |
| 3.2.9 | Large Surface Area High Concentration Capacity Headspace Sampling | 59 |
| 3.3 | Analysis | 59 |
| 3.3.1 | Fast-GC and Fast-GC-qMS EO Analysis | 61 |
| 3.3.2 | Qualitative Analysis | 65 |
| 3.3.3 | Quantitative Analysis | 66 |
| 3.3.4 | Enantioselective GC | 70 |
| 3.3.5 | Multidimensional GC Techniques | 75 |
| 3.4 | Further Developments | 76 |
| 3.5 | Conclusion | 85 |
| | Acknowledgements | 87 |
| | References | 87 |
| 4 | Plant Volatile Signalling: Multitrophic Interactions in the Headspace | 95 |
| | <i>André Kessler and Kimberly Morrell</i> | |
| 4.1 | Introduction | 95 |
| 4.2 | The Specificity and Complexity of Herbivore-Induced VOC Production | 97 |
| 4.2.1 | Plant Endogenous Wound Signalling | 99 |
| 4.2.2 | Herbivore-Derived Elicitors of VOC Emission | 102 |
| 4.3 | Ecological Consequences of VOC Emission | 104 |
| 4.3.1 | Within-Plant Defence Signalling | 104 |

| | | |
|----------|--|------------|
| 4.3.2 | Herbivore-Induced VOC Emission as Part of a Metabolic Reconfiguration of the Plant | 105 |
| 4.3.3 | Herbivores Use VOCs to Select Host Plants | 107 |
| 4.3.4 | VOCs as Indirect Defences Against Herbivores | 108 |
| 4.3.5 | VOCs in Plant–Plant Interactions | 111 |
| 4.4 | Conclusion | 112 |
| | Acknowledgements | 114 |
| | References | 114 |
| 5 | Pheromones in Chemical Communication | 123 |
| | <i>Kenji Mori</i> | |
| 5.1 | Introduction | 123 |
| 5.1.1 | Definition of Pheromones | 123 |
| 5.1.2 | Classification of Pheromones | 123 |
| 5.2 | History of Pheromone Research | 125 |
| 5.3 | Research Techniques in Pheromone Science | 127 |
| 5.3.1 | The Collecting of Pheromones | 127 |
| 5.3.2 | Bioassay-Guided Purification | 128 |
| 5.3.3 | Structure Determination and Synthesis | 128 |
| 5.3.4 | Field Bioassay | 129 |
| 5.3.5 | Structure Elucidation of the Male-Produced Aggregation Pheromone of the Stink Bug <i>Eysarcoris lewisi</i> – A Case Study | 129 |
| 5.4 | Structural Diversity Among Pheromones | 132 |
| 5.5 | Complexity of Multicomponent Pheromones | 137 |
| 5.6 | Stereochemistry and Pheromone Activity | 139 |
| 5.6.1 | Only a Single Enantiomer is Bioactive and its Opposite Enantiomer Does Not Inhibit the Response to the Active Isomer | 139 |
| 5.6.2 | Only One Enantiomer is Bioactive, and its Opposite Enantiomer Inhibits the Response to the Pheromone | 139 |
| 5.6.3 | Only One Enantiomer is Bioactive, and its Diastereomer Inhibits the Response to the Pheromone | 139 |
| 5.6.4 | The Natural Pheromone is a Single Enantiomer, and its Opposite Enantiomer or Diastereomer is Also Active | 140 |
| 5.6.5 | The Natural Pheromone is a Mixture of Enantiomers or Diastereomers, and Both of the Enantiomers, or All of the Diastereomers are Separately Active | 141 |
| 5.6.6 | Different Enantiomers or Diastereomers are Employed by Different Species | 141 |
| 5.6.7 | Both Enantiomers are Necessary for Bioactivity | 141 |
| 5.6.8 | One Enantiomer is More Active Than the Other, but an Enantiomeric or Diastereomeric Mixture is More Active Than the Enantiomer Alone | 141 |

| | |
|--|------------|
| 5.6.9 One Enantiomer is Active on Males, While the Other is Active on Females | 142 |
| 5.6.10 Only the <i>meso</i> -Isomer is Active | 142 |
| 5.7 Pheromones With Kairomonal Activities | 142 |
| 5.8 Mammalian Pheromones | 143 |
| 5.9 Invention of Pheromone Mimics | 145 |
| 5.10 Conclusion | 147 |
| Acknowledgements | 147 |
| References | 147 |
| 6 Use of Volatiles in Pest Control | 151 |
| <i>J. Richard M. Thacker and Margaret R. Train</i> | |
| 6.1 Introduction | 151 |
| 6.2 Repellents (DEET, Neem, Essential Oils) | 151 |
| 6.3 Volatile Synthetic Chemicals and Fumigants | 154 |
| 6.4 Pheromones | 158 |
| 6.5 Volatile Allelochemicals | 165 |
| 6.6 Plant Volatiles and Behavioural Modification of Beneficial Insects | 166 |
| 6.7 Concluding Comments | 167 |
| References | 168 |
| 7 Challenges in the Synthesis of Natural and Non-Natural Volatiles | 173 |
| <i>Anthony A. Birkbeck</i> | |
| 7.1 Introduction – The Art of Organic Synthesis | 173 |
| 7.2 Overcoming Challenges in the Small-Scale Synthesis of Natural Volatile Compounds | 174 |
| 7.2.1 D,L-Caryophyllene (1964) | 174 |
| 7.2.2 β -Vetivone (1973) | 175 |
| 7.3 Overcoming Challenges in the Large-Scale Synthesis of Nature Identical and Non-Natural Molecules | 176 |
| 7.3.1 (Z)-3-Hexenol | 176 |
| 7.3.2 Citral | 177 |
| 7.3.3 (–)-Menthol | 179 |
| 7.3.4 Habanolide | 180 |
| 7.4 Remaining Challenges in the Large-Scale Synthesis of Natural and Non-Natural Volatiles | 180 |
| 7.5 Design and Synthesis of Novel Odorants and Potential Industrial Routes to a Natural Product | 182 |
| 7.5.1 Cassis (Blackcurrant) | 182 |
| 7.5.2 Patchouli | 184 |
| 7.5.3 Musk | 187 |
| 7.5.4 Sandalwood | 189 |
| 7.6 Other Challenges | 193 |
| 7.7 Conclusion | 193 |
| Acknowledgements | 194 |

| | |
|--|------------|
| Dedication | 195 |
| References | 195 |
| 8 The Biosynthesis of Volatile Sulfur Flavour Compounds | 203 |
| <i>Meriel G. Jones</i> | |
| 8.1 Introduction: Flavours as Secondary Metabolites | 203 |
| 8.2 Sulfur in Plant Biology | 204 |
| 8.3 Sulfur Compounds as Flavour Volatiles | 205 |
| 8.4 The Alk(en)yl Cysteine Sulfoxide Flavour Precursors | 206 |
| 8.5 Biosynthesis of the Flavour Precursors of <i>Allium</i> | 207 |
| 8.5.1 The Biosynthesis of <i>Allium</i> Flavour Precursors via γ -Glutamyl Peptides | 208 |
| 8.5.2 The Biosynthesis of <i>Allium</i> Flavour Precursors via Cysteine Synthases | 209 |
| 8.6 Formation of Volatiles from CSOs | 210 |
| 8.6.1 <i>S</i> -Methyl-L-cysteine sulfoxide | 210 |
| 8.6.2 Release of the <i>Allium</i> CSOs | 211 |
| 8.7 The <i>Allium</i> Flavour Volatiles | 212 |
| 8.8 The Enzyme Alliinase | 213 |
| 8.9 The Enzyme Lachrymatory Factor Synthase | 214 |
| 8.10 The Biological Roles of the Flavour Precursors | 215 |
| 8.11 The Glucosinolate Flavour Precursors | 216 |
| 8.12 GS and Their Biosynthetic Pathways | 216 |
| 8.13 Release of Volatile GS Hydrolysis Products | 218 |
| 8.14 The Biological Role of Glucosinolates | 220 |
| 8.15 Application of Transgenic Technology to Applied Aspects of GS Biosynthesis | 222 |
| 8.16 Volatile Sulfur Compounds from Other Plants | 222 |
| 8.16.1 Complex Organic Sulfur Volatiles | 222 |
| 8.16.2 Simple Sulfur Volatiles | 223 |
| 8.16.3 Hydrogen Sulfide | 223 |
| 8.16.4 Methanethiol | 224 |
| 8.17 Conclusion | 224 |
| References | 224 |
| 9 Thermal Generation of Aroma-Active Volatiles in Food | 231 |
| <i>Christoph Cerny</i> | |
| 9.1 Introduction | 231 |
| 9.2 The Maillard Reaction | 233 |
| 9.2.1 The Amadori Rearrangement | 234 |
| 9.2.2 Deoxyosones | 235 |
| 9.2.3 Retro-Aldolization | 235 |
| 9.3 Formation of Aroma Compounds in the Later Stages of the Maillard Reaction | 237 |
| 9.3.1 2-Furfurylthiol | 237 |

| | | |
|-----------|---|------------|
| 9.3.2 | 4-Hydroxy-2,5-dimethyl-3(2 <i>H</i>)-furanone | 239 |
| 9.3.3 | Alkyl and Alkenylpyrazines | 239 |
| 9.3.4 | 2-Acetyl-1-pyrroline | 241 |
| 9.4 | The Strecker Degradation | 241 |
| 9.5 | Caramelization | 244 |
| 9.6 | Thiamin Degradation | 246 |
| 9.7 | Ferulic Acid Degradation | 246 |
| 9.8 | Fat Oxidation | 247 |
| 9.9 | Conclusion | 250 |
| | References | 250 |
| 10 | Human Olfactory Perception | 253 |
| | <i>Alan Gelperin</i> | |
| 10.1 | Introduction | 253 |
| 10.2 | Historical Perspective on Olfactory Perception | 254 |
| 10.3 | Human Olfactory Pathway | 255 |
| 10.4 | Functional Studies in Human Subjects | 256 |
| 10.5 | Functional Studies in Brain-Damaged Subjects | 259 |
| 10.6 | Single Odorants, Binary Mixtures and Complex Odour Objects | 259 |
| 10.7 | Olfactory Versus Trigeminal Odorant Identification | 262 |
| 10.8 | Orthonasal Versus Retronasal Odour Perception | 263 |
| 10.9 | Specific Anosmias | 264 |
| 10.10 | MHC-Correlated Odour Preferences in Human Subjects | 265 |
| 10.11 | Odour Deprivation and Odour Perception | 266 |
| 10.12 | Age-Related Decline in Olfactory Perception | 267 |
| 10.13 | New Neurons in Adult Brains | 268 |
| 10.14 | Epidemiological Studies of Human Olfaction | 268 |
| 10.15 | Active Sampling and Olfactory Perception | 269 |
| 10.16 | Human Olfactory Imagery | 270 |
| 10.17 | Top-Down Influences on Olfactory Perception | 271 |
| 10.18 | Reproductive State and Olfactory Sensitivity | 272 |
| 10.19 | Olfaction, Hunger and Satiety | 273 |
| 10.20 | Odour Perception Bias by Odour Names | 274 |
| 10.21 | Olfaction and Disease States | 275 |
| 10.22 | Prenatal and Postnatal Influences on Infant Odour/Flavour Preferences | 276 |
| 10.23 | Future Directions | 277 |
| | Acknowledgements | 277 |
| | References | 278 |
| 11 | Perfumery – The Wizardry of Volatile Molecules | 291 |
| | <i>Christophe Laudamiel</i> | |
| 11.1 | The Big Picture | 291 |
| 11.2 | Wizardry No. 1: Full Holograms Create Real Emotions | 292 |
| 11.3 | Volatiles Need a Language Wizard | 296 |

| | | |
|-----------|--|------------|
| 11.4 | Wizardry No. 2: The Perfumer in the Jungle of Volatiles to Create Emotions | 298 |
| 11.5 | Wizardry No. 3: End Results Are Music to the Nose | 303 |
| | References | 304 |
| 12 | Microencapsulation Techniques for Food Flavour | 307 |
| | <i>Youngjae Byun, Young Teck Kim, Kashappa Goud H. Desai and Hyun Jin Park</i> | |
| 12.1 | Demands | 307 |
| 12.2 | Microencapsulation in the Food Industry | 307 |
| 12.3 | Techniques and Materials for Flavour Microencapsulation | 308 |
| 12.3.1 | Spray Drying | 308 |
| 12.3.2 | Extrusion | 312 |
| 12.3.3 | Cyclodextrin Inclusion Complexes | 314 |
| 12.3.4 | Helical Inclusion Complexes | 316 |
| 12.3.5 | Fluidized Bed Coating | 318 |
| 12.3.6 | Top Spray Fluidized Bed Coating | 318 |
| 12.3.7 | Bottom Spray System | 318 |
| 12.3.8 | Wurster System | 320 |
| 12.3.9 | Tangential Spray or Rotary Fluidized Bed Coating | 320 |
| 12.3.10 | Coacervation | 320 |
| 12.3.11 | Double or Multiple Emulsion with Freeze Drying | 321 |
| 12.3.12 | Co-Crystallization | 322 |
| 12.3.13 | Spray Chilling and Spray Cooling | 322 |
| 12.3.14 | Supercritical Fluids | 323 |
| 12.3.15 | Other Techniques | 323 |
| 12.4 | Conclusion and Future Trends | 325 |
| | References | 326 |
| 13 | Profragrances and Properfumes | 333 |
| | <i>Andreas Herrmann</i> | |
| 13.1 | Introduction | 333 |
| 13.2 | Release of Alcohols | 335 |
| 13.2.1 | Enzymatic Hydrolysis | 335 |
| 13.2.2 | Neighbouring-Group-Assisted, Non-Enzymatic Hydrolysis | 340 |
| 13.3 | Release of Carbonyl Derivatives | 346 |
| 13.3.1 | Oxidations | 346 |
| 13.3.2 | Reversible Systems | 350 |
| 13.3.3 | Retro 1,4-Additions | 354 |
| 13.4 | Profragrance and Properfume Strategies | 356 |
| 13.4.1 | Performance and Cost Efficiency | 356 |
| 13.4.2 | Stability | 357 |
| 13.5 | Conclusion | 357 |
| | Acknowledgements | 358 |
| | References | 358 |

| | |
|--|------------|
| 14 Reactions of Biogenic Volatile Organic Compounds in the Atmosphere | 363 |
| <i>Russell K. Monson</i> | |
| 14.1 Introduction | 363 |
| 14.2 The Relative Importance of Anthropogenic Versus Biogenic VOC Emissions to Atmospheric Chemistry | 364 |
| 14.3 Overview of BVOC Oxidation | 365 |
| 14.4 The Types of Emitted BVOCs and General Roles in Atmospheric Chemistry | 370 |
| 14.5 Gas Phase Oxidation of BVOCs | 372 |
| 14.6 Gas Phase Chemistry of BVOCs in Urban and Suburban Airsheds | 374 |
| 14.7 Gas Phase Chemistry Within and Above Forests | 375 |
| 14.8 BVOC Emissions and SOA Formation | 377 |
| 14.9 Conclusion | 381 |
| References | 381 |
| Index | 389 |