

Research Related to Flavour Chemistry

Processing technique for de-bittering of bitter gourd juice using **GRAS chemicals** and **enzymes**. De-bittered juice show

40% higher anti-diabetic property than untreated.

De-bittered **Fenugreek seed** extract with larger array of phytochemicals.

Encapsulated **essential oils** for improved oxidative and active component stability.

Identified key odorants in food

Kidney beans:

2, 6-dimethyl pyrazine and methional

Pomegranate:

3Z-octen-1-yl acetate

Pumpkin:

6Z-nonenal and 2E, 6Z-nonadienal

Ash Gourd:

Acetoin, octanal and nonanal

Drumstick:

benzothiazole, decanal and 2E-decenal