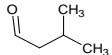
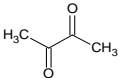
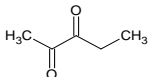
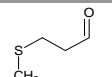
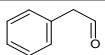

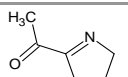
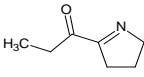
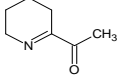
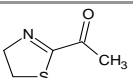
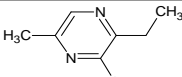
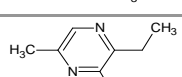
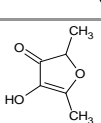
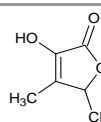
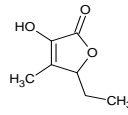


**RICORRENZA DI ALCUNE IMPORTANTI MOLECOLE
ODORANTI IN ALIMENTI SOTTOPOSTI A COTTURA**

nome della molecola	struttura molecolare	caffè tostato	crosta di pane di frumento	crosta di pane di riso	carne stufata	carne arrostita	sesamo arrostito	popcorn
3-methylbutanal		X	X	X				
2,3-butanedione		X	X	X	X	X		
2,3-pentanedione		X				X		
3-(methylthio)propionaldehyde		X	X	X	X	X		
phenylacetaldehyde		X	X	X	X			
2-furfurylthiol		X			X		X	X
2-acetyl-1-pyrroline				X		X		X
2-propionyl-1-pyrroline								X
2-acetyltetrahydropyridine				X				X
2-acetyl-thiazoline					X	X		
2-ethyl-3,5-dimethyl-pyrazine		X	X	X	X	X	X	X
2,3-diethyl-5-methyl-pyrazine		X			X	X	X	X
2,5-dimethyl-4-hydroxy-3(2H)-furanone		X	X	X	X	X	X	
4,5-dimethyl-3-hydroxy-2(5H)-furanone		X		X	X	X		
5-ethyl-3-hydroxy-4-methyl-2(5H)-furanone		X		X		X		