

FACTS Case Study

Case Study 1: Aroma Characterisation

LIU, C., YANG, Q, LINFORTH, R, FISK, I. and YANG, N, 2019. Modifying Robusta coffee aroma by green bean chemical pre-treatment Food Chemistry. 272, 251-257

ZHANG, YIRU, YANG, NI, FRAY, RRAY, FISK, IAN, LIU, CHUJIAO, LI, HONGYING and HAN, YUANHUAI, 2018. Characterization of Volatile Aroma Compounds after in-vial Cooking of Foxtail Millet Porridge with Gas Chromatography -Mass Spectrometry Journal of Cereal Science. 82, 8-15

Case Study 2: Salt/ Aroma Release

CHIU, NATALIE, HEWSON, LOUISE, YANG, NI, LINFORTH, ROBERT and FISK, IAN, 2015. Controlling salt and aroma perception through the inclusion of air fillers LWT-FOOD SCIENCE AND TECHNOLOGY. 63(1), 65-70

BLEE, N, LINFORTH, R, YANG, N, BROWN, K and TAYLOR, A, 2011. Variation In Aroma Release Between Panellists Consuming Different Types Of Confectionary Flavour And Fragrance Journal. 26(3), 186-191

Case Study 3: Structure/ Ingredient/ Processing impacting aroma

YANG, N., FISK, I.D., LINFORTH, R., BROWN, K., WALSH, S, MOONEY, S., STURROCK, C. and HORT, J., 2012. Impact of flavour solvent on biscuit micro-structure as measured by X-ray micro-computed tomography and the distribution of vanillin and HMF (HPLC) European Food Research and Technology. 235(6), 1083-1091

NI YANG, JOANNE HORT, ROBERT LINFORTH, KEITH BROWN, STEWART WALSH and IAN D. FISK, 2013. Impact of flavour solvent, (propylene glycol or triacetin) on vanillin, 5-(hydroxymethyl)furfural, 2,4-decadienal, 2,4-heptadienal, structural parameters and sensory perception of shortcake biscuits over accelerated shelf life testing Food Chemistry.

YANG, NI, LIU, CHUJIAO, LIU, XINGKUN, DEGN, TINA KREUZFELDT, MUNCHOW, MORTEN and FISK, IAN, 2016. Determination of volatile marker compounds of common coffee roast defects FOOD CHEMISTRY. 211, 206-214

Case Study 4: Flavour Reformulation

YANG, NICOLE, LINFORTH, ROBERT S. T., WALSH, STUART, BROWN, KEITH, HORT, JOANNE and TAYLOR, ANDREW J., 2011. Feasibility of reformulating flavours between food products using in vivo aroma comparisons FLAVOUR AND FRAGRANCE JOURNAL. 26(2), 107-115

LINFORTH, R., CABANNES, M., HEWSON, L., YANG, N. and TAYLOR, A, 2010. Effect of fat content on flavor delivery during consumption: an in vivo model Journal of Agricultural and Food Chemistry. 58(11), 6905-6911

Case Study 5: Flavour Stability

AGARWAL, DEEPA, LIM, MUI, ALDRIDGE, EMMA, MOTTRAM, RICHARD, JAMES MCKINNEY and FISK, IAN D., 2018. The impact of nitrogen gas flushing on the stability of seasonings: volatile compounds and sensory perception of cheese & onion seasoned potato crisps Food & Function

GENOVESE, ALESSANDRO, YANG, NI, LINFORTH, ROB, SACCHI, RAFFAELE and FISK, IAN, 2018. The role of phenolic compounds on olive oil aroma release. Food Research International. 112, 319-327

Case Study 6: Flavour-Sensory Link

DAVIDE GIACALONE, TINA KREUZFELDT DEGN, NI YANG, CHUJIAO LIU and IAN D. FISK, 2018. Common roasting defects in coffee: aroma composition, sensory characterization and consumer perception Food Quality and Preference