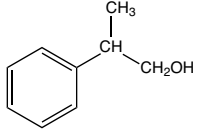
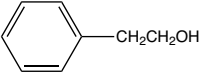
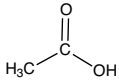
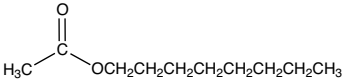
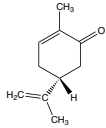
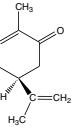
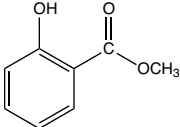
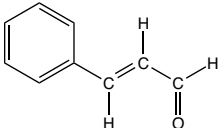
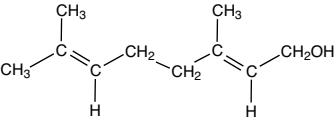


# Table 1. Organic Scent Compounds

Vial	Chemical Name and Formula	Chemical Structure	Scent	Fragrance and Flavor Application
A	2-Phenylpropanol $C_9H_{12}O$		Hyacinth	fragrance ingredient for cosmetics formulations
B	2-Phenylethanol $C_8H_{10}O$		Roses	natural rose fragrance extracted, along with geraniol, from rose petals; used as flavor additive
C	1-Octen-3-ol $C_8H_{16}O$	$CH_3CH_2CH_2CH_2CH_2CH(OH)CH=CH_2$	Mushroom	occurs in variety of vegetables; "powerful mushroom odor" at ppb threshold; used as flavor food additive
D	Acetic acid, 5% aqueous solution $C_2H_4O_2$		Vinegar	used as preservative and acidulant in food
E	Octyl acetate $C_{10}H_{20}O_2$		Orange	essential oil of bitter orange; fruity, floral odor used in artificial orange flavor and cosmetic fragrances
F	(R)-Carvone $C_{10}H_{14}O$		Spearmint	50% of oil of spearmint; used as pharmaceutical aid to hide bad taste and as artificial flavor agent; fragrance additive in perfumes and soaps
G	(S)-Carvone $C_{10}H_{14}O$		Caraway	50–60% of oil of caraway; food additive for flavoring liqueurs
H	Methyl salicylate $C_8H_8O_3$		Wintergreen	used in perfumery and as flavor additive for candy and chewing gum
I	trans-Cinnamaldehyde $C_9H_8O$		Cinnamon	80–90% of oil of cinnamon; as flavor additive in foods and fragrance agent in perfumes
J	Geraniol $C_{10}H_{18}O$		Geraniums	85–95% of oil of geranium, 75% of oil of roses, and 60% of oil of citronella; used as perfume ingredient and insect attractant

# Table 1. Organic Scent Compounds (Continued)

Vial	Chemical Name and Formula	Chemical Structure	Scent	Fragrance and Flavor Application
K	Menthol $C_{10}H_{20}O$		Peppermint	50% of oil of peppermint; flavor and fragrance agent in liqueurs, confectionary, perfumes, cigarettes, and cough drops
L	Vanillin $C_8H_8O_3$		Vanilla	essential component of oil of vanilla extracted from dried seed pods of vanilla orchid; most widely used flavoring agent in candy, baked goods, and ice cream
M	Amyl acetate $C_7H_{14}O_2$		Banana	major component of natural banana extract; used as artificial banana flavor
N	Isoamyl acetate $C_7H_{14}O_2$		Pear	in alcohol solution as a pear flavor in mineral waters and syrups
O	Ethyl methyl-phenylglycidate $C_{12}H_{14}O_3$		Strawberry	used as fragrance agent in perfumes and cosmetics; artificial food additive
P	Anethole $C_{10}H_{12}O$		Licorice	80–90% of oil of aniseed; responsible for flavor of tarragon and fennel; flavoring agent for candy and cookies
Q	$\gamma$ -Octanoic lactone $C_8H_{14}O_2$		Coconut	flavor component occurs in roasted peanuts, pecans, hazelnuts
R	$\gamma$ -Undecanoic lactone $C_{11}H_{20}O_2$		Peach	artificial peach flavoring used in candy, gelatin, ice cream, and soft drinks
S	Benzyl acetate $C_9H_{10}O_2$		Jasmine	active component of oil of jasmine; inexpensive common perfume for toiletries
T	6-Methylionone $C_{14}H_{22}O$		Violets	occurs in nature; used in perfumes to impart sweet floral and fruity odor