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Table 1. Organic Scent Compounds

Vial	Chemical Name and Formula	Chemical Structure	Scent	Fragrance and Flavor Application
A	2-Phenylpropanol C ₉ H ₁₂ O	CH ₃ CH ₂ OH	Hyacinth	fragrance ingredient for cosmetics formulations
В	2-Phenylethanol $C_8H_{10}O$	CH ₂ CH ₂ OH	Roses	natural rose fragrance extracted, along with geraniol, from rose petals; used as flavor additive
C	1-Octen-3-ol C ₈ H ₁₆ O	$\begin{array}{c} & \text{OH} \\ \text{I} \\ \text{CH}_3\text{CH}_2\text{CH}_2\text{CH}_2\text{CH}_2\text{CH}\text{CH} = \text{CH}_2 \end{array}$	Mushroom	occurs in variety of vegetables; "powerful mushroom odor" at ppb threshold; used as flavor food additive
D	Acetic acid, 5% aqueous solution C ₂ H ₄ O ₂	н₃с∽с∕он	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 pharmaceutic aid to hide bad taste and as artificial flavor agent; fragrance additive in perfumes and soaps
G	(S)-Carvone C ₁₀ H ₁₄ O	H ^{CH} ₉ H ^C C=CH ₂ H ₃ C	Caraway	50–60% of oil of caraway; food additive for flavoring liqueurs
Н	Methyl salicylate $C_8H_8O_3$	OH O C OCH ₃	Wintergreen	used in perfumery and as flavor additive for candy and chewing gum
Ι	trans-Cinnamalde- hyde C ₉ H ₈ O		Cinnamon	80–90% of oil of cinnamon; as flavor addi- tive in foods and fragrance agent in per- fumes
J	Geraniol C ₁₀ H ₁₈ O	$CH_{3} \xrightarrow{CH_{3}} CH_{2} \xrightarrow{CH_{2}} CH_{2}OH$ $CH_{3} \xrightarrow{C} CH_{2} CH_{2} \xrightarrow{C} CH_{2}OH$ $H \xrightarrow{C} H_{2}OH$	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

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Table 1. Organic Scent Compounds (Continued)

Vial	Chemical Name and Formula	Chemical Structure	Scent	Fragrance and Flavor Application
K	$\begin{array}{c} Menthol \\ C_{10}H_{20}O \end{array}$	H ₃ OH H ₅ C ^{CH} CH ₃	Peppermint	50% of oil of peppermint; flavor and fragrance agent in liqueurs, confectionary, perfumes, cigarettes, and cough drops
L	Vanillin C ₈ H ₈ O 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
М	Amyl acetate C ₇ H ₁₄ O ₂		Banana	major component of natural banana extract; used as artificial banana flavor
N	Isoamyl acetate C ₇ H ₁₄ O ₂	$H_{3}C$ C C C C C C C H_{2} C C H_{2} C H_{3} C C H_{3} H_{3} C H_{3} H_{3} C H_{3} H_{3} C H_{3}	Pear	in alcohol solution as a pear flavor in mineral waters and syrups
0	Ethyl methyl- phenylglycidate C ₁₂ H ₁₄ O ₃	H ₃ C O C - CH CO ₂ CH ₂ CH ₃	Strawberry	used as fragrance agent in perfumes and cosmetics; artificial food additive
Р	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	γ -Octanoic lactone $C_8H_{14}O_2$	O=C CH ₂ CH ₂ CH ₂ CH ₂ CH ₃	Coconut	flavor component occurs in roasted pea- nuts, pecans, hazelnuts
R	γ-Undecanoic lactone C ₁₁ H ₂₀ O ₂	0=CCCH2CH2CH2CH2CH2CH2CH2CH3	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
Т	6-Methylionone C ₁₄ H ₂₂ O	CH ₃ CH ₃ CH CH CH CH CH ₂ CH ₃	Violets	occurs in nature; used in perfumes to impart sweet floral and fruity odor