

OFF-FLAVORS IN FOODS: 3. CHEMICAL CHANGES

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Abstract

Flavor is one of the most important quality attributes of food and food products. Off-flavors (OFs) may damage food products and be unfit for consumption. The OFs may be due to incidental contamination of food from environment or may occur in the food itself by biochemical and chemical reactions such as lipid oxidation, nonenzymatic browning or Maillard reaction or result from processing conditions. Protein, lipid and sugar components of food are the major sources of chemical reactions producing OFs along with other catalysts such as heat, light, metals and enzymes.

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