

Food Flavoring: Conventional Approach and Update

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Abstract

History of food flavoring has been back to more than 5000 years ago, using herbs, spices, oil, and mineral salts. However, food flavor industries just began in the 19th century with main raw materials of essential oil and plant extracts. Even so, flavor creation was somehow not resemble the authentic flavor of the food. The improvement of flavor creation for food flavoring has been the results of progress in gas chromatography-mass spectrometry as a tool to analyze chemical components and gain insight into natural food flavors. To date, expansion of food flavor market is reaching USD 13 billion with concerning on health and wellness issues and high demand of natural formulation. Therefore, Biotechnology has been re-introduced to the flavor industries to produce flavoring ingredients together with the conventional approach using synthetic chemicals. In addition, food fermentation has been practiced to preserve foods and improve food flavors since antiquity.

Keyword Food flavoring, Flavor creation, Natural flavor
