



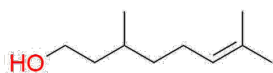
**The library of Flavour and Fragrance Compounds** comprises a diverse collection of chemical compounds widely used or showing impact in **food** and **fragrance industries** to enhance sensory experiences and promote investigations. It includes naturally occurring and synthetic molecules responsible for **flavours** (taste and aroma) and **fragrances** (pleasant smells). Key flavour compounds mimic or enhance natural tastes like sweetness, umami, and bitterness, enriching food and beverages. Fragrance compounds, on the other hand, offer delicate floral, fruity, or woody notes, essential in perfumery, cosmetics, and home care products. Many compounds originate from nature—citrus oils, vanillin from vanilla pods, or linalool from lavender—while others are carefully synthesized for consistency and sustainability.

The library consists of 712 compounds and supports research and innovation, enabling precise formulation compounds with annotated flavour, odour and taste profiles.

**Related terms:** *fragrances, taste, flavour, odour, perfume, essential oils, umami*

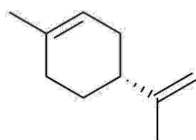


# Highlights



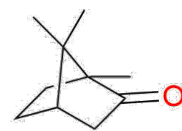
EBC-152348

Citronellol is a constituent of rose and geranium oils. It has fresh rosy odor.



EBC-47150

Limonene is as the main odor constituent of citrus



EBC-26105

Camphor is a monoterpene ketone found widely in plants, having camphor, earth, pine, spice odours