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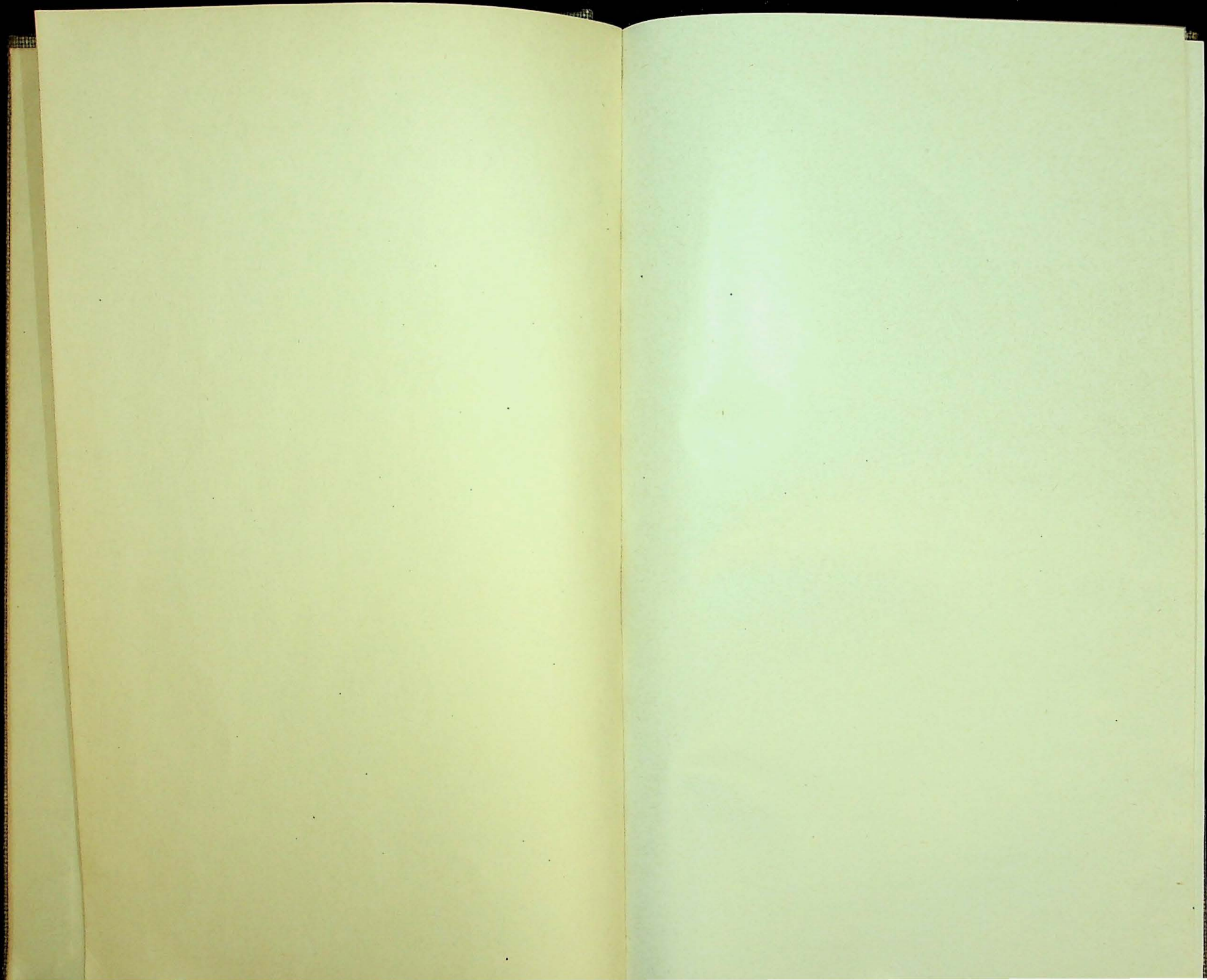
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With pleasant memories of many
fine meals at the Toll House.

E. C. Crocker



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FLAVOR

BY
E. C. CROCKER, 1888 —
Arthur D. Little, Inc.
Cambridge, Massachusetts

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First Edition

FRAMINGHAM, MASS.

New York

London

McGRAW-HILL BOOK COMPANY, INC.

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1945

Preface

This volume was inspired by the request of a soup manufacturer for a select list of books to serve as the nucleus of a library on flavor. The author's search for books on flavor was so barren that the need of a comprehensive book on the subject became obvious.

The appearance at this time of a general treatment of flavor is entirely natural; it reflects a mounting industrial interest, in this country and in England, as shown by periodicals carrying articles on flavor. First came the pioneer journal *Food Industries*, in 1928, followed in four years by the *Food Field Reporter*. Then, in 1936, the Institute of Food Technologists was founded with its *Proceedings*. The journal *Food Research* started publication that same year. In England, the specialized journal *Flavours* has been published since 1938.

In this work, the sensation of flavor is first broken down into its sensory elements, and each of these is discussed in turn. The physical means for stimulating or repressing the respective sensory factors to attain the desired flavor objective are also explained. The chemistry of flavoring agents and condiments and the means for developing and retaining them in processed foods are discussed. Finally, methods for the prevention of undesirable or off-flavors in commercial products and for the discovery and correction of such as may occur are outlined.

Having both theoretical and practical portions, this book is intended to direct and stimulate the thought of food technologists, a term which includes all those who plan, cook, and process food or beverage, as well as those who are interested in flavor for its own sake. Although this volume provides information about flavors and flavor-

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THE MAPLE PRESS COMPANY, YORK, PA.

ing agents and methods of using them, it is not a recipe or formula compendium and does not deal with the subject matter now covered adequately by a legion of excellent cookbooks.

An extensive but selected bibliography classified by subjects to correspond to the chapters of the book is included for the convenience of those who wish to pursue and advance particular phases of the work on flavor.

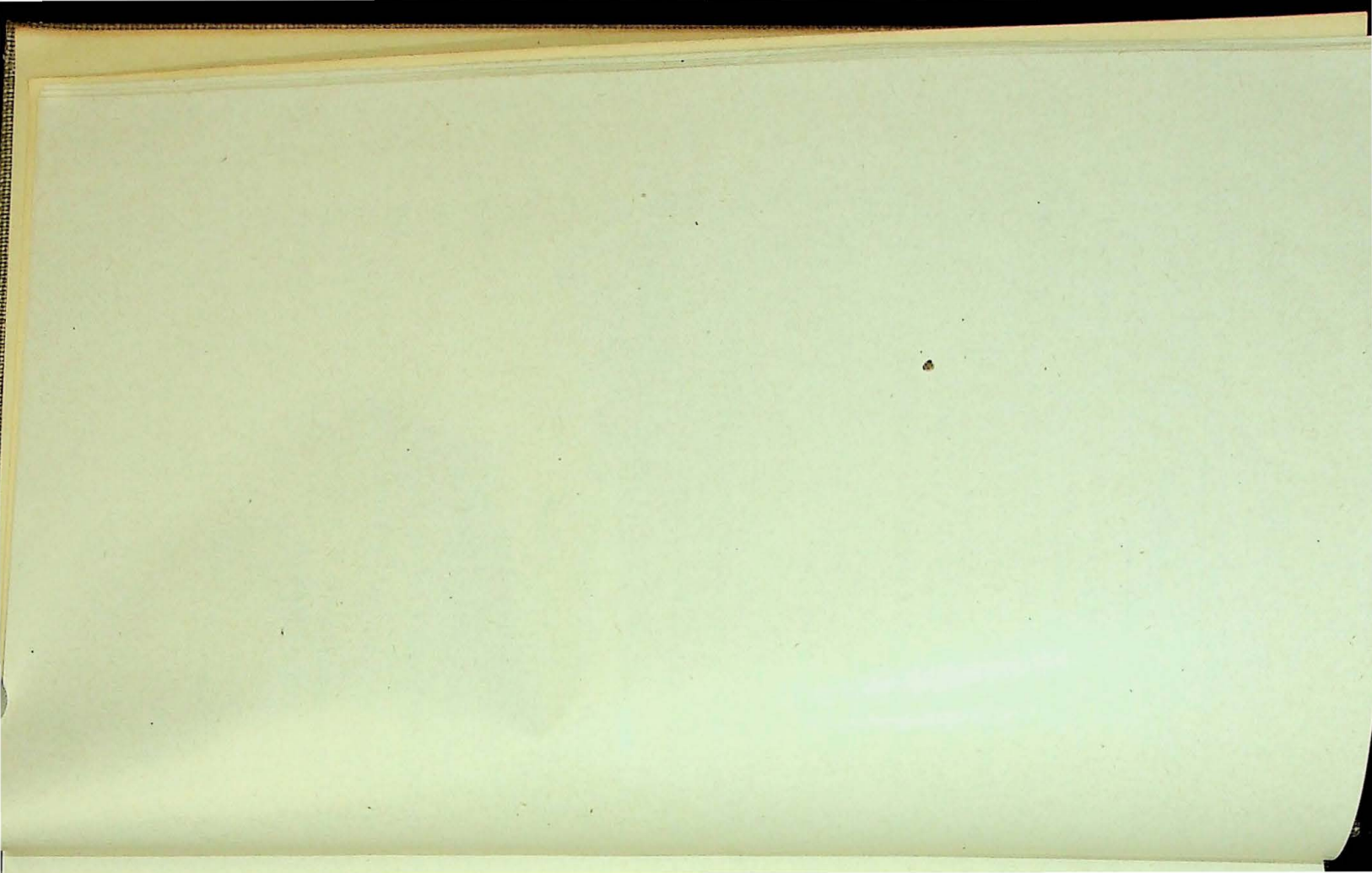
The author has drawn on his experience particularly as a consultant on the chemistry of flavor, but he has also made use of the findings and writings of workers in related fields in order to give a broad treatment of the subject. He gratefully acknowledges the assistance of members of the staff of Arthur D. Little, Inc., especially Dr. M. G. Gray on matters of anatomy and physiology, and Mr. Raymond Stevens for his general interest in gastronomy and his constant encouragement.

E. C. CROCKER.

CAMBRIDGE, MASS.,
February, 1945.

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