

GENERIC ELECTIVES -20 : CHEMISTRY OF FRAGRANCES AND FLAVOURS:
AN INDUSTRY'S PERSPECTIVE

Credit distribution, Eligibility and Pre-requisites of the Course

Course title & Code	Credits	Credit distribution of the course			Eligibility criteria	Pre-requisite of the course
		Lecture	Tutorial	Practical/ Practice		
Chemistry of Fragrances and Flavours: An Industry's Perspective (GE-18)	4	3	0	1	Class XII Pass	----

Learning Objectives

- To make the students understand the applications of chemistry in the world of flavours and fragrances. The use of fragrance is ubiquitous and is a global human phenomenon. Over the course of time, countless numbers of flavors and fragrances have found their way into everyday life, notably into foods, beverages and confectionery items; into personal care products (soaps, toothpastes, mouthwashes, deodorants, bath lotions and shampoos), perfumes, and other cosmetics as well as pharmaceutical formulations. Indeed, flavors and aromas are added to make such products more attractive or to mask the taste or smell of less pleasant ones.

Learning Outcomes

By the end of this course student will be able to learn:

- Synthesis of various fragrance and flavour ingredients
- Formulation methods, how different factors affects the formulation process in Fragrance and Flavour industry
- Uphold safety regulation and execute quality processes
- Quality control in manufacturing process, legal aspects, classification of odour and odorants.
- Different methods used for separation, purification and isolation of perfumes and flavours like distillation, extraction, crystallization, etc.

Syllabus Theory:

Unit 1: Fragrances	18 Hours
<ul style="list-style-type: none">• Introduction to fragrances, types of fragrances (Fragrance families and classification)• History of perfumes, Perfumery raw materials, classification of odour, odour type and odorants• India in the context of Fragrance Industry• ABCs of perfumery, odour aspects of perfumes, fragrance pyramid, fragrance families• Some basic chemical knowledge to provide a better understanding of the structure of molecules possessing a sensory power, The volatility and solubility of sensory molecules• Chemistry of aromatic compounds in perfume making, Composition of fragrances• Current trends in fragrances, sensory analysis of different products• Study of the raw materials used in perfumery (origin, extraction method, and olfaction)• Key chemical reactions for conversion of raw materials to fragrances• Extraction of essential oils used in perfumery• Difference between alcohol and oil-based perfumes• Outline of health, safety and sustainability parameters in perfumer	

Unit 2: Sustainable Fragrance by Design	4 Hours
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- The challenges of sustainability and how it impacts the industry
- Sustainability charter
- Green chemistry principles
- Commitment to Biodiversity

Unit 3: Flavours	18 Hours
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- Introduction to flavours, types of flavours, flavour raw materials
- Understanding of terms like, Flavour and Flavouring agents. Attributes of flavour, taste, odour, odour stimulation, basic tastes and the human olfactory system.
- Stability of flavour in food, sensory evaluation of flavours in foods, Various flavour formulation
- Systematic approach to understanding flavour formation during food processing, food matrix, interaction of added flavours
- Flavour enhancers, modifiers, precursors, suppressors, solvents.
- Key chemical reactions for conversion of raw materials to flavours
- Forms of flavour and the manufacturing processes involving all types of flavours. Aroma recovery during processing.
- Biogenesis of flavours in fruits and vegetables, reaction flavours, off flavours.
- Stability of flavor in food, sensory evaluation of flavours in foods
- Selection and application of flavours in foods and beverages
- Legal aspects (natural flavours and natural flavouring substances, nature identical flavouring substances, artificial flavouring substances), and the FSSA act.

Unit 4: Extraction, Isolation and Purification of Perfumes and Flavour Compounds

05 Hours

- Extraction techniques for the separation of volatile oils from natural sources including. Distillation, Evaporation, Crystallization and Adsorption, supercritical fluid extraction methods of isolation of important ingredients

Practicals: **(30 hours)**

1. Extraction of D-limonene from orange peel using liquid CO₂.
2. Extraction of caffeine from coffee beans using liquid CO₂.
3. Extraction of essential oils from lemon using steam distillation
4. Extraction of essential oils from lemon using liquid CO₂.
5. Extraction of essential oils from fragrant flowers.
6. Determination of esters by Thin Layer Chromatography
7. Memorisation of different raw materials used in perfumery, perfume language, Memorisation of perfumes
8. Testing up of different flavours
9. Analysis of spectra of perfume formulations.

References:

1. Arctander, S. (2008), **Perfume and flavour materials of Natural origin**, Allured Publishing Corporation, USA
2. Arctander, S. (2017), Volume I and II, **Perfume and Flavour Chemicals**, (Aroma Chemicals), Allured Publishing Corporation, USA
3. Curtis,T.; Williams, D. C.(2001) 2nd Edition, **An Introduction to Perfumery**, Micelle Press, USA.
4. Sell,C. (2008), **Understanding Fragrance Chemistry**, Allured Publishing Corporation, USA
5. Calkin,R.R., Jellinek, J.S., **Perfumery: Practice and Principles**, John Wiley & Sons Inc.
6. Gimelli, S.P. (2001), **Aroma Science**, Micelle Press, USA
7. Arctander, S. (2019), **Perfume and Flavour Materials of Natural Origin**, Orchard Innovations
8. <https://www.beyondbenign.org/lessons/essential-oil-extraction-using-liquid-co2/>

Keywords: Fragrances, Flavours, pharmaceutical formulation, distillation, extraction techniques

Note: Examination scheme and mode shall be as prescribed by the Examination Branch, University of Delhi, from time to time.