

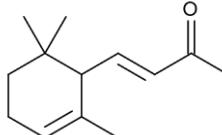
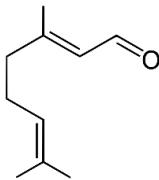
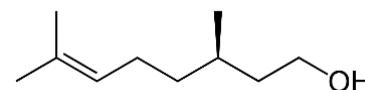
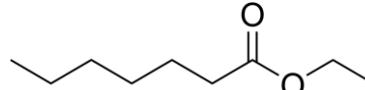
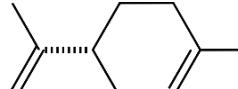
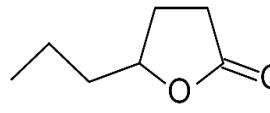
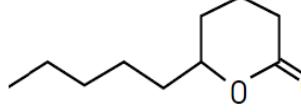
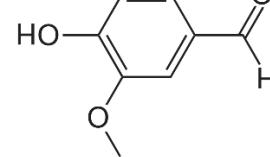
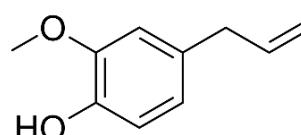
Arômes

<https://fr.wikipedia.org/wiki/Ar%C3%A3me>

L'**arôme** est un composé volatil qui permet une perception du goût et de l'odeur. On parle aussi de fumet, de parfum, de bouquet (etc.), la notion d'arôme s'appliquant plus particulièrement aux produits alimentaires.

Les fruits, légumes, épices, aromates, viandes, poissons, produits laitiers, ont des arômes, que les industriels de l'agroalimentaire souhaitent reproduire, standardiser, renforcer.

Exemples d'arômes

cétone	α -ionone		violette
aldéhyde	citral (géranial)		citron
alcool	citronellol		citronelle
ester	heptanoate d'éthyle		cognac
terpène	limonène		orange
lactone	γ -heptalactone		caramel
lactone	δ -décalactone		lait de coco
polyfonctionnel	vanilline		vanille
polyfonctionnel	eugénol		clou de girofle