Publication Announcement

Title: Cabbage Flavor

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Source: Handbook of fruit and vegetable flavors

Non-Technical Abstract:

    Fresh cabbage flavor is more complex than expected. At its best, it can be sweet, fruity, and rich; at its worst, it can be bitter, musty, and flat. Historically, cabbage flavor has been underappreciated, and the primary measures of cabbage quality have been physical characteristics such as size, shape, and density. Recently, flavor has received increased attention as an important measure of cabbage quality. This book chapter summarizes current knowledge of the chemical, physical and environmental influences on the flavor of fresh cabbage.

Citation:


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