

## Components to Contribute to Flavor of Wine and Actual Condition Survey of Off-Flavor

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### Summary

The flavor of wine is composed of various components. If the components greatly contributing to sensory characteristics can be determined using an instrument, the possibility of objectively evaluating the flavor of wine has come true.

The authors integrated information on the components contributing to the taste and flavor of wine, and searched the possibility of determining the components based on instrumental analysis. The possibility of expressing "bitterness and astringency" with three indexes of tannin, acrolein and tyrosol has been suggested. In addition, off-flavor that we have experienced up to now was surveyed based on instrumental analysis. When the authors analyzed 2-ethoxy-3,5-hexadiene, which was expressed with "geranium-like off-odor" as the degradation odor of sorbic acid, good accordance with sensory test result was obtained.

In addition, according to the actual condition survey on the causative substances of cork odor, 1-octan-3-ol and guaiacol in addition to TCA have been detected, and it has also been clarified that detection of compound effect frequently occurs.