THE AROMA OF FRESH-BAKED BREAD

WHAT CREATES BREAD’S AROMA?

- **INGREDIENTS**
- **FERMENTATION**
- **BAKING**

The compounds that help to generate baked bread’s aroma are influenced by the ingredients of the bread, and also by compounds generated during the fermentation process. Caramelisation and non-enzymatic Maillard reactions during baking help produce characteristic aroma compounds.

A SELECTION OF SIGNIFICANT AROMA COMPOUNDS FROM BAKED BREAD

- **MALTO**
- **ISOMALTOL**
- **2-ACETYL-1-PYRROLINE**
- **2-ACETYLTETRAHYDROPYRIDINE**

Both formed from D-fructose. Well-known contributors to bread and bread crust flavour and aroma.

Key odorant in wheat-bread crust, responsible for cracker-like properties.

Also a significant crust odorant. It and 2-acetyl-1-pyrrone are both have low odour thresholds.

Amongst the key odorants of bread crumb; also found in the crust. Weirdly enough, these are also key odorants of cucumber.

3-methylbutanal (malty), found in the crust, has a significantly higher value in the crust of rye breads, as does methional (also a key odorant in the crumb). Diacetyl adds buttery notes.

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IN SHORT

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