

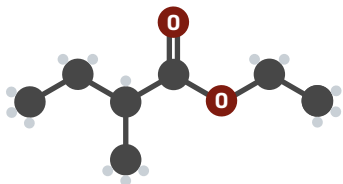


Indonesia: Nastar

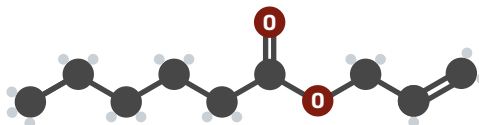


Nastar is a small pastry-based dessert filled with spiced pineapple jam. They are commonly eaten on holidays, including Christmas (Hari Natal). Esters, such as ethyl 2-methylbutanoate and allyl hexanoate, are key contributors to pineapple aroma and flavour. Other contributors include pineapple ketone (furanol). Pineapples are low in pectin relative to some other fruits, so extra sugar or additional pectin is added to get the jam to set.

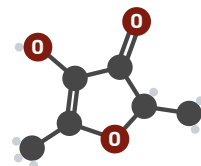
KEY: ● Carbon ○ Oxygen ● Hydrogen



Ethyl 2-methylbutanoate



Allyl hexanoate



Furanol