



United States of America: Green bean casserole

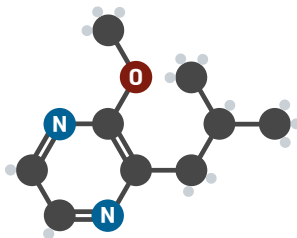


Green bean casserole is a commonly eaten side dish in the US at both Thanksgiving and Christmas. It consists of green beans, cream of mushroom soup and french fried onions. In raw green beans, aldehydes such as (Z)-3-hexenal contribute green, leafy flavours, but these decrease in concentration as the beans are cooked. For cooked beans, methoxyppyrazines such as 3-isobutyl-2-methoxyppyrazine (also known as bell pepper pyrazine) are important odorants. Other cooked bean flavour compounds include 1-octen-3-ol and 1-octen-3-one, which are also mushroom flavour components.

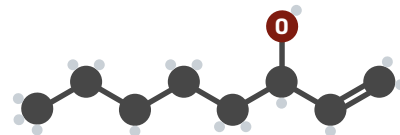
KEY: ● Carbon ○ Oxygen ● Nitrogen ● Hydrogen



(Z)-3-hexenal



3-isobutyl-2-methoxyppyrazine



1-octen-3-ol