

## Preface

This book is a compilation of sixteen of the twenty papers presented at the 2001 RSC/SCI flavours and fragrances conference at Scarman House, University of Warwick.

The meeting was spaced over two and a half days and saw speakers and delegates from all corners of the world exchanging ideas and information.

The aim of the meeting was to bring together scientists from both industry and the academic world, who have a common interest in the chemistry of flavours and fragrances. The subject matter was intentionally broad, covering areas such as biochemistry of receptors/structure activity relationships, analytical techniques, natural products/essential oils, organic and bioorganic chemistry, and flavours/foods. The book is divided into the same sections as the original meeting.

The chapters contained in this book have been rapidly edited and proof read by the editor only. Every effort has been made to ensure that no mistakes are present but inevitably it is likely that some still exist! The editor also asks that the reader is understanding of the fact that most chapters have been written by people who are not native English speakers.

Finally, I would like to thank everybody who contributed to the 2001 conference and made it such a success.

