

**Activity - 17**

**Topic:** Definition, Classification of the flavouring agents with suitable example, writes the chemical name and paste the picture of some flavouring agents

**Flavouring agents:**

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**Classification of flavouring agents used in Pharmaceutical Preparations:** Generally, flavouring agents can be classified into four main categories:

**1. Flavonoids**

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e.g. Orange, lemon, and grape fruit peels contain a number of flavanone glycosides.

**2. Terpenoides**

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e.g. Citrus oils and contribute to the flavour of citrus fruit.

**3. Sulphur compounds**

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e.g. vegetables belonging to genus Allium (onion, garlic) & Brassicas (cabbage, Cauliflower)

**4. Other volatile**

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e.g. banana (isopentyl acetate), orange (citral), almond (benzaldehyd )

**Flavours are basic tastes:**

**1. Salty**

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**2. Sweet**

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**3. Sour**

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**4. Bitter**

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**List of Flavouring agents for Pharmaceutical Preparations**

<b>S. No.</b>	<b>Name of Flavouring Group</b>	<b>Chemical Name</b>	<b>Occurrence</b>
1.	Carbonyl Compounds	Acetaldehyde	odour of butter
			odour of apples
			aroma of almonds
2.	Acids		odour to vinegar
3.	Esters		odour of apples
4.	Hydroxy Compounds	cis- 3-hexen-1-ol	odour of tomato and raspberry