

Abstract:

The consumer of vegetables in fresh or processed form would not hesitate to describe flavor as one of the most important and appreciated quality characteristics. Simon (1985) reported compounds influence flavor in the carrot roots. Compounds include free sugars, volatile terpenoids, carbonyls, phenolics, pyrazines and free amino acids. Bitter taste and turpentine-like taste are undesirable in production of Umbelliferous crops. Carrots with bitter taste can contain large amounts of 6-methoxymellein or isocumarin or 3-methyl-6-methoxy-8-hydroxy-3,4-dihydro-isocumarin. Many different terpenes in carrot cause turpentine-like taste. Usually terpenes give a desirable taste to carrots, but in high concentrations can give undesirable taste. Factors influencing undesirable taste include genetics, growing conditions, diseases and insects, post-harvest handling and storage atmosphere.