Odor and flavor components

fruity/floral:

Primarily fruity or cooked/baked? Ripe or unripe? ...

Floral: Acacia, honeysuckle, chamomile, elderflower, geranium, blossom, rose, violet, iris
Green fruit: Apple (green, red), gooseberry, pear, custard apple, quince, grape
Citrus fruit: Grapefruit, lemon, lime, citrus peel (orange, lemon)
Stone fruit: Peach, apricot, nectarine
Tropical fruit: Banana, lychee, mango, melon, passion fruit, pineapple
Red fruit: Red currant, cranberry, raspberry, strawberry, red cherry, plum
Dark fruit: Black currant, blackberry, blueberry, black cherry
Dried fruit: Fig, prune, raisin, sultana, kirsch, jammy, cooked, baked, compote

Spicy/vegetable:

Unripe: Green bell pepper Grass, white pepper, leafy, tomato, potato *Herbaceous*: Grass, asparagus, leafy, pyrazine *Herbs*: Eucalyptus, mint, medicinal, lavender, fennel, dill Vegetables: Cabbage, peas, beans, olives (black, green) *Sweet spice*: Cinnamon, clove, ginger, nutmeg, vanilla *Hot spice*: Pepper (black, white), licorice, juniper

Other:

Autolysis aromas: Yeast, biscuit, bread, toast, pastries, brioche, yeast lees *Dairy*: Butter, cheese, cream, yogurt *Oak*: Vanilla, butterscotch, toast, cedar, charred wood, smoke, bitter, resinous *Kernels*: Almond, marzipan, coconut, hazelnut, walnut, chocolate, coffee *Further*: Stony/steely, earthy, forest floor, wet leaves, hay, mushroom, wet wool, petrol Kerosene, rubber, tar, smoke, tobacco, animal, leathery, etc.