

Name	Odour Threshold [ppb]	Odour ref.
Acetaldehyde; Ethanal; Acetic aldehyde;	15-120	4,5,6,7,10,120
Acetic acid; Ethanoic acid;		
Acetoin; 3-Hydroxy-2-butanone;	800	88
Acetone; 2-Propanone; Propan-2-one; Dimethyl ketone;	500000	13,25,42
Acetophenone; Methyl phenyl ketone;	65	10
Acetylpyrazine; 2-Acetylpyrazine;	62	4,69
Acetylpyridine; 2-Acetylpyridine;	19	4,69,71
Acetylpyrrole; 2-Acetylpyrrole; Methyl pyrrolyl ketone;	170000	10
Acetylthiazole; 2-Acetylthiazole;		
Allyl sulfide; Diallyl sulfide;	32.5	13,40
Ambrox®; (+)-Ambrox isomer;	2-6	70
Ambrox®; (-)-Ambrox isomer; Ambroxan;	0.3	70
Ambrox®; DL-Ambrox isomer; Synambran;	0.6	70
Amyl alcohol; 1-Pentanol; Pentyl alcohol;	4000	10,46,88
Amyl butyrate; n-Pentyl butanoate; Amyl butanoate;	210	2
Anisole; Methoxybenzene;	50	13,18
Benzaldehyde;	350-3500	10,45,88
Benzenethiol; Thiophenol; Phenyl mercaptan;	13500	13,19
Benzothiazole;	80	10
Benzyl alcohol;	10000	10
Bornyl acetate;	75	13,21
Butanethiol; 1-Butanethiol;	6	4,13,19
Butanone; 2-Butanone; Methyl ethyl ketone;	50000	13,25
Butyl acetate; n-Butyl acetate;	66	2,7
Butyl alcohol; Butanol; 1-Butanol; n-Butanol;	500	10
Butyl butyrate; Butyl butanoate;	100	2
Butyl hexanoate; Butyl caproate;	700	2
Butyl isobutyrate; n-Butyl 2-methylpropanoate;	80	2
Butyl methylbutyrate; n-Butyl 2-methylbutyrate;	17	2
Butyl propionate; n-Butyl propanoate;	25-200	2,7,13
Butylamine; 1-Aminobutane;	50000	13,17
Butyraldehyde; Butanal; n-Butanal;	9-37.3	4,10,11,13,31
Butyric acid; n-Butanoic acid;	240	13,23
Carvone; data for (-)-carvone	50	86
Caryophyllene; beta-Caryophyllene;	64	28,37
Citral; Geranial isomer	32	46,88
Citral; Neral isomer	30	46
Citronellol; (+)-Citronellol isomer	40	86
Cresol; 2-Methylphenol; o-Cresol;	650	13,19
Cresol; 3-Methylphenol; m-Cresol;	680	13,19
Cresol; 4-methylphenol; p-Cresol;	55	10
Cyclocitral; beta-Cyclocitral isomer	5	46,88
Damascenone; beta- Damascenone;	0.002	46,88
Damascone; alpha- Damascone;	1.5-100	70
Damascone; (+)-alpha-Damascone isomer;	100	70
Damascone; (-)-alpha-Damascone isomer;	1.5	70
Decadienal; trans,trans-2,4-Decadienal;	0.07	10,31,32,37,45
Decalactone; gamma-Decalactone; 4-Decanolide;	11	1
Decalactone; delta-Decalactone; 5-Decanolide;	100	1
Decanal; Aldehyde C-10; Decyl aldehyde;	0.1-2	10,11,13,31,37

Decanoic acid; Capric acid;	10000	10,13,34
Decenal; 2-Decenal; (E)-2-Decenal;	0.3-0.4	10,13,21,31,32
Diacetyl; 2,3-dioxobutane;	2.3-6.5	4,5,36,37,65
Dimethoxyphenol; 2,6-Dimethoxyphenol; Syringol;	1850	13,30
Dimethyl disulfide; Methyl disulfide;	0.16-12	4,5,111
Dimethyl trisulfide; Methyl trisulfide;	0.005-0.01	4,108,111
3,4-Dimethyl-1,2-cyclopentanedione;	17-20	74109
3,5-Dimethyl-1,2-cyclopentanedione;	1000	74
2,5-Dimethyl-4-methoxy-3(2H)-furanone	0.03	37,75
Dimethylpyrazine; 2,3-Dimethylpyrazine;	2500-35000	4,10,32,76,120
Dimethylpyrazine; 2,5-Dimethylpyrazine;	800-1800	4,10,77,78,79
Dimethylpyrazine; 2,6-Dimethylpyrazine;	200-9000	4,32,49,76,120
Dimethylthiazole; 4,5-Dimethylthiazole;	450-500	4,80,81
Dimethyltrithiolane; 3,5-Dimethyl-1,2,4-trithiolane,		
Dodecalactone; gamma-Dodecalactone; 4-Dodecanolide;	7	1
Dodecalactone; delta- Dodecalactone; 5-Dodecanolide;		
Dodecanal; Lauric aldehyde; Aldehyde C-12; Dodecyl aldehyde;	2	31
Dodecanoic acid, Lauric acid;	10000	13
Ethoxymethylpyrazine; 2-Ethoxy-3-methylpyrazine;	0.8	124
Ethyl acetate;	5-5000	7,13,43
Ethyl acetoacetate; Acetoacetic acid, ethyl ester;		
Ethyl acrylate;	67	13,19
Ethyl alcohol;	100000	7,13,23,43
Ethyl benzoate;	60	10
Ethyl butyrate; Ethyl butanoate;	1	2,7,13,43
Ethyl cinnamate;		
Ethyl heptanoate;	2.2	2
Ethyl hexanoate; Ethyl caproate;	1	2,43
Ethyl isobutyrate; Ethyl 2-methylpropanoate;	0.1	2,43,83
Ethyl lactate;	14000	13,27
Ethyl methylbutyrate; Ethyl 2-methylbutyrate;	0.1-0.3	2,7,13,43
Ethyl 3-methylthiopropionate;	7	43
Ethyl palmitate; Ethyl hexadecanoate; Ethyl cetylate;	>2000	10
Ethyl phenylacetate;	650	13,27
Ethyl propionate; Ethyl propanoate;	10	43
Ethyl valerate; Ethyl pentanoate;	1.5-5	2,7,13,43
Ethyl vanillin; 3-Ethoxy-4-hydroxybenzaldehyde; Ethavan;	100	13,44
2-Ethyl-3,5-dimethylpyrazine;	1	4,49
2-Ethyl-3,6-dimethylpyrazine;	0.4-5.0	4,32,77,120
Ethylidimethylpyrazine; 3-Ethyl-2,6-dimethylpyrazine;	1	4,49
Ethylguaiaicol; 4-Ethylguaiaicol; 4-Ethyl-2-methoxyphenol;	50	57
Ethylhexanol; 2-Ethyl-1-hexanol; 2-Ethylhexan-1-ol;	270000	13,50
Ethylhydroxymethylfuranone; 2-Ethyl-4-hydroxy-5-methyl-3(2H)furanone;	43	74
Ethyl methoxypyrazine; 2-Ethyl-3-methoxypyrazine;	0.4-0.425	4,78,120
Ethyl methylpyrazine; 2-Ethyl-5-methylpyrazine;	100	4,13,32,120
Ethyl methylpyrazine; 3-Ethyl-2-methylpyrazine;	130	4,13,32,120
Ethyl methylpyridine; 5-Ethyl-2-methylpyridine;	19000	13,50,61
Ethylpyrazine; 2-Ethylpyrazine;	6000-22000	4,13,32,51,120
Eucalyptol; Cineole; 1,8-Cineole; 1,8-epoxy-p-menthane;	12	13,29
Eugenol; 4-Allyl-2-methoxyphenol;	6-30	86,88
Eugenyl methyl ether; Methyl eugenol; Methyl eugenol ether;	820	86
Farnesol;	20	86
Formic acid;	450000	13,23
Furfural;	3000-23000	4,10,13,32,52

Furfuryl alcohol;		
Furfuryl mercaptan;	0.005	85
Furyl methyl ketone; 2-Furyl methyl ketone; 2-Acetylfuran;	10000	88
Geraniol; trans-3,7- Dimethyl-2,7-octadien-ol;	40-75	2,86
Geranyl acetate;	9	10,13,28
Geranyl acetone; 6,10-Dimethyl-5,9-undecadien-2-one;	60	10,45,46,88,120
Geranyl isobutyrate; Geranyl 2-methylpropanoate;	13	13,28
Geranyl propionate; Geranyl propanoate;	10	13,28
Glycerol; Glycerin;		
Glycine; Aminoacetic acid;		
Guaiacol; o-Methoxyphenol; o-Hydroxyanisole,	3-21	10,13,30
Heptalactone; gamma-Heptalactone; 4-heptanolide;	400	1
Heptanal; Aldehyde C-7; Heptaldehyde; Heptyl aldehyde;	3	10,11,13,21,31
Heptanoic acid;	3000	13
Heptanone; 2-Heptanone; Methyl amyl ketone;	140-3000	10,13,56,120
Heptenal, 4-Heptenal (cis and trans);	0.8-10	37,87
Heptenal; trans-2-Heptenal;	13	10,11,31,32,46
Heptenal; (E)-4-Heptenal; trans-4-Heptenal;	10	37,87
Heptenal; (Z)-4-Heptenal; cis-4-Heptenal;	0.8	37,87
Heptenone; 3-Hepten-2-one; (E)-3-Hepten-2-one	56	120
Heptyl alcohol; 1-Heptanol; n-Heptanol; Alcohol C-7;	3	11,13
Heptyl isobutyrate; Heptyl 2-methylpropanoate;	13	13,28
Hexadienal; (E,E)-2,4-Hexadienal; trans,trans-2,4-Hexadienal;	10-60	31,120
Hexalactone; gamma-Hexalactone; 4-Hexanolide; Hexan-4-olide;	1600	1
Hexanal; Aldehyde C-6; Caproic aldehyde;	4.5-5	7,10,11,31,45
Hexanoic acid; Caproic acid;	3000	10,13,34,88
Hexanol; 1-Hexanol; Hexyl alcohol; Caproic alcohol; Alcohol C-6;	2500	2,10
Hexenal; 2-hexenal; Hex-2-enal; (E)-2-hexenal;	17	2,10,11,45,46
Hexenal; cis-3-Hexenal; (Z)-3-hexenal;	0.25	46,88
Hexenol; 3-Hexen-1-ol; cis-3-Hexenol;(Z)-3-Hexenol;	70	2,13,45,46,88
Hexyl acetate;	2	2,7,13,83
Hexyl butyrate; Hexyl butanoate;	250	2
Hexyl isobutyrate; Hexyl 2-methylpropanoate;	6-13	2,13,28
Hexyl methylbutanoate; Hexyl 2-methylbutanoate;	22	2
Hexyl propionate; Hexyl propanoate;	8	2,13,28
Hydroxydecadienoic acid lactone; 6-Pentyl-alpha-pyrone,	150	1
Hydroxydihydrotheaspirane; 6-Hydroxydihydrotheaspirane;	0.2	86
Indole;	140	10
Ionone; alpha-Ionone;		
Ionone; beta-Ionone;	0.007	23,32,37,45,88
Isoamyl acetate; 3-Methylbutyl acetate;	2	43
Isoamyl alcohol, 3-Methyl-1-butanol; Isopentyl alcohol;	250-300	10,46,88
Isobutyl acetate;	66	7,13
Isobutyl alcohol; 2-Methyl- I -propanol;	7000	13,27
Isobutyl isobutyrate; 2-Methylpropyl 2-methylpropanoate;	30	2,13,28
Isobutyrimethoxy pyrazine; 2-Isobutyl-3-methoxy pyrazine;	0.002-0.016	4,37,52,76,120
Isobutylmethylpyrazine; 2-Isobutyl-3-methylpyrazine;	35-130	4,13,32,76,120
Isobutylthiazole; 2-Isobutylthiazole;	2-3.5	4,13,45,46,89
Isobutyraldehyde; 2-Methylpropanal;	0.1-2.3	4,12,32,38
Isobutyric acid; 2-Methylpropanoic acid;	8100	13,27
Isovaleric acid; 3-Methylbutanoic acid;	120-700	13,27,37,38,88
Jasmine lactone; Dec-7-en-5-olide;	2000	1
Limonene; d-Limonene;	10	13,37,45
Linalool;	6	13,28,37,45,88

Maltol; Veltol ; Corps praline;	35000	4,58
5-Ethyl-3-hydroxy-4-methyl-2(5H)-furanone; Maple furanone;	0.00001	90
Menthenethiol; 1-p-Menthene-8-thiol;	0.0001	106
Menthone; p-Menthan-3-one;	170	13,29
2-Methoxy-3-isopropylpyrazine;	0.002-10	4,76,52,92
2-Methoxy-5-isopropylpyrazine;	10	4,92
Methoxymethylphenol; 2-Methoxy-4-methylphenol; Creosol;	90	13,30
2-Methoxy-3-sec-butylpyrazine;	0.001	4,91
2-,5 or 6-Methoxy-3-methylpyrazine;	3-15	4,78,92
2-Methoxy-3-methylpyrazine;	3-7	4,78,92,120,124
5-Methoxy-2-methylpyrazine;	15	4,92
Methoxypyrazine; 2-Methoxypyrazine;	400-700	4,78,120,124
Methoxyvinylphenol; 2-Methoxy-4-vinylphenol; 4-Vinylguaiacol;	3	10
Methyl butyrate; Methyl butanoate;	60-76	2,43
Methyl 2-furylmethyl disulfide;	0.04	93,94
Methyl heptanoate;	4	28,43
Methyl hexanoate, Methyl caproate;	70-84	2,43
Methyl isobutyrate; Methyl 2-methyl propanoate;	7	43
Methyl mercaptan;	0.02	4,11,13
Methyl methylbutyrate; Methyl 2-methylbutyrate;	0.25	43
Methyl 3-methylthiopropionate;	180	43
Methyl octanoate; Methyl caprylate;	200	43
Methyl 1-propenyl disulfide;		
Methyl salicylate;	40	46,88
Methyl sulfide; Dimethyl sulfide; Methylthiomethane;	0.3-1	4,5,11,88
Methyl valerate; Methyl pentanoate;	20	43
4-Methylacetophenone; p-Methylacetophenone;	0.027	110
Methylbutyl acetate, 2-Methylbutyl acetate;	5	7,13
Methylbutyraldehyde; 2-Methylbutyraldehyde;	1	4,12
Methylbutyraldehyde; 3-Methylbutyraldehyde; Isovaleraldehyde;	0.2-2	4,12,78,88
Methylbutyric acid; 2-Methylbutyric acid;		
Methylcyclopentenolone; Cyclotene; Ketonarome; Corylone; MCP;	300	109
2-Methyl-3-(furfurylthio)pyrazine	<1	4,96
2-Methyl-5-(furfurylthio)pyrazine	<1	4,96
Methyl heptadienone; 6-Methyl-3,5-heptadien-2-one;	380	10,13,45,88
Methylheptenol; 6-Methyl-5-hepten-2-ol;	2000	88
Methylheptenone; 6-Methyl-5-hepten-2-one;	50	46,88
2-Methyl-4-propyl-1,3-oxathiane;	2-4	70
(+)-cis-2-Methyl-4-propyl-1,3-oxathiane;	2	70
(-)-cis-2-Methyl-4-propyl-1,3-oxathiane;	4	70
Methylpyrazine, 2-Methylpyrazine;	60-105000	10,32,51,92,124
4-Methyl-5-thiazoleethanol; Sulfool;	10800	13,60
Methylthioacetaldehyde; 2-Methylthioacetaldehyde;	16	13,45
Methylthiomethylpyrazine (mixture of isomers);	1-4	4,92,96
2-Methylthio-3-methylpyrazine;	1-4	4,92,124
5-Methylthio-2-methylpyrazine;	4	4,96
Methylthiophencarboxaldehyde; 2-Formyl-5-methylthiophene;		
Methylthiopropenal; 3-(Methylthio)-propanal; Methional;	0.2	4,13,32,88
Myrcene;	13-15	13,21,28,37,97
Myristaldehyde; Tetradecanal; Aldehyde C-14 (Myristic);		
Myristic acid; Tetradecanoic acid;	10000	10,13,34
Nerol;	300	86
Nonadienal; (E,Z)-2,6-Nonadienal; trans,cis-2,6-Nonadienal;	0.01	31,120
Nonadienal; (E,E)-2,4-Nonadienal; trans,trans-2,4-Nonadienal;	0.09	120

Nonanal; Nonyl aldehyde; Aldehyde C-9;	1	10,11,13,31,98
Nonanoic acid;	3000	10,13,34
Nonanol; 1 -Nonanol; Nonyl alcohol; Alcohol C-9;	50	10
Nonanone; 2-Nonanone; Methyl heptyl ketone;	5-200	10,120
Nonenal; 2-Nonenal;	0.08-0.1	10,11,21,31,37
Nonenal; cis-6-Nonenal;	0.02	37
Nootkatone; (+)-Nootkatone (the natural isomer)	0.8-1	37,70,86,99
Nootkatone; (-)-Nootkatone (the unnatural isomer)	600	70
Octalactone; delta-Octalactone; 5-Octanolide;	400	1
Octalactone; gamma-Octalactone; 4-octanolide,	7	1
Octanal; Caprylic aldehyde; Aldehyde C-8;	0.7	10,11,13,31,120
Octanoic acid; Caprylic acid;	3000	10,13,34
Octanol; 1-Octanol; Octyl alcohol,- Alcohol C-8;	110-130	10,13,19
Octanone; 2-Octanone;	50	10
Octanone; 3-Octanone;	28	10
Octenal; 2-Octenal;	3	10,13,31,32
Octenol; 1-Octen-3-ol;	1	10
Octenone; 1-Octen-3-one;	0.005	108
Octyl acetate;	12	13,28
Octyl isobutyrate; Octyl 2-methylpropanoate;	6	13,28
Palmitic acid; Hexadecanoic acid;	10000	13
Pentadecalactone; omega-Pentadecalactone; 15-Pentadecanolide;	1-4	13,38,62
Pentanone; 2-Pentanone;	70000	13,42
Pentenal; 2-Pentenal;	1500	46
Pentenol, 1-Penten-3-ol;	400	13,45,46,88
Pentenone, 1-Penten-3-one; Ethyl vinyl ketone;	1-1.3	13,45,46,32,88
Pentenone, 3-Penten-2-one;	1.5	10
Pentylfuran; 2-Pentylfuran;	6	4,52,88
Pentylpyridine; 2-Pentylpyridine,	0.6	4,102
Phenethyl alcohol; 2-Phenethyl alcohol;	750-1100	10,46,86,88
Phenol;	5900	13,19
Phenylacetaldehyde;	4	10,13,32,45,46
Phenylacetic acid;	10000	13,64
Pinene; alpha-Pinene;	6	13,28
Pinene; beta-Pinene;	140	13,28
Piperidine;	65000	13,17
Piperonal; Heliotropine;		
Propanethiol; 1-Propanethiol; n-Propyl mercaptan;	3.1	13,40
Propanol; 1-Propanol; Propyl alcohol;	9000	7,13,23
Propenyl propyl disulfide; Propyl propenyl disulfide;		
Propenylguaethol; 2-Ethoxy-5-propenylphenol;	400	13,44
Propionaldehyde; Propanal;	9.5-37	10,11,13,31,120
Propionic acid; Propanoic acid;	20000	13,27
Propyl butyrate; Propyl butanoate;	18-124	2,7,13
Propyl propionate; Propyl propanoate;	57	2,7,13
Pyrazinyl methyl sulfide; 2-(Methylthiomethyl)-pyrazine;	20	4,96
Pyridine;	2000	10
Pyrrole;	49600	13,17
Pyrrolidine;	20200	13,17
Quinoline;	700	10,34
Raspberry Ketone; 4-(p-Hydroxyphenyl)-2-butanone; Oxanone,	100	37,103
Rose oxide; 4-Methyl-2-(2-methylpropen-1-yl)-tetrahydropyran;	0.5	86
Sinensal; alpha-Sinensal;	0.05	37,97
Sotolon; Caramel furanone;	0.001	90

Stearic acid; Octadecanoic acid;	20000	10,13
Strawberry furanone; 4,5-Dimethyl-3-hydroxy-2(5H)-furanone;	0.04	37,75
Styrene; Vinylbenzene;	730	13,19
Terpineol; alpha-Terpineol; p-Menth-l-en-8-ol;	330-350	2,21,37,86,88
Terpinolene; p-Menth-1,4(8)-diene;	200	13,21
Tetramethylpyrazine, 2,3,5,6-Tetramethylpyrazine;	1000-10000	4,51,96
Thiamine hydrochloride; (value for thiamine pure)		
Thymol, 5-Methyl-2-isopropylphenol;		
Trimethylamine;	0.37-1.06	13,17,38,66
2,2,6-Trimethylcyclohexanone,	100	2
Trimethyloxazoline; 2,4,5-Trimethyl-3-oxazoline;	1000	4,105
Trimethyl pyrazine; 2,3,5-Trimethylpyrazine,	400-1800	4,80,92
Trimethylthiazole; 2,4,5-Trimethylthiazole;	50	4,80
Undecalactone; delta-Undecalactone; 5-Undecanolide;	150	13,20
Undecanal; Aldehyde C-11 (undecylic);	5	11,13,31,120
Undecanoic acid; Undecylic acid;	10000	13
Unclecanone; 2-Undecanone; Methyl nonyl ketone;	7	10120
Valeraldehyde; Pentanal;	12-42	10,11,13,31,120 76
Valeric acid; Pentanoic acid;	3000	13
Vanillin, 4-Hydroxy-3-methoxybenzaldehyde;	20-200	13,37,44,65
Vinylphenol; 4-Vinylphenol;	10	10

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ODOR THRESHOLD REFERENCES

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