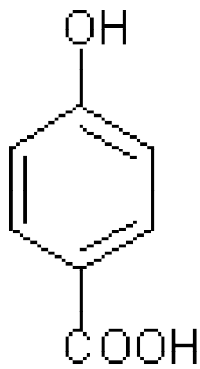
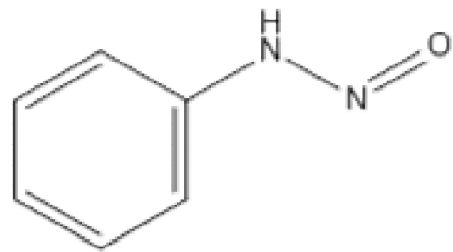


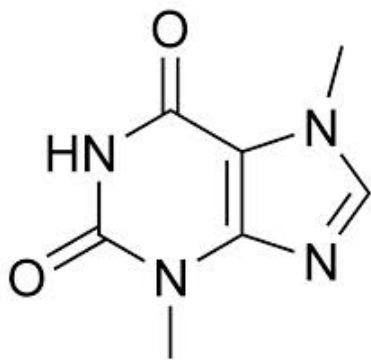
Acido Benzoico



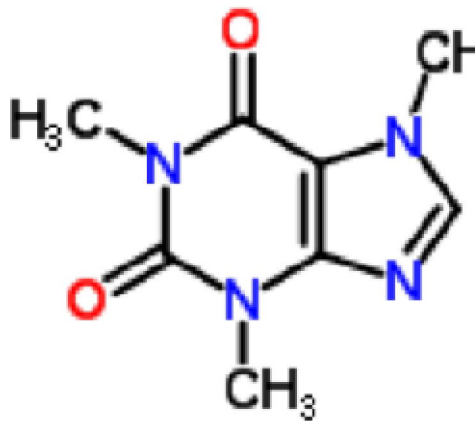
Acido p-idrossi benzoico



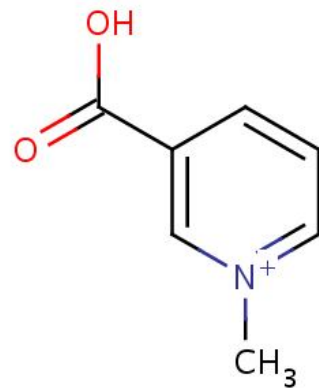
n-phenyl-nitrosamine



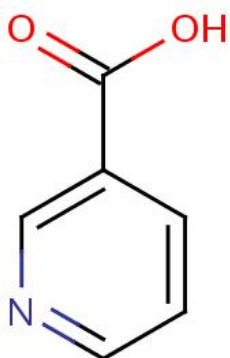
Teobromina



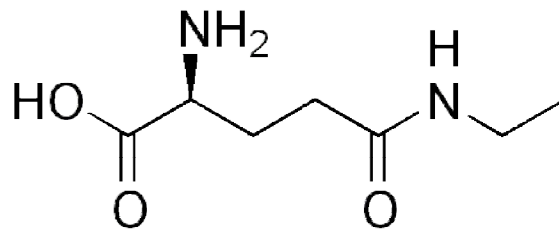
Caffeina



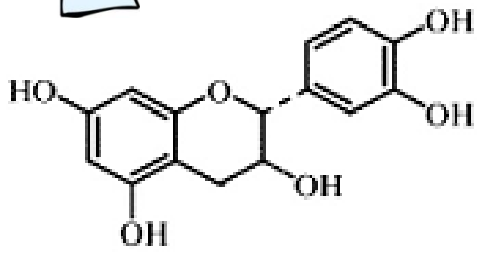
Trigonellina



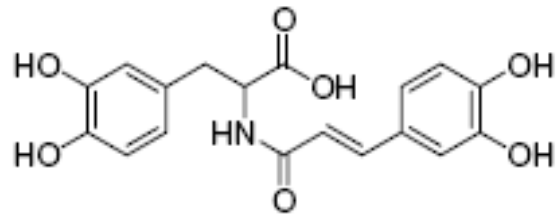
Acido Nicotinico



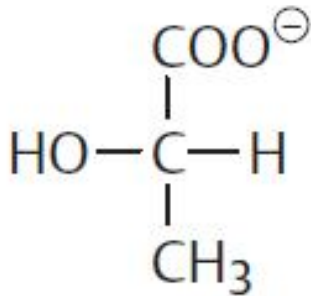
Teanina



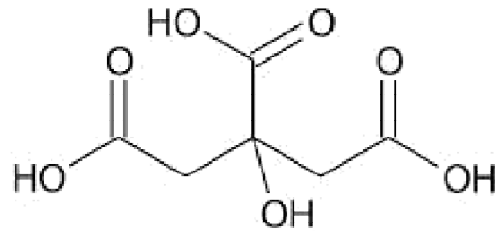
(-)-Epicatechin



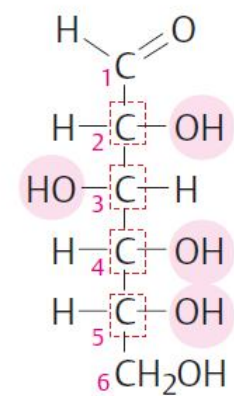
Clovamide



Acido lattico

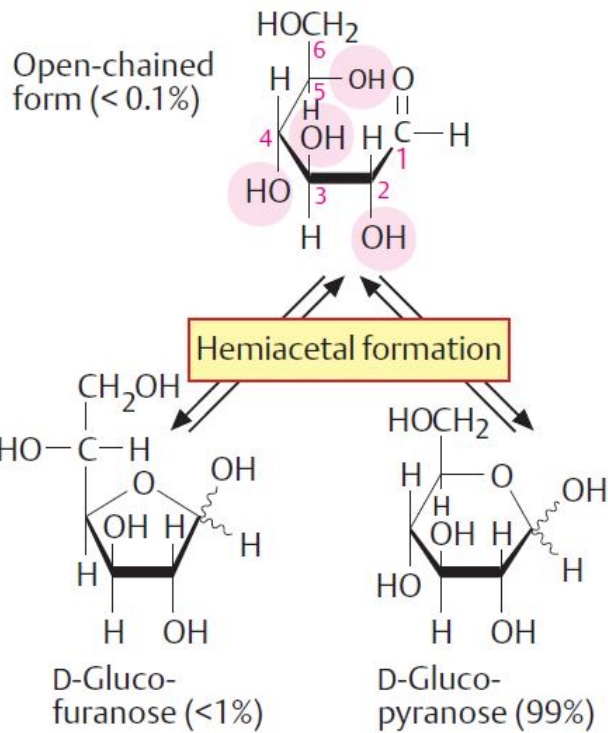


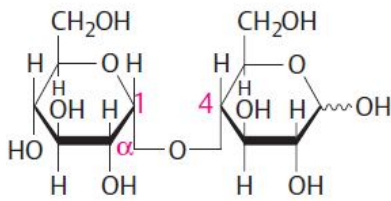
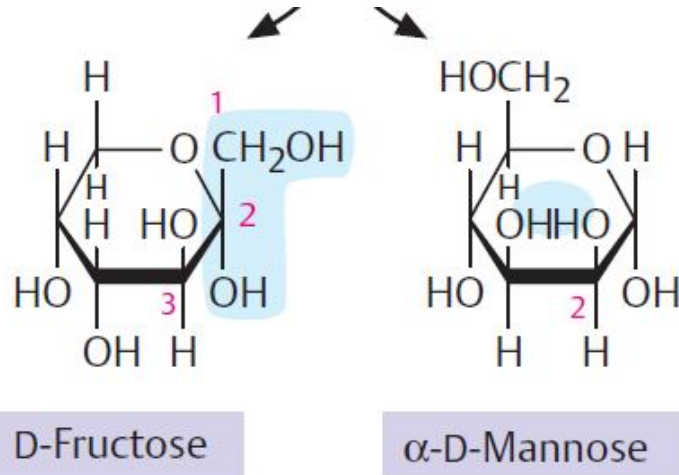
Acido citrico



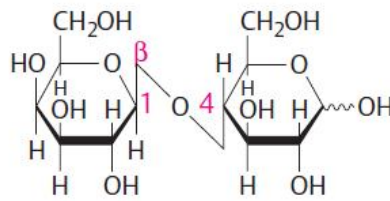
Open-chained form of glucose

□ Chiral center

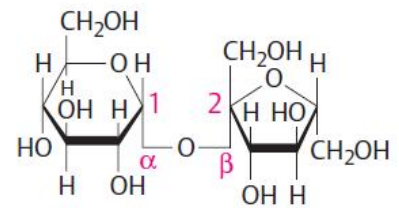




1. Maltose
 α -D-Glucopyranosyl-
 (1 \rightarrow 4)-D-glucopyranose



2. Lactose
 β -D-Galactopyranosyl-
 (1 \rightarrow 4)-D-glucopyranose



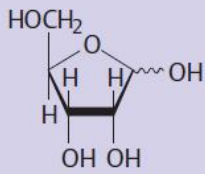
3. Sucrose
 α -D-Glucopyranosyl-
 (1 \leftrightarrow 2)- β -D-fructofuranoside



A. Important monosaccharides

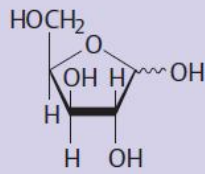
① Aldoses

D-Ribose (Rib)

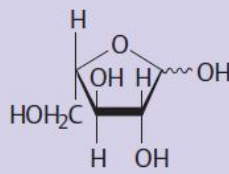


Pentoses

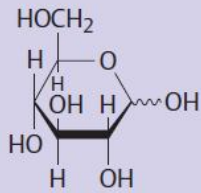
D-Xylose (Xyl)



L-Arabinose (Ara)

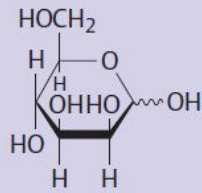


D-Glucose (Glc)

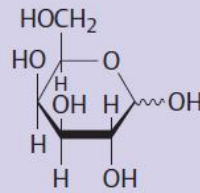


Hexoses

D-Mannose (Man)

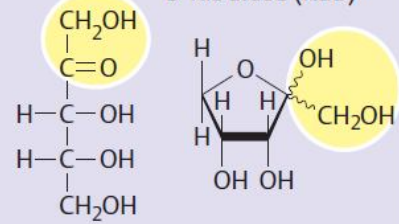


D-Galactose (Gal)

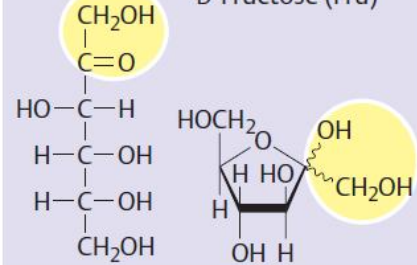


② Ketoses

D-Ribulose (Rub)

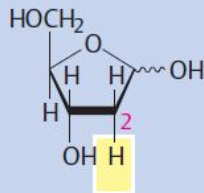


D-Fructose (Fru)

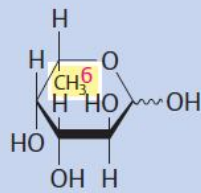


③ Deoxyaldoses

2-Deoxy-D-ribose (dRib)

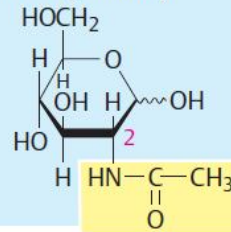


L-Fucose (Fuc)

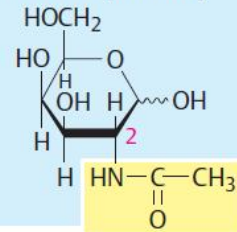


④ Acetylated amino sugars

N-Acetyl-D-glucosamine (GlcNAc)

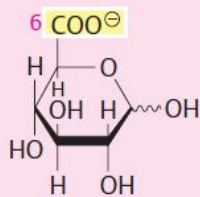


N-Acetyl-D-galactosamine (GalNAc)

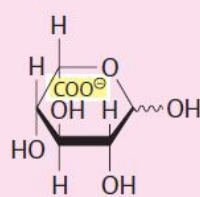


⑤ Acidic monosaccharides

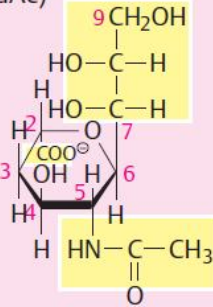
D-Glucuronic acid (GlcUA)



L-Iduronic acid (IduUA)

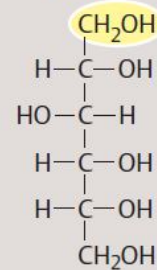


N-Acetylneuraminic acid (NeuAc)

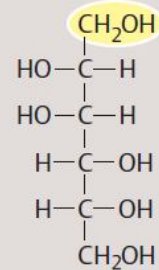


⑥ Sugar alcohols (alditols)

D-Sorbitol



D-Mannitol





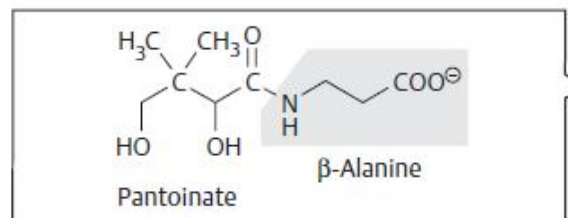
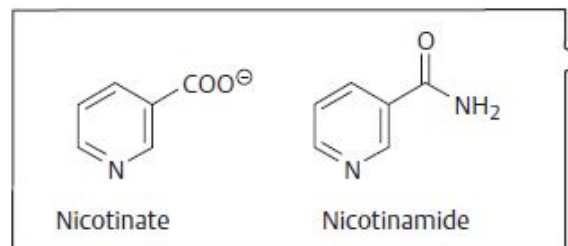
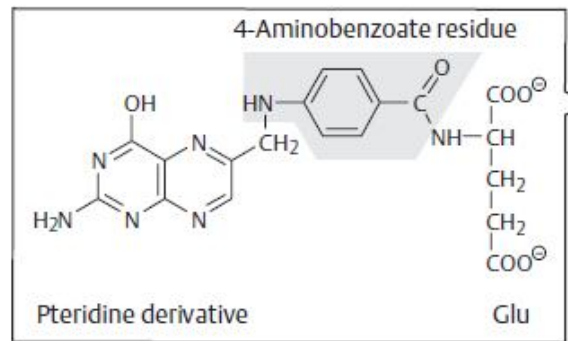
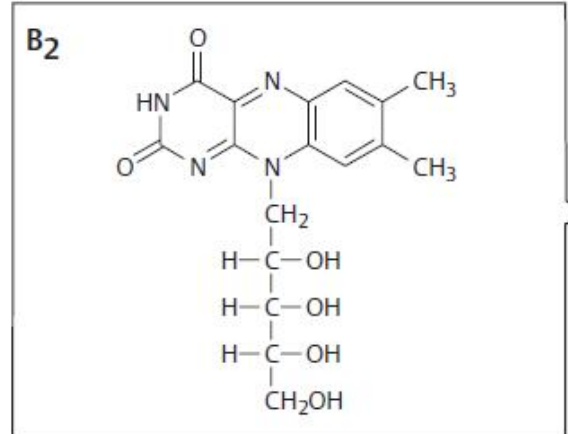
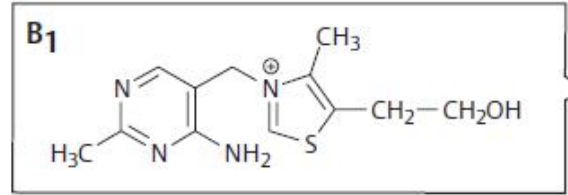
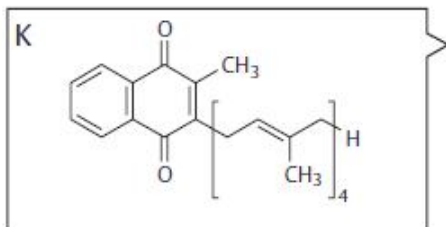
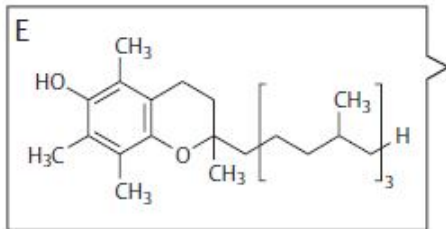
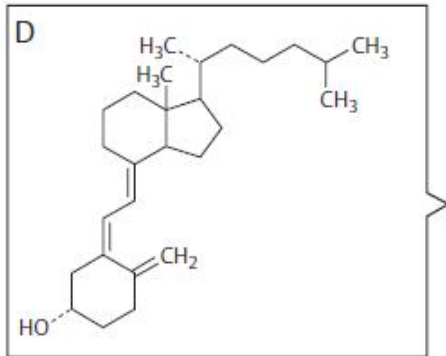
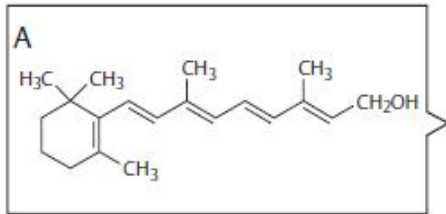
| | |
|--------------------|-------------------|
| Formic acid | 1 : 0 |
| Acetic acid | 2 : 0 |
| Propionic acid | 3 : 0 |
| Butyric acid | 4 : 0 |
| Valerianic acid | 5 : 0 |
| Caproic acid | 6 : 0 |
| Caprylic acid | 8 : 0 |
| Capric acid | 10 : 0 |
| Lauric acid | 12 : 0 |
| Myristic acid | 14 : 0 |
| Palmitic acid | 16 : 0 |
| Stearic acid | 18 : 0 |
| Oleic acid | 18 : 1; 9 |
| ⚡ Linoleic acid | 18 : 2; 9,12 |
| ⚡ Linolenic acid | 18 : 3; 9,12,15 |
| Arachidic acid | 20 : 0 |
| ⚡ Arachidonic acid | 20 : 4; 5,8,11,14 |
| Behenic acid | 22 : 0 |
| Erucic acid | 22 : 1; 13 |
| Lignoceric acid | 24 : 0 |
| Nervonic acid | 24 : 1; 15 |



| Aliphatic | | | | Sulfur-containing | | |
|---|---|---|---|--|--|--|
| Glycine (Gly, G) | Alanine (Ala, A) | Valine [☆] (Val, V) | Leucine [☆] (Leu, L) | Isoleucine [☆] (Ile, I) | Cysteine (Cys, C) | Methionine [☆] (Met, M) |
| H | CH ₃ | H ₃ C-CH CH ₃ | CH ₂ H ₃ C-CH CH ₃ | H ₃ C- C -H CH ₂ CH ₃ | CH ₂ SH 8.3 pK _a value | CH ₂ CH ₂ S CH ₃ |
| -2.4 | -1.9 | -2.0 | -2.3 | -2.2 | -1.2 | -1.5 |
| COO ⁻ | | | | | | |
| Aromatic | | | Cyclic | Neutral | | |
| Phenylalanine [☆] (Phe, F) | Tyrosine (Tyr, Y) | Tryptophan [☆] (Trp, W) | Proline (Pro, P) | Serine (Ser, S) | Threonine [☆] (Thr, T) | |
| CH ₂ | CH ₂ OH 10.1 | CH ₂ Indole ring | Pyrrolidine ring | CH ₂ OH | H ₃ C- C -H OH | |
| +0.8 | +6.1 | +5.9 | +6.0 | +5.1 | +4.9 | |
| ☆ Essential amino acids | | | | Chiral center | | |
| Neutral | | Acidic | | Basic | | |
| Asparagine (Asn, N) | Glutamine (Gln, Q) | Aspartic acid (Asp, D) | Glutamic acid (Glu, E) | Histidine (His, H) | Lysine [☆] (Lys, K) | Arginine (Arg, R) |
| CH ₂ CONH ₂ | CH ₂ CH ₂ CONH ₂ | CH ₂ COO [⊖] 4.0 | CH ₂ CH ₂ COO [⊖] 4.3 | CH ₂ Imidazole ring 6.0 | CH ₂ CH ₂ CH ₂ CH ₂ ⊕NH ₃ 10.8 | CH ₂ CH ₂ CH ₂ NH C ⊕ H ₂ N NH ₂ 12.5 |
| +9.7 | +9.4 | +11.0 | +10.2 | +10.3 | +15.0 | +20.0 |



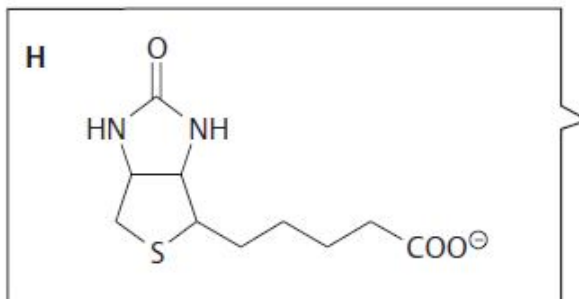
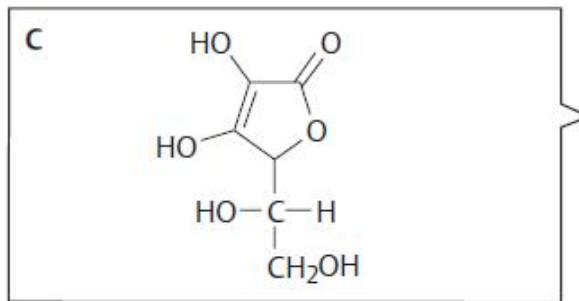
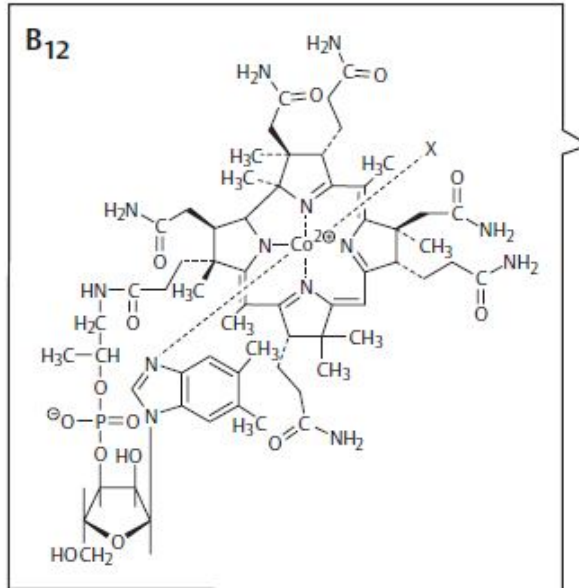
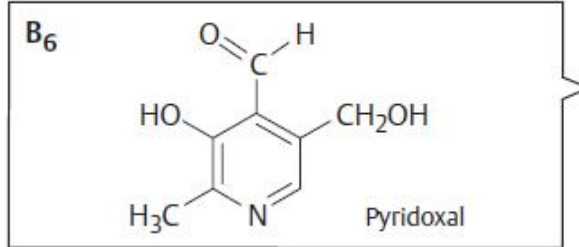
Vitamine

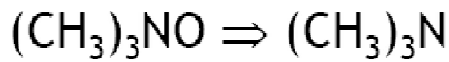




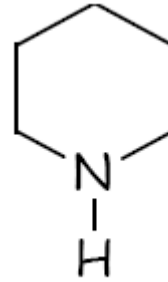
* Adult daily requirement

Vitamine





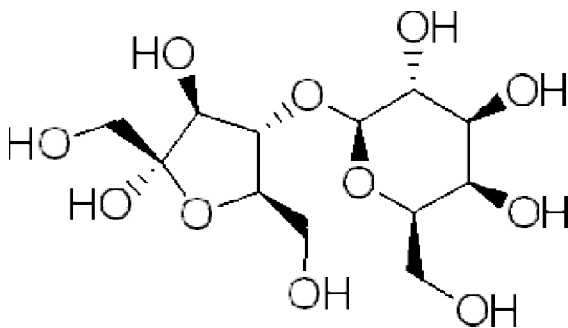
Trimetil ammina N-ossido



Piperidina

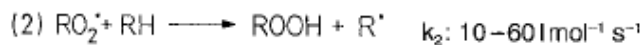
Lattulosio

4-O- β -D-Galactopyranosyl-D-fructose

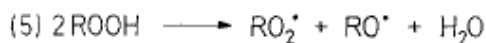


Start: Formation of peroxy (RO_2^*),
alkoxy (RO^*) or alkyl (R^*) radicals

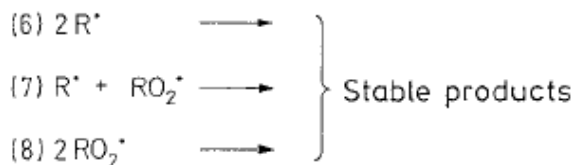
Chain propagation:



Chain branching:

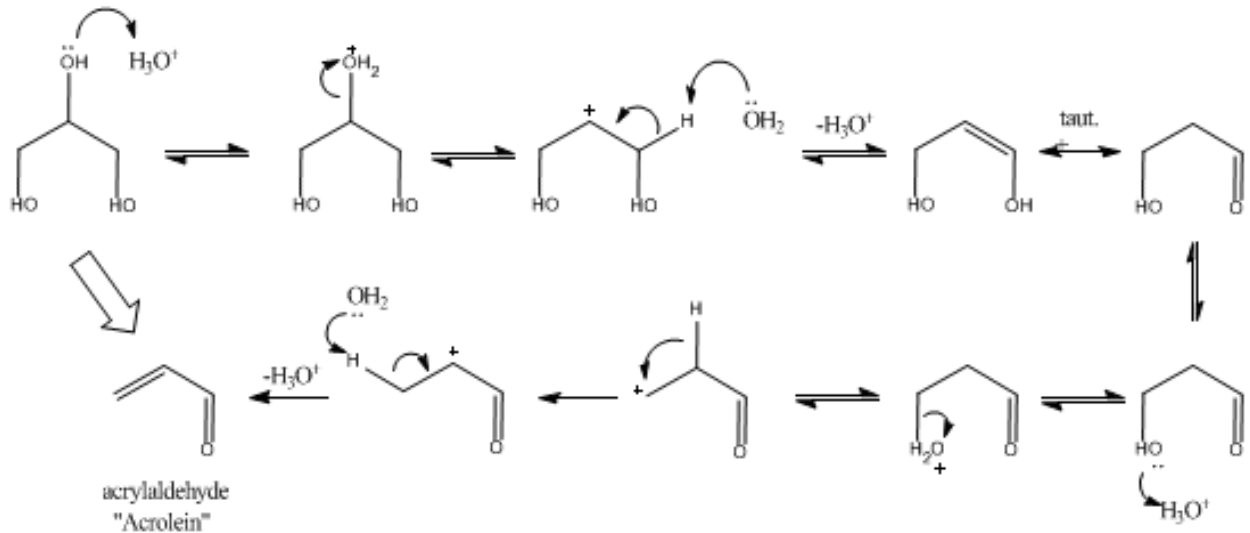


Chain termination:

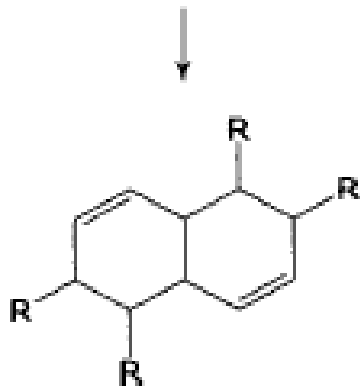
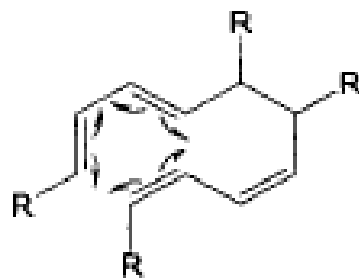




Formazione acroleina



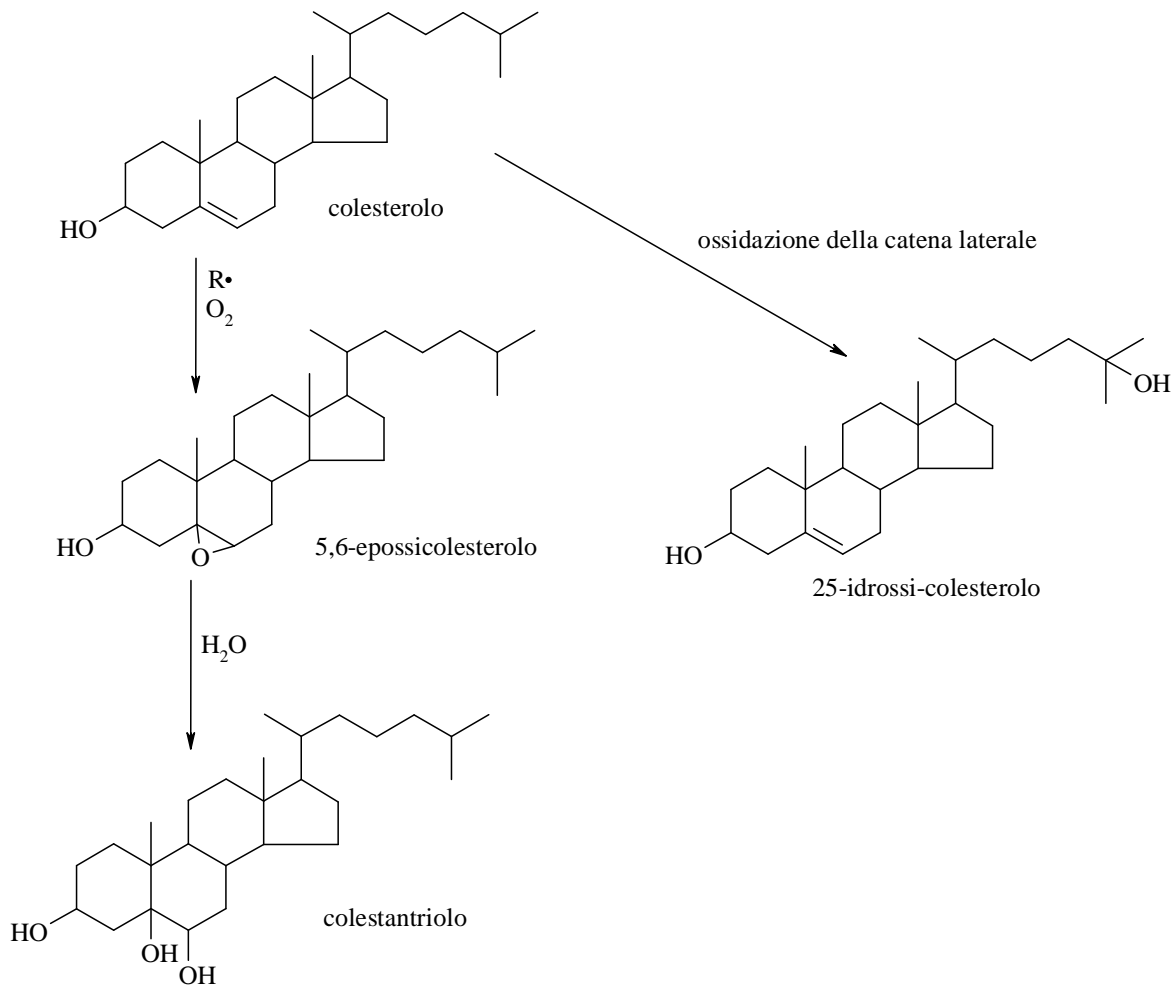
Dimerization:

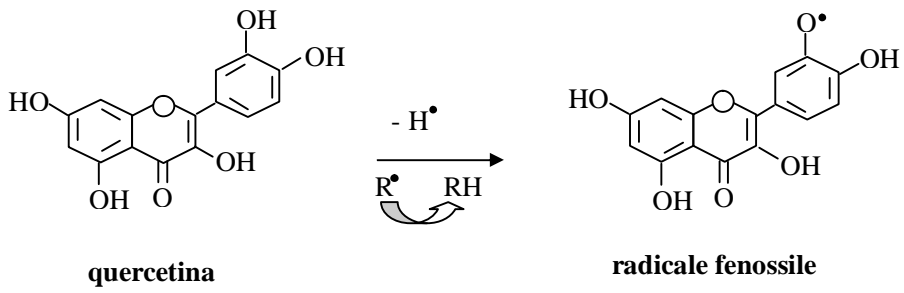


Dimerizzazione acidi
grassi polinsaturi

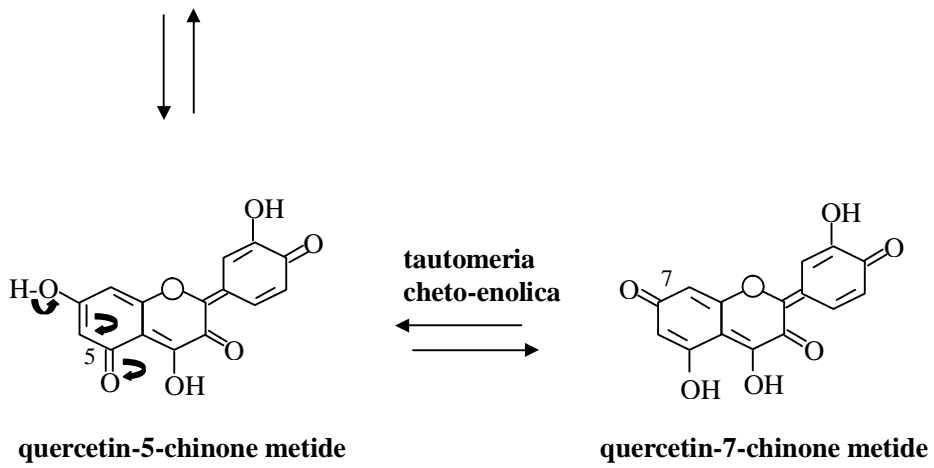
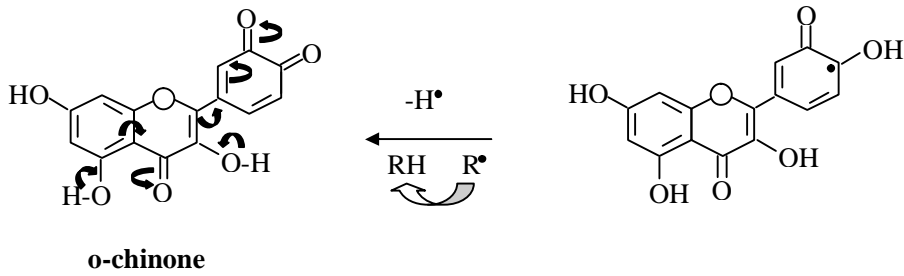


Derivati ossidati del colesterolo



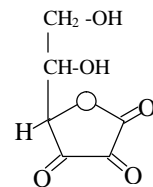
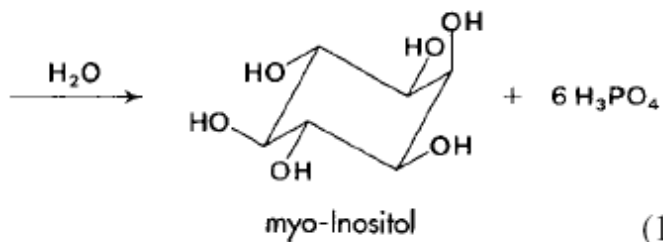
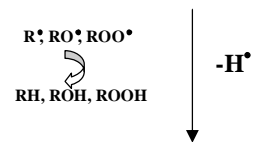
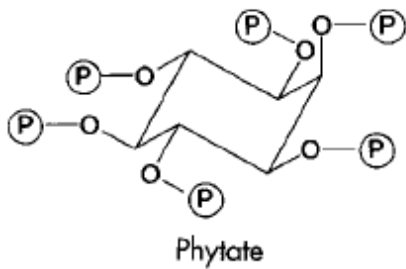
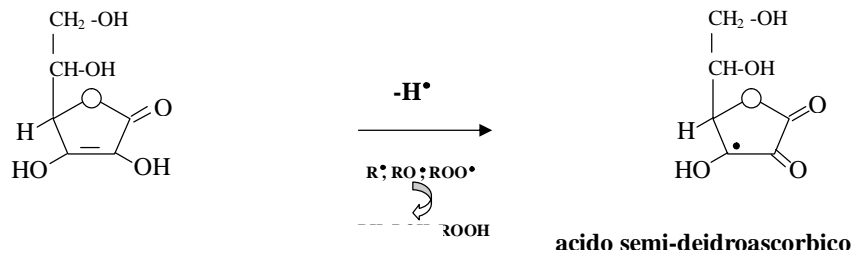
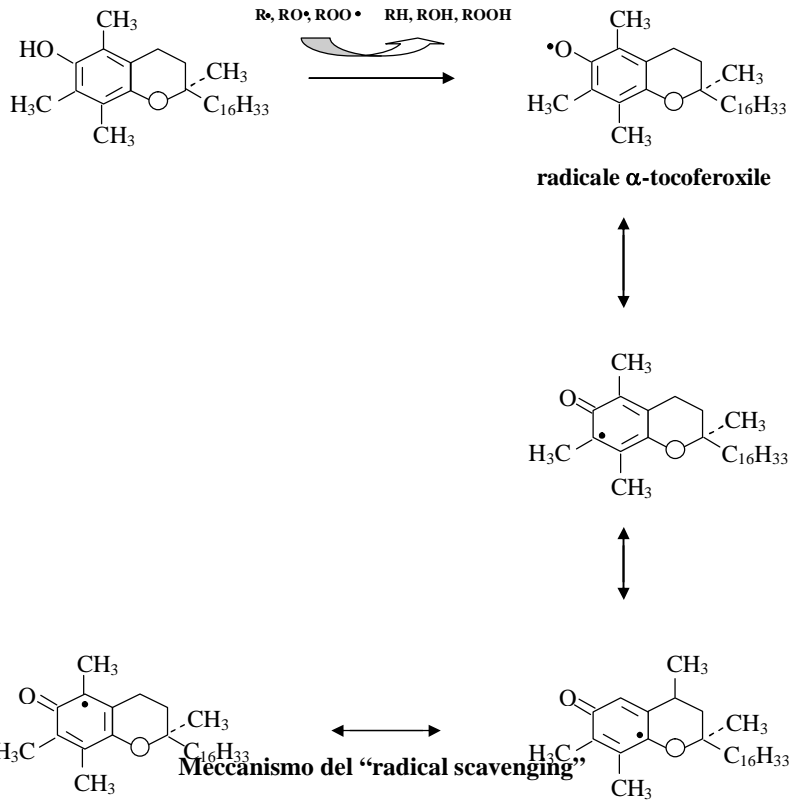


stabilizzazione per risonanza

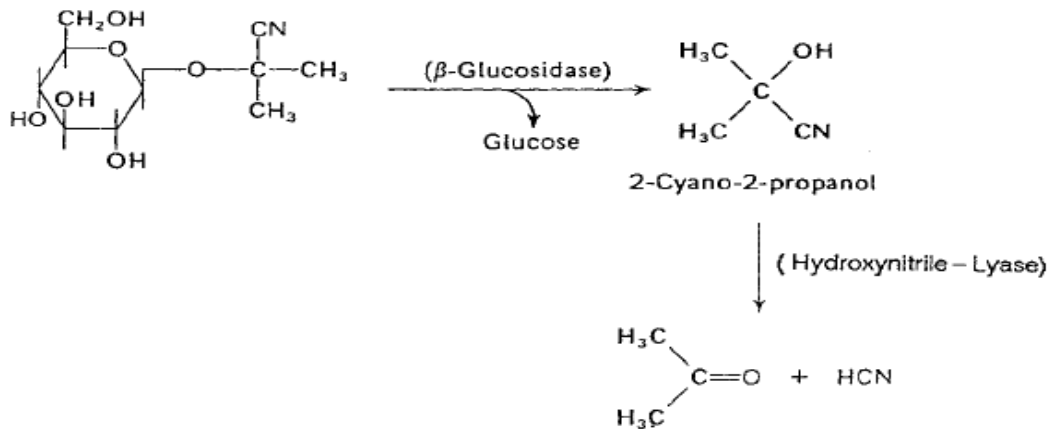
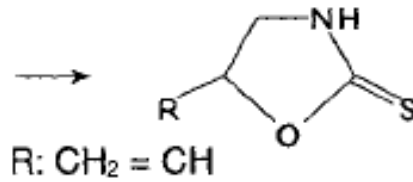
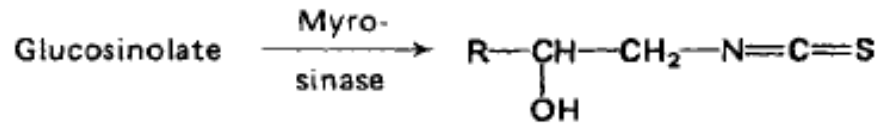




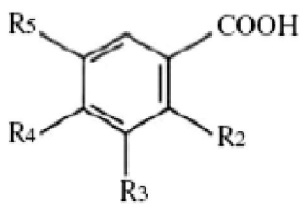
Risonanza del radicale α -tocoferoxile nel trasferimento dell'idrogeno fenolico



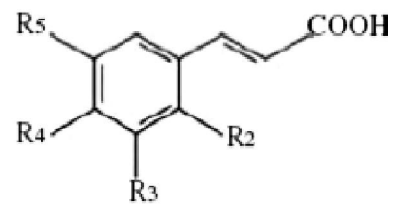
(15.1)



Lima beans: linamarin degradation, resulting in a release of hydrocyanic acid



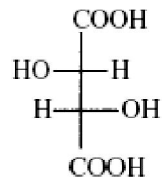
| | R2 | R3 | R4 | R5 |
|-------------------------------|-----------|------------------|-----------|------------------|
| (1) Benzoic acids | | | | |
| <i>p</i> -Hydroxybenzoic acid | H | H | OH | H |
| Protocatechic acid | H | OH | OH | H |
| Vanillic acid | H | OCH ₃ | OH | H |
| Gallic acid | H | OH | OH | OH |
| Syringic acid | H | OCH ₃ | OH | OCH ₃ |
| Salicylic acid | OH | H | H | H |
| Gentisic acid | OH | H | H | OH |



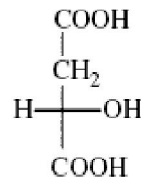
| (2) Cinnamic acids |
|---------------------------|
| <i>p</i> -Coumaric acid |
| Caffeic acid |
| Ferulic acid |
| Sinapic acid |



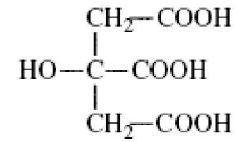
Table 1.1. The main organic acids in grapes



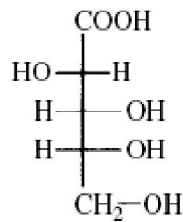
L(+)-Tartaric acid



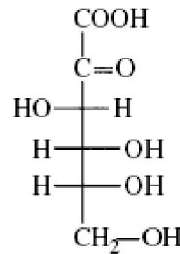
L(-)-Malic acid



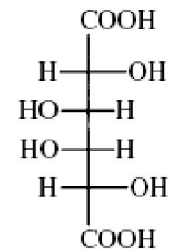
Citric acid



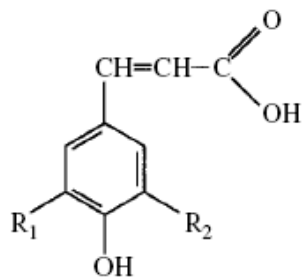
D-Gluconic acid



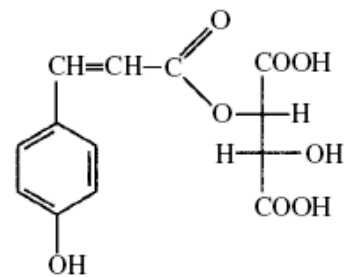
2-keto D-Gluconic acid



Mucic acid



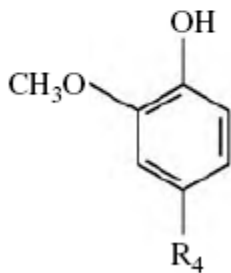
Coumaric acid
 (R₁ = R₂ = H)
 Caffeic acid
 (R₁ = OH; R₂ = H)



Coumaryl tartaric acid



| R_4 | Name | Origin |
|---------------|--------------|------------|
| $CH_2 - CH_3$ | Ethyl phenol | Red wine |
| $CH = CH_2$ | Vinyl phenol | White wine |



| R_4 | Name | Origin |
|----------------------|----------------|------------|
| H | Gaiacol | Wood |
| CH_3 | Methyl gaiacol | Wood |
| $CH_2 - CH_3$ | Ethyl gaiacol | Red wine |
| $CH = CH_2$ | Vinyl gaiacol | White wine |
| $CH_2 - CH_2 - CH_3$ | Propyl gaiacol | Wood |
| $CH = CH - CH_3$ | Allyl gaiacol | Wood |

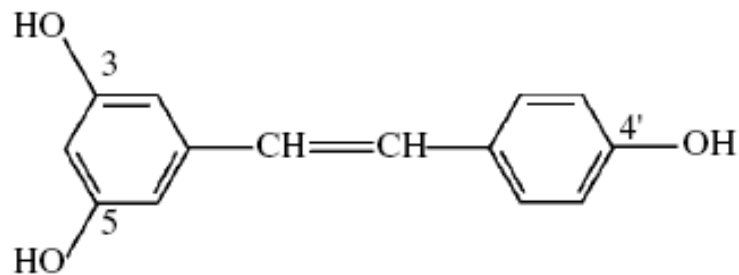
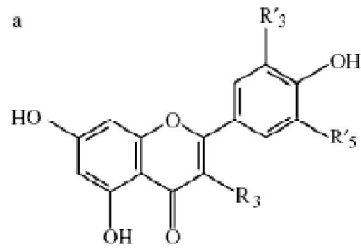


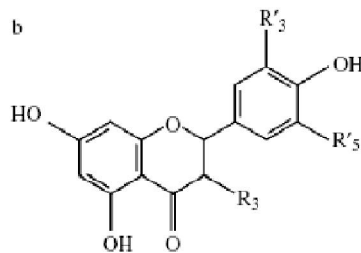
Fig. 6.6. Trihydroxy-3,5,4'-stilben (resveratrol)



flavonoidi



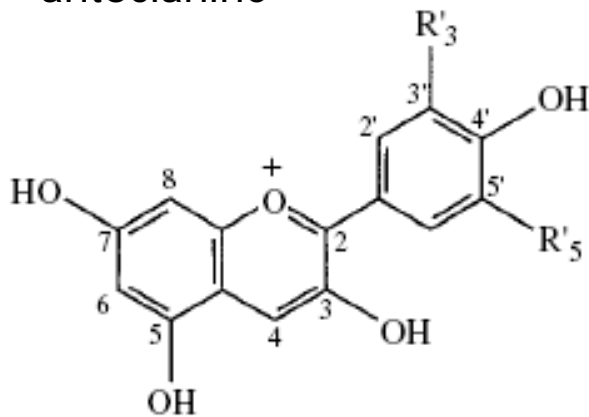
| a) $R_3 = \text{OH}$ | | Name of aglycone |
|----------------------|--------|------------------|
| R'_3 | R'_5 | |
| H | H | Kaempferol |
| OH | H | Quercetin |
| OH | OH | Myricetin |



| b) $R_3 = \text{OH}$ | | Name of aglycone |
|----------------------|--------|------------------------------|
| R'_3 | R'_5 | |
| OH | H | Dihydroquercetin (taxifolin) |

Flavonoids: a, flavone ($R_3 = \text{H}$) and flavonol ($R_3 = \text{OH}$); b, flavanone ($R_3 = \text{H}$) and flavanonol ($R_3 = \text{OH}$)

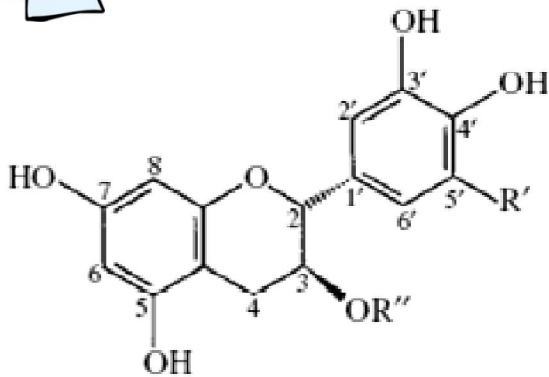
antocianine



| R'_3 | R'_5 | Name of aglycone |
|----------------|----------------|------------------|
| OH | H | Cyanidin |
| OCH_3 | H | Peonidin |
| OH | OH | Delphinidin |
| OH | OCH_3 | Petunidin |
| OCH_3 | OCH_3 | Malvidin |

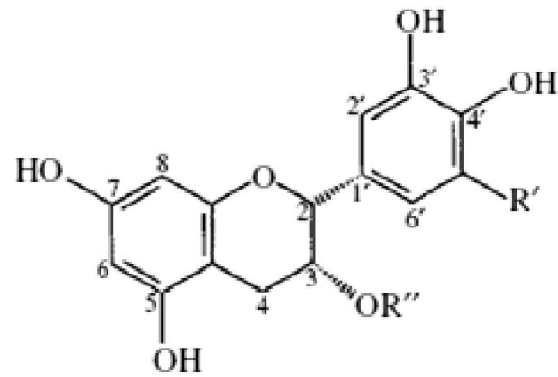


flavanoli



Catechin Series

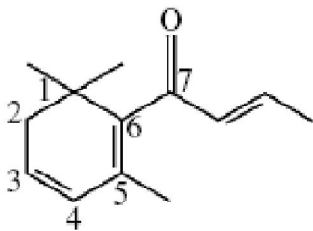
- $R' = H, R'' = H$: (+)-catechin (2R, 3S)
- $R' = H, R'' = H$: (-)-catechin (2S, 3R)
- $R' = OH, R'' = H$: gallo catechin
- $R' = H, R'' = \text{gallic acid}$: galloyl catechin
(catechin-3-O-gallate)



Epicatechin Series

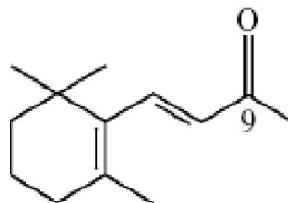
- $R' = H, R'' = H$: (+)-epicatechin (2S, 3S)
- $R' = H, R'' = H$: (-)-epicatechin (2R, 3R)
- $R' = OH, R'' = H$: epigallo catechin
- $R' = H, R'' = \text{gallic acid}$: galloyl epicatechin
(epicatechin-3-O-gallate)

norisoprenoidi



E.g. β -damascenone

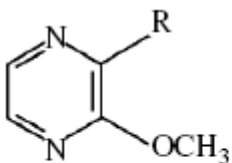
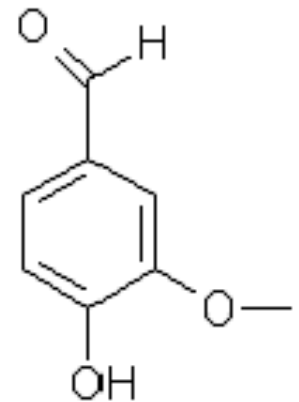
Damascone series



E.g. β -ionone

Ionone series

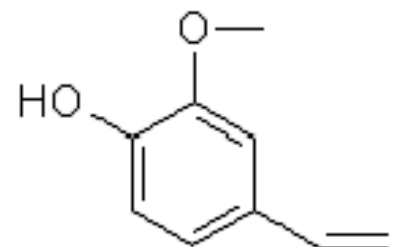
Vanillina



- R: $\text{CH}_2\text{CH}(\text{CH}_3)_2$
- R: $\text{CH}(\text{CH}_3)_2$
- R: $\text{CH}(\text{CH}_3)\text{CH}_2\text{CH}_3$

metossi pirazine

- 2-Methoxy-3-isobutylpyrazine
- 2-Methoxy-3-isopropylpyrazine
- 2-Methoxy-3-sec-butylpyrazine



4-Vinyl guaiacolo

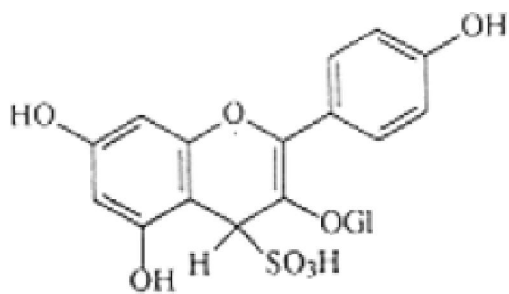
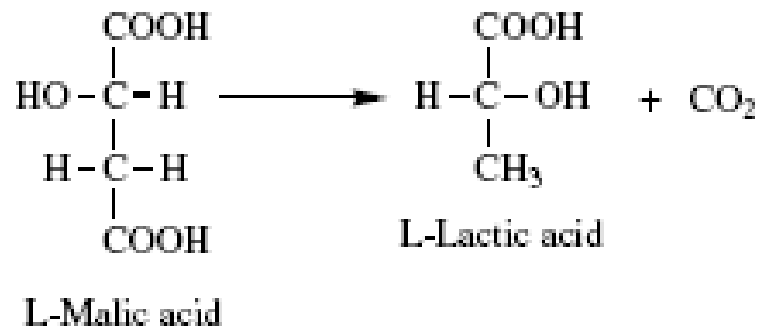


FIGURE 26
Colorless anthocyanin-sulfate
(-SO₂) complex.