

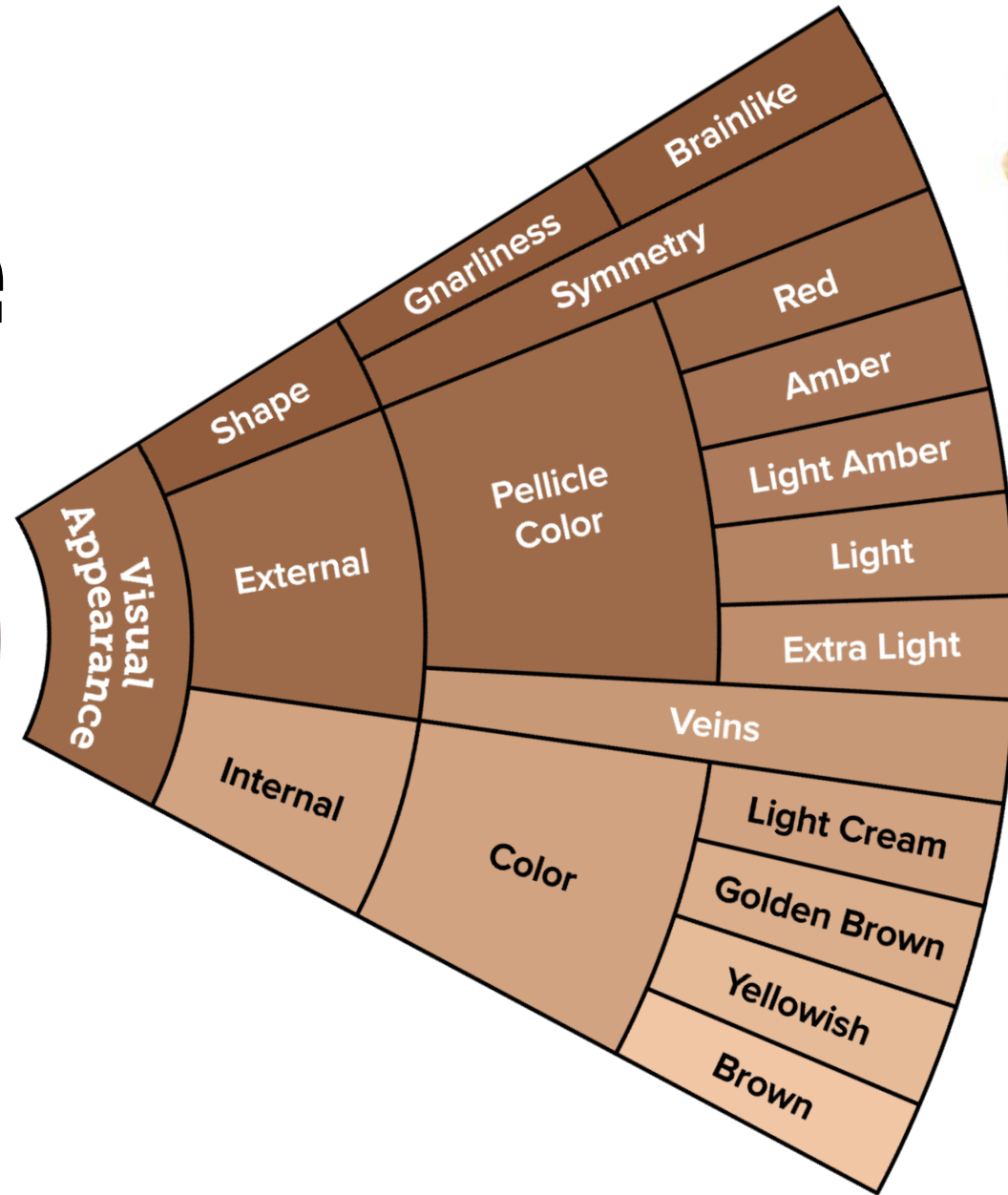
The 360° Flavor Experience of CA Walnuts

LITERATURE REVIEW

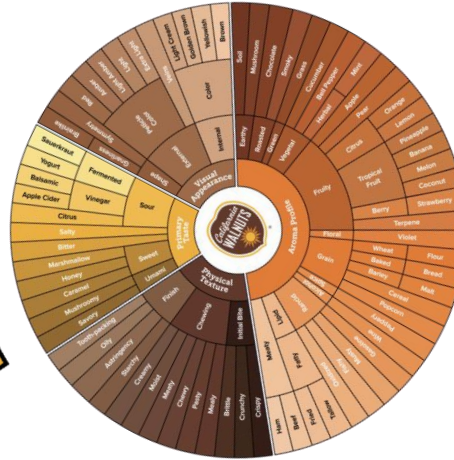
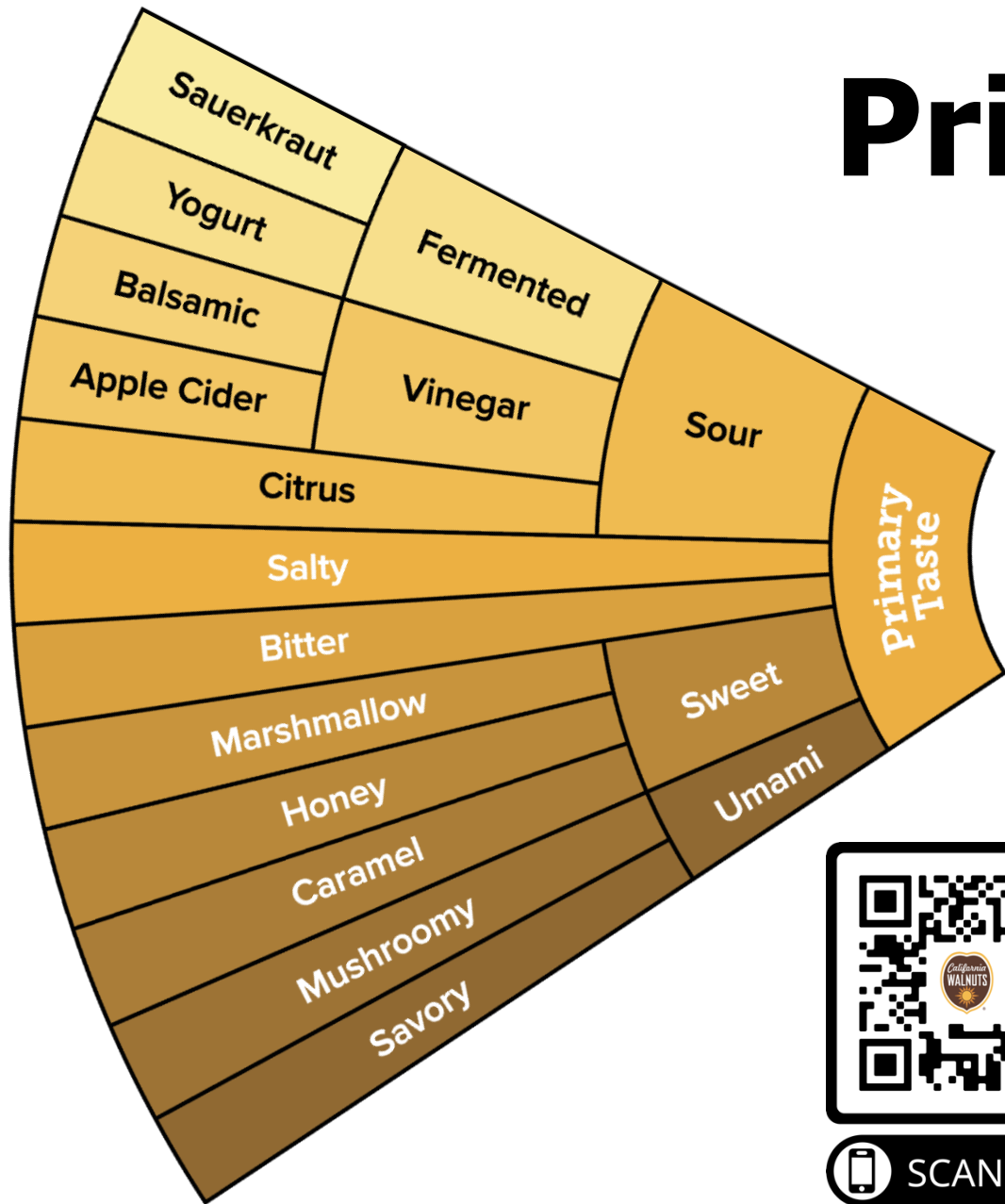
34 Peered Reviewed Academic Papers



Visual Appearance



Primary Tastes



Walnuts

- **Glutamic Acid (Glu) - 3990**
- **Aspartic Acid (Asp) – 1610**
- **Lysine (Lys) - 511**

Almonds

- **Glutamic Acid (Glu) – 48.12**
- **Aspartic Acid (Asp) – 32.1**
- **Lysine (Lys) - 0**

Pecans

- **Glutamic Acid (Glu) – 1.532**
- **Aspartic Acid (Asp) – 0.5173**
- **Lysine (Lys) - 0**



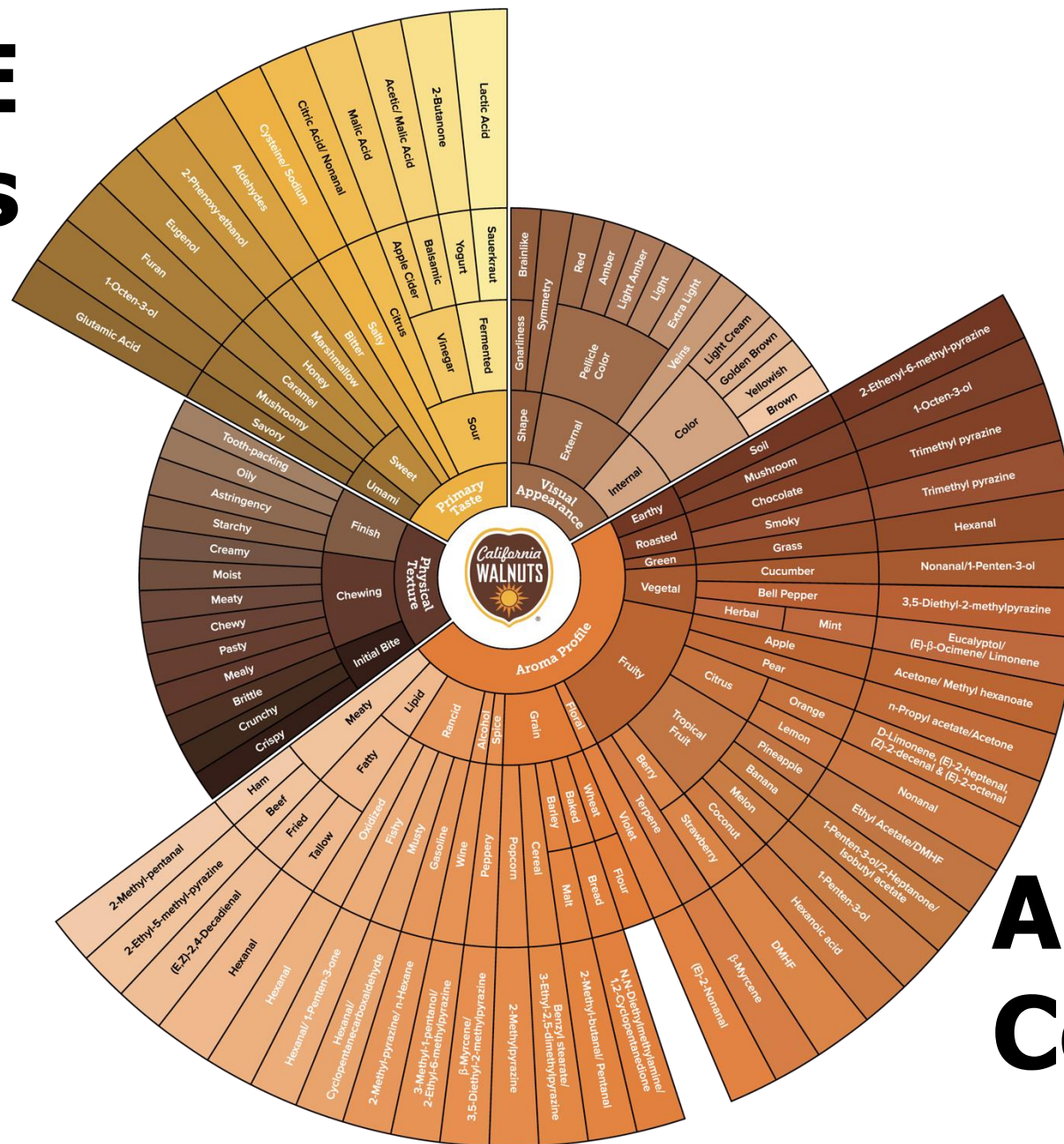
SCAN ME

**Comparison of
FREE Amino Acids
Content in Nuts
(mg/100g kernels)**

TASTE Compounds

LITERATURE REVIEW

34 Peered Reviewed
Academic Papers



**Gas
Chromatography-
Mass Spectrometry
Discovered
Compounds**

AROMA Compounds

