AGRICULTURAL AND FOOD CHEMISTRY

Response to Comment on Volatile Components from Mango (Mangifera indica L.) Cultivars

Sir: About Dr. Joulain's comments in relation to some compounds identified in mango cultivars, we accept his assertion that ethylmaltol, allyl cyclohexylpropionate, and (Z)-jasminal-dehyde are not of natural origin and would be typically indicative of exogenous contamination, but we cannot imagine the source of this contamination. In any case, these compounds should be disregarded pending further reports of their presence in mango or other natural products. I consider Dr. Joulain's implication on the irrelevance of the other identified compounds unjustified, due to the very slight probability of contamination on the whole.

About the correct identification of 2-methyl- β -ionone, commonly named β -irone or 4-[2,5,6,6-tetramethyl-1-cyclohex-2-enyl]but-3-en-2-one according to IUPAC-IUB, it has been reported earlier in nature (1, 2).

LITERATURE CITED

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