

## **A flavor wheel for Honkaku shochu/Awamori**

Honkaku shochu and Awamori, Japanese traditional distilled spirits, exhibit a wide range of characteristics depending on the variety of raw materials and differing manufacturing methods. A variety of terms are used to express that variation in aroma and taste, and an organization of the terminology is desirable to encompass that variety of Honkaku shochu and Awamori.

For that reason, at the National Research Institute of Brewing, research was conducted to identify compounds in the aroma of Honkaku shochu and Awamori which contribute to the characteristics, and “Reference standards of aroma” were created. Next, after selecting a term enabling a common recognition of each sample aroma, these terms were classified in correspondence with the aroma characteristics. Thereafter, sensory evaluation was performed in cooperation with external experts, and a “Honkaku shochu/Awamori flavor wheel” was created.

It is expected that employing this flavor wheel and the reference standards will enable mutual understanding between manufacturers and sellers, as well as smooth communication on the occasion of promotion abroad of these liquors. Moreover, it would be beneficial if these could be used in the

education and training of staff in the manufacturing and marketing of Honkaku shochu and Awamori.

The terminology expressing the variety of aromas and tastes was organized to create a flavor wheel of Honkaku shochu and Awamori.

# A flavor wheel for Honkaku shochu/Awamori

Search for **compounds** contributing to **characteristics**

Comparing perception and detection thresholds **with its concentration** in spirits

Design **reference standards of aroma**

Select **compounds** with distinct contribution and different properties

(e.g.)



1-octen-3-ol



$\beta$ -damascenone



Sotolon

Select, classify terms

Select expression terms, group by aroma **characters**

Sensory evaluation by external experts

Adjust based on evaluation results

The Flavor Wheel

Enable a common **recognition** using **reference standards**



Mutual understanding



Promotion abroad



Educational program

