The development of yeast strains as tools to adjust the flavor of fermented beverages to market specifications

Biotechnology of flavor production in dairy products

Biotechnological production of vanillin

Plant cell culture as a source of valuable chemicals

Tomato aroma: biochemistry and biotechnology

Flavour development in rice

Breeding and biotechnology for flavor development in apple (Malus x domestica Borkh)

Aroma as a factor in the breeding process of fresh herbs – the case of basil

Increasing the methional content in potato through biotechnology

Regulatory aspects of flavor development - traditional versus bioengineered