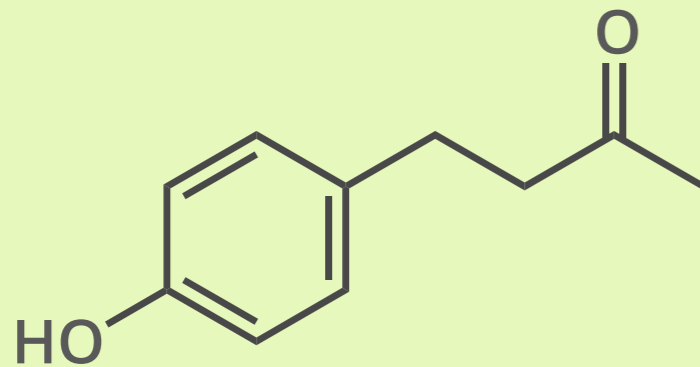


# THE CHEMISTRY OF RASPBERRIES

## THE AROMA OF RASPBERRIES



**RASPBERRY KETONE**  
4-(4-hydroxyphenyl)butan-2-one

The chemical compound commonly referred to as 'raspberry ketone' is the primary compound responsible for the aroma of raspberries. Around 1 to 4 milligrams of the compound can be extracted from a kilogram of raspberries.

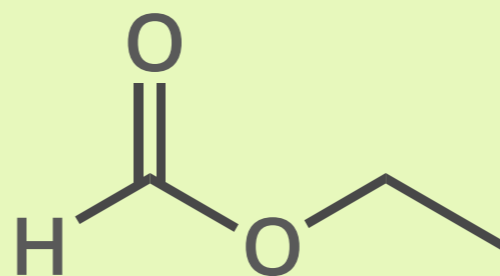
Raspberry ketone, also found in cranberries and blackberries, is commonly used as an aroma compound in perfumes, as well as in cosmetics and in small amounts as a food additive. Because it occurs in quite low amounts, natural raspberry ketone is an expensive additive, though synthetic versions of the compound are cheaper.

Studies in rodents have suggested that raspberry ketone may have an anti-obesity effect, but there is currently no reliable scientific evidence for this effect being observed in humans.



## IS THE GALAXY RASPBERRY-FLAVOURED?

Ethyl formate is one of a number of chemicals that contribute towards the flavour of raspberries. In 2009, astronomers detected ethyl formate molecules at the centre of our galaxy, prompting a spate of news articles proclaiming that the galaxy tastes of raspberries. Other simple molecules, such as methanol, have also been detected, however, so the notion that the galaxy tastes of raspberries is something of a romanticised one!



**ETHYL FORMATE**  
Tastes of raspberries, smells like rum