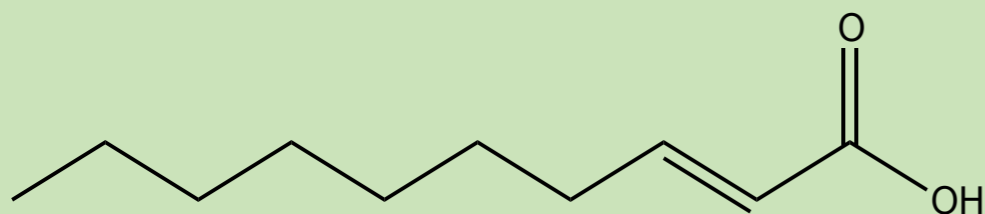


# THE CHEMISTRY OF CORIANDER

## CHEMICAL COMPOSITION

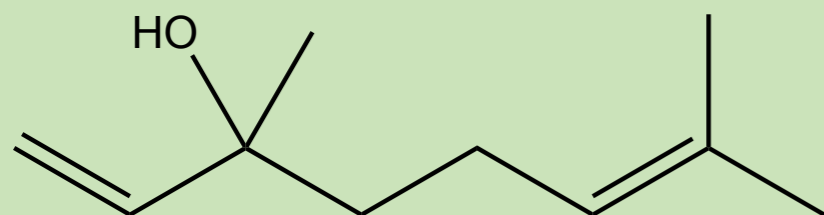


2-DECENOIC ACID

A range of aldehyde compounds are largely responsible for the aroma of coriander leaves. The largest proportion of these are those aldehydes with 6-10 carbon atoms, particularly decyl (10) and nonyl (9) aldehydes.

Other major constituents of the leaves are 2-decenoic acid, decanoic acid (also known as capric acid) and tetradecenoic acid.

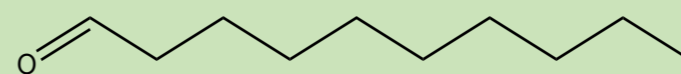
The chemical composition of coriander seeds is slightly different, with the alcohol linalool being the major constituent.



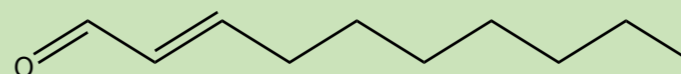
LINALOOL



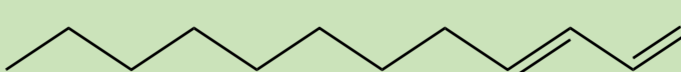
## WHY CAN CORIANDER TASTE 'SOAPY'?



DECANAL



2-DECENAL



2-UNDECENAL

Coriander leaves contain high levels of organic compounds called aldehydes. The same aldehydes, or similar, are often commonly found in soaps and lotions.

However, perception of this facet of coriander's taste isn't purely chemical. Scientists have discovered that dislike of the taste of coriander may also be influenced, to an extent, by genetic factors. Studies have also suggested that crushing coriander leaves may lead to faster breakdown of aldehydes, diminishing the soapy taste.