

# Table of contents

<b>Preface</b> .....	<b>i</b>
<b>Abstract</b> .....	<b>ii</b>
<b>Resume</b> .....	<b>iv</b>
<b>List of publications</b> .....	<b>vi</b>
<b>Abbreviations</b> .....	<b>viii</b>
<b>General introduction</b> .....	<b>ix</b>
<b>Chapter 1 Literature review</b> .....	<b>1</b>
1.1 Development of the senses .....	2
1.2 Post-natal flavour exposure.....	8
1.3 Determinants of aroma compounds in mother’s milk .....	25
1.4 Flavour learning .....	31
1.5 Complementary feeding .....	45
1.6 Research questions and objectives .....	59
<b>Chapter 2 Materials &amp; Methods</b> .....	<b>61</b>
2.1 Analysis of volatile compounds .....	62
2.2 Recruitment of participants .....	65
2.3 Observational procedures and development of experimental foods .....	67
<b>Chapter 3 Paper I: Differential transfer of dietary flavour compounds into human breast milk</b> .....	<b>71</b>
Appendix A. Estimation of percentage exposure to compounds in mother’s milk .....	79
<b>Chapter 4 Paper II: Characterization of the volatile composition and variations between infant formulas and mother’s milk</b> .....	<b>81</b>
<b>Chapter 5 Paper III: Breastfeeding facilitates acceptance of a novel dietary flavour compound</b> .....	<b>97</b>
Appendix A. Strategies for introduction of weaning foods before the first acceptance test .....	108
<b>Chapter 6 Summary of results</b> .....	<b>113</b>
<b>Chapter 7 Summarising discussion</b> .....	<b>119</b>
7.1 Flavour compounds in mother’s milk infant formulas .....	120
7.2 Flavour acceptance learning .....	124
7.3 Methodological considerations.....	127
<b>Chapter 8 Conclusions and Perspectives</b> .....	<b>131</b>
<b>References</b> .....	<b>136</b>