Table of Studies

Food	Study	Results
Blueberry, black mulberry, black currant, blue-berried honeysuckle, European juneberry, blackberry	Phenolic acid profiles in some small berries	No parabens mentioned
Blueberry, blackberry	Phenolic compounds and antioxidant capacity of Georgia-grown blueberries and blackberries	No parabens mentioned
Blueberry, blackberry, strawberry	Survey of antioxidant capacity and phenolic composition of blueberry, blackberry, and strawberry in Nanjing	No parabens mentioned
Botrytized Wine	Changes in wine aroma composition according to botrytized berry percentage: a preliminary study on amarone wine	No parabens mentioned
Botrytized Wine	Characterization of key-aroma compounds of botrytized wines, influence of grape botrytization.	No parabens mentioned
Botrytized Wine	Effects of noble rot on must composition and aroma profile of amarone wine produced by the traditional grape withering protocol.	No parabens mentioned
Carrot	Characterization and distribution of phenolics in carrot cell walls	
Carrot	Elicitor-induced changes in Ca2+ influx, K+ efflux, and 4-hydroxybenzoic acid synthesis in protoplasts of Daucus carota L.	No parabens mentioned
Caucasian whortleberry	Separation, characterization, and quantitation of phenolic acids in a little-known blueberry (vaccinium arctostaphylos L.) fruit by HPLC-MS.	No parabens mentioned
Cloudberry	Content of some organic acids in cloudberry (rubus chamaemorus L.)	Found 0.1-0.4 mg/100g methylparaben and 0.1-0.6 mg/100g propylparaben
Cloudberry	Supercritical fluid chromatography-gas chromatography of volatiles in cloudberry (rubus chamaemorus) oil extracted with supercritical carbon dioxide	No parabens mentioned
Cloudberry	The aroma of cloudberries (rubus chamaemorus L.).	No parabens mentioned
Cucumber	Accumulation of salicylic acid and 4-hydroxybenzoic acid in phloem fluids of cucumber during systemic acquired resistance is preceded by a transient increase in phenylalanine ammonia-lyase activity in petioles and stems.	No parabens mentioned

Rabbiteye blueberry	Chemical constituents of the leaves of rabbiteye blueberry (vaccinium ashei) and characterisation of polymeric proanthocyanidins containing phenylpropanoid units and A-type linkages.	No parabens mentioned
Vanilla	Comparison of headspace-SPME-GC–MS and LC–MS for the detection and quantification of coumarin, vanillin, and ethyl vanillin in vanilla extract products.	No parabens mentioned
Vanilla	GC–MS and GC–olfactometry analysis of aroma compounds in a representative organic aroma extract from cured vanilla (vanilla planifolia G. jackson) beans	No parabens mentioned
Vanilla (Bourbon and Ugandan)	Comparative analysis of volatiles in traditionally cured Bourbon and Ugandan vanilla bean (vanilla planifolia) extracts.	Bourbon vanilla: 0.38 mg/kg methylparaben; Ugandan vanilla: 1.56 mg/kg methylparaben
Vanilla (Tahitian)	Identification of the key odorants in Tahitian cured vanilla beans (vanilla tahitensis) by GC-MS and an aroma extract dilution analysis.	No parabens mentioned
Vanilla (Tahitian)	Odor-active compounds of Tahitian vanilla flavor	No parabens mentioned
Wine	A comparative study of sensor array and GC–MS: Application to Madrid wines characterization.	No parabens mentioned
Wine	Chemometrical development and comprehensive validation of a solid phase microextraction/gas chromatography–mass spectrometry methodology for the determination of important free and bound primary aromatics in Greek wines.	No parabens mentioned
Wine	GC-MS identification of volatile components of Galician (Northwestern Spain) white wines. Application to differentiate Rías Baixas wines from wines produced in nearby geographical regions.	No parabens mentioned
Wine	Impact odorants of Chardonnay dry white wine from Changli County (China).	No parabens mentioned
Wine	Volatile composition of Macedonian and Hungarian wines assessed by GC/MS	No parabens mentioned
Wine	Volatile profiles of sparkling wines obtained by three extraction methods and gas chromatography–mass spectrometry (GC–MS) analysis	No parabens mentioned
Wine	Wine flavor and aroma.	No parabens mentioned

Yellow passionfruit	Characterization of the aromatic profile in aqueous essence and fruit juice of yellow passion fruit (passiflora edulis sims F. flavicarpa degner) by GC-MS and GC/O.	No parabens mentioned
Yellow passionfruit, cashew, tamarind, acerola, guava	Screening of tropical fruit volatile compounds using solid-phase microextraction (SPME) fibers and internally cooled SPME fiber	No parabens mentioned