Gerard Mosciano is joined by Judith Michalski, senior creative flavorist, Edlong Flavors; Carl Holmgren, consulting flavor chemist; and Douglas Young, principal flavorist, Symrise, in the organoleptic evaluations presented here.

Address correspondence to Gerard Mosciano, c/o Perfumer & Flavorist magazine, 362 S. Schmale, Carol Stream, IL 60188.

Suppliers of most materials found in this report can be located in Allured’s Flavor & Fragrance Materials published by Allured Publishing Corporation, 362 South Schmale Road, Carol Stream, IL 60188 USA, telephone 630/653-2155, fax 630/653-2192, www.perfumerflavorist.com.

Clary Sage Oil
Source: Robertet
FEMA# 2321, CAS# 8016-63-5, Natural
Odor: @ 1.0 percent. Green, sweet, floral, spicy, tea and hay-like with a fruity nuance.
Taste: @ 20 PPM. Green, sweet, spicy floral, woody, minty with hay and tobacco notes.
Possible applications: Fruit flavors, tea, tobacco, citrus nuances and honey flavors.
➤Robertet; tel: 201-337-7100;
www.robertet.com

Coffee Extract
(Colombian Medium Roast)
Source: Moore Ingredients
Natural
Odor: Neat. Sweet brown, dark roasted coffee, woody beany with slight ashy notes, slightly acidic and coffee/cocoa-like.
Taste: @ 0.05 percent. Sweet, clean mild roasted coffee, burnt sugar-like with a dry ashy finish.
Possible applications: Coffee, cocoa, malt, roast beef and pork, chocolate, baked goods, tobacco and peanut butter.
➤Moore Ingredients; tel: 513-881-7144;
www.moorelab.com

2-Ethyl-3,5(6)-Dimethyl Pyrazine
Source: Aldrich Chemical
FEMA# 3149, CAS# 55031-15-7, Nature identical
Natural occurrence: Burley and Virginia tobacco, cocoa, coffee, cooked beef, peanut, Swiss cheese.
Odor: @ 1.0 percent. Peanut nutty, caramel, coffee, musty cocoa, popcorn, pyridine, graham sweet with roasted undernotes.
Taste: @ 5 PPM. Sweet, nutty, cooked caramel, coffee, corn, earthy, cocoa, potato-like with nut skin nuances.
Possible applications: Chocolate, caramel, corn, peanut, savory roasted nuances, popcorn, coffee.
➤Sigma-Aldrich; tel: 800-325-5832;
www.sigmaaldrich.com

* Natural occurrence data was obtained from Leffingwell; www.leffingwell.com.
2-Ethyl-1,3,3-Trimethyl-2-Norboranol
(Synonym: 2-Ethyl Fenchol)
Source: Alfrebro
FEMA# 3491, CAS# 18368-91-7, Artificial
Odor: @ 1.0 percent. Camphor cooling, citrus lime- 
like, fruity blueberry.
Taste: @ 10 PPM. Camphor-like cooling, citrus and 
fresh.
Possible applications: Lime, green tea, mint flavors, 
citrus nuances.
➤Alfrebro/Degussa; tel: 33-49-309-3111; 
www.alfrebro.com

Helipotropin
Source: Aldrich Chemical
FEMA# 2911, CAS# 120-57-0, Nature 
identical
Natural occurrence: Tahitian vanilla, 
camphor wood, violet flowers.
Odor: @ 1.0 percent. Sweet almond, 
vanilla, floral, cherry pit, creamy 
woody coumarin-like, hay, balsamic 
with marshmallow nuances.
Taste: @ 10-40 PPM. Almond 
macaroon, Jordan almonds, creamy 
vanilla, cream soda, coumarin with 
a fruity cherry nuance.
Possible applications: Wild cherry, 
vanilla, cola, rum, almond, couma-
rin, sherry, nut flavors, cream soda, 
maple and tutti frutti, vanilla confections, raspberry and blueberry.
➤Sigma-Aldrich; tel: 800-325-5832; 
www.sigmaaldrich.com

Iso Amyl Salicylate
Source: Elan Chemical
FEMA# 2084, CAS# 87-20-7, Nature 
identical
Natural occurrence: Burley tobacco, grape, 
rum.
Odor: @ 1.0 percent. Sweet, floral, soapy,
spicy with anise and wintergreen nuances.

**Taste:** @ 5 PPM. Floral, sweet, green, spicy anise and wintergreen-like.

**Possible applications:** Sen-Sen type scented confections, root beer, wintergreen.

[Elan Chemical; tel: 973-344-8014; www.elan-chemical.com](http://www.elan-chemical.com)

### 2-(1-Methyl Propyl)-Thiazole (Synonym: 2-Secondary Butyl Thiazole)

**Source:** Aldrich Chemical

FEMA# 3372, CAS# 18277-27-5, Nature identical

**Natural occurrence:**

Tomato.

**Odor:** @ 1.0 percent.

Green pepper, onion, vegetative, musty and nutty, cocoa, coffee and potato.

**Taste:** @ 1 PPM. Musty nut skin, green, tobacco-like, cocoa and coffee-like.

**Possible applications:** Mushroom, vegetative notes for tomato, green pepper and potato, mint, nut and herbaceous nuances.

[Sigma-Aldrich; tel: 800-325-5832; www.sigmaaldrich.com](http://www.sigmaaldrich.com)

### T-2,T-4-Nonadienal

**Source:** Fontarome Chemical

FEMA# 3212, CAS# 5910-87-2, Nature identical

**Natural occurrence:**

Avocado, Brazil nut, caviar, cooked beef, chicken and pork, cooked lamb/mutton, fish, milk and roasted peanut.

**Odor:** @ 1.0 percent. Green, fatty melon, cucumber and vegetative.

**Taste:** @ 2 PPM. Green, cucumber with fatty melon and chicken nuances.

**Possible applications:** Melon flavors, cucumber, chicken fat, tallow, cilantro, apple, fried notes, tomato, fish and milk flavors.

[Fontarome Chemical; tel: 414-744-3993; www.fontaromechemical.com](http://www.fontaromechemical.com)

### Oak Extract 16X (French Oak Toasted)

**Source:** Moore Ingredients

FEMA # 2794, CAS # 68917-11-3, Natural

**Odor:** Neat. Initially rum and fusel-like, wine-like, casky, alcoholic bourbon-like, astringent woody with a dry phenolic finish, smoky with a caramel and vanilla-like nuance, leathery with burnt sugar nuances.

**Taste:** @ 0.05 percent. Brown, whiskey-like, sweet vanilla with spicy eugenol-like notes, dry phenolic with a burnt smoky woody background.

**Possible applications:** Aging alcoholic beverages, smoke flavors, vanilla nuances, coffee, brown sugar, root beer, maple, bourbon and whiskey notes, cocoa, eggnog, butterscotch and chocolate.

[Moore Ingredients; tel: 513-881-7144; www.moorelab.com](http://www.moorelab.com)

### 1-Octen-3-yl-1-Butyrate

**Source:** Aldrich Chemical

FEMA# 3612, CAS# 16491-54-6, Nature identical

**Natural occurrence:** Passion fruit.

**Odor:** @ 1.0 percent. Musty, earthy, mushroom and waxy.

**Taste:** @ 5 PPM. Tuna fish-like, amine and mushroom-like.

**Possible applications:** Potato, tomato, mushroom, tuna fish, blue cheese, mango.

[Sigma-Aldrich; tel: 800-325-5832; www.sigmaaldrich.com](http://www.sigmaaldrich.com)

### Pyruvic Acid

**Source:** Bedoukian

FEMA# 2970, CAS# 127-17-3, Nature identical

**Natural occurrence:** Asparagus, beef, sake, Virginia tobacco, wheat bread.

**Odor:** @ 1.0 percent. Acidic, sweet, caramelic and sour.

**Taste:** @ 5 PPM. Sharp acidic, sour fruity, with sour creamy and caramelic nuances.

**Possible applications:** Coffee, rum, cream, whiskey, caramel and maple flavors.

[Bedoukian; tel: 203-530-4000; www.bedoukian.com](http://www.bedoukian.com)

### Sabinene Hydrate (Synonym: 4-Thujanol)

**Source:** Haldin International

FEMA# 3239, CAS# 546-79-2, Natural

**Natural occurrence:** Mandarin, nutmeg, peppermint, rosemary, scotch spearmint, sweet marjoram, tarragon and thyme.

**Odor:** @ 1.0 percent. Earthy camphorous pine and...
turpentine-like with citrus grapefruit nuances.  
_Taste:_ @ 5 PPM. Woody, citrus orange and grapefruit-like.  
_Possible applications:_ Raspberry, berry flavors, grapefruit, herbal and tropical nuances.  
➤ _Haldin International_; tel: 201-784-2178;  
www.haldin-natural.com

**St. John’s Bread Absolute, Super (Synonym: Carob Bean Extract)**  
_Source:_ Danisco  
FEMA# 2243, CAS# 9000-40-2, Natural  
_Odor:_ @ 1.0 percent. Sweet cocoa, fruity, tobacco-like, brown with a raisin-like nuance.  
_Taste:_ @ 10 PPM. Cocoa, brown, musty and fruity.  
_Possible applications:_ Raisin, date, fig, caramel, brown sugar, apricot, cooked apple, cocoa, raspberry, tobacco, maple and licorice flavors.  
➤ _Danisco_; tel: 800-233-6837;  
www.danisco.com

**Terpinenol-4 (Synonym: 4-Carvomenthenol)**  
_Source:_ Millennium Chemical  
FEMA# 2248, CAS# 562-74-3, Nature identical  
_Natural occurrence:_ Anise, basil, black currant, cocoa, coriander, cranberry, grapefruit, lemon, lime, marjoram, peppermint oil, nutmeg and spearmint.  
_Odor:_ @ 1.0 percent. Terpy, woody citrus, lemon/lime with a cooling camphoraceous nuance.  
_Taste:_ @ 30 PPM. Terpy, citrus, lemon/lime with a woody herbal nuance.  
_Possible applications:_ Lemon, lime, mandarin, grapefruit, herbal spicy notes, black currant.  
➤ _Millennium Chemical_; tel: 800-231-6728;  
www.millenniumchem.com

**Treattarome Cucumber**  
_Source:_ Treatt USA  
_Natural_  
_Odor:_ Neat. Fresh green vegetative, melon-like with nonadienal fatty and waxy nuances.  
_Taste:_ @ 0.10 percent. Fresh seedy cucumber, green vegetative-like and waxy.  
_Possible applications:_ Green vegetative notes, salad dressings, melon and watermelon products.

➤ _Treatt USA_; tel: 800-866-7704;  
www.treatt.com

### Correction

In the June article “Organoleptic Characteristics of Flavor Materials” (pages 52-56), the source for the product Menthyl Mono Succinate was mistakenly identified as Alfrebro/Degussa. The material is offered by Mane; tel: 973-633-5533; www.mane.com. We regret the error.