



# Organoleptic Characteristics of Flavor Materials

Gerard Mosciano

Gerard Mosciano is joined by Judith Michalski, chief 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, 336 Gundersen Drive, Carol Stream, IL 60188-2403.

Suppliers of most materials found in this report can be located in *Allured's Flavor & Fragrance Materials*, published by Allured Publishing Corporation, 336 Gundersen Drive, Carol Stream, IL 60188-2403 USA; telephone 630-653-2155; fax 630-653-2192; [www.perfumerflavorist.com](http://www.perfumerflavorist.com).



## Bitter Orange Citrazest Enriched (#1123050)

Source: Frutarom  
Natural

Odor: @ 1.0%. Sweet, citrus mandarin, tangerine with dry woody and juicy notes and a slight orange marmalade note.

Taste: @ 10 PPM. Sweet citrus orange, slightly tangerine and mandarinlike with a slight orange marmalade aftertaste.

Possible applications: Orange nuances, orange marmalades, cordials and confections.

► **Frutarom**; tel: 1-201-861-9500; [www.frutarom.com](http://www.frutarom.com)

## 1-Butanethiol

Source: Oxford Chemicals Ltd.  
FEMA# 3478, CAS# 109-79-5,  
Nature identical

Natural occurrence: Cheddar cheese, cooked beef, raw chicken and turkey.

Odor: @ 0.10%. Sulfurous, fatty, roasted savory beefy, brown vegetative, sautéed onion and eggy.

Taste: @ from 0.1–1.0 PPM. Sulfurous, savory, vegetative, rubbery, roasted onion and garlic with ripe cheesy nuances.

Possible applications: Cheese, onion and garlic, savory meaty and vegetative nuances.

► **Oxford Chemicals Ltd.**; tel: 44-(0)-1429-863555; [www.oxfordchemicals.com](http://www.oxfordchemicals.com)



## Dodecanal 30%

Source: MCI Miritz Citrus Ingredients  
FEMA# 2615, CAS# 112-54-9, Natural  
Natural occurrence: Apple, orange, grapefruit juices, grape, cabbage, celery, ginger, butter, beef and coriander.

Odor: @ 1.0%. Sweet, waxy, soapy and aldehydic, fatty, fresh, slightly

green vegetative cilantro.

Taste: @ from 0.05–0.10%. Sweet fruity, waxy with a citrus finish, cilantro green, melonlike and fatty aldehydic.

Possible applications: Citrus orange and grapefruit, tangerine and mandarin, Asian and Mexican sauces, cilantro and seafood flavors, tomato, melon and cucumber.

► **MCI Miritz Citrus Ingredients**; tel: 1-845-988-9920; [www.miritz.de](http://www.miritz.de)

## Extract Ginger (#0252101org)

Source: Moore Ingredients  
FEMA# 2521, CAS# 84696-15-1,  
Certified organic, natural

Odor: Neat. Warm fresh ginger, slightly peppery and spicy, terpy citrus lemon with a brown rooty woody nuance reminiscent of dried ginger root.

Taste: @ 0.05%. Sweet, fresh ginger, warm and spicy, citrus lemon, woody with a peppery nuance and a hint of brown sugar.

Possible applications: Ginger ale, seasonings, cola beverages, oral care, alcoholic bite nuances, ginger beer, baked goods as well as Asian sauce notes.

► **Moore Ingredients**; tel: 1-513-881-7144; [www.moorelab.com](http://www.moorelab.com)



## Fresh Pineapple FTNF

*Source:* Florida Worldwide Citrus

Natural

**Odor:** Neat. Sweet, ripe fruity candy pineapple, slightly sulfurous with a syrupy cooked furanone note and a tropical fruit nuance.

*Taste:* @ from 0.10–0.20%. Evaluated with 5% sugar + 0.10% CA. Sweet fruity, fresh ripe pineapple with tropical and syrupy canned nuances.

*Possible applications:* Pineapple add-back, tropical nuances, apple, kiwi, strawberry.

► **Florida Worldwide Citrus**; tel: 1-941-746-9183;  
*www.floridaworldwidecitrus.com*

## 1-Hepten-3-ol

Source: SAFC

FEMA# 4129, CAS# 4938-52-7,

Nature identical

*Natural occurrence:* Banana, guava, cooked chicken, fried pork, beer, rum, mushroom, organum, litchi, malt and rooibos tea.

**Odor:** @ 1.0%. Musty, rooty, earthy dirty, mushroom and trufflelike with a vegetative and slightly fruity nuance.

*Taste:* @ from 1–5 PPM. Musty and earthy, metallic, vegetative rooty with fruity nuances of pineapple and canned pear.

*Possible applications:* Vegetative nuances for peas and beans, wasabi, mushroom, aged cheeses, as well as minor fruity and tropical nuances.

►SAFC; *tel:* 1-800-227-4563;

[www.safcsupplysolutions.com](http://www.safcsupplysolutions.com)



## T2,T4-Hexadienyl Acetate

Source: SAFC

FEMA# 4132, CAS# 1516-17-2, Nature identical

*Natural occurrence:* None found.

**Odor:** @ 1.0%. Green fruity, leafy green Granny Smith apple and pearlike with slight floral, creamy, fatty and aldehydic nuances.

*Taste:* @ from 5–10 PPM. Fruity pearlike, green, metallic with a slight fatty and bloody savory aftertaste.

*Possible applications:* Apple, pear, peach, strawberry, cucumber, coconut, guava and mango, tomato, rare savory beef nuances.

►SAFC; tel: 1-800-227-4563;

[www.safcsupplysolutions.com](http://www.safcsupplysolutions.com)

## Hydroquinone Monoethyl Ether (synonym: Ethoxy Phenol)

Source: SAFC

FEMA# 3695, CAS# 622-62-8,

Artificial

**Odor:** @ 1.0%. Musty, smoky woody, slightly tarry whiskey barrel-like with a spicy clovelike nuance.

*Taste:* @ 15 PPM. Musty, smoky, phenolic, tarry whiskey barrel.



# AN INTRODUCTION TO

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*flavor*  
LIBRARY



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**flavor**  
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Ingredient Name: ?

FEMA Number: ?

CAS Number: ?

Taste Descriptors: CITRUS ?

Odor Profile: ?

Possible Applications: BEVERAGE ?

Natural?: ▾ ?

Natural Occurrence: ?

Source: ?

CLEAR SEARCH

You can look for materials by entering search terms in one or more boxes.

➤ Also, you can enter multiple terms in the taste, odor and applications fields.

http://www.purifier4wordlist.com - possibleApplications Terms

## POSSIBLE APPLICATIONS

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Please click one of the items below to add it to your search terms. Additional terms can be entered manually on the search form.

ALCOHOL	ALMOND	AMARILLO
AMINOACID	ANISE	APPLE
AFRICAN	ASPARAGUS	AVOCADO
BARLEY	BANANA	BARBEQUE
BASIL	BASMATI	BEEF
BEANS	BAY	BROCCOLI
BISCUITS	BLACK CURRANT	BLACKBERRY
BLACK WALNUT	BLUEBERRY	BLUE CHEESE
BONNET	BOULDER	BOURBON
BREAD	BROCCOLI	CANDY
BUTTER	BUTTERFLY	CAKE
BUTTERFLY	CABBINET	CHEESE
CANISTER	CANTALOUPE	CAPPASINO
CARD	CARAMEL	CASHEW
CELEST	CELERY	CHEVAL
CHERRY	CHICKEN	CHOCOLAT
CHICKEN	CHERRY	CHOCOLAT
CHOCOLAT	CHIPS	CHIVE

/ Clicking on “taste descriptors,” “odor profile” or “possible applications” reveals a pop-up window with a list of commonly used terms. Clicking on a term will automatically place it in the search field.

**SEARCH**  
**RESULTS**  
Displaying 1 to 5 of 21

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**PERSIAN LIME OIL C.P.**

**FEMAR:** 2631

**CAS#:** 90063-52-8

**Odor Concentration:** 1.00%

**Odor Profile:** SWEET, FRESH, TART CITRUS GREEN LIME WITH KEY LIME NUANCES.

**Taste (in ppm):** 10

**Taste Descriptors:** With 5% SUGAR + 0.10% CA. FRESH TART, JUICY, GREEN LIME WITH FRESH KEY LIME NOTES AND LINGERING CITRUS NOTES.

**Possible Applications:** LIME BEVERAGES, CITRUS PUNCHES, CONFECTIONS AND BAKED APPLICATIONS, COLA BEVERAGES.

**Source:** MCI MIRITZ CITRUS INGREDIENTS

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**OIL OF BERGAMOT**

**FEMAR:** 2153

**CAS#:** 8007075-8

**Odor Concentration:** 1.00%

**Odor Profile:** LORAL, DRY, LEAFY, SLIGHTLY HERBAL AND GREEN, LINALYL, ACETALDEHYDE WITH A CITRUS BACKGROUND.

**Taste (in ppm):** 10

**Taste Descriptors:** FRESH FLORAL GERANIUM, SLIGHTLY ROSELIKE, EARLY GREY TEA WITH GREEN CITRUS LIME AND TROPICAL NUANCES.

**Possible Applications:** CITRUS AND FLORAL NUANCES, TEA FLAVORS, LINALYL, ACETALDEHYDE, PEACH, APRICOT, MANGO AND PANGA-TROPICAL NUANCES.

**Source:** MCI MIRITZ CITRUS INGREDIENTS

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[Search Again](#)  
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Search Results appear in alphabetical order by material name. The source of the material is provided, along with the odor concentration and taste ppm in which it was evaluated.

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*Possible applications:* Whiskey toners, vanilla, spice nuances.

► **SAFC**; tel: 1-800-227-4563; [www.safcsupplysolutions.com](http://www.safcsupplysolutions.com)

### Lemon Oil 10 Fold

*Source:* MCI Miritz Citrus Ingredients  
FEMA# 2626; CAS# 84929-31-7

*Odor:* @ 1.0%. Clean, citral lemon with green lime and aldehydic notes.

*Taste:* @ 5 PPM with 5% sugar + 0.1% CA.

Juicy lemon, slightly green lemon meringue pie notes.

*Possible applications:* Lemon beverages, citrus punches, Country Time-type applications, cola beverages.

► **MCI Miritz Citrus Ingredients**; tel: 1-845-988-9920; [www.miritz.de](http://www.miritz.de)

### Oil of Bergamot

*Source:* MCI Miritz Citrus Ingredients  
FEMA# 2153; CAS# 8007075-8

*Odor:* @ 1.0%. Floral, dry, leafy, slightly herbal and green, linalyl acetatelike with a citrus background.

*Taste:* @ 10 PPM. Fresh floral geranium, slightly roselike, Earl Grey tea with green citrus lime and tropical nuances.

*Possible applications:* Citrus and floral nuances, tea flavors, herbal notes, peach, apricot, mango and papaya tropical nuances.

► **MCI Miritz Citrus Ingredients**; tel: 1-845-988-9920; [www.miritz.de](http://www.miritz.de)

### Persian Lime Oil C.P.

*Source:* MCI Miritz Citrus Ingredients  
FEMA# 2631; CAS# 90063-52-8

*Odor:* @ 1.0%. Sweet, fresh, tangy citrus green lime with key lime nuances.

*Taste:* @ 10 PPM with 5% sugar + 0.10% CA. Fresh tangy, juicy, green lime with fresh key lime notes and lingering citral notes.

*Possible applications:* Lime beverages, citrus punches, confections and baked applications, cola beverages.

► **MCI Miritz Citrus Ingredients**; tel: 1-845-988-9920; [www.miritz.de](http://www.miritz.de)

### Prenyl Acetate (synonym: 3-Methyl-2-Butenyl Acetate)

*Source:* SAFC

FEMA# 4202, CAS# 1191-16-8, Artificial

*Odor:* 1.0%. Sweet fruity banana skin, pearlike, green apple, somewhat

solventlike, butyl acetatelike with floral, whiskey and rumlike nuances.

*Taste:* @ from 5–10 PPM. Estery and fruity, banana, apple, oily pearlike, slightly ethereal and sweet with a cherrylike aftertaste.  
*Possible applications:* Unripe banana, pear, whiskey, brandy, wine, tutti-frutti, cherry, raspberry, strawberry and apple.

► **SAFC**; tel: 1-800-227-4563;

[www.safcsupplysolutions.com](http://www.safcsupplysolutions.com)



### Propenyl Propyl Sulfide

*Source:* Oxford Chemicals Ltd.

FEMA# 3227, CAS# 5905-46-4, Nature identical

*Natural occurrence:* Raw and roasted onion, raw leek and scallion.

*Odor:* @ 1.0% in triacetin. Fresh garlic, sulfurous, metallic with slightly cooled nuances of nut, beef and popcorn.

*Taste:* @ 2 PPM. Garlic, sulfurous, asafetidalike, metallic with nuances of stewed onions, roasted nuts and popcorn.

*Possible applications:* Onion, leek, garlic, peanuts and other nuts, popcorn.

► **Oxford Chemicals Ltd.**; tel: 44-(0)-1429-863555; [www.oxfordchemicals.com](http://www.oxfordchemicals.com)



### Rose Turkish Absolute CR-720

*Source:* Robertet

FEMA# 2988, CAS# 8007-01-0, Natural

*Odor:* @ 1.0%. Fresh rich rose petals, floral, leafy, slight linalool-like, slightly green with fresh dried fruit and honey nuances.

*Taste:* @ 5 PPM. Oily sweet, fresh floral rose with nuances of citrus, fruit and tea.

*Possible applications:* Fruit punches, tropical nuances, raspberry, tea notes, peach, grape, berry enhancers.

► **Robertet**; tel: 33-4-93-40-33-66; [www.robertet.com](http://www.robertet.com)

### Tea Essence Concentrate TE 101

*Source:* Sensus LLC

Natural

*Odor:* Neat. Fresh impacting leafy, dry and musty with brewed tea notes and sweet brown and herbal nuances.

*Taste:* @ 0.20%. Fresh tea, leafy, musty, slightly bitter and floral with woody brown and herbal nuances.

*Possible applications:* Tea beverages, citrus tea blends, liqueurs.

► **Sensus LLC**; tel: 1-513-892-7100; [www.sensusflavors.com](http://www.sensusflavors.com)

