



Organoleptic Characteristics of Flavor Materials

Gerard Mosciano

Gerard Mosciano is joined by Judith Michalski, chief flavorist, Edlong Flavors; Carl Holmgren, consulting flavor chemist; William Jaggard, Bell Flavors; and Douglas Young, principal flavorist, Symrise, in the organoleptic evaluations presented here. Natural occurrence information is from Leffingwell & Associates.

Address correspondence to Gerard Mosciano, c/o *Perfumer & Flavorist* magazine, 336 Gundersen Drive, Suite A, 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, Suite A, Carol Stream, IL 60188-2403 USA; telephone 1-630-653-2155; fax 1-630-653-2192; www.PerfumerFlavorist.com.

Balsam Peru Oil

Source: Bontoux Inc.

Natural

Odor: @ 1.0%. Spicy cinnamic, balsamic, powdery, full-bodied with notes of incense, vanilla and dried fruit.

Taste: @ 10 PPM. Spicy, balsamic, vanilla beany, cinnamic spicy with a black peppery bite and a woody nuance.

Possible applications: Vanilla bean notes, sweet jammy and dried fruit nuances, cinnamon red hots and cherry flavors.

► Bontoux Inc.; tel: 1-908-755-4800; www.bontoux.com



Buchu Soft Extract

Source: Lionel Hitchen (Essential Oils) Ltd.

Natural

Odor: @ 1.0%. Berry, black currant, stemmy and woody with a slight tropical sulfurous note, green pine and cooling minty nuances with a slight tea character.

Taste: @ 10 PPM. Black currant, tropical fruit with woody, melon, herbal and pinelike nuances.

Possible applications: Peach and melon fruits, black currant, tropical nuances for mango and jackfruit, tea flavors, oak moss notes.

► Lionel Hitchen (Essential Oils) Ltd.; tel: 44-(0)-1962-760815; www.lheo.co.uk



Cocoa Nib Distillate

Source: Mooreganics by A.M. Todd

Natural

Odor: Neat. Light rich cocoa with slight caramellic, smoky coffee and burnt nutty nuances.

Taste: @ 0.15%. Powdery cocoa/chocolate, brown



caramellic with bitter fudgelike after notes.

Possible applications: Cocoa, chocolate flavors, baked applications and coffee nuances.

► A.M. Todd; tel: 1-513-881-7144; www.moorelab.com

2-Decanone

(synonym: methyl octyl ketone)

Source: Bedoukian Research Inc.

FEMA# 4271, CAS# 693-54-9,

Nature identical

Natural occurrence: Rue oil.

Odor: @ 1.0%. Ketonic fatty, blue cheese rind and scalded milklike, creamy, fatty metallic with a slight cilantro nuance.

Taste: from 1–10 PPM. Ketonic, blue cheese fatty, waxy, sweaty and slightly rancid with dairy creamy and cheesy nuances.

Possible applications: Blue cheese, Brie cheese, butter, banana, Asian and Mexican spice blends, tropical fruit nuances.

► Bedoukian Research Inc.; tel: 1-203-830-4000; www.bedoukian.com



Ethyl-2-methyl-3,6-pentadienoate

Source: Bedoukian Research

FEMA# 3678, CAS# 60523-21-9, Artificial

Odor: @ 1.0%. Fruity, sweet, green, tutti-frutti, slightly tropical, rummy, fresh apple and mango with berry nuances.

Taste: @ 15 PPM. Green fruity, berrylike, juicy sweet fruit punch with grape, apple, pear and pineapple nuances.

Possible applications: Apricot, apple, passion fruit, tutti-frutti, mango, guava, pear, berry, rum, blueberry, strawberry and pineapple.

► Bedoukian Research Inc.; tel: 1-203-830-4000; www.bedoukian.com

Galbanum Oil

Source: Bontoux Inc.

Natural

Odor: @ 1.0%. Green pepper, leafy green and vegetative stem notes, herbal weedy with nuances of gin and juniper berry.

Taste: @ 10 PPM. Herbal, vegetative, leafy, bell pepper-like with nuances of gin, angelica and juniper berry

Possible applications: Vegetative notes for green pepper and tomato, fruit nuances for apricot and peach, nuances for juniper berry and gin spice blends.

►Bontoux Inc.; tel: 1-908-755-4800; www.bontoux.com



Galbanum Resinoid

Source: Bontoux Inc.

Natural

Odor: @ 1.0%. Green pepper vegetative, tomato stem, woody with a celerylike nuance.

Taste: @ 10 PPM. Leafy green vegetative, tomato and green pepperlike with herbal and fruity black currant nuances.

Possible applications: Green pepper, tomato and other vegetative notes, herbal nuances.

►Bontoux Inc.; tel: 1-908-755-4800; www.bontoux.com

Grapefruit Aldehydes

Source: Lionel Hitchen (Essential Oils) Ltd.

Natural

Odor: @ 1.0%. Orange/grapefruit citruslike, aldehydic decanal, musty with a heavy waxy nuance.

Taste: @ 10 PPM in 5% sugar + 0.05% ca. Citrus body, aldehydic orange with a hard candy flavor character.

Possible applications: Grapefruit, orange, citrus enhancers in general.

►Lionel Hitchen (Essential Oils) Ltd.;

tel: 44-(0)-1962-760815; www.ltheo.co.uk



trans-3-Hexenoic Acid

Source: Bedoukian Research

FEMA# 3170, CAS# 4219-24-3, Natural

Natural occurrence: Banana, grape, guava, passion fruit, raspberry, tea and Virginia tobacco.

Odor: @ 1.0%. Pungent sour, cheesy with a fruity strawberry, sour cherry and a green apple nuance.

Taste: from 2–10 PPM. Slightly sweaty, fruity strawberry, cheesy diary, fatty creamy with a green nuance.

Possible applications: Dairy creamy and cheese flavors, strawberry, apple and tea.

►Bedoukian Research Inc.; tel: 1-203-830-4000; www.bedoukian.com

cis-3-Hexenyl cis-3-Hexenoate

Source: Bedoukian Research

FEMA# 3689, CAS# 61444-38-0, Artificial

Odor: @ 1.0%. Strong penetrating green, fruity stemlike with waxy pear, Granny Smith apple character, and green leafy and salad vegetative nuances.

Taste: @ 0.2 PPM. Fresh green fruity, characteristic of pear and green apple with a fresh cucumberlike nuance.



Possible applications: Pear, green apple, unripe banana, melon, grape skin, raspberry and strawberry.

►Bedoukian Research Inc.; tel: 1-203-830-4000; www.bedoukian.com

Kaffir Lime Leaves Oleoresin

Source: Lionel Hitchen (Essential Oils) Ltd.

Natural

Odor: @ 1.0%. Savory, tobacco leafy, tealike, spicy with citrus petitgrain and pinelike nuances.

Taste: @ 10 PPM. Savory, leafy, herbal spicy, tealike and citrus petitgrainlike nuances.

Possible applications: Savory nuances, petitgrain, tea and herbal nuances.

►Lionel Hitchen (Essential Oils) Ltd.;

tel: 44-(0)-1962-760815; www.ltheo.co.uk

1,9-Nonanedithiol

Source: SAFC

FEMA# 3513, CAS# 3489-28-9,

Artificial

Odor: @ 0.10%. Waxy, sulfurous, metallic and vegetative.

Taste: @1 PPM. Waxy, mushroom vegetative with cucumberlike nuances.

Possible applications: Mushroom, meat, chicken, cereal and cucumber.

►SAFC; tel: 1-800-227-4563; www.safcsupplysolutions.com



2-(trans-2-Pentenyl)-cyclopentanone

(synonym: Jasminone)

Source: Bedoukian Research

FEMA# 4284, CAS# 51608-18-5, Artificial

Odor: @ 1.0%. Sweet perfumey, balsamic, floral with a soapy nuance, good fleshy fruity mouthfeel with a waxy, creamy, slightly goat cheeselike nuance.

Possible applications: Peach, apricot, plum, coconut, caramel, red fruit and balsamic nuances.

►Bedoukian Research Inc.; tel: 1-203-830-4000; www.bedoukian.com

Valencene

Source: Bedoukian Research

FEMA# 3443, CAS# 4630-07-03, Natural

Natural occurrence: Cocoa, grapefruit, mango, orange and mangosteen.

Odor: @ 1.0%. Juicy citrus orange, woody, tropical, orange blossom with waxy and peely nuances.

Taste: @ 5.0 PPM. Citrus marmalade, woody, fresh orange juicy, orange blossom and orange preserves with a tropical fruity nuance.

Possible applications: Orange juice, orange blossom, orange marmalade and preserves, tropical nuances for mango.

►Bedoukian Research Inc.; tel: 1-203-830-4000; www.bedoukian.com



To purchase a copy of this article or others, visit www.PerfumerFlavorist.com/articles. 