



# 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.

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## Chamomile Oil Blue Hungarian

Source: Citrus & Allied Essences Ltd.  
Natural

Odor: @ 1.0%. Sweet woody, leafy haylike, herbaceous, floral, tealike with floral linalool and aromatic nuances.

Taste: @ 10 ppm. Woody, floral tea, leafy, herbaceous haylike with a bitter and astringent herbal finish.

Possible applications: Tea, strawberry, raspberry, peppers, herbal notes, orange marmalade, mango tropical nuances.

► Citrus & Allied Essences Ltd.; [citrusandallied.com](http://citrusandallied.com)



## Chrysanthemum Flowers Solid Extract

Source: Frutarom  
Natural

Odor: neat. Sweet, honeylike, slightly brown with herbal, fruity haylike and woody nuances.

Taste: @ 100 ppm. Sweet, honey, dry herbal with beeswax and woody tealike nuances.

Possible applications: Tea, plum, honey and fruit nuances, cocoa nuances.

► Frutarom; [frutarom.com](http://frutarom.com)



## Cinnamon Bark Oil

Source: Global Essence  
FEMA# 2291, CAS# 8007-80-5, Organic

Odor: @ 1.0%. Warm, spicy cinnamon with a slight powdery pungency reminiscent of clove with woody and barky notes.

Taste: 1–10 ppm. Warm, spicy, sweet clean cinnamon with



a dry woody lingering clove and cinnamic earthy finish.  
Possible applications: Seasonings, confections, herbal tea, baked goods and apple pie spice blends.

► Global Essence; [globalescence.com](http://globalescence.com)

## Cofeol

Source: Frutarom  
Natural

Odor: neat. Sweet, burnt coffee, chocolate and cocoa brown, caramellic with bready and soylike nuances.

Taste: @ 100 ppm. Burnt, ashy brown coffee and roasted cocoa with caramellic, soy and molasses nuances and a lingering burnt aftertaste.

Possible applications: Coffee, caramel, cocoa, tobacco, soy, licorice, bread, malt and molasses.

► Frutarom; [frutarom.com](http://frutarom.com)

## Ginger Oleoresin African

Source: Trilogy Spice Extracts, Inc.  
Natural

Odor: @ 1.0%. Spicy, aromatic ginger, woody, slightly pungent with lemony nuances.

Taste: @ 10 ppm. Spicy, warm, woody ginger with a lingering woody note but with little heat or bite.

Possible applications: Ginger ale beverages, Asian seasonings, teriyaki, various spice blends, baked applications.

► Trilogy Spice Extracts, Inc.; [trilogyspice.com](http://trilogyspice.com)



## Indian Cornmint Oil Triple Distilled (*Mentha arvensis*)

Source: Citrus & Allied Essences Ltd.  
Natural

**Odor:** @ 1.0%. Uplifting, cooling, pepperminty, slightly green clean spearmint with a powdery mentholic nuance.

**Taste:** @ 10 ppm. Sweet candy minty, fresh cooling with a spearmint nuance.

**Possible applications:** Oral care products, confections and chewing gum flavors.

► Citrus & Allied Essences Ltd.; [citrusandallied.com](http://citrusandallied.com)

### Monastic Distillate 70%

**Source:** Artiste Flavor/Essence, Inc.

Natural

**Odor:** neat. Green, herbal, green chartreuse liquorlike with nuances of angelica, mint, anise, eugenol and black pepper.

**Taste:** @ 200 ppm. Herbal, green, slightly minty and cooling with a refreshing green chartreuse cordial note.

**Possible applications:** Oral care products, cordial liqueurs, herbal nuances.

► Artiste Flavor/Essence, Inc.; [artisteflavoessence.com](http://artisteflavoessence.com)

### Octanol

**Source:** Advanced Biotech Inc.

FEMA# 2800, CAS# 111-87-5, Natural

**Natural occurrence:** Apple, asparagus, cherry, coconut, cooked chicken, lemon, mushroom, orange, Scotch spearmint, tea.

**Odor:** @ 1.0%. Waxy, oily, musty citrus, floral, orange with coconut soapy nuances.

**Taste:** @ 1-2 ppm. Dirty musty, waxy citrus orange, aldehydic, coconut, floral with green nuances.

**Possible applications:** Orange, mushroom, pineapple, ginger, lemon, coconut, watermelon, cilantro, dairy, bourbon brandy and whiskey, tallow, olive oil and lard.

► Advanced Biotech Inc.; [adv-bio.com](http://adv-bio.com)



### Onion Concentrate Roasted

**Source:** Trilogy Spice Extracts, Inc.

**Odor:** neat. Rich roasted sautéed oily onion, brown with slight caramellic and mild alliaceous nuances.

**Taste:** @ 100 ppm. Mild sweet roasted and caramellic onion with metallic alliaceous nuances.

**Possible applications:** Savory, sautéed onion, assorted snacks and gravies, salad dressings, flavored oils, savory snacks and dips.

► Trilogy Spice Extracts, Inc.; [trilogyspice.com](http://trilogyspice.com)



### Orange Citreatt (6110)

**Source:** Treatt USA

Natural

**Odor:** @ 1.0%. Fruity, slight juicy orange with some green aldehydic notes.

**Taste:** @ 5 ppm. Sweet, fruity, green peely orange with aldehydic nuances.

**Possible applications:** Orange juice, punch flavors and cordials, tangerine and mandarin nuances.

► Treatt USA; [treatt.com](http://treatt.com)



### Orange Isolate

**Source:** Mooreorganics by A.M. Todd

Natural and organic

**Odor:** @ 1.0%. Heavy aldehydic orange, sweet and slightly peely with a hint of grapefruit juiciness and a fatty, aldehydic dryout.

**Taste:** @ from 5-10 ppm. Aldehydic soap orange, grapefruitlike with a juicy nuance.

**Possible applications:** Orange beverages, oral care products, liqueurs and cordials, grapefruit, tropical nuances for guava and passion fruit.

► A.M. Todd; [moorelab.com](http://moorelab.com)

### Pomegranate Distillate (FTNF 10694)

**Source:** Arome America, LLC

Natural

**Odor:** neat. Tutti-frutti, sweet, juicy estry with fruity notes of apple, plum, grape, pineapple, melon and cherry.

**Taste:** @ 250 ppm. Tutti-frutti, sweet and ripe with juicy fruitlike nuances.

**Possible applications:** Red licorice, bubble gum, nectarine, red fruit notes, fruit concentrate add back, pomegranate.

► Arome America, LLC; [aromeamerica.com](http://aromeamerica.com)



### Rosemary Oleoresin

**Source:** Trilogy Spice Extracts, Inc.

Natural

**Odor:** @ 10.0 %. Fresh, piney camphoreous, green herbal, woody with spicy nuances.

**Taste:** @ 100 ppm. Green, herbal, piney and camphoreous with woody cedarlike nuances.

**Possible applications:** Oral care top notes, spice blends, salad dressings, chicken, pork and bouillon savory applications.

► Trilogy Spice Extracts, Inc.; [trilogyspice.com](http://trilogyspice.com)



### White Tea Solid Extract

**Source:** Frutarom

**Odor:** neat. Leafy hay, tealike with dry hydrolyzed vegetablelike and botanical fruity nuances.

**Taste:** 100-200 ppm. Dry leafy, woody tea and haylike with nuances of oak chips and tobacco and a lingering slight bitter astringency.

**Possible applications:** Tea beverages, tobacco, nutraceuticals.

► Frutarom; [frutarom.com](http://frutarom.com)

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