

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

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.

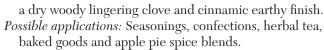
Possible applications: Tea, plum, honey and fruit nuances, cocoa nuances.

➤ Frutarom; frutarom.com

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



➤ Global Essence; globalessence.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

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

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

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.; artisteflavoressence.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

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

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

Orange Isolate

Source: Mooreganics 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.

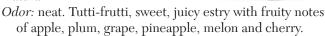
Taste: @ from 5–10 ppm. Aldehydic soap orange, grapefruitlike with a juicy nuance.

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

➤ A.M. Todd; moorelab.com

Pomegranate Distillate (FTNF 10694)

Source: Arome America, LLC Natural



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

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

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

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