



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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Banana Hi Fold Essence #5500

Source: Artiste Flavor/Essence, Inc.
Natural

Odor: Neat. Ripe fruity estry banana with a sweetness reminiscent of brown speckled bananas.

Taste: @ 0.1%. Ripe fruity banana with fresh sugary brown ripeness and nuances of bananas Foster and baked banana bread.

Possible applications: Beverage punches, banana top notes.

► Artiste Flavor/Essence, Inc.; artisteflavoressence.com



Possible applications: Chai, tea beverages.

► Artiste Flavor/Essence, Inc.; artisteflavoressence.com

Cassia #C-2517

Source: Berjé Inc./Sensient Technologies
Natural

Odor: @ 1.0% Sweet, spicy, cinnamon bark, woody and brown with a powdery warm hot cross bun and cinnamon toastlike nuance.

Taste: @ 10 ppm. Sweet, spicy, aromatic powdery cinnamon barklike character.

Possible applications: Chai, cordials, oral care products, confections, baked applications such as donuts, cake mixes and pie spice blends.

► Berjé Inc.; berjeinc.com

Bitter Orange Oil Dominican 5 Fold

Source: Citrus & Allied Essences, Ltd.
FEMA# 2823; CAS# 68916-04-1

Odor: @ 1.0%. Sweet citrusy, tangerine orangelike with rich juicy sinensal and valencene depth notes and a floral petitgrain and aldehydic orange marmalade nuances.

Taste: @ 10 ppm. Sweet citrusy, floral, tangerine, clementine and orangelike with slightly astringent and terpy fruity nuances.

Possible applications: Tangerine, clementine, orange, mandarin and citrus punches.

► Citrus & Allied Essences, Ltd.; citrusandallied.com



Celery Oleoresin OC #09-087272

Source: Kalsec, Inc.
Natural

Odor: @ 5.0%. Celery, vegetative, woody, green with a slight savory cooked soupy note and a Dr. Brown's celery toniclike aroma.

Taste: @ 0.3%. Soupy, celery, herbal, savory with a slight astringent bitter nuance.

Possible applications: Dr. Brown's celery tonic beverages, tonic beverages, chicken broths, soups, sauces, gravies, Cajun spice blends.

► Kalsec, Inc.; kalsec.com



Black Tea Essence #018

Source: Artiste Flavor/Essence, Inc.
Natural

Odor: Neat. Leafy, floral, dry tealike with brewed notes.

Taste: @ 0.15%. Balanced, fully brewed leafy tea with a slight floral nuance.

ocimenelike, aromatic and hoplike with green juniper berry nuances.

Taste: @ 10 ppm. Dry chemical, floral rosey with carrot, tropical and hoplike terpy notes and a green vegetative and woody nuance.

Possible applications: Tropical fruit such as mango, peach, carrot and hop additives.

► **Penta Manufacturing Co.;** pentamfg.com

Garden Mint #C-2791

Source: Berjé Inc./Sensient Technologies
Natural



Odor: @ 1.0%. Fresh green leafy minty, herbal, sweet with a good fresh lift and a candy spicy nuance.

Taste: @ 10 ppm. Fresh minty, leafy and herbal with a very pleasant minty aftertaste.

Possible applications: Mojito cocktails, oral care products, confections, refreshing green herbal notes.

► **Berjé Inc.;** berjeinc.com

Melon Aldehyde

Source: Advanced Biotech
FEMA# 2389, CAS# 106-72-9, Natural



Natural occurrence: Various melons, petitgrain and citronella oils.

Odor: @ 1.0%. Strong, high impact, slightly aldehydic, green and slightly phenolic with penetrating watermelon rindlike character.

Taste: @ 0.2–10 ppm. Green, oily, grassy with a characteristic watermelon rind, aldehydic and waxy nuances.

Possible applications: Various melons, cucumber and strawberry.

► **Advanced Biotech;** adv-bio.com

Oleoresin Cinnamon Bark Dark (minimum oil volume is 62 mL per 100 gm)



Source: Trilogy Spice Extracts Inc.

Odor: @ 1.0%. Sweet warm cinnamon, cinnamic aldehydelike with a powdery spicy and pungent impact.

Taste: @ 10 ppm. Sweet, warm, spicy cinnamon with a subtle pungency and bite, and a lingering aftertaste of blended bakery notes.

Possible applications: Confections, bakery applications for pie spice and hot cross cinnamon bun-type spice blends.

► **Trilogy Spice Extracts Inc.;** trilogyspice.com

Orris Root Extract #028-3000

Source: Mooreganics by A.M. Todd
FEMA# 2830, CAS# 8002-73-1, Natural



Odor: Neat. Woody, floral waxy, ionone fruity with woody berry, raspberry and red licorice nuances and a hint of davana.

Taste: @ 0.05%. Strong, woody, soapy ionone and raspberry fruity with musky floral and red licorice nuances and a hint of rose.

Possible applications: Raspberry, strawberry, red licorice candy, woody berry nuances and cherry.

► **A.M. Todd;** mooreganics.com

Pineapple Essence

Source: Artiste Flavor/Essence, Inc.
Natural



Odor: Neat. Sharp, acidic estry fruity pineapplelike with winey and furanonelike cooked nuances.

Taste: @ 0.25%. Sweet fruity pineapple, slightly tart with juicy marmalade furanonelike sweetness.

Possible applications: Beverages and fruit punches.

► **Artiste Flavor/Essence, Inc.;** artisteflavoressence.com

Propyl Acetate

Source: Oxford Chemicals Ltd.
FEMA# 2925, CAS# 109-60-4, Natural

Natural occurrence: Apple, banana, grape, honey, pear, pineapple, plum, strawberry, wheat bread and whiskey.

Odor: @ 1.0%. Pungent, solventlike ethereal, fruity lift, green banana sweet with an apple and tropical fruit nuance.

Taste: @ 10–15 ppm. Fruity ethereal, banana, apple with tutti-frutti and bubble gum estry nuances.

Possible applications: Fresh lift for all fruits, honey, banana, tutti-frutti, rum, pineapple, alcohol replacers, cherry, bubble gum and tropical nuances.

► **Oxford Chemicals Ltd.;** oxfordchemicals.com

Tamarind Treattarome #9860

Source: Treatt USA
Natural



Odor: Neat. Sweet, brown, tea, herbal, floral, botanical with rich brown, dried fruity apricot and peach notes and tropical nuances.

Taste: @ 0.3%. Sweet, astringent, woody, brown, tea and pleasant dried fruity with vanilla nuances.

Possible applications: Tea, tamarind beverages, tobacco, fruit nuances, ethnic beverages, salad dressings, apricot and peach.

► **Treatt USA;** treatt.com

2-Tetrahydrofurfuryl Butyrate

Source: Oxford Chemicals Ltd.
FEMA# 3057, CAS# 637-65-0, Artificial



Odor: @ 1.0%. Dry fruity pineapple banana, green vegetative, slightly musty and earthy with tropical fruit nuances.

Taste: @ 10 ppm. Berry strawberry, green fruity pineapple, cherry and tropical papaya.

Possible applications: Tropical notes, pineapple, strawberry, berry, papaya, peach, cherry, apricot, durian, vegetative notes for avocado and lettuce.

► **Oxford Chemicals Ltd.;** oxfordchemicals.com