

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*.

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

Bitter Orange Oil Dominican 5 Fold

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

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- 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

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.

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*

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

Diphenyl Oxide

Source: Penta Manufacturing Co. FEMA# 3667, CAS# 101-84-8, Artificial Odor: @ 1.0%. Gassy, musty, powdery, dry, terpy





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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



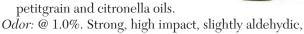
- Odor: @ 1.0%. Fresh green leafy minty, herbal, sweet with a good fresh lift and a candy spicy nuance.
- Taste: @ 10 ppm. Fresh minty, leafy and herbal with a very pleasant minty aftertaste.
- Possible applications: Mojito cocktails, oral care products, confections, refreshing green herbal notes.
- ► Berjé Inc.; berjeinc.com

Melon Aldehyde

Source: Advanced Biotech

FEMA# 2389, CAS# 106-72-9, Natural

Natural occurrence: Various melons,



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

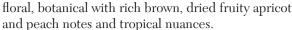
- Natural occurrence: Apple, banana, grape, honey, pear, pineapple, plum, strawberry, wheat bread and whiskey.
- Odor: @ 1.0%. Pungent, solventlike ethereal, fruity lift, green banana sweet with an apple and tropical fruit nuance.
- Taste: @ 10–15 ppm. Fruity ethereal, banana, apple with tutti-frutti 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,



- 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; treat.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

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