



# 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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Suppliers of most materials found in this report can be located in *Allured's Flavor & Fragrance Materials*, published by Allured Business Media, 336 Gundersen Drive, Suite A, Carol Stream, IL 60188-2403 USA; telephone 1-630-653-2155; fax 1-630-653-2192; [www.PerfumerFlavorist.com](http://www.PerfumerFlavorist.com).

## Cinnamon Oleoresin

Source: Flavor Materials International  
Natural

Odor: @ 1.0%. Spicy cinnamon with cinnamic aldehyde and eugenol notes, woody, warm with red hotlike nuances.

Taste: @ 10 ppm. Spicy, cinnamon, harsh and biting with sweet cinnamic and eugenol-like notes.

Possible applications: Pie spice blends, tea flavors, red hots, ketchup nuances.

► Flavor Materials International; [flavormaterials.com](http://flavormaterials.com)



## Coffee Distillate Columbian 04-038-01

Source: Mooreganics by A.M. Todd  
Natural and organic compliant

Odor: Neat. Strong, oily, roasted coffee, slightly caramellic, slightly ashy with woody and nutty nuances.

Taste: @ 0.05%. Oily, ashy, roasted coffee with caramellic nuances.

Possible applications: Coffee, cocoa, roasted meats, peanut, mocha and vanilla.

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



## Coffee Extract

Source: Frutarom  
Natural and fair trade

Odor: Neat. Sweet, medium roast coffee, caramellic with licorice and smoky burnt, savory meaty and sulfurous notes.

Taste: @ 500 ppm. Bitter, astringent roasted coffee with burnt brown HVP nuances and a lingering bitter coffee aftertaste.

Possible applications: Coffee, savory roast meaty nuances, licorice, caramel, butterscotch, malt and chocolate.

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

## Coffee isolate

Source: Flavor Materials International  
Natural

Odor: @ 1.0%. Fresh, slightly burnt coffee, ashy, brown caramellic with nutty and popcorn nuances.

Taste: 20–50 ppm. Coffeelike, ashy, beany and strong with Italian roasted notes, caramellic and brown sugar nuances.

Possible applications: Coffee, chocolate, nut flavors, tobacco, roasted meats, caramel, toffee.

► Flavor Materials International; [flavormaterials.com](http://flavormaterials.com)

## Coriander Leaf Oil

Source: Global Essence  
Natural and organic

Odor: @ 1.0%. Sweet, strong, fatty vegetable and olive oil-like, aldehydic citrusy and corianderlike.

Taste: 1–10 ppm. Citrus, aldehydic, herbaceous and slightly cucumberlike finish with a ketonic cilantro nuance.

Possible applications: Cilantro, salsa, Asian seasonings, salad dressing and avocado.

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



## Dehydromenthofuro lactone

Source: Symrise  
FEMA# 3755, CAS# 75640-26-5, Nature identical  
Natural occurrence: Peppermint oil.

Odor: @ 1.0%. Sweet, slightly brown toasted coconutlike, minty, stale peppermint and spearmint with earthy and rooty undertones.

Taste: @ 10 ppm. Sweet, slightly brown celerylike, slight coconut, minty with brown davana nuances.

Possible applications: Coconut, mint spearmint and peppermint.

► Symrise; [symrise.com](http://symrise.com)

## Ginger Oleoresin

Source: Lionel Hitchen  
(Essential Oils) Ltd.

Natural

*Odor:* @ 1.0%. Rooty, aldehydic lemon citrus, strong cinnamic and raisinlike notes, ginger and cedar woody on dry out.

*Taste:* 4–10 ppm. Aldehydic citrus, spicy, rooty ginger with a biting tingle.

*Possible applications:* Ginger, ginger ale and ginger beer, spice blends, baked goods.

► Lionel Hitchen (Essential Oils) Ltd.; [ltheo.co.uk](http://ltheo.co.uk)



## Rooibos Solid Extract

Source: Frutarom

Natural

*Odor:* Neat. Sweet, brown date and fig fruity, botanical, floral and herbal with tobacco notes.

*Taste:* @ 200 ppm. Woody, brown, fruity, dried fruity and root vegetablelike nuances.

*Possible applications:* Tea beverages, brown notes for dried fruits, peach, apricot, date and fig flavors.

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



## Grapefruit Isolate Aldehyde Fraction 02-029-01

Source: Mooreganics by A.M. Todd

Natural

*Odor:* Neat. Citrus, fresh pink grapefruitlike with waxy and aldehydic nuances.

*Taste:* with 5% sugar and 0.10% CA. Citrus orange, grapefruit, waxy with a sour grapefruit aftertaste.

*Possible applications:* Grapefruit and orange.

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



## Roasted Garlic Conc. Oilsoluble

Source: Trilogy Spice Extracts, Inc.

*Odor:* Neat. Sweet, rich, savory fried garlic, alliaceous with caramellic and roasted nuances.

*Taste:* @ 100 ppm. Sweet garlic, alliaceous, roasted brown with caramellic nuances.

*Possible applications:* Italian paste sauces, savory snacks, salad dressings.

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



## Isobutyl Isobutyrate

Source: Wen International Inc.

FEMA# 2189, CAS# 97-85-8, Natural

*Natural occurrence:* Banana, grape, hops, melon, plum, wine, sherry, strawberry, whiskey and wine.

*Odor:* @ 1.0%. Sweet, estry and fruity, winery, plum, apple and bananalike with a good fruity body.

*Possible applications:* White grape, strawberry, pineapple, plum, whiskey toners, apple, banana, tutti-frutti for body, mango and guava, tamarind, blueberry and lucuma.

► Wen International Inc.; [weninternational.com](http://weninternational.com)



## Lemon HV

Source: Treatt USA

Natural

*Odor:* @ 1.0%. Sweet, citrus lemon, citral, juicy with fresh terpy lime and lemon candy notes.

*Taste:* @ 5–10 ppm in 5% sugar and 0.10% CA. Fresh, tangy, juicy lemon with good lemon body notes.

*Possible applications:* Lemon, lime, juicy notes for orange, citrus punches, tea flavors and lemon juice add backs.

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



## Levo Carvyl Acetate

Source: Symrise

FEMA# 2250, CAS# 1205-42-1, Nature identical

*Natural occurrence:* Buchu, caraway, celery, grapefruit, native and Scotch spearmint, strawberry.

*Odor:* @ 1.0%. Minty, carvonelike, slightly terpy, spearmint, cooling, green herbal, spicy metallic.

*Taste:* @ 5 ppm. Musty, green spearmint, spicy, minty, tropical nuances of guava, fruity pear notes.

*Possible applications:* Spearmint, herbal nuances, spice and vegetative nuances, oral care products, fruity pear and apple nuances.

► Symrise; [symrise.com](http://symrise.com)



## Tarragon Oleoresin

Source: Lionel Hitchen (Essential Oils) Ltd.

Natural

*Odor:* @ 1.0%. Sweet spicy anisiclike impact, herbal with a green chartreuse monastic topnote.

*Taste:* 2–10 ppm. Sweet, green, anisic, woody with a black licorice and green herbal monastic cordial-like flavor.

*Possible applications:* Tropical fruits, herbal blends, pickle spice, monastic and absinthe cordials, licorice notes.

► Lionel Hitchen (Essential Oils) Ltd.; [ltheo.co.uk](http://ltheo.co.uk)

## Styrallyl Isobutyrate

Source: Cargill Flavor Systems

FEMA# 2687, CAS# 777503905, Natural

*Natural occurrence:* Apple, beer, cocoa, grape, grape brandy, passion fruit, rum, sake, strawberry, whiskey and wine.

*Odor:* @ 1.0%. Heavy oily, green floral rosey with a powdery note and with tropical mangolike nuances.

*Taste:* @ 10 ppm. Sweet, floral, rosey with a ripe, fruity fleshy finish and a lingering aftertaste.

*Possible applications:* Cherry, blueberry, vanilla, chocolate, blackberry, papaya, mango, apricot and grape.

► Cargill Flavor Systems; [cargillflavorsystems.com](http://cargillflavorsystems.com)

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