



Organoleptic Characteristics of Flavor Materials

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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.

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Absolute Vanilla M (#0040103)

Source: Mane USA

Natural

Odor: @1.0%. Sweet, balsamic, davanalike dried fruity, brown beany vanilla with casky, smoky and rumlike nuances.

Taste: @ 3–10 ppm. Sweet, creamy vanilla ice cream, beany and balsamic with woody oaklike nuances.

Possible applications: Ice cream, yogurts, baked goods, cordials, whiskey blenders, dried fruits, cola bases, icings and mint modifiers.

► **Mane USA;** www.mane.com

Apple Aroma Concentrate (#1110840)

Source: Frutarom

Natural

Odor: Neat. *trans*-2-Hexenal green leafy, fresh applelike, fruity apple and pear, with slightly musty and waxy nuances.

Taste: @ 0.1–0.20%. Sweet, ripe fruity apple and pear pulp, green with a slight cooked apple pie brown note.

Possible applications: Apple, fruit punches, pear, fruity green top notes for tropical fruits.

► **Frutarom;** www.frutarom.com

Coconut Essence 800 Fold (#10698)

Source: Arome America LLC

Natural

Odor: Neat. Coconut, lactonic with a waxy and creamy body.

Taste: @ 1.0%. Waxy, creamy, lactonic, coconut shell-like with a slight nutty nuance.

Possible applications: Coconut, tropical beverages and confections.

► **Arome America LLC;** www.aromeamerica.com

Coffee Distillate (#0772120)

Source: Frutarom

Natural

Odor: Neat. Dark roasted coffee, musty, beany, sulfurous, slightly smoky with an ashy cigarettelike nuance.

Taste: @ 0.15%. Roasted coffee, nutty, musty and ashy with a dirty cocoa nuance.

Possible applications: Coffee, chocolate, maple and savory meaty nuances.

► **Frutarom;** www.frutarom.com

Distillate of Passion Fruit (FTNF #10345)

Source: Arome America LLC

Natural

Odor: Neat. Sweet fruity, tangy acidic, tropical passion fruit, mango and peach pulpy with sulfurous and floral nuances.

Taste: @ 1.0%. Fruity, tropical, sweet, tropical passion fruit, lychee, mango and peachlike with pulpy and slight woody nuances.

Possible applications: Passion fruit, mango, peach, boysenberry and citrus pulpy nuances.

► **Arome America LLC;** www.aromeamerica.com

2, 4-Dodecadienal

Source: Bedoukian

FEMA# 3670, CAS# 21662-16-8, Nature identical

Natural occurrence: Butter, cooked beef, chicken and pork, potato chips, angelica seed oil.

Odor: @ 0.10%. Sweet, fatty, slightly green, citrus orangelike.

Taste: @ 5 ppm. Fatty, green, waxy, citrus with chicken fat nuances.

Possible applications: Citrus orange, chicken, cream, butter and other dairy applications, cucumber, melon, savory chicken, pork, bacon and lard.

► **Bedoukian;** www.bedoukian.com

Green Tea Essence

Source: Allen Flavors

Natural

Odor: Neat. Leafy, floral, brewed tea, herbal, woody with a dry floral nuance.

Taste: @ 0.10%. Green leafy, floral, characterizing tealike with an astringent aftertaste.

Possible applications: Tea, herbal concoctions.

► **Allen Flavors**; www.allenflavors.com

Heliotropyl Acetone

Source: SAFC

FEMA# 2701, CAS# 55418-52-5, Nature identical

Natural occurrence: Oil rue flower.

Odor: @ 1.0%. Sweet cherry, powdery, vanillalike, fruity ionone raspberry berry with a floral nuance.

Taste: @ 10–40 ppm. Green, musty, floral, fruity raspberry, cherry, strawberry with jammy nuances.

Possible applications: Fruit and berry flavors such as raspberry, cherry, strawberry, blackberry and cranberry, vanilla, tropical fruit nuances

► **SAFC**; www.sigmaaldrich.com

Hibiscus Flower Extract

Source: Mooreganics/A.M. Todd

Natural

Odor: Neat. Slightly dry leafy, floral with a cherry, cranberry fruity nuance.

Taste: @ 0.20%. Slightly sweet fruity, cranberry with an acidic note and having great color.

Possible applications: Cranberry, sorrel and other tropical fruit punches, as a natural colorant for beverages.

► **Mooreganics/A.M. Todd**; www.moorelab.com

2-Hydroxy-3,5,5-Trimethyl-2-Cyclohexenone (synonym: 2-Hydroxy Isophorone)

Source: BBA

FEMA# 3459, CAS# 4883-60-7, Nature identical

Natural occurrence: Burley tobacco

Odor: @ 1.0%. Brown caramellic, sweet, with a metallic nuance.

Taste: @ 20 ppm. Sweet, brown, slightly nutty with a phenolic nuance.

Possible applications: Brown sugar, caramel, coffee, chocolate, peanut, licorice, maple and honey.

► **BBA**; no longer available from BBA/IFF

2-Methyl-3-Thioacetoxy-4,5-Dihydrofuran

Source: BBA

FEMA# 3636, CAS# 26486-14-6, Artificial, not yet found to occur in nature

Odor: @ 1.0%. Roasted, sulfurous, meaty, chicken, eggy and savory.

Taste: @ 5 ppm. Meaty, roasted, sulfurous, chicken, metallic with bloody porklike nuances.

Possible applications: Egg, nut flavors, coffee, savory applications for pork, chicken and beef.

► **BBA**; no longer available from BBA/IFF

Oleoresin Paprika Oc

Source: Kalsec

Natural

Odor: @ 1.0%. Slight green, aldehydic hexanal-like with a green pepper pyrazine top note and with great color.

Taste: @ 10 ppm. Musty, green pepper pyrazinelike, slightly waxy and aldehydic with a slight tingle of heat.

Possible applications: Paprika color and flavor for salad dressings and other savory applications.

► **Kalsec;** www.kalsec.com

Oleoresin Rosemary Sor Fn11146

Source: Lionel Hitchen

Natural

Odor: @ 1.0%. Fresh green, pine needlelike, herbal and minty, slightly camphoreous with a tomato nuance.

Taste: @ 2 ppm. Rosemary spicy, earthy, herbal green, piney and camphoreous with a metallic nuance.

Possible applications: Herbal blends, oral care products, tomato sauces, spice blends, mint top notes.

► **Lionel Hitchen;** www.lheo.co.uk

Tetrazine Natural

Source: Advanced Biotech

Natural flavoring extract containing a pyrazine mixture

Odor: @ 1.0%. Musty, brown nutty, nut shell, slightly powdery, potato binlike.

Taste: @ 3 ppm. Musty, peanut shell and peanut skinlike, brown with a musty potato binlike note.

Possible applications: Potato, peanut, various nut applications, minor savory applications.

► **Advanced Biotech;** www.adv-bio.com

Thioacetic Acid

Source: SAFC

FEMA# 4210, CAS# 507-09-5,
Nature identical

Odor: @ 0.10% Savory cooked/fried onionlike, salty with vegetative nuances, sulfurous with a meaty beeflike and an eggy note on dry out.

Taste: @ 50 ppm. Sulfurous and alliaceous, boiled egg yolk with a cooked onion nuance.

Possible applications: Cooked alliaceous notes, egg products, savory beef, seafood and coffee, cooked chicken.

► **SAFC;** www.sigmaaldrich.com