



Organoleptic Characteristics of Flavor Materials

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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.

Acai 10 X Concentrated Clarified Juice

Source: American Fruit Processors

Odor: Neat. Berrylike, sweet, fruity datelike with tamarind nuances.

Taste: @ 1.0%. Sweet, brown, prunelike with acidic grape, raisin, cranberry and elderberry notes, and a hint of tamarind.

Possible applications: Grape beverages, prune, raisin, cranberry, elderberry, tamarind and other various berry complexes.

► **American Fruit Processors;** www.americanfruit.com

α -Furfuryl Pentanoate (synonym: Oxarome 884)

Source: IFF

FEMA# 3397, CAS# 36701-01-8

Natural occurrence: Cooked pork, milk.

Odor: @ 1.0%. Sweet caramellic, fruity, breadly lift, pineapple, green, lardlike, creamy with a slight valeric nuance.

Taste: @ 15 ppm. Doughy, pineapple, strawberry, raspberry, melon, milky and chickenlike.

Possible applications: Cheese, bread, caramel, pineapple, strawberry, peanut, yeast, tropical fruit nuances, condensed milk, chicken, pork, chocolate, mushroom, apple, pear, peach and lychee.

► **IFF;** www.iff.com

Butyl 2-Methyl Butyrate

Source: Citrus & Allied

FEMA# 3393, CAS# 239-798-2

Natural occurrence: Apple, banana, melon, strawberry, papaya and starfruit.

Odor: @ 1.0%. Fruity sweet pineapple, tropical berrylike.

Taste: @ 10 ppm. Fruity pineapple, tropical fruit fleshy.

Possible applications: Fresh notes for apple, lemon, strawberry, pineapple and peach, as well as tropical nuances for guava, papaya and starfruit.

► **Citrus & Allied;** www.citrusandallied.com

Cinnamyl Cinnamate Natural

Source: Fleurchem

FEMA# 2298, CAS# 122-69-0, not yet found in nature

Odor: @ 1.0%. Mild floral, powdery balsamic, sweet, floral rose with a cinnamon spicy note.

Taste: @ 10 ppm. Spicy, balsamic, cinnamon with a floral, yeasty note and a lingering spicy aftertaste.

Possible applications: Strawberry and other berries, almond and pistachio nut flavors, oral care products, honey, cinnamon, chocolate and malt flavors.

► **Fleurchem;** www.fleurchem.com

Ethyl 2-Acetyl-3-Phenyl Propionate

Source: SAFC

FEMA# 2416, CAS# 620-79-1, not yet found in nature

Odor: @ 1.0%. Sweet, musty, spicy, floral, fruity vanillalike with a slight berry nuance.

Taste: @ 15 ppm. Spicy, musty, cinnamonlike with a caramellic under note.

Possible applications: Vanilla, cinnamon, caramel, jammy berry nuances.

► **SAFC;** www.sigmaaldrich.com

Reader Feedback

Send your thoughts or product suggestions to gerardmoscianoflavorist@gmail.com.

Ethyl 3-Mercapto Propionate

Source: R.C. Treatt

FEMA# 3677, CAS# 226-771-5

Natural occurrence: Grape.

Odor: @ 0.10%. Cooked sulfurous, grape skin, winey, slightly meaty, black currant, tropical fruity reminiscent of durian and coffee.

Taste: @ 0.1–1.0 ppm. Sulfurous, fruity, slightly grapefruitlike, Concord grape skin, tropical, winey and slightly cheesy.

Possible applications: Concord grape, black currant, tropical nuances, grapefruit, overripe berry notes for strawberry and cheese.

► **R.C. Treatt**; www.rctreatt.com

5-Methyl-5-Hexen-2-One

Source: SAFC

FEMA# 3365, CAS# 3240-09-3, not yet found in nature

Odor: @ 1.0%. Ketonic, solventlike, fruity banana, pear, blue cheese dairy with a metallic nuance.

Taste: @ 1.0 ppm. Dairylike ketonic, slightly seedy fruity raspberry with a tropical nuance.

Possible applications: Dairy notes for cheese and cream flavors, fruity notes for banana, apple and pineapple, berry and tropical nuances.

► **SAFC**; www.sigmaaldrich.com

6-Methyl Quinoline

Source: SAFC

FEMA# 2744, CAS# 91-62-3

Natural occurrence: Whiskey and tea.

Odor: @ 1.0%. Musty floral, woody, smoky with a slight heliotropinelike nuance.

Taste: @ 5 ppm. Woody, nutty, valerianlike and slightly phenolic.

Possible applications: Nut, caramel, cocoa, vanilla, whiskey toners, tobacco and honey.

► **SAFC**; www.sigmaaldrich.com

Para Ethoxy Benzaldehyde

Source: Fontarome Chemical

FEMA# 2413, CAS# 10031-82-0

Natural occurrence: Black tea.

Odor: @ 1.0%. Sweet, almond, marzipan nutty, cherry with a fruity vanilla, anisic and slightly balsamic nuance.

Taste: @ 1 ppm. Spicy, sweet cherry fruity, almond, powdery, vanilla and heliotropinelike.

Possible applications: Vanilla, cherry, almond, marshmallow confections.

► **Fontarome Chemical**; www.fontaromechemical.com

Para Methyl Benzyl Acetate

Source: Fontarome Chemical

FEMA# 3073, CAS# 140-39-6

Natural occurrence: Cananga oil.

Odor: @ 1.0%. Sweet green, fruity and floral, slightly nutty aromatic cherry with a phenolic nuance.

Taste: @ 0.5–5 ppm. Sweet fruity floral cherry with a naphthyl nuance.

Possible applications: Cherry, vanilla, berry complexes such as strawberry, raspberry, honey and tea.

► **Fontarome Chemical**; www.fontaromechemical.com

Propenyl Propyl Sulfide

Source: Oxford Chemicals (now Frutarom)

FEMA# 3227, CAS# 5905-46-4

Natural occurrence: Raw and roasted onion, raw leek and scallion.

Odor: @ 0.01%. Fresh garlic, sulfurous, metallic with slight cooked nuances of onion, nut, beef and popcorn.

Taste: @ 0.1–2.0 ppm. Garlic, sulfurous, green asafetidalike, metallic with nuances of stewed onions, roasted nut and popcorn.

Possible applications: Onion, garlic, peanut and other nuts, popcorn, meat and poultry nuances.

► **Oxford Chemicals/Frutarom**; www.frutarom.com

Para Vinyl Phenol

Source: SAFC

FEMA# 3739, CAS# 2628-17-3

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

Odor: @ 1.0%. Animal hay, phenolic, smoky, woody and resinous, vanilla tropical, meaty, medicinal and spicy chemical-like.

Taste: @ 15 ppm. Clove medicinal, phenolic and smoky.

Possible applications: Vanilla, meat, seafood, hay, raspberry enhancers, spice and smoke flavors.

► **SAFC**; www.sigmaaldrich.com

Pyrazine Ethanethiol

Source: Oxford Chemicals (now Frutarom)

FEMA# 3230, CAS# 35250-53-4, not yet found in nature

Odor: @ 0.10%. Sulfurous beany, pork meaty, roasted coffee, roux, chicken skin, cooked pot roast, burnt rubber with onionlike nuances.

Taste: @ 0.5–2.0 ppm. Roasted meaty, roux, bread crust, coffee, cocoa, bloody and rare pot roast.

Possible applications: Meat, chicken, lamb, pork, sauteed onion, nut flavors, coffee, cocoa, molasses and potato flavors.

► **Oxford Chemicals/Frutarom**; www.frutarom.com

Spiro-(2,4-Dithia-1-Methyl-8-Oxabicyclo-(3,3,0)-Octane (synonym: Spiro Cyclopentane)

Source: Silesia

FEMA#3270, CAS# 38325-25-6, not yet found in nature

Odor: @ 0.10%. Roasted meaty beef and slightly liverlike, sulfurous with a nutty finish and nuances of browned onion and savory brothy notes.

Taste: @ 0.5 ppm. Roasted meaty beef, sulfurous braised onion with a chicken liverlike nuance.

Possible applications: Beef, roasted chicken, pork, liver, mashed potatoes, savory soupy nuances.

► **Silesia**; www.silesia.com

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