



Organoleptic Characteristics of Flavor Materials

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50

Ancho SOR

Source: Lionel Hitchen

FEMA# 10778

Odor: Neat. Slight roasted smoky pepperlike with a savory tingle and a dried fruity, earthy fermented woody nuance.

Taste: @ 50 ppm. Pepper, brown and spicy, roasted, with subtle heat and savory smoky bacon and a sweet aftertaste.

Possible applications: Salsa blends, mole sauces, salad dressings, pasta sauces.

► **Lionel Hitchen;** www.lheo.co.uk

Basil Concentrate Natural

Source: G. Mariani Italy

Odor: Neat. Green, herbal basil, warm and woody, spicy, with tobacco and tealike nuances and a slight licorice finish.

Taste: @ 100 ppm. Warm, green, sweet basil, lingering tea, slight floral with a woody leafy finish.

Possible applications: Pesto, pizza, salad dressing, Mediterranean type spice enhancers, tea nuances.

► **G. Mariani Italy;** www.gmariani.it

Black Pepper Natural Concentrate

Source: G. Mariani Italy

Odor: Neat. Aromatic, spicy, slightly floral with a lingering woody background.

Taste: @ 100 ppm. Aromatic, slightly floral with a spicy ginger tingle and a lingering black peppery bite.

Possible applications: Seasoning blends, beef and salami spices, spice notes for vodka, tropical nuances.

► **G. Mariani Italy;** www.gmariani.it

Fluid Extract Anise Seed 61003

Source: Naturex

Odor: Neat. Sweet, spicy anise and estragolelike, licorice and black cough droplike with warm floral nuances.

Taste: @ 40 ppm. Sweet, anise, estragole, woody, brown, herbal with floral and slight vanillalike nuances.

Possible applications: Beverages, cordials, confections such as licorice and Sen-Sen type notes, sweetness nuances.

► **Naturex;** www.naturex.com

Fluid Extract Wormwood

Source: Naturex

Odor: Neat. Aromatic, woody brown, herbal with some green herbal nuances.

Taste: @ 0.05%. Intensely bitter and astringent, brown with herbal nuances of licorice and horehound and a lingering bitterness.

Possible applications: Predominately used for cordial applications for bitterness, tonics, grapefruit and herbal nuances, bitterness notes.

► **Naturex;** www.naturex.com

Hyssop Glycerine Extract (#630123)

Source: Naturex

Odor: Neat. Brown, sweet dried fruitlike with honey and brown sugar nuances, woody, caramellic and slightly resinous with hints of tobacco and tea.

Taste: @ 0.2%. Sweet dried fruit, brown, slightly peach and apricotlike with davanalike nuances of fig, raisin, tobacco and vanilla.

Possible applications: Brown sugar, dried fruit, raisin, fig, apricot, peach, tea and tobacco.

► **Naturex;** www.naturex.com

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.

4-Methyl Nonanoic Acid

Source: R.C. Treatt

FEMA# 3574, CAS# 45019-28-1

Natural occurrence: Cooked lamb and mutton.

Odor: @1.0%. Waxy, fatty, goaty and mutton fatty with dairylike notes of cooked milk and cheese.

Taste: @ 10–20 ppm. Musty, waxy, fatty, goaty and muttonlike, costuslike, with dairy notes of coconut and creamy milk.

Possible applications: Butter aftertaste, cream, condensed milk, coconut, waxy notes, savory meaty fatty notes for lamb and mutton, cheese depth notes.

► **R.C. Treatt**; www.treatt.com

3-Nonen-2-One

Source: Fontarome

FEMA# 3955, CAS# 14309-57-0

Natural occurrence: Potato and rice.

Odor: @1.0%. Creamy dairy, blue cheesy, slight lactonic, chicken fatty with slight woody spicy and dry nuances.

Taste: @ 2–10 ppm. Musty, impacting, dry vegetative, green bean and jicamalike with melon and cucumber and savory chicken nuances.

Possible applications: Rice, cheese, butter, cinnamon, apple, jicama, chicken.

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

Oleoresin Cinnamon Natural

Source: Lionel Hitchen

FEMA# 13124

Odor: @ 1.0%. Sweet, woody cinnamon, brown barklike, clean with slight cassia and powdery notes.

Taste: @ 5–10 ppm. Sweet woody, cinnamon bark, spicy, mellow and well rounded with some ground spicy bite in the aftertaste.

Possible applications: Baked goods, red hots and other confections, cola, oral care.

► **Lionel Hitchen**; www.lheo.co.uk

Oleoresin Mace 15-087273

Source: Kalsec

Odor: @ 1.0%. Spicy nutmeg and mace, peppery, piney terpy and slightly citral with sweet earthy and woody nuances.

Taste: @ 10 ppm. Sweet, spicy mace and nutmeglike with warm woody and peppery after notes.

Possible applications: Root beer, baked goods.

► **Kalsec**; www.kalsec.com

Porcino Mushroom Concentrate

Source: G. Mariani Italy

Natural

Odor: Neat. Woody, savory, meaty, brothy, hydrolyzed vegetable protein, earthy, cooked mushroom with yeasty nuances.

Taste: @ 100 ppm. Intense earthy, savory, brothy, hydrolyzed vegetable proteinlike and vegemitelike character with a brown creamy mushroom finish.

Possible applications: Mushroom, beef, savory gravy and brothy notes.

► **G. Mariani Italy**; www.gmariani.it

Prenyl Ethyl Ether (synonym: 1-Ethoxy-3-Methyl-2-Butene)

Source: Vigon International

Nature identical

Odor: @1.0%. Slight green, ethereal, fruity, pear and bananalike with sweet rummy nuances.

Taste: @ 5 ppm. Fruity, green, slightly pungent and ethereal with nuances of pear, banana, star fruit and blueberry.

Possible applications: Apple, pear, banana, lemon, citrus nuances, blueberry, rum and vanilla.

► **Vigon International**; www.vigoninternational.com

Soffritto Natural Concentrate (Oil Solution)

Source: G. Mariani Italy

Odor: Neat. Cooked, oily, sautéed onion, brown, spicy, slight herbal, with paprika and carrotlike nuances.

Taste: @ 100 ppm. Sautéed, fried, toasted onion, savory with nuances of shallot and celery root.

Possible applications: Sautéed onion, mirepoix, seasonings, salad dressings.

► **G. Mariani Italy**; www.gmariani.it

Spinach Leaves Absolute (E-2903)

Source: Artiste Flavor Essence

Odor: @1.0%. Green leafy impact reminiscent of spinach and lettuce leaves with vegetative nuances.

Taste: @ 5 ppm. Fresh green vegetative, cucumber, lettuce, celery leaves with grassy nuances.

Possible applications: Salad dressings, top notes for V8-type beverages, green notes for sauces and soups.

► **Artiste Flavor Essence**; www.artisteflavoressence.com

Tarragon SOR

Source: Lionel Hitchen

FEMA# 12043

Odor: @ 1.0%. Green, licoricelike, aromatic, slightly pinelike, slightly minty with anisic, chamomile and green chartreuselike nuances.

Taste: @ 10 ppm. Green, anisic, licorice, herbal, refreshing and slight cooling with sweet estragole and confectionlike notes.

Possible applications: Cordials, cough cold, mint blends, herbal and spice blends.

► **Lionel Hitchen**; www.lheo.co.uk

Vanillyl Alcohol (synonym: 4-Hydroxy-3-Methoxy Benzyl Alcohol)

Source: SAFC

FEMA# 3737, CAS# 498-00-0

Natural occurrence: Beer.

Odor: @ 1.0%. Sweet creamy, phenolic, vanilla and coconutlike with slight brown and coumarinic nuances.

Taste: @ 50 ppm. Creamy waxy, sweet milky, powdery with an ice creamlike nuance.

Possible applications: Vanilla, coconut, cream and other dairy nuances, coumarin notes.

► **SAFC**; www.sigmaaldrich.com

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