



Organoleptic Characteristics of Flavor Materials

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50

Absolute Licorice

Source: Mane
Natural

Odor: @ 1.0%. Herbal, sassafras and licoricelike with cooling lovage and celery nuances.

Taste: @ 20 ppm. Sweet, green, herbal, lovage with bitter liqueurlike nuances.

Possible applications: Herbal nuances, lovage and maple, licorice.

► **Mane;** www.mane.com

Apple Brandy CO₂ Extract

Source: Mane
Natural

Odor: Neat. Ethereal, fruity estry, fusel, caskey alcoholic, cognac and whiskeylike, with grape skin and applelike nuances.

Taste: @ 10 ppm. Estry, fusel, musty fermented and astringent, apple skinlike with nuances of grappa, tequila and cognac.

Possible applications: Cognac, brandy, apple and grape nuances, grappa top notes.

► **Mane;** www.mane.com

Benzyl Methyl Sulfide

Source: Oxford Chemicals/Frutarom
FEMA# 3597, CAS# 766-92-7
Natural occurrence: Cooked beef.

Some of the evaluations presented here were reviewed at a tasting session held recently at Silesia Flavors (Hoffman Estates, Illinois). Gerard Mosciano was joined by Judith Michalski, chief flavorist, Edlong Flavors; William Jaggard, senior flavor chemist, Bell Flavors; Thomas Gibson, certified flavorist, Silesia Flavors; and Daniel Lee, associate flavorist, Silesia Flavors; for the review. Carl Holmgren, consulting flavor chemist, and Douglas Young, principal flavorist, Symrise, also contributed to the organoleptic evaluations presented, but were not present at the session.

Natural occurrence information presented here is from Leffingwell & Associates. 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.



Gerard Mosciano



Thomas Gibson, Silesia Flavors



Judith Michalski, Edlong Flavors

William Jaggard, Bell Flavors

Odor: @ 0.10%. Solventlike, metallic, horseradish and cabbage-like with alliaceous, meaty and sulfurous nuances.
Taste: @ 0.5–1.0 ppm. Horseradish, radish, fishy, burnt metallic meaty.

Possible applications: Horseradish, fish nuances, Maggi meaty savory notes, tropical nuances.

► **Oxford Chemicals (now Frutarom);**
www.frutarom.com

CO₂ Extract Coffee

Source: Mane

Natural

Odor: @ 2.0%. Mellow dark roasted coffee with beany caramellic nuances.

Taste: @ 40 ppm. Brewed coffee, beany, cocoa-like with ashy smoky nuances.

Possible applications: Coffee beverages, cocoa and chocolate.

► **Mane;** www.mane.com

CO₂ Extract Coffee

Source: Mane

Natural

Odor: @ 1.0%. High roasted coffee, espresso type, smoky arabica type with nuances of smoky bacon, burnt caramel, mocha and chocolate.

Taste: @ 20 ppm. Roasted beany espresso coffee with a bitter beany aftertaste.

Possible applications: Espresso coffee beverages, roasted nuances for toffee, smoky nuances.

► **Mane;** www.mane.com

3,5-Dimethyl-1,2-cyclopentadione

Source: SAFC

FEMA# 3269, CAS# 13494-07-0

Natural occurrence: Coffee, tobacco, smoke.

Odor: @ 1.0%. Caramellic, burnt sugar, maple, celery and fenu-greeklike with savory bacon meaty and nutty maplelike nuances.

Taste: @ 10 ppm. Caramellic, sugary, brown fenugreek, brown sugary with a toffee and caramel popcornlike nuances.

Possible applications: Pecan, brown sugar, caramel, bacon, maple, crème brûlée, walnut, mushroom and coffee.

► **SAFC;** www.sigmaaldrich.com

3,4-Dimethoxy-1-vinyl Benzene (synonym: 3,4-Dimethoxy styrene)

Source: SAFC

FEMA# 3138, CAS# 6380-23-0

Natural occurrence: Coffee.

Odor: @ 10%. Earthy, vegetative, terpy, slightly smoky.

Taste: @ 25 ppm. Terpy mangolike with a slightly unctuous lingering aftertaste.

Possible applications: Mango, tropical fruits, strawberry, smoke, bacon, wine and oral care products.

► **SAFC;** www.sigmaaldrich.com

3-Hepten-2-One 10% ETOH

Source: Alfrebro (now Cargill Flavor Systems)

FEMA# 3400, CAS# 1119-44-4

Natural occurrence: Roasted filbert.

Odor: 10%. Blue cheese, oily fatty dairylike, coconut, creamy and milky with green vegetative and fruity nuances.

Taste: @ 5 ppm. Sweet, cheesy, cultured creamy, blue cheese, coconut milky and fatty.

Possible applications: Dairy notes, lactonic nuances, apple, coconut, blue cheese, milk and cream notes.

► **Alfrebro (now Cargill Flavor Systems);**

www.cargillflavorsystems.com

Lemon Essence Oil 5X

Source: Global Essence

Natural

Odor: @ 1.0%. Fresh tangy lemon, citral, slight lime, sweet, juicy cold pressed and pulpy.

Taste: @ 10 ppm. Fresh sweet lemon, juicy, citral aldehydic, cold pressed with a green nuance.

Possible applications: Lemon juice add backs, beverages in general, lemonades, cordial top notes.

► **Global Essence;** *www.globalessence.com*

Maltol Isobutyrate Natural

Source: Alfrebro (now Cargill Flavor Systems)

FEMA# 3462, CAS#

65416-14-0; not yet found in nature.

Odor: @ 1.0%. Sweet, caramellic brown, cooked syrupy, malty, jammy fruity, raspberry and strawberrylike.

Taste: @ 10 ppm. Sweet, creamy, fruity, jammy berry and brown.

Possible applications:

Strawberry, raspberry, caramel, chocolate, bakery vanilla and tutti frutti nuances.

► **Alfrebro (now Cargill Flavor Systems);**

www.cargillflavorsystems.com

Methyl Corylone

(synonym:

3,4-Dimethyl-1,2-cyclopentadione)

Source: Vigon International
FEMA# 3268, CAS# 1349-06-9

Natural occurrence: Coffee, tobacco and wood smoke.

Odor: @ 1.0%. Sweet burnt maple, toffee, caramellic, burnt sugary, brown sugar and molasseslike notes.

Taste: @ 10 ppm. Burnt maple, lovage, fenugreeklike with burnt botanical and astringent walnut nutty nuances.

Possible applications: Toffee, caramel, molasses, walnut, sugary nuances, butterscotch.

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

3-Nonen-2-One 10% ETOH

Source: Alfrebro (now Cargill Flavor Systems)

FEMA# 3955, CAS# 14309-57-0

Natural occurrence: Potato and rice.

Odor: @ 10%. Impacting, musty, earthy, waxy, dairy, cheesy, blue cheese with fruity and tropical nuances.

Taste: @ 1 ppm. Waxy, dairy, musty earthy mushroom and potatolike with dairy, melon and fruity nuances.

Possible applications: Blue cheese, potato, dairy nuances, berry, hazelnut and tropical nuances.

► **Alfrebro (now Cargill**

Flavor Systems);

www.cargillflavorsystems.com

Para Methoxy Cinnamaldehyde

Source: Alfrebro (now Cargill Flavor Systems)

FEMA# 3567, CAS# 1963-36-6

Natural occurrence: Basil, tarragon, baked potato and potato.

Odor: @ 1.0%. Cinnamon spicy, warm, balsamic, fruity, root beerlike with naphthyllike nuances.

Taste: @ 10 ppm. Sweet, warm spicy, balsamic, fruity cherrylike with nuances of vanilla and almond.

Possible applications: Cherry, vanilla, spice blends, cinnamon and root beer.

► **Alfrebro (now Cargill Flavor Systems);**

www.cargillflavorsystems.com

Peach Treattarome

Source: Treatt USA

Natural

Odor: Neat. Sweet, fruity, fresh syrupy peach, with ripe canned meaty peach and honeylike nuances.

Taste: @ 0.25%. Sweet, woody, syrupy ripe peach with slightly browned fleshy nuances.

Possible applications: Peach and apricot fruit beverages, various fruit punch blends.

► **Treatt USA;** www.treatt.com

2,4,6-Trimethyldihydro-4h-1,3,5-dithiane

Source: Treatt USA

FEMA# 4018, CAS# 638-17-5

Natural occurrence: Cooked beef.

Odor: @ 1.0%. Nutty, savory, sulfurous, alliaceous garliclike, roasted burnt rubbery with brothy hyp and tropical fruit nuances.

Taste: @ 2.5 ppm. Sulfurous, savory meaty, chicken and porklike, rubbery, roasted, brothy, nutty with alliaceous nuances.

Possible applications: Meat flavors such as chicken, pork and bacon, nut meat, durian, papaya, onion and garlic nuances, horseradish.

► **Treatt USA;** www.treatt.com

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