Raw Material Bulletin: CSA Roundtable Highlights

From left, standing: Jeff Milton (Vigon), Ken Dougherty (Firmenich), Michael Ardan (Firmenich) and Glenn Sabat (Firmenich)

From left, Steve Pringle (Frutarom USA), Jocimar Ferreira (Frutarom Brazil), Oved Shapira (Frutarom Israel), Morry Seidel (Frutarom USA), June Thompson (Frutarom USA), Rafi Freidman (Frutarom USA) and Anthony Weston (Frutarom UK)

From left, David Kroll (Cargill-Alfrebro), Nachi Adaikalavan (Cargill-Alfrebro), Frederic Madelaine (Cargill-Alfrebro) and Dolores Avezzano (Cargill)

From left, Alpa Roman, Dianne Sansone and Amarjeet Narula (all with Flavor & Fragrance Specialties)

From left, Christine Daley (Treatt USA), Florentina Cimpian (Charkit Chemical Corp.) and Anthony Westin (Frutarom UK)

From left, Bob Zak and Gary Zak (both with Global Essence)

From left, Ed Brown (EWB Sales) and Greg Pignone (Bedoukian Research)

*Jeb Gleason-Allured (*Perfumer & Flavorist *magazine) and Melis Cakirer (Colgate-Palmolive)*

*The **Chemical Sources Association**'s (CSA; Neptune, New Jersey) roundtable was recently held at the Sheraton Newark Airport Hotel, in Newark, New Jersey. A number of companies displayed a range of flavor materials. A few of the highlights are presented here in alphabetical order by company.*

Advanced Biotech's *FTNF* ***natural chocolate extract*** (CAS# 8002-31-1) possesses a rich, creamy, deep chocolate smell and a sweet chocolate taste. At a level of 50–100 ppm, it is recommended for use in bakery applications, beverages, confections and sauces.

The company's ***natural açai extract*** imparts an earthy, wine and berry smell, and earthy, red wine and berry taste, in applications ranging from baked goods to beverages to ice cream to energy bars. Recommended use level: 50–100 ppm.

➤*www.adv-bio.com*

Artiste Flavor/Essence offered ***spinach leaves absolute*** (CAS# 68917-48-6), derived from *Spinacia oleracea* L. The dark green liquid possesses a strong odor of spinach leaves.

The company's ***vanilla oil*** (CAS# 8024-06-4) is derived from organic Papua New Guinea beans. The amber to golden yellow liquid imparts an aromatic vanilla scent.

➤*www.artisteflavoressence.com*

Berjé presented **Sensient**'s ***ginger Nigerian extract*** (liquid CO_2; code: C1509), which imparts a pungent flavor and aroma profile, and was presented in two applications—ginger shortbread cookies (at 0.07%) and chicken teriyaki chips (at 0.1%).

The company's ***pink pepper extract*** (liquid CO_2) was presented in sour cream and pink pepper chips (at 0.1%) and pink pepper and rose chocolates (at 0.01%). The extract is highly concentrated.

➤*www.berjeinc.com*; *www.sensient-tech.com*

Cargill-Alfrebro displayed a natural ***sesame extract*** that is oil-soluble. The opaque brown liquid imparts a characteristic sesame odor.

The company's ***coconut ketone natural 10% ethyl alcohol*** (3-hepten-2-one natural 10% ethyl alcohol; CAS# 1119-44-4) is a colorless to slightly yellow liquid. The material possesses a powerful, green, grassy, pungent aroma.

➤*www.cargill.com*

Citrus & Allied Essences offered a ***bitter sour inhibitor***. The material was demonstrated in cranberry juice.

The company also presented several citrus materials, including ***organic grapefruit***, ***lime oil WONF*** and ***organic orange 5x***.

➤*www.citrusandallied.com*

Firmenich and **Vigon** displayed the former's ***Chinese green tea supercritical fluid extract*** produced via cosolvent extraction with ethanol. The material possesses sweet honey and tobaccolike nuances. It is soluble in ethanol, benzyl alcohol and triacetin.

Firmenich's ***coffee supercritical fluid extract*** is a blend of five ground Arabica coffees. The material has a fresh ground character.

➤*www.vigoninternational.com*; *www.firmenich.com*

Fontarome's ***nonivamide*** (FEMA# 2787; CAS# 2444-46-4) is intended as a replacement for chili peppers and oleoresin capsicum. The material has application in confectionary, seasonings, spice blends, marinades, snack foods and more.

The company's ***6-amyl α-pyrone*** (FEMA# 3696; CAS# 27593-23-3) is intended for fragrance and flavor applications, including jasmine, milk, nut, yogurt, dairy cream and coconut. The ingredient possesses a tonka bean, lactonic, coconut, fatty and waxy odor (at 1%) and cocoa, fruity, mushroom, blue cheese and dairy taste (at 5 ppm).

➤*www.fontaromechemical.com*

Frutarom USA's ***peach distillate*** was presented in a peach beverage. The material imparted a fleshy, natural character to the application.

The company also presented several citrus offerings, including ***orange oil terpeneless*** and an ***enriched orange essence oil***.

➤*www.frutarom.com*

Global Essence's organic offerings included ***rose centifolia***, ***orange oil extract***, *cassie extract* and ***neroli oil***.

The company's Southeast Asian essentials included ***kaffir lime peel oil***, ***nutmeg oil CO_2*** and ***ginger oil CO_2***.

➤*www.globalessence.com*

Lionel Hitchen USA displayed oils such as ***ginger oil green***, obtained by the steam distillation of the green rhizomes of ginger, and ***tangerine oil SSTSS***, obtained from cold-pressed tangerine oil produced by a series of high vacuum distillation processes.

➤*www.lheo.co.uk*

Mane USA's ***rose Turkey absolute*** (FEMA#2988; CAS# 8007-01-0) imparted a floral, herbaceous and candied character to a white chocolate truffle demo.

The company's spicy, peppery and floral ***pink pepper extract*** (dosed at 0.01%) was shown in an orange strawberry juice.

➤*www.mane.com*

Nikken Foods and **Accurate Ingredients** displayed a range of umami-enhancing ingredients, including ***low-odor anchovy powder*** in a dry parmesan cheese application and ***roasted cabbage powder*** and ***seaweed powder***.

➤*www.nikkenfoods.com*; *www.aiwest.com*

O'Laughlin Industries presented ***natural diacetyl FCC*** (FEMA# 2370) for dairy, strawberry, custard and other applications, and ***natural acetoin*** (FEMA# 2008), which possesses a buttery, creamy odor and taste.

➤*www.olaughlinco.com*

SAFC's ***cis-3-nonen-1-ol*** (FEMA# 4412; CAS# 10340-23-5) possesses a fresh, waxy, green melon organoleptic profile appropriate for bakery, beverage, dairy and candy applications.

The company's ***(1S,2S,4R)-(+)-limonene-1,2-diol*** (FEMA# 4409; CAS# 38630-75-0) is intended for applications including beverages, gelantins and puddings, chewing gum and hard candy.

➤*www.sial.com*

Symrise and **Vigon** displayed the former's ***vanillin natural kosher*** (ex ferulic acid; FEMA# 3107). The material possesses a typical vanillin quality and is considered natural in the United States and the European Union. It is appropriate for use in flavors such as vanilla, fruit, coffee, cocoa, caramel and chocolate at levels of 0.05–200 ppm (higher in chocolate).

Symrise's ***pentenone-1,3 natural 1% in triactin*** (FEMA# 3382) imparts a pungent, radish, metallic character in applications such as orange, fruit notes,

green vegetable and citrus flavors at levels of 0.01–8 ppm.
➤*www.vigoninternational.com*; *www.symrise.com*

Treatt USA displayed a range of materials from its Earthoil subsidiary. (See **Organic and Fair Trade Mint Oil: India**.)

Virginia Dare presented a number of teas, including ***green tea concentrate 1,000x*** (available in fair trade), ***white tea 1,000x*** and ***rooibos concentrate 1,000x***, in addition to ***vanilla extract*** in both conventional and organic formulations.
➤*www.virginiadare.com*

Wen International's *δ-octalactone natural* (FEMA# 3214) possesses a sweet, fatty, creamy coconut and tropical character with a celery nuance.

The company's *δ-undecalactone natural* (FEMA# 3290) imparts a creamy, fatty, coconut, fruity, peach, waxy clean character.
➤*www.weninternational.com*

Organic and Fair Trade Mint Oil: India

Rob Hardy, Earthoil, with an introduction by Jeb Gleason-Allured, Editor

Earthoil *(Staffordshire, England), a subsidiary of* ***Treatt plc*** *(Bury St. Edmunds, England), has been awarded IMO (Institute for Marketecology) Fair for Life* (www.fairforlife.net) *status for its Indian mint-growing operation in Uttar Pradesh, from which organic and conventional oils are produced: peppermint, spearmint, corn mint, menthol and dementholized oil. Hugo Bovill, managing director of Treatt, explains that Indian mint is traditionally purchased from processors who in turn purchase mint from dealers who then buy it from farmers, creating a lengthy and costly middleman supply chain scenario—little of which ultimately benefits the farmers. Earthoil instead purchases directly from 600-plus collectivized farmers, making some of its payments through an independent charitable foundation. Here, Rob Hardy, special projects director for organic and fair trade for Earthoil, presents his insights into the fair trade challenges of producing organic essential oils. Hardy's background extends to his previous work with the Soil Association and other Earthoil projects for certified organic cosmetic oils in Africa and India.*

– Jeb Gleason-Allured, Editor

Fair Trade Projects in the Field

Fair/ethical trade is at the very core of a project in Uttar Pradesh, India, where Earthoil works with an organic grower group of more than 600 small-scale mint farmers producing organically certified peppermint, spearmint and corn mint oils. These farmers had previously been growing mint oils by conventional means. In 2003, they began to convert the project to organic, overseen by agronomists and field managers who have educated the farmers on organic farming methods, organic certification of land, and associated paperwork and documentation.

Meanwhile, in the foothills of Mount Kenya in Africa, Earthoil Kenya (the African operations arm of the Earthoil Group) is overseeing a community grower group of more than 500 small-scale farmers producing organic essential oils such as tea tree oil, and pressed seed oils such as sunflower oil. Earthoil oversees these operations, training

field officers and providing agronomists to deal with all aspects of the farming of these crops. In both of these projects, premium payments are made to individual farmer members, but (crucially) payments are also made to a community fund. The responsibility for and decisions relating to the use of these funds will be made by democratically elected farmer organizations. The intention is to encourage the flow of wider benefits into the farmers' local communities—health, education and cultural enhancement.

With these changes to the business model, more comprehensive checks on sources, more searching questions, and requests for more detailed documentation arise. Passing mutual responsibility upstream to suppliers is no easy task. Nevertheless, by working closely in conjunction with suppliers, organizations can ensure that the principles and practices of ethical/fair trade are fully met while not comprising the quality of their raw materials.

Projects similar to those in Kenya and India for other raw materials are being considered by Treatt to meet the growing demand for both organic and fairly traded ingredients for the flavor, fragrance and cosmetics markets.

Read more at *www.perfumerflavorist.com*.

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