



Organoleptic Characteristics of Flavor Materials

Gerard Mosciano; gerardmoscianoflavorist@gmail.com

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Chipotle SOR (#fn 10785)

Source: Lionel Hitchen

Natural

Odor: @ 1.0%. Vegetative brown pepper with cooked savory notes, slightly dried tobacco with a smoky nuance.

Taste: @ 50 ppm. Dried pepper, dried tobacco and beany vegetative with a tongue tingle and lingering burn.

Possible applications: Spice blends, Bloody Mary beverages, salad dressings and herbal blends.

► **Lionel Hitchen;** www.lheo.co.uk

Cilantro Essence Concentrate (#cl-101)

Source: Sensus Flavors

Natural

Odor: Neat. Green, waxy, herbal cilantro, soapy, aldehydic with chicken fatty nuances, ethnic spice nuances.

Taste: @ 0.15%. Savory, waxy, biting, soupy, seedy cilantro with savory chicken fatty nuances.

Possible applications: Sofrito blends, Mexican spice blends, chicken fat and chicken soup nuances, and cucumber flavors.

► **Sensus Flavors;** www.sensusflavors.com

Citreatt Expressed Key Lime (#4164)

Source: Treatt USA

Natural

Odor: @ 1.0%. Intense clean sweet green lime, with juicy citral and waxy floral lemon nuances.

Taste: Sweet tangy fresh green pulpy lime with green woody lemon drop nuances.

Possible applications: Key lime desserts, lime beverages, citrus blends and mojito coolers.

► **Treatt USA;** www.treatt.com

Coriander SS (#fn 11852)

Source: Lionel Hitchen

Natural

Odor: @ 1.0%. Woody, oily, spicy coriander with linalool and myrcene citrus nuances.

Taste: @ 10 ppm. Mild citrus, woody, slight cooling, oily waxy linalool herbal nuances.

Possible applications: Herbal blends, spice blends and fruity nuances.

► **Lionel Hitchen;** www.lheo.co.uk

Cucumber Essence Concentrate (#cue-101)

Source: Sensus Flavors

Natural

Odor: Neat. Clean fresh green vegetative cucumber with waxy and crisp notes on dryout.

Taste: @ 0.10%. Green vegetative cucumber with clean oily skin notes.

Possible applications: Salad dressings, vegetative enhancers and fruit nuances.

► **Sensus Flavors;** www.sensusflavors.com

Fluid Extract Fennel

Source: Naturex

Natural

Odor: Neat. Sweet anise fennel, woody, haylike with green anethole play Play-Dohlike nuances.

Taste: @ 20 ppm. Sweet spicy, anise, fennel, herbal, syrupy, licorice with woody numbing nuances.

Gerard Mosciano is joined by Judith Michalski, flavor consultant; 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.

Address correspondence to Gerard Mosciano, c/o *Perfumer & Flavorist* magazine, 336 Gundersen Drive, Suite A, Carol Stream, IL 60188-2403.

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.

Possible applications: Confections, oral care, beverage nuances, spice blends.

► **Naturex;** www.naturex.com

Garden Mint Oil (#in-12458)

Source: Lionel Hitchen

Natural

Odor: @ 1.0%. Impacting fresh green mint, spearmint and cooling with weedy carawaylike nuances.

Taste: @ 10 ppm. Fresh green cooling minty with scotch spearmint notes of carvone and confections.

Possible applications: Mint blends, chewing gum and confections, mouthwashes and other oral care products.

► **Lionel Hitchen;** www.lheo.co.uk

Geranium Cyclohexane (synonym: Geranodyle)

Source: Vigon International

FEMA# 4053, CAS# 255-953-7, Nature identical

Odor: @ 1.0%. Floral, rose, geraniol with herbal, green lavender and tealike nuances.

Taste: @ 10 ppm. Floral geranium, perfume rose and tealike with herbal and leafy nuances.

Possible applications: Rose, geranium, tea, cherry and melon notes, mint and berry nuances.

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

Green Ginger Oil (#in 13012)

Source: Lionel Hitchen

Natural

Odor: @ 1.0%. Impacting fresh woody ginger, with aldehydic citrus lime and lemon nuances.

Taste: @ 10 ppm. Fresh grated woody ginger, biting spicy with brown citrus and floral notes and biting numbing trigeminal tongue effects.

Possible applications: Spice blends, ginger beer and ginger ale, ethnic spice blends and alcoholic beverage nuances.

► **Lionel Hitchen;** www.lheo.co.uk

Green Tomato Essence Concentrate 16905

Source: Sensus Flavors

Natural

Odor: Neat. Cooked sulfurous tomato with red ripe cooked tomato sauce savory and metallic notes with a methional-like nuance.

Taste: @ 0.10%. Ripe tomato with tomato sauce and vegetative characters.

Possible applications: Ripe tomato with tomato sauce and vegetative characters.

► **Sensus Flavors;** www.sensusflavors.com

Lemon Balm Natural Wr5x

Source: Naturex

Natural

Odor: Neat. Sweet lemon, tea, herbal brown and woody with dry grassy citrus nuances.

Taste: @ 50 ppm. Herbal, botanical, cordial-like, woody Red Zinger tea and horehoundlike nuances.

Possible applications: Tea blends and herbal blends.

► **Naturex;** www.naturex.com

Lime Leaf Oil Kaffir

Source: Treatt USA

Natural

Odor: @ 1.0%. Sweet citrus, floral, woody citral and aldehydic with cooling nuances of bergamot, citronellal and grapefruit.

Taste: @ 10 ppm. Dry citrus, oily, floral bergamot, citronellal, rose with aldehydic lime nuances.

Possible applications: Cola, Thai sauces, floral and citrus nuances.

► **Treatt USA;** www.treatt.com

3-Mercapto-2-Methyl Pentanal

Source: Vigon International

FEMA# 3994, CAS# 227456-28-2, Artificial,

Not found in nature

7% Active in 90% Ethyl Acetate

Odor: @ 0.10%. Sulfurous, savory grilled or roasted beef and cooked chickenlike, alliaceous, garlic with tropical fruit and cultured dairy nuances.

Taste: @ 1.0 ppm. Sulfurous, alliaceous, roasted savory with cooked onion and sautéed garlic notes and tropical fruit nuances of mango and passionfruit.

Possible applications: Onion, garlic, roasted beef, cooked chicken, dairy nuances, tropical mango and passionfruit nuances and buchu notes.

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

2-Methoxy-4-Methyl Phenol

Source: Advanced Biotech

FEMA# 2671, CAS# 93-51-6, Natural

Natural occurrence: Coffee, Gruyere cheese, pork, beer, rum, bourbon malt, sherry, cocoa, tea, mushroom, malt, bourbon vanilla, green mate, jasmine.

Odor: @ 1.0%. Sweet aromatic smoky, sweet savory bacon, phenolic, vanilla, carnation floral, toasted oak with savory nuances of eugenol and clove.

Taste: @ 5 ppm. Sweet aromatic phenolic, smoky, vanilla and bacon with spicy eugenol-like woody nuance, whiskey, rum.

Possible applications: Vanilla, smoke flavors, meat, cheese, coffee and chocolate, baked goods, root beer, barbeque sauces, whiskey and rum, tomato and anise.

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

trans-2-Tetradecenal

Source: Treatt USA

FEMA# 4209, CAS# 51534-36-2, Natural

Natural occurrence: Coriander.

Odor: @ 1.0%. Waxy, slight green, soapy and fatty with cilantro and chickenlike notes and nuances of cucumber, herbs and citrus lemon.

Taste: @ 5 ppm. Waxy, green, leafy vegetative with oxidized and reheated beef and chicken fat.

Possible applications: Chicken, cilantro spice notes, beef and fatty nuances.

► **Treatt USA;** www.treatt.com