



Organoleptic Characteristics of Flavor Materials

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Acetyl Furan Natural (synonym: 2-furyl methyl ketone)

Source: Alfrebro/Cargill

FEMA# 3163, CAS# 1192-62-7

Natural occurrence: Burley tobacco, chestnut, cocoa, coffee, cooked beef and pork, raisin, roasted almond and peanut, tamarind.

Odor: @ 1.0%. Sweet, musty, brown sugarlike with nuances of bread, cereal, nut and bitter almond.

Taste: @ 10 ppm. Musty, brown, caramellic, coffee-like with cocoa and nutty nuances.

Possible applications: Malt, brown sugar, cocoa, nut, almond, maple, molasses, bread crust, baked goods, cereals, amaretto, graham cracker, butterscotch, baked potato, chocolate and coffee.

► **Alfrebro/Cargill;** www.cargill.com

Banana Extract Natural 6037

Source: Advanced Biotech

Odor: Neat. Sweet fruity banana with ripe and fermented notes, and an acidic overripe nuance.

Taste: @ 1.0%. + 2% Sugar. Sweet ripe fruity banana with fermented alcoholic circus peanutlike nuances.

Possible applications: Banana beverages, confections and fruit punches.

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

Buchu Leaves Distillate Natural Kosher 638566

Source: Symrise

Odor: @ 0.20%. Sulfurous, fruity berry, tropical, green, fresh catty black currant, cassis, peach fleshy with woody floral nuances.

Taste: @ 1.0 ppm. Sulfurous, fresh, green, raspberry, black currant, ripe peach, tropical mango and guava with a faint hint of cultured dairy.

Possible applications: Black currant, cassis, peach, mango, guava, raspberry and dairy nuances.

► **Symrise;** www.symrise.com

Citronellic Acid Natural (synonym: 3,7-dimethyl-6-octenoic acid)

Source: Fontarome Chemical

FEMA# 3142, CAS# 502-47-6

Natural occurrence: Bitter orange leaves, camphor oil, citronella java, cypress oil, lemon grass oil, mandarin peel and geranium.

Odor: @ 1.0%. Sweet, waxy, woody haylike, floral, citronellalike with lemony citrus nuances.

Taste: @ 10 ppm. Floral, waxy citrus lemon peel, sweet with woody leafy and haylike nuances.

Possible applications: Citrus nuances for lemon and citronella, woody tea and hay, and floral notes.

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

Dillweed Oil American FCC 35% Min.

Source: Citrus & Allied

Odor: @ 1.0%. Dill, herbal, green, fresh cooling, woody with eucalyptol and carvonelike nuances.

Taste: @ 10 ppm. Spicy dill, herbal, cooling with fresh tangy eucalyptol and carvone nuances.

Possible applications: Pickle spice, Italian spearmint, spicy and herbal nuances and ketchup spice blends.

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

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.

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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.

Extract Acai Powder

Source: Advanced Biotech

Natural

Odor: Neat. No apparent odor.

Taste: @ 0.25%. Tangy fruit punch with a pale red hue with astringent, hibiscus, berry, woody and tealike nuances.

Possible applications: Fruit punches, berry nuances and tea modifiers.

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

Extract Green Tea China Natural SFE LR0039

Source: Vigon International

Odor: Neat. Floral, leafy tea, tobacco, dried fruity with brown fig and damasconelike berry nuances with a smoky hint.

Taste: @ 0.25%. Dry tea, leafy tobacco, haylike with sweet fruity sclareol-like nuance.

Possible applications: Tobacco, tea, hay, berry and floral nuances.

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

Limettol Natural (synonym: lime oxide, 1,6-octadien-3-ol, 3,7-dimethyl acid isomerized)

Source: Symrise

CAS# 73018-51-6

Natural occurrence: Lime oil.

Odor: @ 1.0%. Fresh, citrus lime, terpy and woody with cold pressed lemon nuances of terpineol and linalool, reminiscent of tropical longan fruit.

Taste: @ 5 ppm. 5% Sugar. Candy sweet, citrus lime and lemon, with woody tropical longan type nuances.

Possible applications: Lime, lemon, longan, nutmeg nuances and melon.

► **Symrise**; www.symrise.com

Melonal Natural 1392 (synonym: 2,6-dimethyl-5-heptenal)

Source: Advanced Biotech

FEMA# 2389, CAS# 106-72-9

Natural occurrence: Lemon and lime peel, ginger.

Odor: @ 1.0%. Sweet, green, waxy and oily, fruity melon rind with an aldehydic nuance.

Taste: @ 5 ppm. Green, watermelon and cucumberlike, waxy and oily fatty with citrus and fruity nuances.

Possible applications: Watermelon, cucumber, apple, pear, strawberry, pepino dulce and citrus nuances.

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

12-Methyl 10% Migliol

Source: RC Treatt

FEMA# 4005, CAS# 75853-49-5

Natural occurrence: Stewed beef, lamb, springbuck, red deer, pork, chicken and turkey.

Odor: @ 10.0%. Sweet, fatty, waxy, rich savory animal fatty with a citrus and cilantrolike nuance.

Taste: @ 5 ppm. Waxy, aldehydic citrus, candle waxy and soapy, with a savory fatty, slightly rancid cilantrolike note with a hint of mango and carrot.

Possible applications: Fried top notes, roasted fatty meaty suet, beef, chicken and turkey fat, cilantro and mango.

► **RC Treatt**; www.treatt.com

Molasses Distillate Natural 6013

Source: Advanced Biotech

Odor: Neat. Fusel alcoholic, rummy and whiskey alcoholic with brown sugary, smoky and fermented caramellic nuances.

Taste: @ 0.75%. Alcoholic, rum, fermented, whiskeylike with brown vanilla bean nuances.

Possible applications: Vanilla, rum, whiskey, brown sugar and caramel.

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

Plum Infusion Natural 22%

Source: Artiste Flavor Essence

Odor: Neat. Sweet, fruity, slightly brown syrupy with fermented cognac and jamlike nuances.

Taste: @ 1.0%. Sweet, fruity plum, fermented, alcoholic, brown, cognac, tea and winey nuances.

Possible applications: Plum, fruit complexes, cognac, tea and wine notes.

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

Styrallyl Propionate

Source: SAFC

FEMA# 2689, CAS# 120-45-6

Natural occurrence: Beer, mint and passion fruit.

Odor: @ 1.0%. Sweet fruity green grapefruit, tropical melon diffusive.

Taste: @ 10 ppm. Citrus, grapefruit, tropical fruity with green fruity nuances.

Possible applications: Guava, passion fruit, watermelon, grapefruit, citrus, tomato and melon.

► **SAFC**; www.sigmaaldrich.com

Sulfurol Natural Quesote 10% (synonym: 4-methyl-5-hydroxy thiazole)

Source: Advanced Biotech

FEMA# 3204, CAS# 137-00-8

Natural occurrence: Grilled beef, brandy, peanut butter, wine.

Odor: @ 1.0%. Cheesy, rich savory, brothy, fermented, fatty, bacon rind.

Taste: @ 20 ppm. Savory, Swiss cheese rind, slight nutty with nuances of meat, brown fatty meaty and smoky with a good mouthfeel.

Possible applications: Egg, cheese notes, nut flavors, bacon and roasted meat and soy sauce.

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

Treattarome Sour Cherry 9851

Source: Treatt USA

Odor: Neat. Fruity, juicy, cherrylike with pitty and slightly brown tealike nuances.

Taste: @ 1.0%. Fruity, cherry pulpy with slight brown tealike nuances.

Possible applications: Cherry beverages and grappa top notes.

%o **Treatt USA**; www.treatt.com

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