



Organoleptic Characteristics of Flavor Materials

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Buffalo Spice Natural FN 12428

Source: Lionel Hitchen

Odor: @ 1.0%. Spicy, nose tingle, and slight acidic note with an oleoresin capsicum and black pepper nuance.

Taste: @ 10 ppm. Spicy burn with adequate heat and a mellow brown tingle on the back of the tongue.

Possible applications: Savory wing and barbecue sauces and salad dressings.

► **Lionel Hitchen;** www.lheo.co.uk

Coriander SS Natural FN 11852

Source: Lionel Hitchen

Natural

Odor: @ 1.0%. Sweet, spicy, woody and corianderlike with warm, musty, terpy citrus nuances.

Taste: @ 10 ppm. Sweet, spicy, woody, leafy, oily, floral and savory nuances.

Possible applications: Spice notes for cakes and other bakery items, and savory notes for ethnic cuisines.

► **Lionel Hitchen;** www.lheo.co.uk

Extract Rose Centifolia

Source: Global Essence

NOP Organic, Natural

Odor: @ 1.0%. Sweet, fresh floral rose with rich honey, and jamlike red berry nuances.

Taste: @ 10 ppm. Fresh floral rose with geranium undernotes and nuances of tea and berries.

Possible applications: Raspberry, blackberry, tea nuances.

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

Jalapeno Extract Natural HD 6757

Source: Lionel Hitchen

Natural

Odor: @ 1.0%. Peppery and nose-biting vegetative green, with an isobutyl pyrazinelike nuance.

Taste: @ 10 ppm. Musty, green, with a tingling sensation and lingering heat in the back of the tongue.

Possible applications: Flavored vodka, confections, savory applications and snacks.

► **Lionel Hitchen;** www.lheo.co.uk

Lemon Eureka Natural FN 10314

Source: Lionel Hitchen

Odor: @ 1.0%. Cold-pressed lemon with green limelike citral notes with fresh juicy and slightly woody nuances.

Taste: @ 10 ppm. 5% sugar + 0.10% CA. Sweet lemon and lime with green tart juicy nuances.

Possible applications: Lemon, lime beverages, confections and citrus punches.

► **Lionel Hitchen;** www.lheo.co.uk

3-(Methylthio)-1-Hexanol

Source: Natural Advantage

FEMA# 3438, CAS# 51755-66-9; Natural and kosher

Natural occurrence: Yellow passionfruit.

Odor: @ 0.10%. Sulfurous, metallic, fresh, tropical fruity pineapple with radish and horseradishlike savory notes.

Taste: @ 0.5 ppm. Sulfurous, cooked pineapple, tropical, with alliaceous garlic and radish nuances, and a pronounced tongue bite.

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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Possible applications: Tropical fruits such as passionfruit, lychee, radish, horseradish, garlic and cooked meat nuances.

► **Natural Advantage;** www.natural-advantage.net

Nutmeg Oil CO₂ GPC14-4050-BR

Source: Global Essence

Natural

Odor: @ 1.0%. Sweet, spicy, slightly cooling, nutmeg, and woody with aromatic nuances of terpy citrus and estragole.

Taste: @ 10 ppm. Sweet, nutmeg, confection, spicy, woody and terpy with cooling herbal nuances.

Possible applications: Confections, seasoning blends and donut spice blends.

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

Oil Kaffir Lime Peel GPV11-1005-BR

Source: Global Essence.

Natural

Odor: @ 1.0%. Sweet, citrus, woody, distilled lime with candy terpineol and slightly peely nuances.

Taste: @ 10 ppm. Sweet, slightly green, oily and lime with dry woody and lingering citrus nuances.

Possible applications: Lemon, lime beverages and confectations and Thai sauces.

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

Orange Flower Extract

Source: Global Essence

NOP Organic, Natural GPC-15-4322-OB

Odor: @ 1.0%. Sweet, floral, perfumelike with notes of jasmine and neroli, and nuances of orange, bergamot and indole.

Taste: @ 10 ppm. Citrus floral with slight waxy, rose and citrus nuances.

Possible applications: Pound cake blenders, beverage top notes and perfume nuances.

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

Pimento Oleoresin SOR Natural FN 35609

Source: Lionel Hitchen

Natural

Odor: @ 1.0%. Sweet, spicy,

woody, mild and well-rounded, with eugenol and clove nuances with a sweet pickle spice nuance.

Taste: @ 10 ppm. Spicy, sweet, warm aromatic with a woody clovelike nuance.

Possible applications: Various spice blends, pickle notes and savory applications.

► **Lionel Hitchen;** www.ltheo.co.uk

Strong Mint/Rectified *arvensis*

Source: Treatt USA

Natural

Odor: @ 1.0%. Sweet, clean, cooling, minty and menthone-rich peppermint with a slight green spear-mintlike nuance.

Taste: @ 10 ppm. Cooling, minty, clean, sharp, peppermint and confection notes.

Possible applications: Peppermint for mouthwashes, toothpaste and other oral care products.

► **Treatt USA;** www.treatt.com

Sun-dried Tomato Powder #3

Source: Valley Sun (via McGill)

Natural

Odor: Neat. Sweet, slightly cooked brown sun-dried tomato with a woody nuance.

Taste: @ 1.0%. Acidic, umami, savory with rich sweet sun-dried and slightly cooked tomato characters and a metallic nuance.

Possible applications: Tomato paste, tomato sauces, tomato beverages and salad dressings.

► **Valley Sun;** www.valleysun.com

Tangerine Sesquiterpeneless FN 13160

Source: Lionel Hitchen

Natural

Odor: @ 1.0%. Sweet full-bodied, fresh juicy tangerine with aromatic mandarin, bergamot and methyl anthranilate nuances.

Taste: @ 10 ppm in 5% sugar + 0.10% CA. Juicy tangerine, fresh, sweet with citrus clementine and tangelo notes, and a sweet jamlike orange marmalade nuance.

Possible applications: Tangerine beverages, confections, and citrus marmalade notes.

► **Lionel Hitchen;**
www.ltheo.co.uk

Tomato Compound Powder

Source: McGill International

Natural

Odor: Neat. Musty, acidic with a slight green isobutyl pyrazine note, and woody, bready nuances.

Taste: @ 1.0% Brown bready and slightly grainy, with vegetative canned tomato essence nuances.

Possible applications: Soups, sauces, gravies, beverage blends and tomato extenders.

► **McGill International;**
tel: 1-818-802-0901

Treattarome Black Raspberry Natural 9846

Source: Treatt USA

Odor: Neat. Dry, seedy raspberry, cooling, woody green, and herbaceous with berry nuances.

Taste: @ 0.75%. Fruity, berry, slightly cooling, seedy and woody with orrislike nuances.

Possible applications: Beverages and flavored tea.

► **Treatt USA;** www.treatt.com

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