



Organoleptic Characteristics of Flavor Materials

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Suppliers: Suggest materials for evaluation to Judith Michalski; judithmichalskillc@gmail.com.

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.

Cyclohexylethyl Acetate

Source: Penta Manufacturing Co.

FEMA# 2348, CAS# 21722-83-8

Natural occurrence: Passion fruit.

Odor: @ 100%. Sweet, solventy and fruity.

Taste: @ 2 ppm. Slightly fruity and green.

Taste: @ 5 ppm. Fruity, berrylike, slightly earthy and sweet.

Possible applications: This early FEMA compound is non-characterizing on its own, but can contribute as part of the ester complex in fruit flavors, especially berries.

►Penta Mfg. Co.; www.pentamfg.com

Dibenzyl Ether

Source: Penta Manufacturing Co.

FEMA# 2371, CAS# 103-50-4

Odor: @ 100%. Sweet, bitter almondlike and earthy.

Taste: @ 5 ppm. Solventy, bitter almondlike with musty undertones.

Taste: @ 10 ppm. Bitter almondlike, bitter, earthy and chemical.

Possible applications: This component has an odd mix of qualities which makes it an interesting choice for sweet

types of flavors like marzipan, raspberry, cranberry and cherry. Likewise, its earthiness works well in some mold-ripened cheeses, such as blue and gorgonzola, where the material can modify 1-octen-3-ol and its ilk.

►Penta Mfg. Co.; www.pentamfg.com

cis-4-Heptenal

Source: Bedoukian Research

FEMA# 3289, CAS# 6728-31-0

Natural occurrence: Chicken fat, wheat bread, sour cherry, french fries, black and green tea, shrimp, spearmint, butter.

Odor: @ 0.1%. Green, fatty, slightly potatolike with an oxidized nuance.

Taste: @ 10 ppb. Green and vegetablelike.

Taste: @ 20 ppb. Green, fatty, vegetablelike with underlying potatolike notes.

Possible applications: This very intense compound reveals not the typical fresh green note, but more of a savory green note. Nonetheless, it is indispensable for adding true creaminess and depth to dairy compositions, especially cream, milk and other flavors requiring such effects.

►Bedoukian; www.bedoukian.com

Heptyl Cinnamate

Source: Penta Manufacturing Co.

FEMA# 2551, CAS# 10032-08-3, Not yet found in nature.

Odor: @ 100%. Sweet, fruity and waxy.

Taste: @ 2 ppm. Red berrylike, slightly spicy and sweet.

Taste: @ 5 ppm. Sweet, spicy, balsamic, fruity and berrylike.

Possible applications: Since heptyl cinnamate has some of the characteristics of methyl cinnamate, it could be used to enlarge that quality in those flavors where it is commonly used, such as strawberry, raspberry, cherry, and fruit blends.

►Penta Mfg. Co.; www.pentamfg.com

Jasmolactone Extra C (synonym: Jasmin Pyranone)

Source: Bedoukian Research

FEMA# 3758, CAS# 68959-28-4, Not yet found in nature.

Odor: @ 1%. Creamy, buttery, oily, cooked milk and slightly peachlike.

Taste: @ 5 ppm. Creamy, oily and slightly peachlike.

Taste: @ 15 ppm. Creamy, oily, slightly coconut and peachlike with underlying dairy notes.

Possible applications: This material is useful in dairy flavors like milk, cream, fresh and cheddar cheeses and yogurt, as part of the lactone complex that contributes creamy notes and richness. The peachy/coconut quality adds body and depth to peach and apricot, as well as to tropical fruits flavors like mango and papaya.

► **Bedoukian Research**; www.bedoukian.com

Mandarin Oil Green 4 fold MCC

Source: MCI Miritz

FEMA# 2657, CAS# 8008-31-9

Odor: @ 100%. Citrus, tangerinelike, sweet, peely with hints of grape.

Taste: @ 3 ppm. Tangy, citruslike and peely.

Taste: @ 6 ppm. Tangerinelike, juicy, candylike with grape notes.

Possible applications: This product is a welcome addition to any citrus flavor. That said, orange and tangerine flavors benefit the most from the material, where it adds a tangy sweetness. Other flavors that can be enhanced include tropical fruits, cordial types and fruit blends.

► **MCI Miritz**; www.miritz.info

2-Methoxy-3-(Methylpropyl) Pyrazine

Source: SAFC

FEMA# 3433, CAS# 24168-70-5

Natural occurrence: Bell pepper, asparagus, parsnips, lettuce, pumpkin, galbanum oil.

Odor: @ 0.1%. Musty, earthy, vegetablelike and green.

Taste: @ 0.1 ppm. Musty, green and vegetablelike.

Taste: @ 0.2 ppm. Old vegetablelike, green, bell pepperlike and earthy.

Possible applications: This component possesses a refreshingly unfresh green note, and is suitable for those flavors where brilliant fresh notes are out of place.

Potato, green pepper, pumpkin and the like are perfect applications for this material.

► **SAFC**; www.sigmaaldrich.com

Methyl-3-Hydroxy Hexanoate (synonym: Pineapple Hydroxyhexanoate)

Source: Fontarome Chemical

FEMA# 3508, CAS# 21188-58-9

Natural occurrence: Strawberry jam, wood apple, naranjilla, passion fruit.

Odor: @ 100%. Green, fruity, ripe and slightly waxy.

Taste: @ 2 ppm. Ripe and fruity.

Taste: @ 4 ppm. Green, fruity, fresh, pineapple bite, tropical and sweet.

Possible applications: The fresh, ripe notes of this material make it a good addition to strawberry, apple, tropical fruit flavors, especially pineapple (hence the synonym).

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

Orange Oil Sesquiterpeneless MCC

Source: MCI Miritz

FEMA# 2826, CAS# 68606-94-0

Odor: @ 100%. Peely, slightly floral, sweet with predominating waxy notes.

Taste: @ 5 ppm. Waxy, slightly green and orange.

Taste: @ 10 ppm. Heavy, waxy, aldehydic and orange.

Possible applications: This product comprises the core notes of orange without the juicy, fresh notes of a complete profile. It plays an important role in orange and citrus flavors that require stability and power; for example, kids' cereal blends.

► **MCI Miritz**; www.miritz.info

Vanilla 25 Fold

Source: Charabot

FEMA# 3106, CAS# 8023-78-7

Odor: @ 100%. Sweet, vanilla, resinous, slightly caramellic and creamy.

Taste: @ 0.005%. Sweet, resinous and vanillalike.

Taste: @ 0.01%. Sweet, resinous, woody and vanillalike.

Possible applications: This is another interesting, characteristic vanilla product that is perfectly suitable for any vanilla flavor, as well as flavors with vanilla notes, such as chocolate, caramel, toffee, sweet dairy. Its rich, deep, woody notes also make it an attractive material for use in liquor flavors like whiskey and rum.

► **Charabot**; www.charabot.com

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