



Organoleptic Characteristics of Flavor Materials

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50

Organoleptic Evaluation Panel

- Judith Michalski
- Gerard Mosciano, consulting flavor chemist
- Carl Holmgren, consulting flavor chemist
- William Jaggard, Bell Flavors & Fragrances
- Tom Gibson, creative director, Silesia Flavors
- Robert Pan, Bell Flavors & Fragrances

Natural occurrence information is from Leffingwell & Associates. Suppliers of most materials found in this report can be located in *Allured's Flavor & Fragrance Materials*, published in print and online by Allured Business Media. Learn more at www.perfumerflavorist.com/ffm.

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

Chamomile Essence CHA-101, Natural

Source: Sensus LLC

Odor: @ 100%. Slightly cooling, leafy, tealike, cooked with a faint, phenolic note.

Taste: @ 0.1%. Leafy, herbal and tealike.

Taste: @ 0.2%. Slightly cooling, tealike, slightly applelike and leafy.

Possible applications: This very characteristic material will perform well in herbal, honey, tea, peach, apricot and apple flavors.

►Sensus LLC; www.sensusflavors.com

Cocoa Essence COE-101, Natural

Source: Sensus LLC

Odor: @ 100%. Musty and cocoalike.

Taste: @ 0.1%. Cocoa, sweet and slightly musty.

Taste: @ 0.2%. Dark cocoa, sweet, rich with low dairy notes.

Possible applications: This clear, water-soluble extract can be used alone to impart true cocoa character or blended with other flavors/materials to make mocha, coffee and chocolate flavors.

►Sensus LLC; www.sensusflavors.com

Concentrated Cucumber Essence CUE-101, Natural

Source: Sensus LLC

Odor: @ 100%. Green, melon/cucumberlike and fresh.

Taste: @ 0.03%. Fresh, green and melon/cucumberlike.

Taste: @ 0.08%. Fresh, slightly fatty, green, cucumber/melonlike and aldehydic.

Possible applications: This material is highly typical and can stand on its own as a flavoring in cucumber water, or enhance all melon and cucumber flavors. At very low levels its fatty, aldehydic notes may add interesting depth to chicken flavors.

►Sensus LLC; www.sensusflavors.com

Concentrated Lemongrass Essence LE-101, Natural

Source: Sensus LLC

Odor: @ 100%. Green, citral, woody and herbal.

Taste: @ 0.02%. Leafy, green and citral.

Taste: @ 0.03%. Green and citral.

Possible applications: This clear, water-soluble extract will nicely compliment lemon, citrus, ginger ale, cola and punch-flavored beverages.

►Sensus LLC; www.sensusflavors.com

Concentrated Rosemary Essence ROE-101, Natural

Source: Sensus LLC

Odor: @ 100%. Fresh, herbal, cooling and green.

Taste: @ 0.02%. Fresh, green, piney and herbal.

Taste: @ 0.05%. Cooling, green, herbal and piney.

Possible applications: This extract of rosemary is highly characteristic of the fresh herb, and will enhance savory, sweet spice and marinade flavors. It can also add a fresh, interesting quality to flavors for beverages and other water-soluble applications.

►Sensus LLC; www.sensusflavors.com

Hibiscus Concentrate HC-480, Natural

Source: Sensus LLC

Odor: @ 100%. Tart, slightly rosy, fruity and berrylike.

Taste: @ 0.2%. Tart and fruity.

Taste: @ 0.5%. Tart, floral, fruity, astringent and berrylike.

Possible applications: The highlight of this product is its beautiful, deep fuchsia hue. Additionally, its flavor

will blend well with rose and other floral-type flavors, as well as raspberry, strawberry, blackberry and most other berries.

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

Jasmine Essence SEN 631

Source: Sensus LLC

Odor: @ 100%. Slightly cooked, floral and herbal.

Taste: @ 0.20%. Herbal, floral, green and tealike.

Taste: @ 0.30%. Slightly cooling, floral, herbal and tealike.

Possible applications: This product will lend an appealing note to strawberry, raspberry, blackberry, punch, herbal tea and honey flavors.

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

Lavender Essence SEN-646

Source: Sensus LLC

Odor: @ 100%. Fresh, cooling, green, slightly citrus and floral.

Taste: @ 0.05%. Fresh, herbal, slightly minty and green.

Taste: @ 0.1%. Slightly minty, herbal, fresh and floral.

Possible applications: This product will stand on its own to contribute true lavender notes. It will also enhance “purple” fruits like blackberry, plum and blueberry, and will add depth to citrus flavors, especially lemon and lime. With its herbal qualities, it will add interesting notes to flavors for oral hygiene products.

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

Nootkatone 98%, Natural

Source: Allylix, Inc.

FEMA# 3166, CAS# 4674-50-4

Natural occurrence: Grapefruit, lemon, mandarin, orange, valerian root, wormwood.

Odor: @ 10%. Grapefruitlike, citrus, sweet.

Taste: @ 10 ppm. Citrus and slightly terpeney.

Taste: @ 20 ppm. Citrus, green, bitter and grapefruitlike.

Possible applications: This material is one of the characterizing components of grapefruit and will also enhance other citrus flavors, as well as tropicals like mango, passionfruit, mangosteen and guava.

► **Allylix, Inc.**; www.allylix.com

Valencene, Natural

Source: Allylix, Inc.

FEMA# 3443, CAS# 4630-07-3

Natural occurrence: Orange, cedarwood, grapefruit, mango, tagetes.

Odor: @ 1%. Sweet, citrus, orangelike, terpeney and slightly woody.

Taste: @ 1 ppm. Citrus and orangelike and terpeney.

Taste: @ 2 ppm. Citrus, orange and terpeney.

Possible applications: This material has a very nice sesquiterpene note and will add depth and interest to all citrus flavors, as well as tropicals like mango, guava, papaya and passionfruit.

► **Allylix, Inc.**; www.allylix.com