



# Organoleptic Characteristics of Flavor Materials

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## 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](http://www.perfumerflavorist.com/ffm).

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

## CO<sub>2</sub> Extract Coffee Espresso 03-3882/A/EAC

Source: Cargill

Odor: @ 50%. Ashy, burnt, coffee and cocoalike.

Taste: @ 0.05%. Ashy, burnt, slightly smoky and coffee.

Taste: @ 0.10%. Bitter, burnt, astringent, coffee and slightly woody.

Possible applications: This material will fit well into coffee and chocolate flavors and most blends thereof. The higher roasted, woody notes may also be applicable for adding to woody, casky notes for whiskey, etc.

►Cargill; [www.cargill.com/food/flavors](http://www.cargill.com/food/flavors)

## Clary Sage SE 3329372601.33

Source: Frutarom

CAS# 73296-99-8

Odor: @ 10%. Fresh, herbal, slightly floral, cooling, sweet and green.

Taste: @ 0.1%. Sweet, green, aromatic, slightly musky with a lingering anisic aftertaste.

Possible applications: This is a very unique product and will add interesting notes to purple fruits like grape, blueberry, blackberry and plum.

►Frutarom; [www.frutarom.com](http://www.frutarom.com)

## Coffee Absolute (1000773) 0016485

Source: Cargill

Odor: @ 100%. Slightly ashy, cocoalike, coffee, tobacco-like and slightly musty.

Taste: @ 0.001%. Ashy, coffee and slightly cocoalike.

Taste: @ 0.002%. Ashy, coffee and slightly tobaccolike.

Possible applications: Another good material for use in coffee and chocolate flavors, it can also benefit other sweet brown flavors like caramel, butterscotch, cajeta, etc.

►Cargill; [www.cargill.com/food/flavors](http://www.cargill.com/food/flavors)

## Coffee Arabica 62 EU Natural 1115079

Source: Cargill

Odor: @ 100%. Roasted, coffee, grainlike and brown.

Taste: @ 0.05%. Bitter, coffee, burnt, slightly ashy, roasted and cocoalike.

Taste: @ 0.10%. Brewed coffee, roasted, bitter with a dark chocolate note.

Possible applications: This material is highly characteristic of a medium roast coffee and will fit beautifully into all coffee and mocha-type flavors.

►Cargill; [www.cargill.com/food/flavors](http://www.cargill.com/food/flavors)

## Coffee Extract in PG 1129826

Source: Cargill

Odor: @ 100%. Roasted, brown, slightly cocoalike, coffee with a soy sauce nuance.

Taste: @ 0.05%. Slightly caramellic, brown with roasted coffee notes.

Taste: @ 0.10%. Coffee, mochalike, roasted with an underlying creamy note.

Possible applications: This interesting coffee extractive is coffee- and chocolatelike at higher levels and is a perfect fit in those types of flavors, as well as caramel,

butterscotch, dulce de leche and perhaps even savory flavors like soy sauce, miso, roasted meat, etc.

► **Cargill**; [www.cargill.com/food/flavors](http://www.cargill.com/food/flavors)

### **Dihydroactinidolide (Synonym: Apricot Furanone)**

Source: Vigon International

FEMA# 4020, CAS# 15356-74-8

*Natural occurrence:* Raspberry, strawberry, tea, coffee, tomato, tobacco, acerola, champaca concrete.

*Odor:* @ 1%. Mild, fruity, floral and sweet.

*Taste:* @ 2 ppm. Sweet, musty and peach/apricotlike.

*Taste:* @ 4 ppm. Fruity, peach/apricotlike and sweet.

*Possible applications:* Although this material will not contribute impact notes, it will lend a fruity pulplike character to peach, apricot, orange and mango flavors, as well as to berries. Black tea flavors are a good use for it, as well.

► **Vigon International**; [www.vigoninternational.com](http://www.vigoninternational.com)

### **Fenugreek Absolute**

Source: Robertet

FEMA# 2484, CAS# 68990-15-8

*Odor:* @ 100%. Slightly herbal, caramellic, brown, sweet and slightly woody.

*Taste:* @ 0.005%. Bitter, herbal, maplelike, brown and slightly cocoa.

*Taste:* @ 0.01%. Bitter, brown, slightly celerylike and cocoa.

*Possible applications:* This material is a good choice for sweet, brown flavors like maple, chocolate, caramel, butterscotch, dulce de leche, vanilla, coffee, licorice and sweet spice flavors.

► **Robertet**; [www.robertet.com](http://www.robertet.com)

### **Hibiscus Extract**

Source: Hibiscus Products LLC

CAS# 84775-96-2

*Odor:* @ 100%. Sweet, floral, fruity and slightly berrylike.

*Taste:* @ 1%. Tart, astringent and drying.

*Taste:* @ 2%. Tart, astringent and fruity with a berry nuance.

*Possible applications:* Probably used more for its beautiful color this product will also lend tart, fruity notes to cranberry, gooseberry and rhubarb.

► **Hibiscus Products LLC**; [www.hibiscusproducts.org](http://www.hibiscusproducts.org)

### **Methyl Nonyl Ketone, Natural (synonym: 2-Undecanone)**

Source: Robertet

FEMA#3093, CAS# 112-12-9

*Natural occurrence:* Blue cheese, caviar, mutton, krill, Swiss cheese.

*Odor:* @ 1%. Waxy, oily, animal fatlike, slightly oxidized with an underlying blue cheese note.

*Taste:* @ 15 ppm. Waxy, fatty and cheesy.

*Taste:* @ 25 ppm. Waxy and fatty with an oxidized, warmed-over meat note.

*Possible applications:* This material contributes an essential note to blue cheese flavors as well as others like cheddar, Monterey Jack, Swiss, brie and other mold-ripened cheeses. Other flavors where this material can find use are cilantro, lamb, milk, melon and cucumber.

► **Robertet**; [www.robertet.com](http://www.robertet.com)

### **Valencene, Natural**

Source: Isobionics

FEMA# 3452, CAS# 6624-71-1

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

*Odor:* @ 100%. Peely, orange and juicy.

*Taste:* @ 1 ppm. Sweet, orange and slightly peely.

*Taste:* @ 2 ppm. Orange, slightly woody, sweet and peely.

*Possible applications:* This material has a very pleasant aldehydic, peely note and will add depth and interest to all citrus flavors and tropicals like mango and passionfruit.

► **Isobionics**; [www.isobionics.com](http://www.isobionics.com)

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