



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.

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

Chamomile Flowers SE FR 50# 3327307001.33

Source: Frutarom

FEMA# 2274, CAS# 84649-86-5

Odor: @ 100%. Sweet, brown, herbal and dried fruitlike.

Taste: @ 0.05%. Brown, herbal, stewed fruitlike with an inherent sweetness throughout.

Taste: @ 0.10%. Herbal, brown, sweet, bitter, tealike and dried fruitlike.

Possible applications: This very characteristic material will find application in caramel, butterscotch and brown sugar-type flavors, and fruits like raisin, prune, fig, applesauce and tamarind, as well as in herbal teas. It will also add depth and warmth to sweet spice blends, especially cinnamon and clove.

►Frutarom; www.frutarom.com

Dandelion Root SE FR 50# 3327309701.35

Source: Frutarom

FEMA# 2358, CAS# 68990-74-9

Odor: @ 100%. Sweet, brown and herbal.

Taste: @ 0.05%. Sweet, brown, herbal and slightly vegetablelike with a hint of a savory undertone.

Taste: @ 0.10%. Brown, sweet, herbal, vegetablelike and slightly medicinal.

Possible applications: Dandelion root's notes will enhance many sweet brown flavors like molasses, caramel, butterscotch, cola, honey, maple and brown sugar, as well as fruits/dried fruits like apricot, raisin, fig, peach and date. It also can be considered in some savory flavors such as soy sauce and Worcestershire spice blends.

►Frutarom; www.frutarom.com

Gentian Root SE FR 50# 3327315601.33

Source: Frutarom

FEMA# 2506, CAS# 97676-22-7

Odor: @ 100%. Brown and herbal with a slight dried fruit note.

Taste: @ 0.05%. Bitter, brown and woody.

Taste: @ 0.10%. Bitter and woody.

Possible applications: The mild, innocuous odor belies the extreme bitterness of this material, which is valuable for those flavors where the bitter note is an inherent characteristic, like cranberry, grapefruit, chocolate, coffee, tonic water and bitters, as well as some of the monkish cordials like compari and chartreuse.

►Frutarom; www.frutarom.com

Guarana SE FR 50# 3327317001.35

Source: Frutarom

FEMA# 2536, CAS# 84929-28-2

Odor: @ 100%. Brown, sweet, slightly chocolate and warm with a low brothy/HVP note.

Taste: @ 0.05%. Brown, astringent, herbal and ashy.

Taste: @ 0.10%. Bitter, brown, slightly cocoa and astringent.

Possible applications: Good uses for this guarana extract are in brown flavors like cocoa, maple, coffee and molasses. It also may find application in savory flavors such as soy sauce and roasted meat.

►Frutarom; www.frutarom.com

Raisin SE FR 50# 3327335501.35

Source: Frutarom

Odor: @ 100%. Sweet, fruity, brown and slightly caramellic.

Taste: @ 0.05%. Sweet, brown and dried fruitlike with a hint of a caramel note.

Taste: @ 0.10%. Sweet, brown, fruity and raisinlike.

Possible applications: This material delivers true raisin character at low dosages and will blend well in date, fig, lucuma and tamarind, as well as maple, honey, chocolate, caramel and BBQ flavors, to name a few.

►Frutarom; www.frutarom.com

Rhubarb Root SE FR 50# 3327336001.35

Source: Frutarom

CAS# 977035-94-1

Odor: @ 100%. Sweet, brown, woody and slightly berrylike.

Taste: @ 0.05%. Bitter, woody, fruity, floral, slightly terpeny and astringent.

Taste: @ 0.10%. Bitter, fruity, floral, slightly terpeny and astringent.

Possible applications: This material is limited to use in alcoholic beverages only. Flavors where it will find good use are berries, especially strawberry, raspberry and cranberry, along with tropicals like passion fruit, mango and grapefruit.

►Frutarom; www.frutarom.com

Sarsaparilla Root SE FR 50# 3327345301.35

Source: Frutarom

FEMA# 3009, CAS# 90131-10-5

Odor: @ 100%. Brown, sweet, herbal and caramellic.

Taste: @ 0.05% Sweet, brown, astringent and maplelike.

Taste: @ 0.01%. Sweet, brown, astringent and maplelike.

Possible applications: Sarsaparilla lends a sweet, brown depth to root beer, as well as to sweet brown flavors like maple, vanilla, caramel, honey and rum. It also will add cooked notes to fruits like prune, apple and raisin.

►Frutarom; www.frutarom.com

Sassafras Bark SE FR 50# 3328373701.35

Source: Frutarom

FEMA# 3010, CAS# 977075-23-2

Odor: @ 100%. Brown, woody and dry.

Taste: @ 0.05%. Astringent, bitter and woody.

Taste: @ 0.10%. Bitter, astringent, woody and drying.

Possible applications: Another bitter-tasting botanical, sassafras bark will find use in cordials like chartreuse and compari, as well as root beer and flavors for herbal teas.

Frutarom; www.frutarom.com

Tomato SE FR 50# 3327352001.33

Source: Frutarom

CAS# 90131-63-8

Odor: @ 100%. Slightly savory/HVP note, cooked, brown and sun-dried tomatolike.

Taste: @ 0.05%. Sweet, cooked, tomato pastelike, sour and slightly savory.

Taste: @ 0.10%. Sour, cooked, tomato pastelike and slightly green with a celerylike aftertaste.

Possible applications: The savory, true tomato notes of this product make it a very good addition to all types of tomato flavors, as well as to such applications as salsa, ketchup, soups, blended vegetable juices and sauces.

►Frutarom; www.frutarom.com

Wild Cherry Bark SE FR 50# 3327353501.33

Source: Frutarom

FEMA# 2276, CAS# 84604-07-9

Odor: @ 100%. Woody, brown, dried fruitlike with a slightly smoky undertone.

Taste: @ 0.05%. Sweet, woody, astringent and bitter.

Taste: @ 0.10%. Sweet, bodied, woody, bitter, dried fruitlike, brown and astringent.

Possible applications: Although this product is a longtime standard, it is still valuable in brown flavors, particularly maple, coffee, vanilla and caramel. It will add richness and depth to dried fruit flavors, as well as to cherry, peach and even some savory types such as bacon and ham.

►Frutarom; www.frutarom.com

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