



Organoleptic Characteristics of Flavor Materials

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Organoleptic Evaluation Panel

- Judith Michalski
- Tom Gibson, creative director, Silesia Flavors
- Gerard Mosciano, consulting flavor chemist
- Robert Pan, senior flavorist, Bell Flavors & Fragrances
- Carl Holmgren, consulting flavor chemist
- Cyndie Lipka, flavor chemist, Sethness Greenleaf

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.

2-Acethyl Thiazoline

Source: Vigon

FEMA# 3817, CAS# 29926-41-8

Natural occurrence: Beef, chicken, coffee, corn, bread and clam.

Odor: @ 1.0%. Nutty, popcornlike, slightly solventlike and bready.

Taste: @ 0.5 ppm. Nutty, brown, toasted and cereal-like.

Taste: @ 2 ppm. Bready, grainy, popcornlike and crackerlike.

Possible applications: This powerful material has great nutty, toasted notes and will benefit any flavor that needs that as part of its profile. At lower levels it will be very useful in nut flavors such as almond, pecan, macadamia, walnut and toasted coconut. At higher levels it can lend a baked nuance to flavors for bread, cookies and cake. Other good applications are cocoa, browned butter, toasted cheese, coffee, corn chip, popcorn, caramel and rice flavors.

► **Vigon;** www.vigoninternational.com

Elemi Resin Light FP24267

Source: Frutarom

FEMA# 2407, CAS# 8023-89-0

Natural

Odor: @ 100%. Citrus-lime, terpeney, woody, slightly herbal and black peppery.

Taste: @ 10 ppm. Terpeney, astringent, woody and citrus.

Taste: @ 20 ppm. Terpeney, black peppery and astringent.

Possible applications: This interesting product will find good use in citrus flavors of the grapefruit and lime ilk. Because of its terpeney, peppery notes, it will also enhance black pepper flavors and spice blends. Another consideration for its use is in oral care and herbal type flavors to add a unique tingle.

► **Frutarom;** www.frutarom.com

Ginger Oleoresin BPC/EOA FP22951

Source: Frutarom

FEMA# 2521, CAS# 84696-15-1

Natural

Odor: @ 100%. Sharp, spicy-ginger and slightly citrus with an underlying earthy, rooty note.

Taste: @ 5 ppm. Warm, spicy-ginger and slightly earthy.

Taste: @ 10 ppm. Biting, candiedlike and spicy-ginger.

Possible applications: This product will add warmth and depth to sweet spice blends, gingerbread and ginger ale flavors, as well as those for baked good, especially the butter-lemon-orange (BLO) and butter-lemon-orange-vanilla (BLOV) types.

► **Frutarom;** www.frutarom.com

α-Hexadecalactone

Source: Soda Aromatic

FEMA# 4673, CAS# 7370-44-7

Natural occurrence: Butter and mutton.

Odor: @ 1.0%. Faint, waxy, sweet, creamy and dairylike.

Taste: @ 2 ppm. Sweet, coumarinic, dairylike and fatty.

Taste: @ 4 ppm. Milky and creamy with a fatty, whole milklike aftertaste.

Possible applications: This newly FEMA-ed material will shine in all dairy flavors where richness and creaminess is desired, especially milk, butter, cream, condensed milk, toffee, caramel, butterscotch, dulce de leche, cream cheese, cheese, milk chocolate and vanilla.

► **Soda Aromatic**; www.soda.co.jp

Myrrh Oil FP242181

Source: Frutarom

CAS# 9000-45-7

Natural

Odor: @ 100%. Warm, aromatic, resinous, woody and sweet with a slightly cooling nuance.

Taste: @ 5 ppm. Sweet, resinous, woody and slightly floral with an oily undertone.

Taste: @ 10 ppm. Woody, resinous and oily with a harsh terpene note.

Possible applications: An ancient flavoring material, this product will add an interesting twist to tropical fruit flavors such as mango and passion fruit, cordial flavors, honey flavors, citrus flavors—especially grapefruit and lime—and berry flavors including cherry, raspberry and strawberry.

► **Frutarom**; www.frutarom.com

Natural Aromatic Green Tea Extract FP 24474

Source: Frutarom

Odor: @ 100%. Green, herbal and haylike with a slight pipe tobacco note.

Taste: @ 0.06%. Leafy, astringent, slightly woody and tealike.

Taste: @ 15%. Astringent, bitter and slightly grassy.

Possible applications: This tea extract will find its best use in tea flavors for bottled beverages and can also add fruity depth to flavors such as peach, plum and raisin.

► **Frutarom**; www.frutarom.com

Rooibos Tea Extract FP24701

Source: Frutarom

Natural

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

Taste: @ 0.05%. Fruity, stringent, tealike and slightly floral.

Taste: @ 0.10%. Dried fruitlike, astringent, herbal and brown.

Possible applications: The sweet, dried fruit notes of this extract will add depth in fruit flavors such as peach, prune, raisin, date, berry and cherry flavors. It can also add an interesting note in honey, cocoa and caramel flavors.

► **Frutarom**; www.frutarom.com

Succinic Acid

Source: Sigma-Aldrich

FEMA# 4719, CAS# 110-15-6

Natural occurrence: Beer, corn, orange juice, cooked rice, guava, papaya, raw egg, black chokeberry.

Odor: @ 100%. None.

Taste: @ 20 ppm. Tart, astringent, slightly salty and brothy.

Taste: @ 50 ppm. Tart, astringent, slightly salty and slightly umami.

Possible applications: Another newly FEMA-ed material, succinic acid is very interesting in the number of different basic tastes it evokes. It will be a very good material for use in taste modifiers, mainly salt replacers and perhaps monosodium glutamate adjuncts. It will also be valuable in savory flavors, especially meats.

► **Sigma-Aldrich**; www.sigmaaldrich.com

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