



Organoleptic Characteristics of Flavor Materials

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Organoleptic Evaluation Panel

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- 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
- Susie Sadural, consulting flavorist

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.

Butter Esters 875

Source: First Choice Ingredients
FEMA# 2172, CAS# 97926-23-3

Natural

Odor: @ 100%. Fruity, slightly rummy, waxy, sweaty and dairylike.

Taste: @ 10 ppm. Sweet, fruity, oily, slightly cognaclike and creamy.

Taste: @ 20 ppm. Fruity, sweet, creamy oily, milky and dairylike.

Possible applications: This is yet another material that will find much use in dairy flavors. Its sweet, fruity notes will enhance brown dairy flavors including caramel, toffee and dulce de leche. It is also a good choice for adding fruity, dairy notes to cheese, especially hard Italian types such as parmesan, Romano, Asiago and so on. At lower levels Butter Esters 875 will anchor the character of pineapple, apple, honeydew, muskmelon, peach, plum and more.

► **First Choice Ingredients;** www.fcingredients.com

3-Mercapto-1-hexanol, 0.1% in ETOH, natural and kosher (synonym: 3-Thiohexanol)

Source: Natural Advantage

FEMA# 3850, CAS# 51755-83-0

Natural occurrence: Red wine, passion fruit and grapefruit.

Odor: @ 0.1%. Cooked beeflike, alliaceous, catty and tropical fruitlike.

Taste: @ 0.15 ppm. Tropical fruitlike, savory, slightly fatty and brothy.

Taste: @ 0.50 ppm. Alliaceous, green, cooked beeflike and tropical fruitlike.

Possible applications: A curious blend of fruit and stew seems to characterize this very intense component. The tropical, catty notes make it a good fit for grapefruit, passion fruit and durian flavors, while its savory, onion-like character will blend well in all alliaceous, beef and pork flavors. At low levels it is a possibility to add truer character in tallow and lard flavors.

► **Natural Advantage;** www.natural-advantage.net

3-Mercaptohexyl Acetate, 0.1% in ETOH, natural and kosher

Source: Natural Advantage

FEMA #3851, CAS# 136954-20-6

Natural occurrence: Passion fruit and wine.

Odor: @ 0.1%. Tropical fruitlike, sulfurous, savory, alliaceous and green.

Taste: @ 0.15 ppm. Tropical fruitlike, green and oniony.

Taste: @ 0.30 ppm. Tropical fruitlike, oniony and savory.

Possible applications: This is a powerful, fruity/savory material that will blend well in fruits such as honeydew, guava, passion fruit, grapefruit, durian, black currant, white and purple grapes, and the like. Its savory alter ego will enhance meat flavors, especially beef, as well as onion, garlic and shallot.

► **Natural Advantage;** www.natural-advantage.net

3-(Methylthio)-1-hexyl acetate, 0.1% in ETOH, natural and kosher (synonym: Lychee mercaptan acetate)

Source: Natural Advantage

FEMA #3789, CAS# 51755-85-2

Natural occurrence: Muskmelon and passion fruit.

Odor: @ 0.1%. Sulfurous, cabbage, fermented, and wasabilike with earthy, mushroomlike undertones.

Taste: @ 0.3 ppm. Sauerkraut/kimcheelike, gassy, sweet and slightly spicy.

Taste: @ 0.6 ppm. Green, gassy, vegetablelike, creamy, buttery, sauerkrautlike and tropical fruitlike.

Possible applications: This is another very powerful component that also possesses a complex and contradictory profile that will blend well in a cornucopia of flavors from savory to tropical. Those flavors that will benefit from its use include vegetable blends, cabbage and other crucifers, truffles and other mushrooms, savory spice blends, cooked butter, and aged cheese. On the sweeter side it is a good choice for lychee, rambutan, passion fruit, mango, wine, white and purple grapes.

►**Natural Advantage**; www.natural-advantage.net

Natural Butter Acids 850

Source: First Choice Ingredients

FEMA# 2171, CAS# 85536-25-0

Odor: @ 100%. Cheesy, buttery, fatty and slightly sweaty.

Taste: @ 10 ppm. Creamy, buttery and cheesy.

Taste: @ 20 ppm. Cheesy, creamy, waxy and rich with browned butter notes.

Possible applications: This material will bring richness to dairy flavors, especially butter and cheese flavors. When used at higher levels it will reinforce the cooked butter notes of toffee, butterscotch and caramel type flavors.

►**First Choice Ingredients**; www.fcingredients.com

Starter Distillate 30X

Source: First Choice Ingredients

GRAS

Natural

Odor: @ 100%. Acidic, buttery, fresh, creamy and slightly cheesy with an underlying toasted nuance.

Taste: @ 0.05%. Buttery, creamy, sweet and fresh with a milky aftertaste.

Taste: @ 0.10%. Slightly sour, creamy, butter and milky.

Possible applications: This particular product will add freshness and cultured character to all fermented dairy flavors, such as cheese, yogurt, cream cheese, sour cream, butter and kefir. It also will enhance all other dairy flavors, especially butter, milk, cream, fresh cheese, cajeta, toffee, butterscotch and so on.

►**First Choice Ingredients**; www.fcingredients.com

Starter Distillate 50X

Source: First Choice Ingredients

GRAS

Natural

Odor: @ 100%. Creamy, dairylike, acidic and buttery.

Taste: @ 0.05%. Buttery, fresh, sweet, dairylike, and creamy.

Taste: @ 0.10%. Buttery, creamy, slightly cheesy and cultured.

Possible applications: This powdered product will prove useful in the same flavors as its aforementioned liquid counterpart.

►**First Choice Ingredients**; www.fcingredients.com

Watercress Oleoresin F9350

Source: Biolandes

CAS# 84775-70-2

Natural

Odor: @ 1%. Pungent, wasabilike, green, slightly smoky and slightly gassy with a fishy undertone.

Taste: @ 10 ppm. Green, wasabilike, bitter, fishy and sea-y.

Taste: @ 20 ppm. Wasabilike, green, bitter, fishy and sea-y.

Possible applications: This very interesting material will add depth and character to vegetable, seafood, alliaceous and mint flavors.

►**Biolandes**; www.biolandes.com

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