

Ingredient Profile: 2,3-Octanedione

Use in dairy, cooked vegetable and fruit profiles

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2,3-Octanedione is a very interesting compound. It has been found in warmed-over flavors such as beef and lamb, which wouldn't really compel me, personally, to use this compound.^{1,2} However, it is also found in the fat volatiles of grass-fed sheep, sardines and trout.³⁻⁵ On the other side of the dinner plate, 2,3-octanedione is found in cooked asparagus, and mushrooms.^{6,7} It has potentially been found in tangerines, and so I might be tempted to look there, too.⁸ However, the most interesting place where 2,3-octanedione has been found is in milk.⁹

When one simply tastes this compound, it has buttery, cooked broccoli and spinach notes, some dill and slightly fruity notes, and dairy milky creamy back notes.

Potential uses for this ingredient include butter, milk, cream, ice cream, dairy, beef, lamb and fish flavors; cooked vegetables such as asparagus, broccoli and spinach; and perhaps a quick investigation into fruits that have lactones present such as peach, apricot and nectarine.

References

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Synonyms: Octane-2,3-dione

FEMA# 4060

CAS# 585-25-1

Molecular Formula: $C_8H_{14}O_2$

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