



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.

Cocoa Extract on PG

Source: Robertet

GRAS, CAS# 8002-31-1

Natural

Odor: @ 100%. Dark cocoalike, sweet, roasted, powdery and slightly tobaccolike.

Taste: @ 0.05%. Dark cocoalike, brown and musty.

Taste: @ 0.10%. Dark cocoalike, bitter and roasted.

Possible applications: This characteristic and nicely balanced material will complement all chocolate-type flavors, including mocha, mole, red velvet and devil's food cake.

►Robertet; www.robertet.com

10 Fold Indonesian Pure Vanilla Extract VAN1015

Source: Teawolf

FEMA# 3105, CAS# 8024-06-4

Natural

Odor: @ 100%. Sweet, vanilla, resinous, custardlike and slightly smoky with an underlying animalic note.

Taste: @ 0.05%. Slightly smoky, woody, vanilla and resinous.

Taste: @ 0.10%. Sweet, woody, resinous and vanilla.

Possible applications: This material has a nice resinous quality and will play well in any vanilla flavor, as well as in browns such as honey, rum, chocolate, coffee and so on, and sweet dairy flavors, especially custard, dulce de leche, cream and the like.

►Teawolf; www.teawolf.com

10 Fold Madagascar Bourbon Pure Vanilla Extract VAN115

Source: Teawolf

FEMA# 3105, CAS# 8024-06-4

Natural

Odor: @ 100%. Lightly smoky, brown, balsamic, vanilla and woody.

Taste: @ 0.05%. Balsamic, brown and vanillinlike.

Taste: @ 0.10%. Slightly smoky, slightly woody, balsamic and vanillinlike with an underlying animalic note.

Possible applications: This product, while being very characteristic, has a rich, deep complexity that will make it a welcome addition to all vanilla flavors, as well as coffee, custard, whiskey, chocolate, cream cheese, cream, condensed milk and dulce de leche, just to name a few.

►Teawolf; www.teawolf.com

32 Fold Vanilla Concentrate VAN195

Source: Teawolf

FEMA# 3105, CAS# 8024-06-4

Natural

Odor: @ 100%. Sweet, vanilla, brown, creamy, slightly floral and slightly woody.

Taste: @ 0.01%. Sweet, vanilla and resinous.

Taste: @ 0.03%. Sweet, vanilla, resinous and creamy.

Possible applications: This particular product is a paste and has the typical qualities of a pleasant vanilla concentrate without the obvious earmarks of bourbon or Indonesian extracts. It will give a nice balanced heart note to all vanilla flavors, as well as chocolate, coffee, sweet dairy, honey, maple and other brown flavors.

►Teawolf; www.teawolf.com

Lovage Root Oil R21004

Source: Robertet

FEMA# 2651, CAS# 8016-31-7

Natural

Odor: @ 1%. Sweet, herbal, celerylike, brown, earthy and woody.

Taste: @ 1 ppm. Sweet, brown, celerylike and herbal.

Taste: @ 2 ppm. Celerylike, brown, herbal, earthy and carrotlike.

Possible applications: This very powerful botanical has an intricate profile that will add interest and depth to brown flavors such as maple, vanilla and black walnut. It will also enhance savory flavors including soy sauce, Maggi-type seasoning sauces, beef, chicken, Mirepoix and spice blends.

At very low levels it can add a new twist to fruit flavors such as blackberry, blueberry and Swedish Fish-type candies.

►Robertet; www.robertet.com

Premium Black Tea Extract TEA385

Source: Teawolf

GRAS, CAS# 84650-60-2

Natural

Odor: @ 100%. Brown, fruity and slightly earthy with subtle animalic notes.

Taste: @ 0.10%. Brown, dried fruitlike, slightly floral, astringent and bitter.

Taste: @ 0.20%. Dried fruitlike, astringent and bitter with winery nuances.

Possible applications: The brown, dried fruity notes of this product will lend character to chocolate, tea, black walnut, raisin, date, fig, tamarind, peach and apricot flavors, as well as add depth to bottled tea products.

►Teawolf; www.teawolf.com

Premium Green Tea Extract TEA765

Source: Teawolf

GRAS

Natural

Odor: @ 100%. Haylike, lightly fruity, green, herbal, dry and brown.

Taste: @ 0.10%. Herbal, haylike, tealike, green and bitter.

Taste: @ 0.20%. Tealike, green, bitter, astringent, slightly musty and haylike.

Possible applications: Another very characteristic material, this green tea extract will enhance tea and herbal flavors.

►Teawolf; www.teawolf.com

Sureau Absolute SA-1021

Source: Robertet

GRAS, CAS# 68916-55-2

Natural

Odor: @ 100%. Sweet, sweaty, herbal and tobacco-like with a medicinal nuance.

Taste: @ 2 ppm. Astringent, oily, green, slightly fruity and slightly floral.

Taste: @ 4 ppm. Slightly cooling, herbal, bitter, astringent and fruity.

Possible applications: This derivative of elder flowers for the most part has a very unfloral-like profile. Its astringent, herbal notes make it a good choice for cough drop flavors, as well as for flavors for oral care products. Other uses for it are for fruit flavors, especially berries such as blueberry and cranberry, as well as for dried fruits.

►Robertet; www.robertet.com

Wolfberry (Goji) Distillate GOJ891

Source: Teawolf

GRAS

Odor: @ 100%. Sweet, fruity, berrylike, cooked, brown and fermented.

Taste: @ 0.20%. Brown, bitter, tealike and slightly jammy.

Taste: @ 0.50%. Fruity, brown, herbal and jammy.

Possible applications: This material will find use in herbal tea flavors and berry flavors. Its brown character will lend a cooked, jammy character to fruit flavors.

►Teawolf; www.teawolf.com

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