



Organoleptic Characteristics of Flavor Materials

Judith Michalski, Senior Flavorist, Bell Flavors & Fragrances; judithmichalskillc@gmail.com

Organoleptic Evaluation Panel

- Judith Michalski
- Tom Gibson, creative director, Silesia Flavors
- Gerard Mosciano, consulting flavor chemist
- Robert Pan, senior flavorist, Bell Flavors & Fragrances
- 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.

Furfuryl Thioacetone

Source: DeLong Chemicals

FEMA# 4676, CAS# 58066-86-7

Odor: @ 1%. Roasted, meaty, sulfuraceous, alliaceous and savory with a curiously carvonelike afternote.

Taste: @ 2 ppm. Roasted, beefy and coffeelike.

Taste: @ 5 ppm. Coffeelike, roasted, savory, meaty, burnt and drying.

Possible applications: This new addition to the GRAS 25 list will benefit savory flavors including roasted meats such as beef, pork and chicken, as well as coffee and savory flavors such as sautéed onion and garlic.

► **DeLong Chemicals**; www.delongchemicals.com

Galbanum Absolute F1435

Source: Biolandes

CFR21 172.510, CAS# 93165-40-3

Natural

Odor: @ 1%. Green, vegetablelike, fresh, slightly woody and green pepperlike with an incense nuance.

Taste: @ 1 ppm. Green, fresh, vegetablelike, slightly woody and earthy.

Taste: @ 3 ppm. Green, earthy, vegetablelike, slightly woody, waxy and leafy.

Possible applications: This powerful botanical will offer fresh, green, earthy notes to vegetable flavors, especially peppers, cucumber, green tomato and lettuce flavors. At levels well below 1 ppm it can add a fresh and natural quality to fruit flavors such as melons, apples and pears and tropicals like mango.

► **Biolandes**; www.biolandes.com

Geranyl Valerate

Source: Tasteful Solutions

FEMA#4123, CAS# 10402-47-8

Natural occurrence: Geranium oil and saffras leaves.

Odor: @ 100%. Floral, green, slightly sweaty, fruity and waxy.

Taste: @ 10 ppm. Green, floral, fruity and waxy.

Taste: @ 20 ppm. Heavy, green, floral and slightly soapy.

Possible applications: The floral, fruity, green notes of this material make it a good blender for pear, peach, apricot and mango flavors. Its waxy, floral notes will also add interest in citrus, especially lemon, and some types of honey.

► **Tasteful Solutions**; tasteful.solutions@yahoo.com

5-Methyl Furfuryl Mercaptan

Source: DeLong Chemicals

FEMA#4697, CAS# 59303-05-8

Natural occurrence: Coffee

Odor: @ 0.1%. Pungent, sulfurous, meaty, burnt, roasted, alliaceous and coffeelike with an underlying hint of skunk.

Taste: @ 0.005 ppm. Alliaceous, roasted and meaty.

Taste: @ 0.05 ppm. Meaty, savory, alliacaceous, roasted, coffeelike and slightly skunky.

Possible applications: This newly FEMA-designated component is an interesting addition to our flavor arsenal. At low levels it will add savory character notes to beef

and other flavors associated with meat, such as gravy, pan drippings and fat, as well as reinforce dark, roasted notes in coffee. At even lower levels it may be considered for use in some nut and cocoa flavors again to reinforce roasted notes.

►**DeLong Chemicals**; www.delongchemicals.com

Natural Apple Hinotes H0005

Source: Naturex

GRAS

Odor: @ 100%. Fresh, tart, green, apple and slightly cooked.

Taste: @ 0.10% in 5% sugar water. Fresh, fruity, juicy, green and apple.

Taste: @ 0.20% in 5% sugar water. Fresh, bruised apple-like, sweet, slightly cooked and brown.

Possible applications: Although this product was found to have slightly cooked notes, its predominant characteristic is fresh and will mainly enhance apple and pear flavors. Other uses for it are in Asian pear, quince and jicama flavors.

►**Naturex**; www.naturex.com

Natural Cranberry Hinotes H0016

Source: Naturex

GRAS, CAS# 91770-88-6

Odor: @ 100%. Sweet and fruity with medicinal, benzoatellike notes.

Taste: @ 0.10% in 5% sugar water. Fruity, berrylike and astringent.

Taste: @ 0.20% in 5% sugar water. Cranberrylike, astringent and slightly cooked.

Possible applications: Cranberry Hinotes will add characteristic notes to all flavors of its namesake, as well as to all other berry flavors.

Naturex; www.naturex.com

Natural Guava Hinotes H0022

Source: Naturex

GRAS

Odor: @ 100%. Green, fruity, sweet, ripe and tropical with slightly fermented notes.

Taste: @ 0.1% in 5% sugar water. Fruity, tropical, cooked and slightly fermented with underlying sulfuraceous notes.

Taste: @ 0.2% in 5% sugar water. Fruity, tropical, cooked and overripe with sulfuraceous undertones.

Possible applications: This is yet another material that will find use in blends of tropical flavors and, of course, its namesake by adding fruity ripe notes.

►**Naturex**; www.naturex.com

Natural Peach Hinotes H0032

Source: Naturex

GRAS

Odor: @ 100%. Sweet, fruity, ripe, peachlike, cooked and jammy.

Taste: @ 0.10% in 5% sugar water. Fruity, sweet, cooked and peachlike.

Taste: @ 0.20% in 5% sugar water. Apricot/peachlike and ripe with canned notes.

Possible applications: This is a very nice product to add to the obvious—peach and apricot flavors—as well as tropical fruits such as mango, papaya and the like.

►**Naturex**; www.naturex.com

Natural Tomato Hinotes H0010

Source: Naturex

GRAS, CAS# 90131-63-8

Odor: @ 100%. Sundried tomato, cooked, green and slightly sulfuraceous.

Taste: @ 0.1% in 0.5% salt water. Cooked, green and tomato juicelike.

Taste: @ 0.2% in 0.5% salt water. Cooked tomato juicelike and green.

Possible applications: This product will add bright, sundried notes to tomato flavors as well as to vegetable blends and savory flavors.

►**Naturex**; www.naturex.com

To purchase a copy of this article or others, visit www.PerfumerFlavorist.com/magazine. 