



Organoleptic Characteristics of Flavor Materials

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Organoleptic Evaluation Panel

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- Tom Gibson, creative director, Silesia Flavors
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- 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.

Benzoin Siam Resinoid F0383 50% DPG

Source: Biolandes

FEMA# 2133, CAS# 9000-72-0

Natural

Odor: @ 100%. Sweet, vanillalike, balsamic, floral, powdery and slightly smoky with a spicy undertone.

Taste: @ 5 ppm. Sweet, vanilla, floral, balsamic and powdery.

Taste: @ 10 ppm. Sweet, vanillalike, spicy, smoky and slightly floral.

Possible applications: The sweet, vanillalike, balsamic notes of this product will reinforce character and add depth to vanilla flavors. It will also benefit toners for whiskey and rum. Other flavors that will benefit are root beer, sweet spices and their blends, cherry, chocolate and cream soda.

►Biolandes; www.biolandes.com

Fenugreek Absolute F1425 80% MPG

Source: Biolandes

FEMA# 2484, CAS# 68990-15-8

Natural

Odor: @ 1%. Brown, sweet and maplelike with a hint of nut shells.

Taste: @ 5 ppm. Brown, nutty, oily and maplelike.

Taste: @ 15 ppm. Bitter, astringent, brown and sweet with a nut shell note.

Possible applications: Traditional uses of this product are in sweet, brown flavors, especially maple. But the brown, nutty characteristics of fenugreek absolute will also complement non-pyrazine types of nut flavors such as raw walnuts and pecans, as well as round out the roasted notes of nut, cocoa, coffee and possibly meat flavors. Other good applications are brown sugar, browned butter, caramel and toffee, and licorice flavors.

►Biolandes; www.biolandes.com

Fenugreek Resinoid P81303205000 50% MPG

Source: Biolandes

GRAS, CAS# 84625-40-1

Natural

Odor: @ 1%. Brown, nutty, cocoalike, sweet and maplelike.

Taste: @ 5 ppm. Slightly bitter, sweet and brown.

Taste: @ 15 ppm. Brown, nutty, sweet, astringent.

Possible applications: This is another good product for adding depth and non-pyrazine nuttiness in flavors of that ilk. Although not as maplelike as the absolute, it will nonetheless find use there, as well as in caramel, butterscotch, toffee and other sweet brown flavors. It is also appropriate for chocolate and possibly roasted meat flavors.

►Biolandes; www.biolandes.com

Lavender Solid Extract MLAVSE1

Source: Naturex

CAS# 90063-37-9

Natural

Odor: @ 100%. Sweet, herbal, softly floral, slightly tobacco-like and characteristic.

Taste: @ 0.02%. Sweet, brown, floral and slightly tobacco-like.

Taste: @ 0.05%. Woody, brown, slightly tobacco-like and floral.

Possible applications: The sweet, floral notes of this material make it a good choice for use in berry flavors such as blueberry, grape and raspberry. It can also be used to modify musky notes in red licorice and blackberry flavors. Other good applications are lime, fruity punch, orange, honey and even vanilla to add an interesting twist.

► **Naturex**; www.naturex.com

Mate Absolute Alim 60% MPG

Source: Biolandes

GRAS

Natural

Odor: @ 100%. Herbal, tealike, leafy and dried fruitlike with tobacco undertones.

Taste: @ 10 ppm. Green, herbal, tealike and dried fruitlike.

Taste: @ 20 ppm. Herbal, woody, sweet and tealike.

Possible applications: With its herbal qualities, this product will be a boon to tea and herbal tea flavors and will add character to dried fruit flavors such as prune, apricot, raisin, date, tamarind, fig and so on.

► **Biolandes**; www.biolandes.com

Mushroom Bollet Oleoresin F9119

Source: Biolandes

GRAS, CAS# 84649-97-8

Natural

Odor: @ 1%. Cooked, brothy, savory, mushroom, slightly earthy and beefy.

Taste: @ 10 ppm. Mushroom, brothy, savory and brown.

Taste: @ 20 ppm. Mushroom, savory, brothy, earthy, meaty and brown.

Possible applications: With its savory, mushroomy character this product will bless all flavors of the fungal aspect, beef and other meat flavors, soy sauce and even some cheeses such as cheddar. Other good areas for use are cream and sour cream, and cooked dairy flavors like browned butter and cajeta, albeit at very low doses.

► **Biolandes**; www.biolandes.com

Natural Banana Super Hinotes H0011

Source: Naturex

GRAS

Odor: @ 100%. Ripe, brown, cooked and slightly fermented.

Taste: @ 0.15% in 5% sweetened water. Ripe, cooked, caramel-like and sweet.

Possible applications: The rich, ripe notes of this extract will certainly enhance all types and combinations of banana flavors, especially bananas foster, fried plantain, banana bread and more. It will also add interesting depth to alcoholic flavors such as rum and allies, as well as to browns like caramels and toffees.

► **Naturex**; www.naturex.com

Natural Lemon Hinotes H0024

Source: Naturex

GRAS

Odor: @ 100%. Terpeney, earthy, citrus and lemonlike.

Taste: @ 0.15% in 5% sweetened water. Candylike and delicately lemonlike with terpeney background.

Possible applications: Lemon and all other citrus flavors will gain added depth with the addition of this product.

► **Naturex**; www.naturex.com

Natural Passionfruit Hinotes H0031

Source: Naturex

GRAS

Odor: @ 100%. Cooked, brown, fruity, fermented and sweet with ripe, tropical nuances.

Taste: @ 0.15% in 5% sweetened water. Sweet, fruity, cooked and tropical.

Possible applications: This product will add character to passion fruit and other tropical flavors, as well as raisin, peach, apricot and tamarind.

► **Naturex**; www.naturex.com

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