

Ingredient Roundup: Chemical Sources Association Roundtable

A sampling of ingredients presented by suppliers

The Chemical Sources Association (www.chemsources.org) recently held its ingredient roundtable in Newark, New Jersey. Below, we provide a selection of displayed materials, listed in alphabetical order by company name.

AM Todd presented **2-methyl-4-propyl-1,3-oxathiane 0.10%** (FEMA# 3578), which featured tropical, fruit skin notes and heavy green notes. In combination with **3-mercaptophexyl butyrate 0.10%** (FEMA#3853), the ingredient can boost tropical notes and juiciness in fruit juice. The company also displayed **3-mercaptophexyl acetate 0.10%** (FEMA#3851), which imparted sulfurous, tropical and ripe notes.

Advanced Biotech presented a **white tea distillate** that imparted a brewed tea and herbal odor and taste with tobacco and cognac notes appropriate for use in beverages at levels of 50–100 ppm. A **basmati rice distillate** imparted a corn, grain, toasted, herbal odor and taste appropriate for use in sauces, soups, beverages and bakery at levels of 100–1,000 ppm. A **cucumber aldehyde composition** (FEMA# 3213) imparted fatty, green, fresh cucumber nuances appropriate for use in waters, ice cream and beverages at levels of 50–100 ppm.

Bedoukian displayed **1-octen-3-ol** (FEMA# 2805), which had a powerful herbaceous, earthy and haylike odor appropriate for use in mushroom, beef, meat, tomato and herb flavors. **Champignol** (FEMA# 4492; (3R)-1-octen-3-ol) possessed a sautéed mushroom and toasted brown character and slight fruity note appropriate for use in mushroom, beef and other meat flavors. The company's **Jasimone B** (FEMA# 4284) had a clean peach, lactonic, creamy coconut character with undertones of coumarin and apricot appropriate for fruity compositions and celery notes at higher concentrations.

Bontoux displayed **black pepper oil Madagascar** on potato chips at 0.25%, which imparted a light and terpeny impression. The company also displayed a **peppermint fresh absolute** in a mint mouthwash at 0.002% and a **Spanish anise seed** in milk chocolate.

Cargill Alfrebro presented a **chocolate essence** processed from nibs and appropriate for use in beverages and bakery applications. Its **natural muscatel** possessed a fruity, muscatel, slight floral, berry, meaty, savory, slight tobaccolike impression appropriate for beverages. The company's **EmulTru** gum Arabic replacer was shown in a sports beverage application; the modified food starch is water-soluble.

DeLong Chemicals America presented **4,5-dimethyl-2-isobutyl-3-thiazoline** (FEMA# 3621), which had a meaty, vegetable, spicy, chocolate impression

appropriate for use in bakery, desserts, confectionery, meat products, soups and sauces at levels of 5–30 ppm. The **3-(5-methyl-2-furanyl-2-propenal** (FEMA# 4175) imparted a sweet, spicy, breadly and yeasty impression appropriate for use in baked goods, breakfast cereal, cheese, frozen dairy and confectionery at levels of 5–100 ppm. The **bis(2,5-dimethyl-3-furyl)disulfide** (FEMA#) possessed a meaty character appropriate for meat and beef flavors at levels of 0.05–5.0 ppm.

Firmenich (shown by **Vigon**) displayed **Mercaptovert natural**, a controlled sulfur note that was highly oniony, meaty and eggy; upon dilution it can be appropriate for grapefruit top notes in applications such as soft drinks. The **dimethylheptenone** was fatty, oily and nutty and is appropriate in beverages, savory and sweet applications in which it can add richness and mouthfeel. The company's **methionyl butyrate** was fruity, mushroomy, lightly cheesy and bread crusty and is appropriate for pineapple flavors, mushroom top notes and earthiness effects.

Fontarome presented **capsaicin 99%** (FEMA# 3404), which had a mild, warm, herbaceous odor; **WS-5** (FEMA# 4309), which was faintly mentholic and extremely cooling; and **cis-3-hexenyl 2-methyl butyrate** (FEMA# 3497), which was powerful and fruity with an unripe apple odor.

Frutarom presented a **maitake mushroom extract** that is appropriate for intensifying Worcestershire sauce and meat flavors. It possessed a brown and intense odor at 100%, bitter and salivating aspects at 0.5%, and a dark and earthy taste at 0.1%. The company's **hibiscus extract** was tart and astringent, but was not particularly bitter. Its odor was fruity and berrylike at 100%; its taste was tart and acidic at 0.05%; its taste at 0.1% was tart and sweet berrylike. A **tamarind extract** was tart and astringent. At 100% its odor was sweet and dried fruitlike; at 0.05% its taste was acidic and brown; at 0.1% its taste was brown and fruity.

Global Essence displayed a range of materials from **Capua**, including **bergamot oil 5% juice enriched** and **lemon oil from juice** produced via the torchio method, **orange Guinea type**, and **light fractions of mandarin, lemon** and **bergamot**.

Horner International's premium cocoa extract 3003 had an intense cocoa flavor and mild roasted notes. The company's **premium cocoa extract 3009** was rich, sweet and dark brown cocoalike. The **premium cocoa extract 3013** was sweet and rich.

Having trouble contacting a supplier? Contact us at jallured@allured.com and let us help you.



Frank Workman and Duane Flom (both SAFC).



Felix Buccelato (Custom Essence) and Jane Lu (DeLong Chemicals America).



Jerry Horner, Lisa Ramraj and Don Schwenker (all Horner International).



Michael Ardan (Firmenich) and Candace Clark (Ungerer & Co.).



June Thompson (Frutarom) and Kristine Watson (Frutarom).



Joan Harvey (IFF) and Margaret Kucharski (Ungerer & Co.).



Chris English (Bontoux), Gillian Bleimann (Whole Herb Co.) and Mike Bloom (Flavor & Fragrance Specialties).



Naushad Lalani and Art Guerrero (Sentrex Ingredients).



Christian Eberhardt speaking during the Mane presentation.



Tolly Kramer and Rebecca Riley (both SAFISIS).



Ronnie McBurnie (Gronki & Associates), and David Bedoukian, Greg Pignone and Izzy Heller (all Bedoukian).



Eric Tang, Fred Triolo, Jim Stanton and Angelo Dimitriou (all Firmenich).



The event served as a showcase for numerous ingredient suppliers.



Michael Monterosa (Bell Flavors & Fragrances) and Ed Brown (EWB Sales LLC).

Jogue displayed **2-fold vanilla extract** from Madagascan beans. The **natural chocolate extract** had a strong chocolate aroma and flavor. The company's **natural cocoa distillate** is appropriate for general food applications at levels of 0.2–0.5%.

Kerry's **lime oil expressed fresh specialty** possessed an impact on the front end and a juicy character true to fresh lime. **Lime oil expressed terpenless UHV** possesses the heart of lime oil, offering improved stability and rounding of flavors. A tangerine oil fresh specialty was herbal, full-bodied, with a slight fishy top note.

Lionel Hitchen USA displayed **supersoluble spearmint**, which was clean and aromatic. A **roasted**

cumin oleoresin was smoky, sweet and seedy. The company's **lemon Eureka** of Sicilian origin was tart, smooth and sweet. Its **garden mint oleoresin** was fresh, cool and minty.

Mane displayed materials from its **Pure Jungle Essence** range, including **ginger**; green-woody and piney **juniper**; floral, herbaceous **orris**; and tangy **pink pepper**.

SAFC Flavors & Fragrances presented **neroli absolute** (FEMA# 2818, CAS# 72968-50-4), which had a fresh, floral, orange flower, tropical and berry taste at 5 ppm. At a level of 10%, it possesses a sweet, floral, orange flower, petitgrain, hyacinth and honeysuckle odor. The material is recommended for use at a level of 1–30 ppm.

The company's **buchu leaf oil** (*Barosma crenulata*) (FEMA# 2169, CAS# 68650-46-4) featured a green, phenolic, sulfurous, minty, black currant and tropical taste at 5 ppm. Its odor at 100% was green, phenolic, minty, sulfurous, black currant, catty, tropical, mango, fruity and peach skin. The **buchu leaf oil** (*Barosma betulina*) (CAS# 68650-46-4) had a sweet odor and fresh bitter taste and is recommended for use in flavors at 0.2–25.0 ppm.

SAFISIS presented **Naturalline natural vanillin** (CAS# 121-33-5, FEMA# 3107) which was highly pure and featured a sweet, vanilla, creamy, spicy, almond-like taste and odor character. The company's **γ -octalone** (CAS# 104-50-7, FEMA# 2796) imparted a creamy, coconut, sweet, coumarin and herbaceous taste and odor character. A **γ -decalactone** (CAS# 706-14-9, FEMA# 2360) featured a taste and odor profile of sweet, fatty, creamy, fruity, peach and waxy nuances.

Sensus displayed a range of essences, including some available as organic, including **cucumber**, **green tea**, **black tea**, **red tomato**, **green tomato**, **lemongrass**, **basil** and **coffee**, in addition to a **hibiscus concentrate**.

Sentrex Ingredients displayed **organic chicory root extract** with deep, sweet and roasted notes. Its **organic wild cherry bark extract** was deep, spicy and sweet. The company's **organic vanilla oleoresin** was deep and rich.

Symrise displayed **methyl tridecanal-12 10%** with a beef, fat, cooked meat, liver and aldehydic profile

appropriate for use in meat and fat flavors at levels of 0.1–5.0 ppm. The company's **Passifloran** had a sulfurous tropical fruit and passion fruit profile appropriate for use in tropical fruit flavors and cassis notes at levels of 3 ppb to 8 ppm. A **caramel acetate** possessed a caramel, toffee, sweet and strawberry profile appropriate for use in strawberry, caramel, meat and vanilla flavors at levels of 100 ppb to 50 ppm.

Wen International's γ -octalactone (FEMA#2796) possessed a coconut, creamy, fatty, herbaceous impression with a caramel-like sweetness. The company's **ethyl pelargonate** (FEMA#2447) was strong and sweet with fatty, nutty, fruity, pineapple and cognac-like nuance. The **γ -butyrolactone** (FEMA# 3291) imparted milky, creamy, fruity-peach, honeydew melon and sweet nuances.

Whole Herb Co. and **Berjé** presented **Frey + Lau's Capso** technologies, including **Capsoppearl**, **Capsoleaf**, **Capsostick** and **Caps Flake**, for flavored teas. The technologies keep oxidation levels low, protect flavor during storage, provide "invisible" flavor granules, control flavor release, improve solubility, and offer stability. The company also displayed a **monk fruit-derived natural sweetener** and **gluconia** (from euconia bark), which was sweet, powdery, subtle, green, and potato peel-like.

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