



# Organoleptic Characteristics of Flavor Materials

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## Organoleptic Evaluation Panel

- Judith Michalski
- Tom Gibson, creative director, Silesia Flavors
- Carl Holmgren, consulting flavor chemist
- Cyndie Lipka, flavor chemist, Sethness Greenleaf
- Gerard Mosciano, consulting flavor chemist
- Robert Pan, senior flavorist, Bell Flavors & Fragrances
- 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](http://www.perfumerflavorist.com/ffm).

Suppliers: Suggest materials for evaluation to Judith Michalski; [judithmichalskillc@gmail.com](mailto:judithmichalskillc@gmail.com).

## Aniseed Oil, Andalousie EE-13214

Source: Bontoux, Inc.

FEMA# 2094, CAS# 8007-70-3

Odor: @ 100%. Black licoricelike, rich, sweet, herbal, earthy and brown.

Taste: @ 5 ppm. Sweet, black licoricelike, rich, aniselike and herbal with a molasses nuance.

Taste: @ 10 ppm. Sweet, rich, black licoricelike, aniselike and herbal.

Possible applications: This material presents a full-bodied profile, which will glorify the obvious anise, licorice and sweet spice blends. At lower levels it can add interest to chocolate, brown sugar, root beer and mint types of flavors.

►Bontoux, Inc.; [www.bontoux.com](http://www.bontoux.com)

## Bergamot Oil, Italian FCC B-11124

Source: Bontoux, Inc.

FEMA# 2153, CAS# 8007-75-8

Odor: @ 100%. Sweet, green, black peppery, citrus, slightly floral and waxy.

Taste: @ 5 ppm. Citrus, lemon, black peppery, green and floral.

Taste: @ 10 ppm. Citrus, lemon, black peppery, slightly terpeny and floral.

Possible applications: This is a very nice product for adding a twist to all citrus flavors and "blue" flavors such as blueberry, Concord grape and plum. Tropicals will also benefit, especially rambutan, kiwi and lychee. Of course, this is also a must for tea flavors of the Earl Grey type.

►Bontoux, Inc.; [www.bontoux.com](http://www.bontoux.com)

## Bitter Orange Oil, Italian EE-54464

Source: Bontoux, Inc.

FEMA#2823, CAS# 68916-04-1

Natural

Odor: @ 100%. Fresh, peely, citrus/orange, slightly juicy and aldehydic.

Taste: @ 10 ppm. Sweet, fruity, juicy, peely, citrus/orange and waxy.

Taste: @ 20 ppm. Fresh, citrus/orange, peely, juicy and waxy.

Possible applications: This material will enhance all citrus flavors, especially orange, tangerine and grapefruit. It will also add an interesting twist to bubblegum flavors and other fruit blends.

►Bontoux, Inc.; [www.bontoux.com](http://www.bontoux.com)

## Black Pepper Oil, Madagascar EE-8799

Source: Bontoux, Inc.

FEMA #2845, CAS# 8006-82-4

Natural

Odor: @ 100%. Sweet with a cooling lift, spicy, fresh, terpeny, woody, herbal and green.

Taste: @ 5 ppm. Sweet, green, black pepper bite, terpeny and warm.

Taste: @ 10 ppm. Sweet, fresh, green, black pepper bite, terpeny, spicy, woody and warm.

Possible applications: The complex profile of this oil will fit very nicely into a myriad of contrasting flavors.

Savory spice mixtures for meats, vegetable, sauces and soups are the usual applications and a good fit for this material. Other very good considerations lie on the sweet side and include citrus complexes, mango, sweet spice blends, root beer, licorice, mints and anise.

►Bontoux, Inc.; [www.bontoux.com](http://www.bontoux.com)

### **Ginger Oil Fresh, Madagascar EE-8578**

Source: Bontoux, Inc.

FEMA# 2522, CAS# 8007-08-7

Natural

*Odor:* @ 100%. Earthy, woody, freshly cut ginger note, citrus, sweet, spicy, terpeney and warm.

*Taste:* @ 5 ppm. Ginger, slightly citrus, warm spicy, slight bite with a hint of mustiness.

*Taste:* @ 10 ppm. Ginger, warm spicy, slightly citrus, slight bite and earthy.

*Possible applications:* This is another lovely product for spice flavors and complexes that will also complement other flavors such as citrus, mints, Sen-Sen, licorice, root beer, cola and, of course, ginger ale.

► **Bontoux, Inc.;** [www.bontoux.com](http://www.bontoux.com)

### **Lavender Oil, French EE-8563**

Source: Bontoux, Inc.

FEMA# 2622, CAS# 8000-28-0

Natural

*Odor:* @ 100%. Sweet, floral, green, soapy, cooling and slightly citruslike.

*Taste:* @ 2 ppm. Sweet, haylike, floral, tealike and slightly citruslike.

*Taste:* @ 5 ppm. Cooling, sweet, earthy, herbal, floral and slightly citruslike.

*Possible applications:* Although this material is primarily used in fragrance compositions, it will certainly bring interesting depth to peach, apricot, blueberry, Concord grape, plum, mint, honey and citrus flavors, especially lemon and lime. It can also enhance tropical flavors like lychee, rambutan and longan.

► **Bontoux, Inc.;** [www.bontoux.com](http://www.bontoux.com)

### **Mandarin Oil, Green Italian EE-13211**

Source: Bontoux, Inc.

FEMA# 2657, CAS# 8008-31-9

Natural

*Odor:* @ 100%. Sweet, citrus/mandarin, candylike, peely, slightly floral and grapelike.

*Taste:* @ 10 ppm. Sweet, citrus/mandarin/orange, candylike and slightly grapelike.

*Taste:* @ 20 ppm. Citrus/mandarin/orange, slightly green, slightly floral, waxy and slightly grapelike.

*Possible applications:* Not only will mandarin and orange and other citrus flavors benefit from this material, but other anthranilate-containing flavors will as well, notably grape, blueberry and sweet wines.

► **Bontoux, Inc.;** [www.bontoux.com](http://www.bontoux.com)

### **Mandarin Oil, Red Italian EE-17775**

Source: Bontoux, Inc.

FEMA# 2657, CAS# 8008-31-9

Natural

*Odor:* @ 100%. Aminelike, musty, peely, mandarin/orange and slightly floral with a hint of grape.

*Taste:* @ 10 ppm. Sweet, delicately citrus, mandarin/orange, peely and grapelike.

*Taste:* @ 20 ppm. Sweet, fresh, juicy, peely and aldehydic.

*Possible applications:* Once the amine note dissipates, the deep, rich notes of this mandarin oil will enhance all citrus flavors, especially the top notes in orange juice. Like its green sibling it will also find good use in grape, blueberry and sweet wine flavors, as well as citrus blends and fruit punches.

► **Bontoux, Inc.;** [www.bontoux.com](http://www.bontoux.com)

### **Peppermint Oil Fresh Absolute EE-10488**

Source: Bontoux, Inc.

GRAS, CAS# 84082-70-2

Natural

*Odor:* @ 100%. Sweet, minty, cooling, candylike and green.

*Taste:* @ 5 ppm. Green, leafy, sweet and fresh with just a slight hint of cooling.

*Taste:* @ 10 ppm. Fresh, green, leafy, sweet and slightly cooling.

*Possible applications:* The expectation for peppermint products is that cooling sensation, which is not present in this material at the concentrations at which it was evaluated. What is left is a product that is very fresh and refreshing that will add these notes to fruit, vegetable, bottled tea flavors and more without screaming mint.

► **Bontoux, Inc.;** [www.bontoux.com](http://www.bontoux.com)

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