



# 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, Senior Flavorist, Sethness Greenleaf
- Gerard Mosciano, Consulting Flavor Chemist
- Robert Pan, Senior Flavorist, Bell Flavors & Fragrances
- Susie Sadural, Consulting Flavorist

## Amyl Isothiocyanate 20107

Source: DeLong Chemicals America

FEMA# 4417, CAS# 629-12-9

Natural occurrence: Radish

Odor: @ 0.1%. Horseradishlike, green, pungent and earthy.

Taste: @ 0.5 ppm. Pungent, green, fresh and cruciferous.

Taste: @ 1 ppm. Pungent, fresh, green, sweet, cruciferous/radish and earthy.

Possible applications: This powerful material is very characteristic of radishes and will add those fresh, pungent notes to cruciferous vegetable flavors like wasabi, watercress and cauliflower, as well as to spice flavors such as ginger, clove, cinnamon and the like. At even lower levels this chemical may find use in potato and jicama flavors and even in some tropical fruits such as guava and papaya.

► **DeLong Chemicals America;**  
[www.delongchemicals.com](http://www.delongchemicals.com)

## Coriander Leaf Oleoresin FN10813

Source: Lionel Hitchen (Essential Oils) Ltd.

FEMA# 2333, CAS# 8008-52-4

Natural

Odor: @ 100%. Fatty, green and herbal/cilantro with a hint of cooked tomato.

Taste: @ 2 ppm. Green, dry, herbal and fatty.

Taste: @ 5 ppm. Green, fatty, herbal, waxy and savory.

Possible applications: This product has some very interesting qualities in addition to just coriander/cilantro. Its savory, fatty notes will enhance tomato, celery, salsa and chicken broth flavors, as well as those for soups and stews.

► **Lionel Hitchen (Essential Oils) Ltd;** [www.ltheo.co.uk](http://www.ltheo.co.uk)

## Cumin Roasted Oleoresin

Source: Lionel Hitchen (Essential Oils) Ltd.

GRAS, CAS# 8014-13-9

Natural

Odor: @ 100%. Spicy, chililike, green and earthy with a slightly roasted undertone.

Taste: @ 2 ppm. Fatty, green, herbal, spicy and chililike.

Taste: @ 5 ppm. Green, vegetablelike, spicy and chililike with a tangy nuance.

Possible applications: Not only will this product highlight chili flavors and other savory spice blends, it will also enhance vegetable flavors such as green pepper and celery.

► **Lionel Hitchen (Essential Oils) Ltd;** [www.ltheo.co.uk](http://www.ltheo.co.uk)

## Cyclotene Butyrate 0615

Source: DeLong Chemicals America

FEMA# 4648, CAS# 68227-51-0

Odor: @ 100%. Slightly cheesy, brown, celerylike and sweet with a savory nuance.

Taste: @ 10 ppm. Herbal, musty and brown.

Taste: @ 20 ppm. Brown, maplelike, sweet and nutlike.

Possible applications: The sweet side of this product will no doubt find good use in maple, caramel and other brown flavors including nuts, especially walnut and hazelnut. Its savory side will enhance flavors for BBQ, celery, cooked tomato, soy sauce and so on, and some cheese flavors such as brunost.

► **DeLong Chemicals America;**  
[www.delongchemicals.com](http://www.delongchemicals.com)

### **Diisoamyl Disulfide 0501**

*Source:* DeLong Chemical Americas

FEMA# 4575, CAS# 2051-04-9

*Natural occurrence:* *Mansoa alliacea* (garlic vine)

*Odor:* @ 1%. Pungent, green, scallionlike, cruciferous and sweet with an underlying fermented vegetable note.

*Taste:* @ 0.5 ppm. Scallionlike, fresh, sulfuric and cruciferous.

*Taste:* @ 1 ppm. Scallionlike, fresh, sulfuric and fermented.

*Possible applications:* The fresh alliaceous notes of this material will lend character notes to onion, garlic, radish and wasabi flavors. Its fermented quality will be useful in flavors for kimchee and sauerkraut, as well as in some tropical fruits like guava and durian, albeit at very low levels.

► **DeLong Chemicals America;**

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### **5-Methyl Furfuryl Mercaptan 20113**

*Source:* DeLong Chemicals America

FEMA# 4697, CAS# 59303-05-8

*Natural occurrence:* Coffee

*Odor:* @ 0.1%. Skunky, coffeelike, burnt rubberlike and brown with a roasted meat undertone.

*Taste:* @ 0.025 ppm. Roasted, coffee, brown and meaty.

*Taste:* @ 0.20 ppm. Roasted, sulfuric and burnt rubberlike.

*Possible applications:* At very low levels this material will add character to coffee and meat flavors, as well as to brown flavors such as chocolate and caramel. Some nut flavors may also benefit, especially Brazil nuts.

► **DeLong Chemicals America;**

[www.delongchemicals.com](http://www.delongchemicals.com)

### **Spearmint Supersoluble FN12011**

*Source:* Lionel Hitchen (Essential Oils) Ltd.

FEMA# 3032, CAS# 8008-79-5

*Natural*

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

*Taste:* @ 5 ppm. Green, herbal, slightly cooling, fresh and minty.

*Taste:* @ 10 ppm. Green, cooling, fresh, herbal, minty and leafy.

*Possible applications:* This material has all the qualities of spearmint oil without being candylike. At low concentrations its fresh, green notes will enhance vegetable, herbal and fruit flavors. Higher levels will emphasize minty notes in flavors for oral care and cough/cold preparations, as well as characteristic flavors.

► **Lionel Hitchen (Essential Oils) Ltd;** [www.ltheo.co.uk](http://www.ltheo.co.uk)

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