



Organoleptic Characteristics of Flavor Materials

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- Cyndie Lipka, Senior Flavorist, Synergy Flavors SG LLC
- Gerard Mosciano, Consulting Flavor Chemist
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- Susie Sadural, Consulting Flavorist

Caramel Acetate IS10254 (synonym for 4-acetoxy-2,5-dimethyl-3(2H)-furanone)

Source: Vigon International

FEMA# 3797, CAS# 4166-20-5

Natural occurrence: Yellow passion fruit, peanut (microwave blanched) and strawberry

Odor: @ 100%. Acetic, sweet, brown, overripe and caramellic.

Taste: @ 15 ppm. Sweet, cotton candylike and caramellic.

Taste: @ 30 ppm. Sweet, brown, burnt sugarlike, caramellic and jammy with a fruity undertone.

Possible applications: One of the notable characteristics of this material is its sweetness at the lower level. It could be used in sweetness enhancers to impart a pure sugar sweetness without introducing other notes. Otherwise it can add ripe, fruity qualities to pineapple, strawberry and balsamic vinegar flavors; sweet, brown notes to savory flavors such as soy sauce and BBQ; and sweet flavors to caramel, maple, dulce de leche and anywhere else a burnt sugar note figures prominently.

►Vigon International; www.vigoninternational.com

Carrot Seed Oil 30-32, B103680

Source: Biolandes

FEMA# 2244, CAS# 8015-88-1

Odor: @ 100%. Warm, woody, brown, spicy, herbal and celerylike.

Taste: @ 1 ppm. Woody, herbal, terpeney and sweet.

Taste: @ 2 ppm. Woody, herbal, green, sweet, terpeney and dried fruitlike.

Possible applications: This powerful essential oil will add depth to brown flavors like pumpkin, sweet spice, yam, maple, raisin, prune, and brown sugar, as well as savory spice blends, celery, BBQ and so on.

►Biolandes; www.biolandes.com

Coffee Extract 9701

Source: Prova SA

GRAS, CAS# 84650-00-0

Natural

Odor: @ 100%. Burnt, sweet, brown, slightly acidic, chickorylike and woody.

Taste: @ 0.1%. Roasted, smoky, woody and coffeelike.

Possible applications: This material is representative of a medium roast coffee and will fit very well into coffee flavors and its combinations, as well as other brown flavors requiring roasted or burnt notes such as caramel, chocolate, maple, butterscotch and more.

►Prova SA; www.prova.fr

Coffee Extract 9702

Source: Prova SA

GRAS, CAS# 84600-00-0

Natural

Odor: @ 100%. Roasted, brown, dark chocolatelike, ashy, coffee and slightly tobaccolike.

Taste: @ 0.1%. Burnt, ashy, chocolatelike, slightly acidic, astringent and coffee.

Possible applications: This coffee extract offers higher burnt and cocoa notes than the 9701 product and will blend nicely in mocha flavors as well as the aforementioned applications.

►Prova SA; www.prova.fr

Concentrated Vanilla Extract L0134G

Source: Prova SA

GRAS, CAS# 84650-63-5

Natural

Odor: @ 100%. Creamy, beany, sweet, brown, vanillin and slightly woody.

Taste: @ 0.01%. Sweet, creamy, beany and vanillin.

Taste: @ 0.02%. Creamy, beany, sweet, brown and vanillin.

Possible applications: This highly characteristic material will fit very nicely into all flavors of its namesake as well as flavors of a browner nature such as caramel, butterscotch and so on. Another area it will shine in is sweet dairy flavors like cajeta, flan, crème brûlée, condensed milk and clotted cream.

► **Prova SA**; www.prova.fr

Marjoram Oleoresin OS AA012402

Source: Naturex

FEMA# 2659, CAS# 977038-85-9

Natural

Odor: @ 100%. Green, herbal, cooling, slightly minty and sweet with a floral nuance.

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

Taste: @ 10 ppm. Green, fresh, herbal, lavenderlike, cooling and slightly woody with a lingering sweetness.

Possible applications: The refreshing, floral, herbal profile of this extract of marjoram will add interesting notes to savory herbal flavors, especially thyme, Provence blends, oregano and the like. The outstanding sweet afternotes could lend themselves very nicely to cold herbal beverages, teas, alcoholic beverages and similar applications.

► **Naturex**; www.naturex.com

Rosemary Oleoresin AA011101

Source: Naturex

FEMA# 4705, CAS# 977029-68-7

Natural

Odor: @ 100%. Cooling, herbal, green, piney and fresh.

Taste: @ 5 ppm. Fresh, green, piney and cooling.

Taste: @ 10 ppm. Fresh, green, piney, herbal, cooling and slightly terpeney.

Possible applications: This is another very characteristic herbal extract that will grace savory herbal blends, as well as add interesting twists to mint and tea flavors.

► **Naturex**; www.naturex.com

Saffron Fluid Extract AJ611221

Source: Naturex

FEMA# 2999, CAS# 84604-17-1

Natural

Odor: @ 100%. Woody, haylike, herbal, aromatic and slightly dried fruitlike.

Taste: @ 0.02%. Astringent, slightly bitter, haylike and herbal.

Taste: @ 0.05%. Astringent, slightly floral, woody, slightly bitter and herbal.

Possible applications: Being earth's most costly spice may make one think twice about using this material, but this cost-effective extract can add a touch of luxury to saffron-type flavors and spice blends. Other flavors that may benefit are brown fruits such as date, fig, raisin, nuts and berry flavors, especially raspberry and blackberry. Its gorgeous yellow-orange color only adds to its allure.

► **Naturex**; www.naturex.com

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