



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

Cardamom, Pure Jungle Essence M 57746

Source: Mane

GRAS, CAS# 85940-32-5

Natural

Odor: @ 100%. Fresh, cooling, spicy, herbal, green and woody with a subtle floral nuance.

Taste: @ 1 ppm. Sweet, herbal, cooling, fresh, green and slightly woody.

Taste: @ 2 ppm. Fresh, cooling, green, piney, spicy, woody and terpeney.

Possible applications: This product will stand very nicely on its own as well as nicely enhance mint flavors to give them a subtle twist. It will also add lift in sweet spice flavors, particularly anise, cinnamon, clove and so on. At lower levels it will add freshness to guava, mango, black currant and strawberry flavors, to name just a few. It also should be considered for flavors for alcoholic beverages.

►Mane; www.mane.com

Ginger, Pure Jungle Essence M 51689

Source: Mane

FEMA# 3839, CAS# 8007-08-7

Natural

Odor: @ 1%. Spicy, freshly cut gingerlike, woody, earthy, rooty and warm.

Taste: @ 3 ppm. Woody, spicy, rooty and earthy.

Taste: @ 6 ppm. Spicy, freshly cut gingerlike, woody, rooty and earthy.

Possible applications: The freshly cut notes of this ginger product set it apart from others in which “brown” is

a normal part of the profile. These fresh, spicy notes will be a welcome addition to sweet and savory spice blends, Sen-Sen, cola and ginger ale flavors, as well as some tropicals like mango, papaya and citrus.

►Mane; www.mane.com

Juniperberry, Pure Jungle Essence M 57753

Source: Mane

GRAS, CAS# 84603-69-0

Natural

Odor: @ 1%. Green, spicy, peppery, piney, woody and terpeney.

Taste: @ 1 ppm. Piney, green and fresh.

Taste: @ 3 ppm. Green, piney, fresh, herbal, terpeney and slightly tropical.

Possible applications: So often juniper berries are associated with gin. This product, which has all the freshness and lift of juniper without the accompanying “ginniness,” makes it a lovely addition to tropicals like pineapple, guava and mango, citruses like lime, and other fruits like pear, black currant and other berries. It will also add interest to mint flavors, especially those intended for oral care. Of course, at higher levels, greater than 3 ppm, it can always be used in gin flavors and gin combinations.

►Mane; www.mane.com

Orris, Pure Jungle Essence, CO2 Extract M 0057762

Source: Mane

FEMA# 2830, CAS# 90045-89-9

Natural

Odor: @ 1%. Earthy, waxy, rooty, woody, sweet and perfumey.

Taste: @ 3 ppm. Woody, floral, perfumey, powdery, slightly green and berrylike.

Taste: @ 5 ppm. Floral, woody, perfumey, sweet, earthy and berrylike.

Possible applications: This extract of orris will add sweet, natural “heart” notes to almost all berry flavors including raspberry, strawberry, black currant, blackberry, blueberry, grape and cherry. At very low levels it also will enhance the earthy, green notes in vegetable flavors such as cucumber, green pepper, carrot and sun-dried tomato.

►Mane; www.mane.com

Pink Pepper SM, Pure Jungle Essence M 58608

Source: Mane

GRAS, CAS# 84603-69-0

Natural

Odor: @ 1%. Terpeney, black peppery, spicy, citrus/grapefruitlike, fresh and woody.

Taste: @ 2 ppm. Terpeney, black peppery and woody with a tropical nuance.

Taste: @ 5 ppm. Black peppery, terpeney, woody, biting and tropical.

Possible applications: Of course this material is a natural for spice flavors of the black pepper ilk. The terpeney notes of this product will enhance not only tropical fruit and citrus flavors like mango and grapefruit, but also colas. Other considerations for its use are in beverage flavors for gin and vodka.

► **Mane;** *www.mane.com*

Rum, Pure Jungle Essence M 56635

Source: Mane

GRAS, CAS# 90604-30-1

Natural

Odor: @ 1%. Alcoholic, rummy, sweet, brown, molasseslike, woody and slightly smoky.

Taste: @ 2 ppm. Sweet, rummy and brown.

Taste: @ 5 ppm. Sweet, rummy, brown sugarlike, woody, alcoholic and slightly winey.

Possible applications: Sweet brown flavors of almost all denominations will benefit from this very characteristic and powerful material, including rum, of course, and its combinations, as well as butterscotch, caramel, maple, molasses, vanilla, cajeta and chocolate. Alcoholic beverage flavors that are good fits for it are wines, brandy, cognac and whiskey.

► **Mane;** *www.mane.com*

Vanilla, Pure Jungle Essence M 53291

Source: Mane

GRAS, CAS# 8024-06-4

Natural

Odor: @ 100%. Sweet, creamy, brown, balsamic, beany, woody and slightly smoky.

Taste: @ 5 ppm. Sweet, creamy, beany and brown with balsamic notes.

Taste: @ 10 ppm. Rich, creamy, beany, brown, woody and resinous.

Possible applications: This highly characteristic material will enhance any vanilla flavor. It will also add depth and richness to sweet dairy flavors including caramel, condensed milk, cream, egg nog, dulce de leche, cheesecake and custard. Other applications that are good homes for this product are milk chocolate, whiskey and “n cream” flavors.

► **Mane;** *www.mane.com*