

# Organoleptic Characteristics of Flavor Materials

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## Organoleptic Evaluation Panel

- Judith Michalski
- Carl Holmgren, Consulting Flavor Chemist
- Cyndie Lipka, Senior Flavorist, Bell Flavors & Fragrances
- Gerard Mosciano, Consulting Flavor Chemist
- Robert Pan, Senior Flavorist, Bell Flavors & Fragrances
- Susie Sadural, Consulting Flavorist
- Sharon Tayupanta, Junior Flavorist, Bell Flavor & Fragrances
- Jeb Gleason-Allured, Editor in Chief, *Perfumer & Flavorist*
- Paige Crist, Account Executive, *Perfumer & Flavorist*

## Indole, 1% in PG, Natural

*Source:* Axcence Aromatic

FEMA# 2593, CAS# 120-72-9

*Natural occurrence:* Butter, bergamot, bonito, coffee, jasmine, rice, rum, tobacco.

*Odor:* @ 0.1%. Animalic, floral, sweet, powdery, fecal and jasminalike with a mothball nuance.

*Taste:* @ 0.2 ppm. Sweet, floral, animallic and fecal.

*Taste:* @ 0.5 ppm. Animalic, creamy, floral, jasminalike and grapey with a mothball undertone.

*Possible applications:* This is not the most pleasant of materials to work with; however, when used judiciously, it undoubtedly adds trueness of character to floral flavors like jasmine, honey



The panelists; standing from left, Jeb Gleason-Allured (*P&F* magazine), and Judith Michalski, Cyndie Lipka, Robert Pan and Sharon Tayupanta (all Bell Flavors & Fragrances); seated from left: Susie Sadural and Gerard Mosciano (consulting flavorists); not pictured: Paige Crist (*P&F* magazine) and Carl Holmgren (consulting flavorist)

and orange blossom as well as dairy flavors, especially cream, butter, milk and aged cheese. Other flavors which can benefit from its addition are chocolate, grape, fish and rice.

► **Axxence Aromatic**; [www.axxence.de](http://www.axxence.de)

### Orange Green Fraction I FTNJ, 02.38134

Source: Döhler

CAS# 8028-48-6

Natural

Odor: @ 100%. Green, aldehydic, citrus, peely, fruity and fresh.

Taste: @ 5 ppm. Green, citrus/orange, fresh and oily with a hint of apple.

Taste: @ 10 ppm. Citrus, juicy, green, waxy and fresh.

Possible applications: This particular fraction of orange contains 3.5% hexanal, which accounts for its green, aldehydic character. Of course, it's well-suited to add fresh, green, peel notes to orange and other citrus flavors. Other flavors where this product will be useful include apple, pear, kiwi, guava, berry, melon and cucumber.

► **Döhler**; [www.doehler.com](http://www.doehler.com)

### 3-Phenylpropionaldehyde, EU Natural

Source: Axxence Aromatic

FEMA#2887, CAS# 104-53-0

Natural occurrence: Beer, cinnamon, chicken, tomato, oregano.

Odor: @ 100%. Green, spicy-cinnamon, honeylike, slightly floral, tomatolike with an underlying savory note.

Taste: @ 2 ppm. Sweet, spicy-cinnamon, green and tomatolike.

Taste: @ 5 ppm. Spicy, green, vegetablelike, tomatolike with a hint of brothiness.

Possible applications: This product has very interesting, seemingly diverse notes which will provide interesting depth in spice flavors, especially cinnamon and cumin, and vegetable flavors like tomato and cucumber. Other flavors like oregano, honey, apple, melon and savories like chicken and broths will be enhanced as well.

► **Axxence Aromatic**; [www.axxence.de](http://www.axxence.de)

### 2-Methyl-3-tetrahydrofuranthiol, 0.1% in PG, EU natural (synonym: 2-Methyl tetrahydrofuran-3-thiol)

Source: Axxence Aromatic

FEMA# 3787, CAS# 57124-87-5

Natural occurrence: Beef, pork.

Odor: @ 0.1%. Sulfurous, beefy, meaty, alliaceous, fatty, savory, roasted and brothy.

Taste: @ 0.2 ppm. Meaty, beefy, brothy and savory.

Taste: @ 0.5 ppm. Meaty, beefy, roasted and brothy with an eggy, sulfurous undertone.

Possible applications: This lovely, potent component will lend savory, roasted credibility to many types of meat compositions, namely beef, pork and dark meat from poultry. At very low levels, it should also be considered for use in egg and fat replacement flavors.

► **Axxence Aromatic**; [www.axxence.de](http://www.axxence.de)

### 3-Mercaptohexyl Acetate, 0.1% in PG, EU Natural

Source: Axxence Aromatic

FEMA# 3851, CAS# 136954-20-6

Natural occurrence: Passion fruit, red wine, pink guava.

Odor: @ 0.1%. Sweet, fruity, sulfurous, ripe, tropical and slightly meaty with a hint of onion.

Taste: @ 0.1 ppm. Sulfurous, fruity, tropical and slightly green with an onion/garlic nuance.

Taste: @ 0.2 ppm. Sulfurous, fruity, tropical and green with an onion/garlic undertone.

Possible applications: This material will be very useful in imparting true, tropical fruit notes to mango, passion fruit, guava, rambutan, lychee and durian flavors. It can also be used to help establish those lovely, catty notes in peach, black currant, grapefruit, sauvignon blanc wine and white grape flavors.

► **Axxence Aromatic**; [www.axxence.de](http://www.axxence.de)

### Rose Oxide, EU Natural

Source: Axxence Aromatic

FEMA #3236 CAS# 16409-43-1

Natural occurrence: Cistus oil, geranium leaf, lychee, rose.

Odor: @ 100%. Harsh, green, leafy, earthy, floral and herbal.

Taste: @ 1 ppm. Green, floral, lycheelike and vegetablelike.

Taste: @ 2 ppm. Green, herbal, floral, honeylike, fruity and vegetablelike.

Possible applications: At very low levels this powerful compound will lend fresh, green notes to fruits like pear, apple, rambutan, lychee, kiwi and white grape as well as to vegetables like green peppers, cucumbers, wasabi, watercress, radish and the like. Other areas where it can be used to advantage are in mint and floral flavors.

► **Axxence Aromatic**; [www.axxence.de](http://www.axxence.de)

### Orange Green Fraction II FTNJ, 02.38158

Source: Döhler

CAS# 8028-48-6

Natural

Odor: @ 100%. Green, aldehydic, orange, fruity, fresh, sweet and peely.

Taste: @ 3 ppm. Green, aldehydic, fresh, fruity and slightly citrus.

Taste: @ 6 ppm. Green, fresh, fruity and citrus.

Possible applications: Like fraction I, this material is also very green, albeit fresher and fruitier since it contains 3.5% *trans*-2-hexenal. It will be well used in all fruits where a fresh, green note is a major part of the profile like apple, pear, kiwi, green grape, strawberry, peach, banana, melons and apricot. It will also add freshness to orange FTNF flavors as well as green tea and vegetable flavors like tomato, cucumber, lettuce, wasabi and other crucifers.

► **Döhler**; [www.doehler.com](http://www.doehler.com)

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