



# Organoleptic Characteristics of Flavor Materials

Judith Michalski, Senior Flavorist, Bell Flavors & Fragrances; [jmichalski@bellff.com](mailto:jmichalski@bellff.com)

## 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
- Tom Gibson, Creative Director, Silesia Flavors

### Raspberry CO<sub>2</sub> Extract, Ref: IS12772

Source: Evonik (exclusively distributed in the U.S. by Vigon)  
GRAS, Natural

Odor: @ 100%. Fresh, seedy, fruity, berry, floral, iononelike and slightly waxy, orrislike.

Taste: @ 20 ppm. Sweet, fruity, berrylike, slightly jammy, floral, slightly woody and orrislike.

Possible applications: This extract of raspberry will add depth and true character notes to not only its namesake but also to most other berry flavors including blackberry, cherry, blueberry, grape as well as tea, red licorice and Swedish fish-type flavors.

►Vigon; [www.vigoninternational.com](http://www.vigoninternational.com)

### Banana CO<sub>2</sub> Extract, Ref: IS12319

Source: Evonik (exclusively distributed in the U.S. by Vigon)  
GRAS, Natural

Odor: @ 100%. Sweet, banana, brown, slightly rumlike, cooked, very ripe and creamy with a slight earthy note.

Taste: @ 20 ppm. Sweet, very ripe, banana, cooked, brown, creamy and estery.

Possible applications: This highly characteristic material will complete any kind of banana flavor, banana bread or bananas Foster, by lending creamy, sweet and ripe notes. Another flavor area worthy of consideration is in the alcoholic arena in rum and whiskey.

►Vigon; [www.vigoninternational.com](http://www.vigoninternational.com)

### Oakwood CO<sub>2</sub> Extract, Ref: IS11591

Source: Evonik (exclusively distributed in the U.S. by Vigon)  
GRAS, Natural

Odor: @ 100%. Woody, oaky, brown, rummy, bourbonlike, phenolic, resinous, slightly spicy and vanillalike.

Taste: @ 20 ppm. Woody, oaky, sweet, brown, bourbonlike, rummy, vanillalike and phenolic.

Possible applications: The complex profile of this item will enhance alcoholic flavors like whiskey, rum and chardonnay by adding aged, sweet, casky notes. Fruit flavors of the brown and/or dried type will also benefit especially raisin, prune, tamarind and apricot. Other areas where this oak extract will shine are brown flavors like butterscotch and butter rum, caramel, sweet spice blends, vanilla and balsamic vinegar.

►Vigon; [www.vigoninternational.com](http://www.vigoninternational.com)

### Peanut CO<sub>2</sub> Extract, Ref: IS10597

Source: Evonik (exclusively distributed in the U.S. by Vigon)  
GRAS, Natural

Odor: @ 100%. Roasted, nutty, peanutty, oily and slightly burnt.

Taste: @ 30 ppm in oil. Oily, roasted and peanutty with buttery nuances.

Possible applications: This is a very nice offering to the limited arsenal available for use in lending roasted pyrazine-type notes to natural nut flavors, most notably, peanut. Other flavors areas where it can be well-used are in sesame, Asian spice blends and possibly roasted meats and browned butter.

►Vigon; [www.vigoninternational.com](http://www.vigoninternational.com)

### Helional (synonym: 3-(1,3-Benzodioxol-5-yl)-2-methylpropanal)

Source: John D. Walsh Company, Inc.  
FEMA# 4599, CAS# 1205-17-0

Not yet found in natural.

Odor: @ 100%. Light, green, fresh, sweet, waxy with melon/cucumberlike notes.

Taste: @ 5 ppm. Green, melonlike and slightly floral.

Taste: @ 10 ppm. Green, melonlike and fresh with a fruity undertone.

Possible applications: Formerly used only for fragrances, this compound adds depth to and reinforces green, fruity notes in most cucumber and melon flavors, notably honeydew, watermelon and cantaloupe. Other considerations for its use are apple, pear, Asian pear, kiwi, berries and perhaps even pumpkin.

►John D. Walsh Company, Inc; [www.johndwalsh.com](http://www.johndwalsh.com)

## Methyl-3-nonenolate

Source: SAFC

FEMA #3710, CAS# 13481-87-3

Natural occurrence: Guava.

Odor: @ 100%. Fatty, waxy, costuslike, green, fruity and melonlike.

Taste: @ 3 ppm. Green, waxy, fatty with a cucumberlike note.

Taste: @ 6 ppm. Green, fatty, waxy, fruity and cucumber/melonlike.

Possible applications: This interesting material has notes that make it an obvious choice for cucumber and melon flavors. Beyond that, however, it will also work in other fruits like pear, guava, peach and some mint flavors, especially spearmint. It might even be considered at very low levels for use in cheese flavors, especially those from goat and sheep's milk.

► **SAFC**; [www.safcglobal.com](http://www.safcglobal.com)

## Copaiba Oil

Source: Penta Manufacturing

FDACFR 172.510, CAS# 8013-97-6

Natural

Odor: @ 100%. Terpeney, piney, woody, spicy, cooling and slightly green.

Taste: @ 5 ppm. Cooling, woody, piney and softly spicy.

Taste: @ 10 ppm. Cooling, spicy, woody and herbal with a softly clovelike endnote.

Possible applications: This product can add interesting notes to spice flavors like black pepper, clove and ginger as well as to herbal flavors like parsley, savory and such. Citrus, berry and tropical fruits like mango are other good applications for its use.

► **Penta Manufacturing**;  
[www.pentamfg.com](http://www.pentamfg.com)

## Myrtle Oil

Source: Charabot

FDACFR 172.510, CAS# 8008-46-6

Natural

Odor: @ 100%. Cooling, eucalyptol-like, terpeney and woody with a floral nuance.

Taste: @ 1 ppm. Slightly cooling, sweet, fresh, green and herbal.

Taste: @ 2 ppm. Waxy, sweet, fresh, green, cooling and herbal.

Possible applications: Limited to alcoholic beverages only, myrtle oil will add refreshing notes to herbal and spice flavors for cordials, etc., including mints, rosemary and

cardamom. It might also be considered for vegetable-type flavors like green pepper and cucumber for use in vodka and its brethren.

► **Charabot**; [www.charabot.com](http://www.charabot.com)

---

To purchase a copy of this article or others,  
visit [www.PerfumerFlavorist.com/magazine](http://www.PerfumerFlavorist.com/magazine). 