



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, Bell Flavors & Fragrances
- Gerard Mosciano, Consulting Flavor Chemist
- Robert Pan, Senior Flavorist, Bell Flavors & Fragrances
- Susie Sadural, Consulting Flavorist
- Deborah Barber, Senior Scientist, Kraft Foods

Honey Absolute, MA-1040

Source: Robertet

GRAS, CAS# 91052-92-5

Natural

Odor: @ 100%. Sweet, brown, slightly dried fruitlike and honey.

Taste: @ 0.05%. Sweet, brown, slightly dried fruitlike and honey.

Taste: @ 0.1%. Sweet, honey, brown and slightly waxy and balsamic.

Possible applications: As one would expect, the sweet, brown notes of this product will fit nicely into brown flavors, especially the dried fruit types like raisin, prune, date, apricot and tamarind. Other areas where it will be beneficial are in vanilla, molasses, BBQ, cocoa, teriyaki, and of course, honey.

► **Robertet**; www.robertet.com

Elderflowers Solid Extract, AJ620435

Source: Naturex

FEMA# 2406, CAS# 91722-58-6

Natural

Odor: @ 100%. Sweet, brown, dried fruitlike, tobaccolike, balsamic and slightly floral.

Taste: @ 0.05%. Sweet, brown, dried fruitlike and astringent with an earthy nuance.

Taste: @ 0.1%. Brown, sweet, dried fruitlike, tobaccolike and balsamic.

Possible applications: The sweet, brown, fruity note of this material will blend very nicely in dried fruit flavors of the date, tamarind, raisin and prune types. By that same token, it will enhance jamlike notes in cooked apple, peach, apricot and berry flavors. Other areas where it will lend interest and depth are in BBQ, honey and vanilla as well as sweet spice blends like gingerbread and herbal tea flavors like chamomile.

► **Naturex**; www.naturex.com

Orris Root Tincture, AJ611030

Source: Naturex

FEMA# 2830, CAS# 8002-73-1

Natural

Odor: @ 100%. Floral, slightly whiskeylike, woody, berrylike, powdery and sweet.

Taste: @ 30 ppm. Astringent, waxy and woody.

Taste: @ 60 ppm. Woody, fruity, berrylike, astringent and tealike.

Possible applications: With its woody, berrylike notes this extract is a perfect fit for berry flavors such as raspberry, strawberry, blackberry, grape, cherry and blueberry. Another area where this material will add a special twist is in alcoholic flavors like cordials, vodka, gin and whiskey.

► **Naturex**; www.naturex.com

Cassie LE WS, AA117040

Source: Naturex

GRAS, CAS# 89958-31-6

Natural

Odor: @ 100%. Floral, sweet, powdery, green and slightly wintergreenlike with a hint of dark cherry.

Taste: @ 20 ppm. Sweet, floral, green, herbal, slightly waxy and cardboardlike.

Taste: @ 30 ppm. Sweet, floral, astringent, tealike, powdery and slightly vanillalike.

Possible applications: This is an intriguing material that will reinforce natural notes in berry flavors like raspberry, blackberry, strawberry and especially black cherry. Other areas where it will add an unexpected lift are in honey, root beer, anise, herbal, vanilla and marshmallow flavors.

► **Naturex**; www.naturex.com

Tea CO₂ Extract Jasmine Type

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

GRAS

Natural

Odor: @ 100%. Floral, jasmine, sweet, powdery and slightly fruity with a hint of the barnyard.

Taste: @ 5 ppm. Floral, astringent and slightly musty.

Taste: @ 10 ppm. Floral, jasmine, tealike, astringent and sweet.

Possible applications: Other than its namesake, floral flavors will benefit the most from this very characteristic material including rose, orange blossom and violet as well as fruits like raspberry, blackberry, blueberry, strawberry, cherry, peach and apricot.

► **Vigon**; www.vigon.com

Lime Oil Tahitian

Source: Ungerer

FEMA# 2631, CAS# 8008-26-2

Natural

Odor: @ 100%. Fresh, lime, juicy, citrus, peely, aldehydic (citral) and slightly floral.

Taste: @ 10 ppm. Fresh, juicy, peely and lime.

Taste: @ 20 ppm. Fresh, juicy, lemon-lime and peely.

Possible applications: This delicious material brings to mind the full profile of a freshly squeezed lime. Its whole fruit character will bring richness and depth to citrus blends and flavors especially lemon, lime, cola and ginger ale.

► **Ungerer;** www.ungererandcompany.com

Cinnamon Leaf Oil (Safrole-free)

Source: Ungerer

FEMA# 2292, CAS# 8015-91-6

Natural

Odor: @ 100%. Spicy, woody, clovelike, sweet with a cinnamon nuance.

Taste: @ 2 ppm. Spicy, clovelike, woody and slightly cinnamic with a hot bite.

Taste: @ 5 ppm. Clovelike, spicy, woody and cinnamic with a definite mouth/throat burn.

Possible applications: Since the main characterizing component of this material is eugenol, it will fit well wherever spicy, clove notes are needed including clove, cinnamon, sweet and savory spice blends, oral care, mint, cherry, banana and vanilla. It's also well-suited for carbonated beverage flavors like cola and root beer and smoked meat flavors like bacon and ham.

► **Ungerer;** www.ungererandcompany.com

Sesame CO₂ Extract

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

GRAS

Natural

Odor: @ 100%. Brown, roasted, nutty (peanut), oily and slightly meaty.

Taste: @ 80 ppm. Nutty (peanut), oily, brown, roasted and slightly meaty.

Possible applications: Here is another natural source of roasted-type pyrazines that seem to be so lacking in the flavorist's palette. Natural flavors that will be good applications for this product are nuts, peanut, grill, coffee, chocolate, chicken, beef, pork, Asian stir-fry and fried fat types.

► **Vigon;** www.vigon.com

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