



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, Flavor Research, Kraft Foods

WS-5 (synonym: N-[(Ethoxycarbonyl)Methyl]-p-menthane-3-Carboxamide)

Source: Fontarome

FEMA# 4309, CAS# 68489-14-5

Not yet found in nature

Odor: @ 100%. Very slightly chalky.

Taste: @ 1 ppm. Mild, cooling and tingling.

Taste: @ 2 ppm. Cooling, mentholic and tingling.

Possible applications: The profile of this interesting compound will add to the cooling, trigeminal effects of mint and sensation flavors as well as for those intended for gums and confections, breath fresheners, toothpaste, mouthwash, alcoholic products, etc.

►Fontarome; www.fontaromechemical.com

Aruscolate, 1% in Triacetin (synonym: 3-Mercaptoheptyl acetate)

Source: Vigon

FEMA# 4289, CAS# 548774-80-7

Natural occurrence: Fringed rue, beef fat.

Odor: @ 1%. Sour, tropical fruitlike, slight cooling lift, green, sulfurous and catty.

Taste: @ 0.2 ppm. Tropical fruitlike and onionlike.

Taste: @ 0.4 ppm. Tropical fruitlike, onionlike, fruity, juicy, savory and cruciferous.

Possible applications: The sulfurous, fruity profile of this material will lend authenticity to tropical fruit flavors like lychee, rambutan, guava, passion fruit and mango. Those same notes will also contribute to the character of peach, grapefruit and black currant. At even lower levels it will add true, ripe notes to cantaloupe and aged notes to cheddar. This compound should also be considered for use in vegetable flavors like cabbage, cauliflower, green onion and broccoli.

►Vigon; www.vigon.com

Labdanum Absolute

Source: Charabot

FEMA# 2608, CAS# 8016-26-0

Natural

Odor: @ 100%. Rich, balsamic, woody, incenselike, resinous, slightly davanalike, powdery and perfumy.

Taste: @ 1 ppm. Woody, floral, incenselike, perfumy and slightly green.

Taste: @ 2 ppm. Woody, perfumy, powdery, floral, dried fruitlike and slightly black pepperlike with a green nuance.

Possible applications: This product possesses a complex profile which will add depth and interest to berry flavors, especially raspberry, black berry and black currant. Herbal flavors for cordials and dried fruit flavors, like fig, raisin, date, apricot, will also benefit from its use.

►Charabot; www.charabot.com

Vanille Absolute

Source: Charabot

FEMA# 3105, CAS# 8024-06-4

Natural

Odor: @ 100%. Sweet, brown, creamy, vanilla, beany, slightly woody, resinous and vanillinlike.

Taste: @ 3 ppm. Sweet, creamy, beany and vanillinlike.

Taste: @ 6 ppm. Sweet, brown, vanilla, beany, creamy, slightly clovey, slightly phenolic and vanillinlike.

Possible applications: This particular extract of vanilla has a lovely, full profile which will stand on its own as well as enrich most sweet brown flavors, especially milk caramel, maple, chocolate, toffee, butterscotch and cajeta. Sweet dairy flavors are also excellent applications including clotted cream, fresh milk and crème brûlée.

►Charabot; www.charabot.com

Sandalwood Oil EI

Source: Berje

FEMA# 3005, CAS# 8006-87-9

Natural

Odor: @ 100%. Woody, cedarlike, perfumy and terpeny.

Taste: @ 1 ppm. Woody and perfumy.

Taste: @ 2 ppm. Woody, perfumy, resinous and terpeny.

Possible applications: Tropical flavors like lychee, mango, rambutan, white grape and grapefruit are all very good applications for this particular oil. Although it is pricey, it can be used economically at very low levels to add richness and depth. Its woody profile should also be considered to add and reinforce character notes in wood-aged liquors like whiskey, chardonnay and sauvignon blanc flavors.

►Berje; www.berjeinc.com

