



# 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
- Deborah Barber, Senior Scientist, Kraft Foods

## Labdanum Absolute

Source: Charabot

FEMA# 2608, CAS# 8016-26-0

Natural

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

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

**Taste:** @ 2 ppm. Woody, perfumey, powdery, floral, dried fruit-like 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, blackberry 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](http://www.charabot.com)

## γ-Decalactone, natural

Source: SAFISIS

FEMA# 2360, CAS# 706-14-9

Natural

**Odor:** @ 100%. Creamy, waxy, fatty and buttery with a slight oxidized fat note.

**Taste:** @ 2 ppm. Rich, oily, creamy and waxy.

**Taste:** @ 4 ppm. Oily, waxy, creamy, fatty, nutty and coconut/peachlike.

**Possible applications:** The rich, fatty notes of this lactone will be very useful in flavors which possess fat as a major part of their profile. Dairy flavors, especially those resulting from heat, are all good candidates for its use, particularly melted and browned butters, cream and clotted cream as well as condensed milk. Its use will supplement the fatty acids in nut flavors like macadamia and pecan, and also in hard fat flavors like tallow, lard and coconut. And, of course, it is a given in fruit flavors like peach, apricot and mango.

►SAFISIS; <http://safisis.fr/en>

## Caraway CO<sub>2</sub> Extract

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

FEMA# 2236, CAS# 85940-31-4

Natural

**Odor:** @ 100%. Cooling, slightly spearmintlike, green, dill/carawaylike and oily.

**Taste:** @ 5 ppm. Green, minty, fresh and herbal.

**Taste:** @ 10 ppm. Dillike, astringent, cooling, slightly woody and breadlike.

**Possible applications:** A little of this extract will go a long way to add interest and character in herbal blends for Scandinavian cheeses like Havarti and bondost, liqueurs like *akvavit* and whiskey, rye and other breads, as well as vegetables like sauerkraut. Another area where this material can add a fresh twist is in mint and other oral care flavors.

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

## Damascene Rose SE WS, Ref AA117000

Source: Naturex

GRAS, CAS# 9016-38-0

Natural

**Odor:** @ 100%. Sweet, floral/rose, green, perfumey and slightly spicy.

**Taste:** @ 10 ppm. Floral/rose, sweet and green.

**Taste:** @ 20 ppm. Floral/rose, green, sweet and fruity.

**Possible applications:** This very characteristic material will grace all flavors that have floral and rosy notes as a part of their profile, namely peach, apricot, tomato, raspberry, apple, honey, orange, lemon, blueberry, apple, lychee, rambutan, geranium, strawberry, black currant, fig, tea and red wine.

►Naturex; [www.naturex.com](http://www.naturex.com)

## Lavender Flowers FE, Ref AJ610893

Source: Naturex

GRAS, CAS# 90063-37-9

Natural

**Odor:** @ 100%. Floral, perfumey, slightly cooling with a lemon-lime nuance.

**Taste:** @ 30 ppm. Floral with a blueberry afternote.

**Taste:** @ 60 ppm. Floral with fruity/berry undertones.

**Possible applications:** This is another highly characteristic extract from Naturex. While some materials are typical of “red” fruits, this product tends toward the “blue” side and will fit nicely into blueberry, blackberry and grape flavors. It will also be valuable in other berry flavors like raspberry and strawberry and in peach and apricot, but to a lesser degree. Other areas where it will contribute are in citrus, especially lemon, lime, bergamot and mandarin, as well as in black tea flavors.

►Naturex; [www.naturex.com](http://www.naturex.com)

## Isopentylamine

Source: Treatt

FEMA# 3219, CAS# 107-85-7

*Natural occurrence:* Apple, banana, beef, mushrooms, cheese, cocoa, coffee, truffles, rutabaga, rhubarb, pork, wine.

*Odor:* @ 1%. Fishy, shellfishlike, ammonialike and slightly cheesy.

*Taste:* @ 1 ppm. Warm, slightly fishy and brothy.

*Taste:* @ 2 ppm. Warm, fishy, shrimplike and brothy.

*Possible applications:* Smelling this compound full-force will send most people moving quickly in the opposite direction. However, in dilution it will add an appetizing fish/shellfish note to fish flavors and obviously shrimp, scallops, lobster and oyster stew as well as mold-ripened cheeses like Brie and St. Andre where an ammonia note is appreciated as part of the profile. Cocoa flavors will also benefit from a very discreet dosage.

► **Treatt**; [www.treatt.com](http://www.treatt.com)

## Chamomile Solid Extract, AJ620155

Source: Naturex

FEMA# 2274, CAS# 84649-86-5

Natural

*Odor:* @ 100%. Sweet, brown, haylike and tobacco-like.

*Taste:* @ 0.05%. Sweet, astringent, brown, haylike and tealike with warm, honeylike notes.

*Taste:* @ 0.10%. Sweet, brown, herbal, honeylike, woody, tealike and slightly floral with dried fruit notes.

*Possible applications:* The rich, warm profile of this chamomile extract will blend nicely in a wide variety of brown flavors including prune, raisin, date, tamarind, horehound, caramel,

cocoa, honey, molasses, sweet spice blends, Masala and other sweet wines, whiskey, and vanilla.

► **Naturex**; [www.naturex.com](http://www.naturex.com)

## Linden Fluid Extract

Source: Naturex

FEMA# 2647, CAS# 90063-53-9

Natural

*Odor:* @ 100%. Sweet, herbal, brown, fruity, and medicinal with a slight hint of the barnyard.

*Taste:* @ 0.05%. Sweet, astringent, brown, fruity and herbal.

*Taste:* @ 0.10% ppm. Sweet, astringent, brown, woody, herbal, fruity, slightly floral with an underlying balsamic tone.

*Possible applications:* The unusual profile of this extract will give an interesting twist to dark fruit flavors like black cherry, plum, raspberry and blackberry. Its astringent, herbal notes will enhance sweet wine and cordial flavors as well as add to the perceived efficacy of flavors for herbal-type cough drops and syrups.

► **Naturex**; [www.naturex.com](http://www.naturex.com)

## Correction

In the column “Organoleptic Characteristics of Flavor Materials” on Page 55 of the April 2012 issue of *Perfumer & Flavorist* magazine, the ingredient Passifloran was inadvertently listed with an incorrect FEMA number. Passifloran, also known as 3-acetylthiohexyl ethanoate, is FEMA# 3816.

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