

# Event Report: Amsterdam Table Talk Exhibition

The British Society of Flavourists hosts its annual ingredients showcase.

Dave Baines, British Society of Flavourists

The Table Talk exhibition held in Amsterdam on March 6, 2014, was a resounding success, with a record number of delegates and exhibitors attending. In total, 180 people registered, which represented the maximum number permitted for the venue.

The event had 24 exhibitors this year, and there were 14 sessions of presentations, so one delegate could only see 14 offerings from supplier companies. In total, 250 materials were on show, including flavor chemicals, flavor extracts, essential oils, hydrolyzed vegetable proteins (HVP), yeast extracts and meat powders/meat extracts.

Some of the more unique offerings were Sichuan extracts from Kancor Ingredients that produced an impressive sanshool tingle on the tip of the tongue; yeast extracts from Yeastock applied to sweet products, which enhanced sweet notes; odorless and tasteless cooling compounds from Renessenz; and a concentrated water extract produced from French oak staves from Treatt. Select materials from the event are featured in the **Exhibitor Ingredients** section of this article.

Next year the exhibition will be held again in Amsterdam on March 5. In addition, there are plans to hold an equivalent exhibition in Singapore in May 2015.

For future events, visit [www.bsf.org.uk](http://www.bsf.org.uk).

## Exhibitor Ingredients

**Advanced Biotech Europe** ([www.adv-bio.com](http://www.adv-bio.com)) presented E.U. natural **acetophenone**, which imparted a sweet cherry, marzipan and almond profile. **Methyl mixed ketones** (E.U. natural) had blue cheese, dairy, ripe and Gorgonzola notes.  **$\delta$ -Decalactone** (E.U. natural) had a sweet, creamy, coconut and milky profile. **2,6-Dimethyl pyrazine** (E.U. natural) had notes of hazelnut, cocoa, coffee and roasted beef.

**Allylix Inc.** ([www.allylix.com](http://www.allylix.com)) presented natural valencene produced through the company's proprietary biosynthesis. It also displayed nootkatone crystals 98% produced by oxidation of Allylix's nootkatone, which were highly pure and cost-effective.

**Biolandes** ([www.biolandes.com](http://www.biolandes.com)) presented **basil oleoresin**, which was fresh, green and aromatic and can enhance Mediterranean dishes like pesto, minestrone and fish specialties. The company's **mushroom oleoresin** was meaty, salty, very woody, animalic and powerful, and imparted the typical flavor of wild mushroom. **Fenugreek absolute 80%/MPG** had notes of walnut and maple syrup, and can be applied to spicy notes in savory flavors and top notes of walnut flavors. **Saffron oleoresin**



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**5%/MPG** had spicy, seafood and powerful facets. It can be used to give spicy, floral and fruity notes in savory products like paella. It is especially suitable in fish or shellfish flavor.

**Capua** ([www.webcapua.com](http://www.webcapua.com)) presented water-soluble **blood orange juice aroma**, which had a fruitiness, juiciness and sweetness. **Lemon juice aroma** (water-soluble) had a fruitiness and juiciness, with sweet and lemon characteristics. **Mandarin juice aroma** (water-soluble) featured a fruitiness and juiciness, seediness and sulfurous mandarin notes.

Ingredients on offer included passion fruit FTNF, cocoa extract, cherry bark extract, Spanish lemon oil and Madagascan vanilla.

**Bergamot juice aroma** (water-soluble) had a fruitiness, floralness and juiciness of bergamot.

**Destilla Flavours & Extracts** ([www.destilla.com](http://www.destilla.com)) presented **parsley root extract**, which featured herbal, spicy and balsamic notes. **Parsnip extract** was spicy, sweet and mild. **Mango FTNF** featured ripe mango notes. **Coffee extract** (halal) was roasted, phenolic and strong.

**Döhler's** ([www.doehler.com](http://www.doehler.com)) **strawberry essence** (2,500-fold) FNTJ was jammy, fruity and buttery. Featuring a full strawberry profile, the ingredient can be used as an add-back in reconstitution flavors. **Blackcurrant essence** (2,500 fold) FTNJ had a very "British" full-bodied flavor profile appropriate for add-back in reconstitution flavors. **Apple juice flavor** 2,500-fold green-type (FTNJ) had typical greenish notes. Rich in *trans*-2-hexenal, it can be used as an add-back with reconstitution flavors. **Apple juice flavor FTNJ** ("apple oil") featured the highest possible concentration of a 100% fruit-derived natural apple juice flavor.

In addition to natural  $\alpha$ - and  $\beta$ -ionone, dihydrocoumarin, phenethyl alcohol, *trans*-2-hexenal, benzaldehyde and benzyl acetate, **Elixirome** ([www.elixarome.co.uk](http://www.elixarome.co.uk)) featured its **Hop Burst** isolates and specialties, which had notes of hops, fermentation and beer. The company also displayed **natural coeurs** composed of natural aroma chemical and flavoring preparations, which can be applied at dose rates of 0.005–0.01%. Its **gentian extract** had a bitter gentian flavor.

**Exter Aroma** ([www.exteraroma.com](http://www.exteraroma.com)) presented **301CL**, a bouillon-style HVP/clean; **BR010p**, which had notes of roast beef/meat; **CB002p**, which had a boiled chicken character; and **UM8**, a natural taste enhancer.

**Frutarom** ([www.frutarom.com](http://www.frutarom.com)) presented **coffee intense**, which was bitter, smoky, burnt and roasted; **yerba mate**, which was leafy, smoky and grassy; **rye extract**, which had beer, hay and brown notes; and **licorice**, which had a clean, sweet licorice profile.

**Henningsen** ([www.henningsen.nl](http://www.henningsen.nl)) presented **chicken extract**, which had a roast and boiled/poached taste; **chicken fat**, which had a strong roast taste; **natural powdered cooked chicken powder**, which had a pure chicken taste; and **powdered cooked beef**, which was pure beef without a carrier.

**Horner International** ([hornerinternational.com](http://hornerinternational.com)) presented a **cocoa extract flavor base**, which had intense, dark cocoa notes, and was soluble in water, PG (propylene glycol) and ethanol; **green coffee bean extract**, which had strong green vegetable notes of pepper and cucumber; a **stevia blend** that can reportedly reduce sugar levels by 50% while avoiding metallic notes often present in stevia; and **yerba mate extract**, which featured bitter notes of black tea and complex vanillalike notes reminiscent of oak chips.

**Kancor Ingredients** ([www.kancor.in](http://www.kancor.in)) presented **cocoa shell extract**, which was sweet, chocolaty, malty and caramellic; **Piper longum extract**, which was tingling, pungent and works synergistically with other sensates to enhance overall impact;



The event was organized by (from left): Mike Tyrrell, Steven van der Bosch, Melanie Brown, Brian Grainger, Danny Kite, Bonnie Tyrrell, Keld O'Shea and Dave Baines.



Pictured during a pre-event dinner, from left: Lambert ten Haaf (Exter), John Lee (Lionel Hitchen), Anne Kimber (Lionel Hitchen), Emilio Infante (Döhler), Greetje Verdult (Henningsen) and Ed Bosma (Exter).

**fried onion extract**, which was crunchy, sweet, sulfurous and meaty; and **fresh ginger oil**, which was fresh, warm, lemony and citrus.

**Lionel Hitchen Essential Oils** ([www.ltheo.co.uk](http://www.ltheo.co.uk)) presented **mandarin oil five-fol**, which was rich, sweet, intense and fresh; **lemon oil SSTSS**, which was high-impact, sharp, peely, aldehydic and clean; **chipotle oleoresin**, which had smoky notes and good heat; and **basil oleoresin**, which was leafy, methyl-chavicol-like and basil-like.

**Lluch Essence** ([www.lluche.com](http://www.lluche.com)) displayed fresh **Spanish lemon oil**; slightly meaty **sulfurol**; clean, expansive and fresh **mandarin green oil**; and North African first-quality **rosemary oil**.

**Naturex** ([www.naturex.com](http://www.naturex.com)) presented **orris seed tincture**, which was floral, herby, berrylike and slightly woody; **yerba mate fl id extract**, which was very characteristic, herbal, leafy and woody; **gentian solid extract**, which was bitter, slightly honeylike and astringent; and **wild cherry bark extract**, which was woody, sweet and astringent, with a cherry-like note.

**Omega Ingredients** ([www.omegainredients.co.uk](http://www.omegainredients.co.uk)) offered **nootkatone 10%**, which had a fresh grapefruit, citrus, orange and gardenia character; **orange oil Spanish**, which had a fresh

orange character; a **spice key natural**, which had a woody pepper, anise and ginger profile; and **green key natural**, which was green, grassy and herbal.

**Prova SAS** ([www.prova.fr](http://www.prova.fr)) presented Madagascan **vanilla extract**, which had a full-bodied typical vanilla extract profile with woody and beany facets; **cocoa extract**, which had a rounded, full flavor and sweet, typical cocoa notes; **Brazilian coffee extract arabica**, which had the full flavor of a typical 100% arabica extract; and **licorice extract** made from Indian licorice resin, featuring a full profile and pleasant aftertaste

**Recessenz** ([www.recessenz.com](http://www.recessenz.com)) offered **Winsense WS-5**, which was odorless and tasteless, with high-impact cooling, slight mentholic quality, and **Winsense WS-12**, which was odorless and tasteless, with medium impact and high-longevity cooling. Both materials are applicable in mint profiles in which impact and longevity are required. Winsense WS-5 can also be used to enhance freshness to increase indulgence in fruit and citrus applications.

**Riverside Aromatics** ([www.riversidearomatics.com](http://www.riversidearomatics.com)) presented natural **methyl furfuryl disulfid**, which had notes of coffee, roasted meat and roasted vegetable allium; natural  **$\beta$ -damascenone**, which had fermented, fruity, fig and jammy notes; **pyrazine ethane thiol**, which had a pork, meaty and brothy profile; and natural **hazeltone**, which was sweet, nutty and hazelnut.

**SAFC** ([www.sigmaaldrich.com/safc.html](http://www.sigmaaldrich.com/safc.html)) presented natural **ethyl-2-furoate**, >99%, which had a fruity, mushroom, tobacco and sweet character; natural **2-octanol**, > 97%, which had spicy, woody, herbal and earthy aspects; **ethyl trans-2-butenolate**, natural, > 97%, which featured rum, caramel, sweet and alliaceous notes; and natural **undecylenic acid**, >97%, which had woody, sweet, tobacco and creamy notes.

**Symrise** ([www.symrise.com](http://www.symrise.com)) offered **carvomenthone**, which had herbal, berry, terpenic and fruity notes; **menthone-L/isomenthone-D7030**, which was herbal, peppermint and spearmint; natural **trans-2,trans-4-decadienal**, fraction 5% in triacetin, which had fatty, chicken and aldehydic notes; and **1-ethoxyethyl acetate**, which was estery, peely, fruity and sweet.

**Treatt** ([www.treatt.com](http://www.treatt.com)) presented natural **TreattZest lemon cold-pressed**, which was a terpeneless specialty produced by countercurrent extraction from cold-pressed lemon oil; **oak extract high toast 2504**, which was a concentrated water extract of toasted, prime-quality French oak staves; **lime HV70 10%**, which was a novel specialty rich in the highly volatile components of distilled lime oil; and **methyl 1-propenyl sulfid**, a high-impact synthetic chemical with a sulfurous, onion, garlic, radish and asafoetida character.

**Wild Flavors** ([www.wildflavors.com](http://www.wildflavors.com)) offered **natural passion fruit FTNF**, which was fruity, fresh and intense; **pine-apple FTNF**, which had a fresh, fruity, green, ripe and intense profile; **Darjeeling tea FTNF**, which had an authentic fruity, floral character with subtle leather notes; and **crystal white peppermint oil**, which possessed a medium redistilled, candy-cane-like sweetness with gradual mentholic lift.

**Yeastock** ([yeastock.com](http://yeastock.com)) presented hot curry crisps with 1.5% **Yeastock HG PD020**, which enhanced and rounded flavors and intensified spiciness; vegetable bouillon with 0.2% **Yeastock HG PD020**, which enhanced vegetable notes, elevated the saltiness and coated the mouth with flavor; lemon



Pictured during a pre-event dinner, from left: Sofia Lluch (Lluch Essence), Ina Tann (Matrix) and Ann Bui (Chung Suc).



Pictured during a pre-event dinner, from left: Alan York (Global Essence), Debbie Mockford (Global Essence), and Laurent Bert (background) and Gianfranco Capua (both Capua).

panna cotta with 0.04% **GAN 915**, which made flavor notes more pronounced; and **915-6**, which boosted the hazelnut notes, increased roasty flavor detection, improved mouthfeel and increased sweetness.

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