



Organoleptic Characteristics of Flavor Materials

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Vanillin acetate, natural

Source: Alfrebro/Wild

FEMA# 3108, CAS# 881-68-5, natural

Natural occurrence: Shoyu.

Odor: @ 1%. Sweet, creamy, vanillinlike and powdery, with a subtle toasted note.

Taste: @ 10 ppm. Sweet and creamy, with a delicate vanilla nuance.

Taste: @ 20 ppm. Sweet, vanillalike and creamy.

Possible applications: This material will emphasize character notes in all vanilla flavors. Its sweet, creamy character will be prized in dairy flavors like custard, condensed milk, and whipped, clotted and ice creams, as well as brown types like caramel, chocolate, café au lait and fudge. Other applications to consider are marshmallow, cream soda and “black cow.”

►Alfrebro/Wild; www.wildflavors.co

Blue (German) chamomile oil

Source: Elixens

FEMA# 2273, CAS# 8002-66-2, natural, *Matricaria chamomilla* L.

Odor: @ 100%. Herbal, sweet, slightly leatherlike, woody, haylike and floral, with a dark, honey undertone

Taste: @ 2 ppm. Sweet, herbal, slightly woody, slightly floral and dried fruitlike, with a slight cooling lift.

Taste: @ 4 ppm. Herbal, sweet, dried fruitlike, woody, flora and tealike.

Possible applications: This beautiful blue oil will add depth and interest to dried fruit flavors, especially fig, date, raisin, prune, tamarind and apricot. It goes without saying that it will shine in herbal and tea flavors. Brown liquor flavors like whiskey and rum are other applications where it will be appreciated, as well as in mints and vanilla in which it will add a quirky note.

►Elixens; www.elixensamerica.com

Anisyl propionate, natural

Source: Alfrebro/Wild

FEMA# 2102, CAS# 7549-33-9, natural

Natural occurrence: Quince and anise.

Odor: @ 100%. Sweet, anisic and heliotropinlike, with a slight brown note.

Taste: @ 2 ppm. Sweet, floral, fruity and slightly anisic

Taste: @ 5 ppm. Anisic, floral, fruity and sweet, with a berry nuance.

Possible applications: The sweet, floral, fruity notes of anisyl propionate can enhance the ester complex of berry flavors like dark cherry, raspberry, strawberry, blackcurrant and grape. Other flavors where it will add interest are anise, cream soda, root beer, vanilla, molasses and licorice.

►Alfrebro/Wild; www.wildflavors.co

Roman chamomile oil

Source: Elixens

FEMA# 2275, CAS# 8015-92-7, natural, *Anthemis nobilis*

Odor: @ 1%. Floral, waxy, haylike, herbal, green, sweet and slightly honeylike.

Taste: @ 1 ppm. Dry, waxy, floral and slightly fruit .

Taste: @ 2 ppm. Floral, waxy, herbal, dry, slightly brown and haylike.

Possible applications: The floral notes of this essential oil will enlarge the profile of some yellow fruit flavors like peach, apricot and Golden Delicious apples, as well as tropical fruit flavors like lychee, guava and rambutan. Herbal, tea and cordial flavors are also logical destinations for its use, as well as honey and mint.

►Elixens; www.elixensamerica.com

Osmanthus abs. LMR

Source: Laboratoire Monique Remy/IFF

FEMA# 3750, CAS# 68917-05-5, natural, *Osmanthus fragrans*

Odor: @100%. Sweet, “bright,” floral, fruity, slightly waxy and berrylike, with a hint of leather.

Taste: @ 1 ppm. Sweet, fruity, slightly floral and berrylike

Taste: @ 2 ppm. Sweet, fruity, floral and berrylike

Possible applications: Osmanthus absolute is pricey, but a touch of it in a fruit flavor, like raspberry, strawberry, peach, apricot, prune, raisin, apple, citrus and tropicals will brighten and deepen the profile. Other areas that will benefit are citrus, red wine and even barbecue flavors

►Laboratoire Monique Remy/IFF; www.iff.com

5-Hydroxy-2-decenoic acid α -lactone (Laboratoire Monique Remy/IFF name: lactone ex massoia)

Source: Laboratoire Monique Remy/IFF

FEMA# 3744, CAS# 54814-64-1, natural

Natural occurrence: Massoia tree (*Cryptocaria massoia*), osmanthus, molasses, wine and some ant species.

Odor: @ 1%. Sweet, creamy, coconutty, dairylike and fruity, with an herbal undertone.

Taste: @ 1 ppm. Creamy, coconutty, buttery, lactonic and dairylike.

Taste: @ 2 ppm. Creamy, coconutty, buttery and lactonic.

Possible applications: Like other α -lactones, this chemical will enhance many dairy flavors with its creamy, dairylike notes, namely butter, milk, cream, dulce de leche, caramel and custard. Milk and white chocolate flavors are also good uses for this material, along with fruit flavors like peach, mango and apricot.

►Laboratoire Monique Remy/IFF; www.iff.com

Labdanum resinoide alcool

Source: Charabot

FEMA# 2608, CAS# 8016-26-0, natural, resin of *Citrus hystrix*

Odor: @ 1%. Sweet, woody, brown, resinous, incenselike, balsamic and dried fruitlike.

Taste: @ 1 ppm. Woody, brown, balsamic and incenselike.

Taste: @ 2 ppm. Woody, balsamic, dried fruitlike and oily.

Possible applications: The woody, brown incenselike character of this material will deepen dried fruit flavors, especially raisin, date, fig and apricot. It will also enhance tropical fruits like mango, grapefruit and passion fruit. It can also be used to add casky notes in alcoholic flavors like rum, whiskey and brandy.

►Charabot; www.charabot.com

Galbanum oil LMR FLG

Source: Laboratoire Monique Remy/IFF

FEMA# 2501, CAS# 8023-91-4, natural, *Ferula galbaniflu*

Odor: @ 1%. Green, vegetablelike, earthy and dry.

Taste: @ 1 ppm. Green, fresh, vegetablelike, green pepperlike and slightly waxy.

Taste: @ 2 ppm. Green, vegetablelike, green pepperlike, dry and waxy.

Possible applications: Galbanum oil is almost a must for use in vegetable flavors, especially green and chili pepper, cucumber, celery, tomato, green bean, tomatillo and lettuce, in which it will impart a natural freshness.

►Laboratoire Monique Remy/IFF; www.iff.com

4-Mercapto-4-methyl-2-pentanol, natural, 1% in PG

Source: Axxence

FEMA# 4158, CAS# 31539-84-1, natural

Natural occurrence: White wine, grapefruit and orange juice.

Odor: @ 0.01%. Sulfurous, catty, fruity, blackcurrant and grapefruitlike, with a faint whiff of onion.

Taste: @ 0.005 ppm. Sulfurous, tropical fruitlike and blackcurrantlike.

Taste: @ 0.02 ppm. Sulfurous, tropical, grapefruitlike and tropical fruitlike.

Possible applications: This very powerful, decidedly unpleasant-smelling chemical is very beautiful in tropical flavors like mango, guava and passion fruit, where it defines their character. Other flavors that will benefit from its nasty, catty notes are grapefruit, blackcurrant, white grape, white wine like Sauvignon blanc, peach and strawberry.

►Bedoukian; www.bedoukian.com

1-Octen-3-ol, natural

Source: Citrus and Allied Essences Ltd.

FEMA# 2805, CAS# 3391-86-4, natural

Natural occurrence: Artichoke, banana, bread, Gorgonzola cheese, fish, milk, mushroom, tea and tobacco

Odor: @ 1%. Earthy, blue cheeselike, waxy and raw mushroomlike.

Taste: @ 0.5 ppm. Waxy, creamy, blue cheeselike, buttery and savory.

Taste: @ 1 ppm. Blue cheeselike, waxy, creamy and savory.

Possible applications: The dairy notes of this product will fit well in mold-ripened cheese flavor along the lines of blue, Gorgonzola, St. André, Brie and Stilton. A touch in cultured flavors will enhance sour cream, yogurt, buttermilk and kefi. In fresh dairy flavors like milk, cream, butter, fresh cheese and cream cheese, the creamy profile will be made richer by adding just a touch of this ingredient.

►Citrus and Allied Essences Ltd.; www.citrusandallied.com

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