

# Flavor Ingredient Roundtable

Chemical Sources Association hosts flavor ingredient showcase.

The 2014 Chemical Sources Association Roundtable took place May 15 at the Doubletree Newark Airport in Newark, New Jersey. The event featured 30 flavor ingredient exhibitors, which meant that attendees were able to visit a maximum of 10 tables during the day.



**Symrise** ([www.symrise.com](http://www.symrise.com)) presented ingredients, including **L-menthone/D-isomenthone** (FEMA# 2667/FEMA# 3460), which were herbal, peppermintlike and spearmintlike, appropriate for all mint flavor profiles at 0.1–150.0 ppm; **ethoxyethyl acetate-1** (FEMA# 4069), which was estery, peely, fruity and sweet, appropriate for use in citrus, fruit, alcohol and dairy flavors at levels of 1–600 ppm; **trans-2,2-phenylbutenal** (FEMA# 3224), which was floral, sweet, green and honeylike, appropriate for use in honey, cocoa and fruit profiles at levels of 10 ppb to 10 ppm; **myrtenol** (FEMA# 3439), which was herbal, berrylike, terpenic and fruity, appropriate for berry, mint and orange flavors at levels of 100 ppb and 50 ppm; **carvomenthone** (FEMA# 3176), which was carawaylike, herbal fresh and spearmintlike, appropriate for use in mint, tea, peach and citrus flavors at 10 ppb to 40 ppm; and **filbertone** (FEMA# 3761), which was hazelnutlike, nutty, roasted and nougatlike, appropriate for use in hazelnut, brown, meat and citrus flavors at levels of 1 ppb to 50 ppm.

**Flavor Producers** ([www.flavorproducers.com](http://www.flavorproducers.com)) debuted its range of Isoz extracts and water-soluble and colorless essences, including a **French oak essence** with no tannins, and a **French oak CO<sub>2</sub> extract** that could be used in sauces; **chili essences** with no heat, including a green chili from dried chilies; **cucumber essence** with a low level of alcohol used to derive the aroma chemicals; **wild cherry bark essence** and **gentian root extract**; and **coffee extracts and essences** from Arabica.



**Alfrebro/Wild** ([www.wildflavors.com](http://www.wildflavors.com)) presented ingredients including cocoa distillate derived from cocoa nibs; natural ***α*-amyl-cinnamic aldehyde** (FEMA# 2061), which works in berry flavors at 0.5 ppm, as well as anywhere ionones might be applied, including peach profiles; **cis-4-heptenal 10%** (U.S. natural; FEMA# 3289), which was fatty, green dairy- and milklike, and which was produced via enzyme reaction; **2-octen-4-one natural** (FEMA# 3603), which adds naturalness to grape and sweet flavors by adding seediness; **natural savory flavor 9110**, which was produced via controlled oxidation of vegetable oil and imparted a roasted, fried chicken impression; and natural **maplene concentrate**, a fenugreek alternative with chocolate and coffee notes.



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**Axxence** ([www.axxence.de](http://www.axxence.de)) presented products from **Excellentia** ([www.excellentiainternational.com](http://www.excellentiainternational.com)), including **natural rose oxide** (FEMA# 3236, CAS# 16409-43-1), **leek oil**, **coriander oil** (*Coriandrum sativum* L.; FEMA# 2334, CAS# 8008-52-4), **thialdine** (FEMA# 4018, CAS# 638-17-5) and **difurfuryl disulfide** (FEMA# 3146, CAS# 4437-20-1).



**Berjé** presented a **hops oil CO<sub>2</sub> extract** (FEMA# 2580; CAS# 8007-04-3; CAS# 8060-28-4; EINECS# 232-504-3), which was demoed in a pretzel; **Moroccan rosemary oil** (FEMA# 2992, CAS# 8000-25-7) demoed in a popcorn at 9.5 ppm; **violet leaf absolute** dosed at 2 ppm, demoed in a sangria; **blackcurrant absolute** dosed at 5 ppm in a blood orange mango punch; and a **boronia natural blend** dosed at 5 ppm in a blood orange mango punch.



**Ventos** ([www.ventos.com](http://www.ventos.com)) presented **clove bud oil** (sweet type) from Madagascar, which featured a stronger vanilla character compared to conventional types; **laurel leaf oil** (dry type), which was less green and more terpenic than conventional types, useful for bay leaf and savory applications; **chamomile oil Roman**, which was light in color; **single-fold orange oil** Spanish (*supra sinensal*), which had a bright color compared to Brazilian oil and was high in aldehydes and had a very juicy character (five-fold and 10-fold versions are available); **nutmeg oleoresin**, which was spicy and intense; and **black pepper oleoresin**, which had a fresh ground pepper smell.



**Robertet** ([www.robertet.com](http://www.robertet.com)) presented **Sichuan pepper CO<sub>2</sub> extract** (FEMA# 4754), which was reminiscent of bergamot, and possessed zesty, spicy and bitter notes, as well as a woody and “sparkling linalool” top note; **Madagascan vanilla CO<sub>2</sub> extract**, which was clean and fresh; **Bengal pepper CO<sub>2</sub> extract** (*Piper longum*, FEMA# 4266), which was pungent, peppery, cinnamic nutmeglike, spicy and animalic, appropriate for soups, gravies and salad dressings; **black tea absolute colorless**, which was leathery, haylike, herbal, smoky and castoreunlike on the drydown, appropriate for aromatic, fruity, liqueurlike, gourmand, green watery notes in beverages, as well as tea profiles at high dosages; **coffee CO<sub>2</sub> extract**, which was powerful and fresh-roasted, with the intense pyrazine character of coffee powder, appropriate for savory baked and roasted applications, as well as Arabica coffees; **natural  $\gamma$ -octalactone** (FEMA# 2796), which is appropriate for blue cheese, butter, peanut, pork, cooked chicken and other profiles; **natural ocimene** (FEMA# 3539) isolated from tagetes, which was earthy, slightly sweet and fruity, appropriate for guava and mint profiles; and **rum CO<sub>2</sub> extract**, which was powerful and fruity, with a sugarcane note useful for alcoholic beverages and adding body to fruit flavors.



**Reuessenz** ([www.reuessenz.com](http://www.reuessenz.com)) presented its range of cooling materials. **Winsense WS-12** (FEMA# 4681, CAS# 68489-09-8) was an odorless, tasteless and non-volatile cooling agent with a long-lasting cooling effect appropriate for oral care, mint flavors and chewing gum, as well as (at low levels) for adding freshness to fruit, citrus and berry profiles in confectionery, frozen dairy and other applications. In one demo, Reuessenz presented a vodka with and without its **Winsense WS-5** coolant (FEMA# 4309, CAS# 68489-14-5). The nearly odorless ingredient, appropriate for use in oral care and confectionery applications, boosted the perception of alcohol when added to the vodka.



**Bedoukian** ([www.bedoukian.com](http://www.bedoukian.com)) presented **methyl cis-5-octenoate** (FEMA# 4165, CAS# 41654-15-3), which was sweet, fruity, slightly woody and creamy on dryout, and appropriate for use in tropical, melon, apple, pineapple, banana and coconut flavors at levels of 0.2–5.0 ppm; **ethyl 4-octenoate (cis)** (FEMA# 3344, CAS# 34495-71-1), which was fruity, pineapple-like and pear-like, with apple notes, appropriate for use in fruit flavors, including pineapple, at levels of 0.5–5.0 ppm; **Fruitaflour** (FEMA# 3456, CAS# 1617-23-8), which was sweet, fruity and fresh strawberry-like, with apple notes, appropriate for use in strawberry, apple and other fruit flavors, as well as floral notes for honey-type flavors, at levels of 1–10 ppm; **ethyl 2-methyl-3-pentenoate (high cis)** (FEMA# 3456, CAS# 1617-23-8), which was fresh and fruity and appropriate for apple, strawberry and other fruit flavors at levels of 1–10 ppm; and **cis-4-hepten-1-ol FCC** (FEMA# 3289, CAS# 6728-31-0), which was creamy, powerful, sharp and green, appropriate for use in fresh cream notes and other dairy applications at levels of 0.1 ppb to 0.1 ppm.



**Firmenich** ([www.firmenich.com](http://www.firmenich.com)) presented **honey Naturome**, which had typical honey and animalic notes, appropriate for boosting lactone notes in peach flavors, as a sweetness enhancer, and in soft drink alcoholic beverage, chilled dairy, dessert, biscuit and confectionery applications; **pear Naturome**, which was aldehydic, green, fruity and slightly cooked, appropriate for juice and nectar applications; **Aruscol** [(S)-1-methoxy-3-heptane thiol, nature identical (United States)], which was tropical and long-lasting, appropriate for guava, passion fruit, boosting beverage and candy flavors, as well as berry, red and blue fruit, tropical, grapefruit and tea

profiles; **tea green Naturome**, which was mild, green tea, seaweed, lemon, floral and leafy, appropriate for use in flavored waters and other beverages, as well as dairy products; and **rum supercritical CO<sub>2</sub> extract**, which was fresh and rummy, appropriate for use in alcoholic beverages, ice cream, confectionery, and brown and dessert notes, as well as for delivering juicy, ripe fruitiness to flavor profiles.



**Sigma-Aldrich** flavors and fragrances ([www.sigmaaldrich.com/safc.html](http://www.sigmaaldrich.com/safc.html)) presented **fusel oil**, which was sharp, alcoholic, fermented, bread-like, yeasty and whiskey-like, appropriate for wine, whiskey, cognac, brandy, bread crust, beer, apple cider, banana and other fruit profiles; **δ-tetradecalactone**, which was fatty, dairy-like, creamy, coconut-like, cheesy, nutty, savory and

unctuous, appropriate for dairy, savory, nut, fruit and coconut flavors; **furfuryl alcohol**, which was brown, earthy, breadly and grainlike, with notes of whiskey and coffee, appropriate for use in coffee, grain, fruit, whiskey, tobacco and nut flavors;  **$\gamma$ -hexalactone**, which was creamy, lactonic, waxy, oily, nutty, vanillalike, coumarinic and coconutlike, appropriate for use in coffee, whiskey, nut, grain and tea flavor profiles; coconut ketone solution, which was creamy, waxy, nutty and slightly coconutlike, appropriate for coconut, cheese, nut, dairy and other flavor profiles; **anisyl butyrate**, which was sweet, anisic, fruity and candylike, appropriate for use in spice, candy, vanilla, fruit and oral care flavor profiles; methional, which was earthy, vegetative, and potato- and tomatolike, appropriate for use in fresh tomato, potato, cheddar cheese, nut and malted milk flavor profiles;  **$\gamma$ -methyl decalactone**, which was waxy, creamy, oily and Italian cheese rindlike, appropriate for Italian cheese rind, cream, dairy, coconut and caramellic notes in flavor profiles; **vanillyl butyl ether**, which was sweet, vanillinlike, creamy and peppery, appropriate for pepper, confectionery, chewing gum trigeminal effects and ginger spice blends; **D-dihydroarvone**, which was ethereal, weedy, spicy, carawaylike, minty and camphoraceous, appropriate for oral care, confectionery, spice blend and flavored tea applications; **2-furfuryl methyl ketone**, which was brown, brown sugarlike, caramellic, cocoalike, cereal-like and nutty, appropriate for cocoa, chocolate, brown sugar, caramel, bread crust and almond flavor profiles; and  **$\gamma$ -nonanoic lactone**, which was lactonic, tropical and coconutlike, appropriate for use in coconut, vanilla, dairy, caramel, butterscotch and creamy fruity flavor profiles.



**Advanced Biotech** ([www.adv-bio.com](http://www.adv-bio.com)) presented a range of materials, including **walnut furanone**, which was sweet, cotton candylike, peanutlike and caramellic;  **$\delta$ -undecalactone**, which had an apricot impression; **tobacco extract**, which was smoky, chocolatelike, dry, grassy, haylike and leafy; **quesote 25% TEC**, which was meaty, brothy, nutty and metallic; **2,4-decadienal 90%**, which was oily, green and cilantro, while orangelike and citrusy at low dosages; and **2,6-dimethoxy phenol**, which was smoky, sweet and phenolic.



**Bontoux** ([www.bontoux.com](http://www.bontoux.com)) presented organic essential oils, including **basil oil linalool**, **bergamot**, **red grapefruit** and **rosemary**, and conventional essential oils, including **Tahitian lime oil**, **Italian lemon oil** and **rose oil**.

**Kancor Americas** ([www.kancor.in](http://www.kancor.in)) presented extracts, including **saffron**, **roasted coriander**, **green peppercorn**, **green ginger** and **roasted garlic**.

**Aromiens International** ([www.aromiens.com](http://www.aromiens.com)) presented natural **ethyl 3-hydroxybutyrate** (FEMA# 3428), which had a winey, grape-like, apple and berry profile; natural **dihydrocoumarin** (FEMA# 2381), which was sweet, creamy, vanillalike, milky and coconutlike, and useful as a replacer in coumarin applications; and  **$\gamma$ -ionone** (synthetic; FEMA# 3175), which was sweet, creamy, vanillalike, coconutlike and milky, appropriate for use in fruit and violet flavors.

**O'Laughlin Industries** ([www.olaughlinco.com](http://www.olaughlinco.com)) presented ingredients such as **ethyl butyrate** (FEMA# 2427), which was fruity, juicy, pineapple-like and cognac-like; **trans-2-hexenal** (FEMA# 2560), which was green, bananalike, aldehydic, fatty and cheesy; and **octanoic acid** (FEMA# 2799), which was fatty, waxy, rancid, oily vegetable-like and cheesy.



**Treatt** ([www.treatt.com](http://www.treatt.com)) presented a range of materials, including **methyl 1-propenyl sulfide** (FEMA# 4574, CAS# 10152-77-9), which was onionlike, sulfurous and garlic-acidic, appropriate for garlic reformulations, radish profiles, leek onion, meat and savory flavors at levels of about 0.1 ppm; **2-methyl-3-furanthiol acetate** (FEMA# 3973, CAS# 55764-25-5), which was roasted-meatlike, savory, eggy, breadly, herbal and tropical, appropriate for use in meat, tropical and savory flavors at levels up to 5 ppm; **2-methyl-3-tetrahydrofuranthioacetate** (FEMA# 4686, CAS# 252736-41-7), which had a roasted meat note and was sulfurous, appropriate for use in meat, gravy and cooked meat flavors at levels of 0.1–5.0 ppm; **terpeneless TreattZest cold-pressed lemon oil**, appropriate for use in beverage applications in which sweet and aldehydic notes require balance; and **French oak extract high-toast**, which was extracted only with demineralized water, and appropriate for adding complexity and aging notes to wines and spirits.

**Kerry Ingredients & Flavours** ([www.kerry.com](http://www.kerry.com)) presented **cocoa extract**, **cold-pressed orange** and **lemon, sage oleoresin, cassia oil** and **cocoa distillate**.

**Chemtex** ([www.chemtex.com](http://www.chemtex.com)) presented ingredients such as **mustard oleoresin, green tea extract, encapsulated onion oil, benzyl acetate and alcohol**, and **coffee extract**.

**Florida Chemical Co. Inc.** ([www.floridachemical.com](http://www.floridachemical.com)) presented its citrus materials, including a **cadinene fraction, orange terpeneless fraction, nootkatone fraction 50%, myrcene fraction 80%** and **sabinene fraction 90%**.

**Teawolf** ([www.teawolf.com](http://www.teawolf.com)) presented natural extracts, including **dark cocoa distillate; clear cocoa distillate; black tea extract, hibiscus extract concentrated;** and **guayusa extract**, which featured no tannins and was high in antioxidants and caffeine.

**DeLong Chemicals** ([delongchemicals.com](http://delongchemicals.com)) presented materials such as **cis-6-nonen-1-ol, 2,6-nonadien-1-ol, 2-methyl heptanoic acid** and **3-methylsulfanylpropyl butanoate**.

**Frutarom** ([www.frutarom.com](http://www.frutarom.com)) presented **coffee espresso sour and intense, lovage root, oak chip concentrate** and **mint oil**.

**Horner International** ([hornerinternational.com](http://hornerinternational.com)) presented extracts and essences of **vanilla, chocolate, coffee, oak** and **cinnamon**, as well as a **stevia extract**.

**Lionel Hitchen** ([www.lheo.co.uk](http://www.lheo.co.uk)) presented **five-fold tangerine oil, lemon fresh oil, ancho chili oleoresin, cassia oleoresin** and a **spice blend** incorporating ancho chili oleoresin, capsicum oleoresin, fenugreek seed oleoresin and roasted cumin oleoresin.

**Pearlchem** ([www.pearlchemcorp.com](http://www.pearlchemcorp.com)) presented natural materials, including **trans-2-hexenal, styrallyl acetate** and **acetyl propionyl**.

**Pyrazine Specialties/CTC organics** ([www.pyrazinespecialties.com](http://www.pyrazinespecialties.com)) presented materials such as **massoia lactone, acetyl propionyl, cis-3-hexenyl acetate** and **2-methyl tetrahydrofuran-3-one**.

**Synergy** ([us.synergytaste.com](http://us.synergytaste.com)) presented essences, including **green tea, rooibos, tea** and **coffee**.

**Virginia Dare** ([www.virginiadare.com](http://www.virginiadare.com)) presented **rooibos concentrate, oolong tea concentrate, green tea concentrate** and **coffee**.

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