



Organoleptic Characteristics of Flavor Materials

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Honey Treatarome 9804

Source: Treatt

GRAS, natural

Odor: @ 100%. Sweet, slightly brown, honey and slightly floral.

Taste: @ 0.05%. Sweet, slightly brown, slightly floral and honey.

Taste: @ 0.10%. Sweet, slightly floral, brown, slightly musty and honey.

Possible applications: Of course this product will be appreciated in all honey flavors, especially for adding a natural note.

Other flavors where it will add interest are soy sauce, tea, cocoa, chocolate, vanilla and malt.

►Treatt; www.treatt.com

Natural coconut Hinotes, ref: AAX00418

Source: Naturex

GRAS, CAS# 8001-31-8, natural, *Cocos nucifera*

Odor: @ 100%. Sweet, fatty, coconut, creamy and lactonic.

Taste: @ 0.1%. Slightly creamy, with a hint of coconut.

Taste: @ 0.2%. Woody, nutty, fatty mouthfeel and creamy, with a low coconut note.

Possible applications: Although this material will be valuable for adding a natural label and notes to water-soluble coconut flavors, it can also be considered for use in fatty nut flavors like Brazil, pecan and macadamia.

►Naturex; www.naturex.com

Natural passion fruit Hinotes H0031, AA071031

Source: Naturex

GRAS, natural, *Passiflora edulis*

Odor: @ 100%. Sweet, fruity, tropical, fresh, catty and sulfurous.

Taste: @ 0.02%. Ripe, fruity, tropical, green, passion fruit and guavalike.

Taste: @ 0.05%. Fruity, sweet, tropical, passion fruit, guavalike and papayalike.

Possible applications: The obvious choices for use of this material are passion fruit, guava, papaya, and other tropical fruit flavors like mango and lychee. At lower levels it will also add depth in peach, apricot, apple, pineapple, pear and quince.

►Naturex; www.naturex.com

Natural cocoa extract S-702132

Source: Kerry Group

GRAS, natural, *Theobroma cacao* L.

Odor: @ 100%. Sweet, cocoa and dark chocolatelike, with powdery notes.

Taste: @ 0.02%. Cocoa, dark chocolatelike and powdery.

Taste: @ 0.05%. Rich, cocoa, dark chocolatelike and slightly bitter.

Possible applications: The deep, dark profile of this extract will grace most chocolate, cocoa and mocha flavors and, on the applications side, will add a rich chocolate syrup-type note to dairy, coffee and alcoholic beverages.

►Kerry Group; www.kerrygroup.com

Natural tomato Hinotes H0003, ref: AA071003

Source: Naturex

GRAS, natural, *Solanum lycopersicum* L.

Odor: @ 100%. Slightly green, tomato, ripe, slightly cooked, sweet and vegetablelike.

Taste: @ 0.02%. Green, vegetablelike, savory, fruity and tomato.

Taste: @ 0.05%. Ripe, tomato, cooked, juicy and slightly metallic.

Possible applications: This very characteristic product will enhance all tomato flavors and add savory, appetizing notes to vegetable flavors for juices, stews and soups. It will also add interesting depth to fruit punch, berry, tea and tropical flavors.

►Naturex; www.naturex.com

δ-Tetradecalactone, natural

Source: Aromiens International

FEMA# 3590, CAS# 2721-22-4, natural

Natural occurrence: Butter, cheese, coconut oil, milk, mutton, pork and beef.

Odor: @ 100%. Waxy, oily, creamy and slightly buttery.

Taste: @ 10 ppm. Oily, waxy, slightly milky and rich.

Taste: @ 20 ppm. Creamy, fatty, slightly buttery and rich.

Possible applications: All dairy flavors will benefit from this lactone. It will add creaminess and rich mouthfeel to milk,

butter, cream, sour cream, cooked milk, cajeta, cheese, fresh cheese, yogurt and kefir. Fat replacer flavors are also good destinations for this material, as are fatty nuts like pecan, macadamia and almonds, and the non-nut, coconut.

► **Aromiens International**; www.aromiens.com

Methylphenylacetate, natural

Source: Aromiens International

FEMA# 2733, CAS# 1014-41-7, natural

Natural occurrence: Coffee, tobacco, chocolate, honey, *Capsicum* varieties, brandy and peanut.

Odor: @ 1%. Honeylike, floral, sweet and slightly fruity, with a hint of urine.

Taste: @ 2 ppm. Honeylike, fruity, floral and slightly cocoalike.

Taste: @ 5 ppm. Honeylike, floral, fruity, slightly cocoalike and slightly chemical.

Possible applications: Cocoa and honey flavors are the obvious choices for this material, although at low levels it will also enhance yellow fruits like apple, peach, apricot, pineapple and mango.

► **Aromiens International**; www.aromiens.com

Oregano oleo T.O.F., item: 30444946/01

Source: Kerry Group

GRAS, natural, *Origanum vulgare*

Odor: @ 1%. Green, herbal, cooling, slightly spicy, camphorlike and haylike.

Taste: @ 5 ppm. Green, herbal, oily, camphorlike and slightly spicy.

Taste: @ 10 ppm. Green, herbal, slightly bitter, oregano and slightly cooling.

Possible applications: The characteristic notes of this product will enhance herbal flavors and spice blends for savory applications like sauces, meats, soups and stews. Other areas where it will add an unexpected twist are in mint and oral hygiene flavors and those for cordials and other alcoholic beverages.

► **Kerry Group**; www.kerrygroup.com

Natural pyrazine mixture #16, code 327220

Source: Charkit Chemical Corp.

FEMA# 3272, CAS# 123-32-0; FEMA# 3273, CAS# 108-50-9;

FEMA# 3919, CAS# 13925-03-6; FEMA# 3154, CAS# 13360-64-0; FEMA# 3244, CAS# 14667-55-1

Natural occurrence: Cocoa, coffee, beef, potato chips, popcorn and/or peanuts.

Odor: @ 1%. Nutty, roasted, musty, cocoalike and slightly dirty.

Taste: @ 1 ppm. Nutty, musty and slightly potato-like.

Taste: @ 2 ppm. Nutty, musty, roasted, cocoalike and slightly astringent.

Possible applications: The profile of this complex will reinforce the nutty, roasted quality in hazelnut, peanut, walnut, almond and pecan flavors. Other flavors where it will add brown, roasted notes are coffee, chocolate, baked potato, bread crust, cocoa, tobacco, chicken, beef and pork.

► **Charkit Chemical Corp.**; www.charkit.com

1-p-Menthene-8-thiol, 1% in d,l-limonene (synonym: grapefruit mercaptan)

Source: Charkit Chemical Corp.

FEMA# 3700, CAS# 71159-90-5

Natural occurrence: Grapefruit, orange juice.

Odor: @ 0.01%. Catty, sulfurous, tropical, grapefruitlike and slightly minty.

Taste: @ 0.005 ppm. Sulfurous, grapefruitlike and slightly woody.

Taste: @ 0.01 ppm. Sulfurous, tropical, grapefruitlike, catty, minty and buchulike.

Possible applications: This very potent chemical will lend maximum character at miniscule levels to mango, peach, blackcurrant, grapefruit, guava, white wine and lychee. A molecule or two can also enhance alliaceous flavors, especially pickled onion and kimchee.

► **Charkit Chemical Corp.**; www.charkit.com

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