

Flavor Ingredients for the EU and Beyond

Natural offerings dominated a recent flavor material event.

The British Society of Flavourists recently held its annual Table Talk exhibition of flavoring materials at the Barbizon Palace Hotel in Amsterdam. The event featured 25 exhibitors and 176 attendees. Ingredient highlights are presented below:

Advanced Biotech's *α -ionone*, *chiral*, *natural* was sweet, woody, with violet and floral nuances; *styrallyl acetate natural* had a green, mixed berries, rhubarb and gooseberry profile; *indole natural* was characterized as floral, animalic, pungent and earthy; and *heliotropin natural* was characterized as cherry, vanilla, marzipan and cream.

Axxence Aromatics presented natural *β -damascenone* (FEMA# 3420), which was characterized as fruity, floral and berrylike, and is appropriate for red fruit applications; *natural prenyl mercaptan* (FEMA# 3896) was characterized as hop, enhancing, burnt, roasted and beerlike, and is appropriate for beer applications; *natural methyl thioisovalerate* (FEMA# 3864) was characterized as sharp ripe cheesy, vegetative and tropical; and *natural pyrazines mixture 24* (FEMA# 3149), which features 2-ethyl-3,6-dimethyl pyrazine as the main compound, was characterized as dry green, nutty, cocoa, coffee and dark chocolate.

Biolandes displayed *Litsea absolute F1765*, a natural extract obtained exclusively from dried berries of *Litsea cubeba*. The material had a citrusy, lemon pie, zesty, slightly acid character. *Carob oleoresin P85652011000* is a natural extract obtained from beans of *Ceratonia siliqua*. The material possessed notes of chocolate, tobacco, cheese and meat sauce. *Barley roasted oleoresin F1876* is derived from cultivated dried and roasted grains of barley (*Hordeum vulgare*). The material possesses the following notes: cereal, roasted/toasted, nutty and caramel. *Coriander leaf oleoresin P9330* is obtained from fresh coriander leaves. It contains the following notes: fresh coriander leaves, green, aromatic.

Capua presented *bergamot juice extract Natpro*, which possessed the following character: all-fruit feel, juicy, floral, Earl Grey note. *Mandarin juice extract Natpro* possessed the following character: all-fruit feel, leafy, herbal, sharp. *Blood orange juice extract Natpro* possessed the following character: all-fruit feel, spicy, cinnamon powder, tobacco. *Lemon juice extract Natpro* possessed the following character: all-fruit feel, limoncello, creamy, sweet lemon.

Cornelius presented *Boletus mushroom oleoresin*, which was a powerful classic mushroom note for use in seasonings, savory notes and interesting twists in chocolate flavors. *Rum extract* was an alcohol-free material appropriate for alcoholic beverage, vanilla and other flavors. *Coffee robusta absolute*



BSF Table Talk 2015.

was soluble in ethanol at a maximum of 2% and appropriate for flavor and end-product use. *Cocoa oleoresin* was appropriate for food use and works well in dairy and tobacco flavors. *Natural nootkatone ex biotransformation* was an EU natural produced through natural process; the material featured the following notes: grapefruit, sandalwood, green, oil and raspberry.

Destilla Flavours & Extracts presented *strawberry FTNF 103415*, which featured typical green fruity fresh notes. *Carob absolute NU21204070-01* featured strong, fruity, spicy, alcoholic notes. *Pomegranate FTNF 226831* possessed strong, fruity, aldehydic notes. *Beer distillate 171165* possessed typical hop flower, malty, smoky notes.

Döhler presented *buchu betulina* (*Agathosma betulina*) essential oil (FEMA# 2169; CAS# 84649-93-4) that possessed the following notes: minty, camphoraceous, blackcurrant, berrylike, green, herbal nuances. Suggested applications include: building block in various flavors such as blackcurrant, grapefruit, and passion fruit, as well as a number of berry-related flavors. *Basil extract* (FEMA# 2120; CAS# 8015-73-4) possessed the following notes: fresh, green, minty, flowery. *Cardamom extract* (FEMA# 2240; CAS# 85940-32-5) possessed the following notes: sweet, fruity, spicy, resinous. *Tagetes minuta essential oil* (FEMA# 3040; CAS# 8008-79-5) possessed the following notes: wild, sweet, fruity, almost citruslike.

Finlay Extracts presented *fermented tea add-back concentrate STD800ST* that was high in *trans*-2-hexenal, *cis*-3-hexenol, linalool, octanol, geraniol and hexanoic acid. *Black tea add-back concentrate STD8055T* was high in octanol, hexanoic acid, linalool, *trans*-2-hexenal, geraniol and *cis*-3-hexenol. *Green tea distillate add-back concentrate STD700G* was high in *cis*-3-hexenol, octanol, linalool, hexanoic acid geraniol and *trans*-2-hexenal.

Frutarom presented GMO- and caramel-free *valerian extracts* that were sweet, floral, woody and herbal. *Oak chip fluid extract* was woody, vanillalike, smoky and sweet. *Orange peel bitter solid extract* featured a candied peel note and was citrusy and bitter. *Gentian extracts* featured a character that was intensely bitter, bitter lemon and floral.

Horner International presented *cocoa fluid extract* that was dark, round, vanillalike and sweet. *Natural espresso extract* was dark, rich and slightly smoky. Natural *cardamom distillate*, water white, was fresh, bright and fruity. Natural *cinnamon extract*, water white, was spicy, woody and not overly hot.

IFF-LMR Naturals presented *ginger oil*, fresh *Madagascar IPC 71478*, which featured a citral note with a green vegetal feel. *Massoia lactone IPC 121557* was sweet, lactonic, coconut-like and creamy. *Ambrette oil fraction IPC 13025* was appropriate as a cognac topnote, with a warm powdery bottom. *Rose Essential IPC 180271* possessed a typical odor of fresh rose petals with a spicy green and persistent character.

Lionel Hitchen Essential Oils presented *terpeneless geranium oil FN10191*, which was clean, floral and rosy. The material is useful for tropical fruit, citrus, elderflower and other flavors. *Lemon fresh FN12145* possessed the fresh, peely, juicy notes of whole lemon. *Marjoram oleoresin FN10997* was clean, fresh, herbal and aromatic. *Ancho chili oleoresin FN13486* possessed notes of dried fruit, raisin and tobacco.

Lluch Essence presented *tagetes oil* from the leaves and flowers after vacuum steam distillation of *Tagetes minuta* L. Its odor was herbal, fruity and citric. *Buchu oil* was presented in *crenulata* and *betulina*. Both have herbal and minty notes. *Betulina* is greener, berrylike and blackcurrantlike. *cis-6-Dodecen-4-olide*, a product used in butter flavors to increase richness, is also useful in cream, milk, peach, cherry and strawberry profiles. *Cedar leaf oil* was herbal, camphoraceous and fresh.

O'Laughlin Corp. displayed *acetoin acetate*, EU natural (CAS# 4906-24-5; FEMA# 3526) that was sweet, creamy, buttery, milky and fruity. *Bacon thiazole* (CAS# 74595-94-1; FEMA# 4017) was strong, meaty, with a smoked ham nuance. *4-Methyl octanoic acid* (CAS# 54947-74-9; FEMA# 3575) was sheeplike, muttoney, goat cheeselike, fatty and waxy. *Cocoa aldehyde* (CAS# 21834-92-4; FEMA# 3199) was cocoalike, sweet chocolatelike, bitter and nutty.

Omega Ingredients presented KiiNotes natural *toasted coconut extract* MAN-COCO-R2306, an extract with Sri Lankan provenance. Its aroma was creamy, toasted and coconut-like, with slight nutty notes appropriate for coconut, dairy and milk. KiiNotes *watermelon essence FTNF EXF-MELO-6040*, derived from fresh watermelon of North American provenance, had an aroma that was fresh, sweet watermelon with a cucumber background appropriate for watermelon, cucumber, fruit and vegetable flavors. KiiNotes *apple bitter sweet essence* FTNF EXF-APPL-7012, derived from fruit with a British provenance, had an aroma that was sweet, juicy, fresh and applelike, with bitter notes appropriate for apple, cider and fruit profiles. KiiNotes *beetroot essence* (British) FTNS possessed a fresh ripe beetroot aroma appropriate for applications such as beetroot, vegetable, tomato and raspberry.

Payan Bertrand presented *styrax oil fractions* (cinnamyl cinnamate) 25800 that were balsamic, woody, vanillalike and smoky; *flouve absolute extra A2674* that had notes of hazelnut, almond, wood and hay; *helichrysum absolute* (50% ethanol) 53681 that was described as herbaceous, red fruits, woody, and earthy; and *mace Aceh oil extra E5081* that possessed notes of aniseed, sweetness, spiciness, licorice and pepper.

Prova SAS presented *vanilla extract Bourbon planifolia (tahitensis floral)*, *coffee extract* (fresh ground coffee, balanced, roasted robusta), *cocoa extract* (cocoa bitter dark chocolate) and *rum extract* (fruity, floral, clean, alcoholic).

Renessenz presented *Winsense WS-12*, a longlasting coolant which imparts a round fresh flavor profile appropriate for alcohol-free mouthwashes, and *Winsense W-5*, a spice enhancer that intensified the spice and heat of salsa when added at 10 ppm levels, boosted flavor in a lemon iced tea at 5 ppm, and added smoothness to the melt perception and mouthfeel in a chocolate at 5 ppm levels.

Riverside Aromatics presented *esifuran natural* (FEMA# 4104; sweet, caramel, candy), *2-octen-4-one natural* (FEMA# 3603; strawberry, cooked, jam, metallic), *2-methoxy-4-vinylphenol natural* (FEMA# 2675; vanilla, smoky, clove, ham) and *rose oxide natural* (FEMA# 3236; rose, floral, lychee).

Sigma Aldrich presented *nonanoic acid natural W278430* (natural, food-grade; coconut, whiskey, fatty, waxy, condensed milk), *isoeugenol W246830* (natural, food-grade; woody, sweet spicy clove, ham spice, smoky note), *acetophenone W200910* (natural, food-grade; hazelnut, almond, cherry, marzipan) and *2-methyl-2-pentenoic acid W319519* (natural, food grade; strawberry, blueberry, cheese, burnt note).

Solvay presented *vanillin* (typical clean vanillin note), *ethyl vanillin* (three times stronger than vanillin; warm, powerful vanillin note with a hint of spicy character) and *natural vanillin* (EU-natural, produced by bioconversion of ferulic acid; typical vanillin note; powdery, sweet, caramel).

Symrise presented *Symvanil vanillin 183178* (EU natural; vanilla, sweet, balsamic), *farnesol special 118717* (floral, lily of the valley; demonstrated in a pear flavor), *isopulegol 601181* (herbal, minty, fresh, dill; demonstrated in peach flavor) and *2-acetyl thiazoline 105948* (toasted, popcorn, balsamic rice; demonstrated in almond flavor).

Treatt presented *Honey Treattarome 9801* (imparting a sweet honey flavor to food systems without adding sugar or calories), *Sugar Treattarome 9806* (imparting a complex sugary taste to food systems without adding sugar or calories), *methyl octyl sulfide* (fatty, pineapple, mushroom, tropical) and *di-(1-propenyl)sulfide* (acidic, garlic, brown onion).

Wild Flavors presented a *passion fruit flavoring preparation* (FTNF, fruity, juicy, fresh, sulfury), a *yellow peach flavoring preparation* (FTNF, fruity, ripe, sweet, creamy), *oak wood extract* (FTNF, woody, toasted, earthy, leather) and a *Darjeeling tea flavoring preparation* (FTNF, tea, floral, fruity, honey).

For information on future events visit www.perfumerflavorist.com/events/calendar/.

To purchase a copy of this article or others, visit www.PerfumerFlavorist.com/magazine. 