



Organoleptic Characteristics of Flavor Materials

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Vanilla oleoresin Bourbon 20X P&N

Source: Bontoux, Inc.

FEMA# 3106, CAS# 8023-78-7, natural, *Vanilla planifolia*

Odor: @ 100%. Sweet, slightly woody, resinous, brown and vanilla.

Taste: @ 0.002%. Sweet, slightly custardlike, creamy and delicate vanilla.

Taste: @ 0.004%. Sweet, creamy, vanilla, slightly caramellic and milky.

Possible applications: This lovely material will improve all vanilla flavors with its highly characteristic profile. It adds richness to sweet brown flavors such as caramel, milk chocolate, toffee and graham cracker, as well as deepens sweet dairy flavors including custard, condensed milk, dulce de leche and cheesecake.

►Bontoux, Inc.; www.bontoux.com

Parsley seed oil P&N

Source: Bontoux, Inc.

FEMA# 2836, CAS# 8000-68-8, natural, *Petroselinum crispum* Miller

Odor: @ 100%. Green, earthy, oily, herbal and vegetablelike.

Taste: @ 0.5 ppm. Bitter, leafy, green, fresh and vegetablelike.

Taste: @ 1 ppm. Oily, green, fresh, vegetablelike and earthy.

Possible applications: The green, herbal notes of this essential oil will blend nicely into herbal and vegetable flavors, especially lettuce, watercress, celery and carrot. At lower levels, it can be considered for unripe notes in fruits. It also adds interest in oral care flavors, especially mints.

►Bontoux, Inc.; www.bontoux.com

Coffee absolute P&N

Source: Bontoux, Inc.

GRAS, CAS# 8001-67-0, natural, *Coffea arabica*

Odor: @ 100%. Roasted, slightly ashy, resinous and coffee.

Taste: @ 10 ppm. Mochalike, roasted dark chocolatelike and slightly ashy.

Taste: @ 20 ppm. Bitter, coffee, slightly black cocoalike, roasted and slightly ashy.

Possible applications: This particular coffee extract is a delicious addition to bittersweet chocolate, mocha and, of course, coffee flavors. At lower levels, it can add char notes in roasted fruit, nut and grill flavors.

►Bontoux, Inc.; www.bontoux.com/en

10% Trithioacetone in ethanol, natural

Source: Natural Advantage

FEMA# 3475, CAS# 828-26-2, natural

Natural occurrence: Roast beef.

Odor: @ 0.1%. Sweet, green, minty, sulfurous and buchulike with a hint of burnt rubber.

Taste: @ 0.5 ppm. Green, minty, leafy and slightly vegetablelike.

Taste: @ 1 ppm. Green, vegetablelike, leafy, minty, slightly bitter and fresh.

Possible applications: This very potent material will enhance fruit flavors including peach, mango, black currant, raspberry, blackberry and grapefruit. At levels below 0.5 ppm, it can add freshness to mint flavors as well as vegetable flavors such as green pepper and cucumber.

►Natural Advantage; <http://natural-advantage.net>

Olibanum oil, P&N (synonym: frankincense oil)

Source: Bontoux, Inc.

FEMA# 2816, CAS# 8016-36-2, natural, *Boswellia carterii* Birdwood

Odor: @ 100%. Terpeney, oil limelike and slightly cooling.

Taste: @ 2 ppm. Oily, slightly cooling and limelike with a weighty mouthfeel.

Taste: @ 4 ppm. Oily, bitter, terpeney, limelike and cooling.

Possible applications: The terpeney notes of this ancient flavor and fragrance material will add interest to citrus flavors, especially lime and grapefruit as well as kiwi and mango.

►Bontoux, Inc.; www.bontoux.com/en

Furfuryl thioacetate, natural

Source: Natural Advantage

FEMA# 3162, CAS# 13678-68-7, natural

Natural occurrence: Coffee.

Odor: @ 0.1%. Roasted coffee, alliaceous, slightly rotten, green onionlike, gassy, meaty and savory.

Taste: @ 0.1 ppm. Roasted coffee, chocolatelike, onionlike and burnt.

Taste: @ 0.2 ppm. Slightly cocoalike, roasted, fresh brewed coffee, burnt onions and slightly rotten with a dark chocolate aftertaste.

Possible applications: The amalgam of differing character notes in this material could put one off from using it in anything but savory flavors. That would be a pity, however, since at very low levels it enhances not only the freshly brewed flavor of coffee, but also chocolate and mocha. At higher levels, its savory character will enhance roasted meat, onion, garlic, brown gravy and stew flavors.

► **Natural Advantage;** <http://natural-advantage.net>

Cajeput oil, P&N

Source: Bontoux, Inc.

FEMA# 2225, CAS# 8008-98-8, 85480-37-1, natural, *Melaleuca leucadendron* L.

Odor: @ 100%. Cooling, eucalyptuslike, slightly floral, oily and terpeney.

Taste: @ 2 ppm. Oily, sweet, floral, citruslike with a hint of black pepper.

Taste: @ 4 ppm. Floral, oily and slightly lemonlike with a black pepperlike prickle.

Possible applications: This essential oil will add interest to tropical flavors such as mango and citrus flavors, especially lemon and lime. Spice flavors, including ginger, rosemary, black pepper, nutmeg, eucalyptus and mints, will benefit as well.

► **Bontoux, Inc.;** www.bontoux.com

Palmarosa oil, P&N

Source: Bontoux, Inc.

FEMA# 2831, CAS# 8014-19-5, *Cymbopogon martini*, natural

Odor: @ 100%. Roselike, floral, green, herbal, slightly cooling and tealike.

Taste: @ 2 ppm. Roselike, sweet, slightly oily, fruity, slightly cooling and black tealike.

Taste: @ 4 ppm. Black tealike, slightly cooling and fruity with a slight soap note.

Possible applications: The floral, fruity notes of this material will fit nicely into flavors like raspberry, blackberry, blueberry, rose, apple, quince and honeydew melon. It also is a welcome addition to black tea flavors.

► **Bontoux, Inc.;** www.bontoux.com

Pistachio distillate RN2105

Source: Omega Ingredients

GRAS, natural, *Pistacia vera*

Odor: @ 100%. Musty, beany, slightly cocoalike, earthy, nutty, pyrazinelike and hazelnutlike.

Taste: @ 0.05%. Astringent, slightly beany, creamy and roasted with a nutty aftertaste.

Taste: @ 0.10%. This material not only reinforces character in natural pistachio flavors, but also provides labeling benefits. It further deepens the profiles of hazelnut, cocoa, chocolate and peanut butter flavors.

► **Omega Ingredients;** www.omegainingredients.com.uk

1-Butanethiol, natural

Source: Natural Advantage

FEMA# 3478, CAS# 109-79-5, natural

Natural occurrence: Beer, boiled egg, cheddar cheese, beef, and potato.

Odor: @ 0.1%. Gassy, green onionlike and eye-watering.

Taste: @ 0.1 ppm. Garliclike, alliaceous, and slightly cooling with an onionlike burn.

Taste: @ 0.2 ppm. Sweet, fresh, green onionlike with a bite.

Possible applications: This potent chemical is useful in bringing out character notes in onion, garlic, wasabi, watercress and chive flavors. It will also add a fresh brightness to cruciferous flavors, including broccoli, cauliflower and cabbage.

► **Natural Advantage;** <http://natural-advantage.net>

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