



Organoleptic Characteristics of Flavor Materials

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Mimosa absolute

Source: Biolandes

FEMA# 2755, CAS# 8031-03-6, natural, *Acacia dealbata*

Odor: @ 100%. Sweet, dry, balsamic, slightly green and haylike with an undertone of cherry/berry.

Taste: @ 5 ppm. Dry, papery, slightly waxy and slightly floral with an orrislike waxiness.

Taste: @ 10 ppm. Sweet, dry, powdery and slightly floral with an orris waxiness.

Possible applications: Berry flavors like raspberry, blackberry, cherry and blueberry are good applications for this material. It also will enhance floral flavors including hibiscus and rose, as well as black and herbal teas.

► **Biolandes**; www.biolandes.com

Rum ether, natural

Source: Advanced Biotech

FEMA# 2996, CAS# 8030-89-5

Natural occurrence: Reaction product of pyroligneous acid and ethyl alcohol distillates per thegoodscentcompany.com.

Odor: @ 100%. Solventlike, sweet and ethereal, and slightly waxy with banana notes.

Taste: @ 10 ppm. Solventlike and astringent.

Taste: @ 20 ppm. Solventlike and astringent with a grape skin note.

Possible applications: This product will be useful for early impact notes in grape and ripe banana flavors, as well as those for alcoholic flavors like cognac and rum.

► **Advanced Biotech**; www.adv-bio.com

Carrot absolute

Source: Biolandes

FEMA# 2244, CAS# 8015-88-1, natural, *Daucus carota* L.

Odor: @ 100%. Sweet, slightly floral, oily, woody and slightly cooling with a rich tobacco undertone.

Taste: @ 1 ppm. Slightly floral, rosy, terpeney, herbal, oily and warm.

Taste: @ 2 ppm. Sweet, rosy, oily, herbal, woody and terpeney.

Possible applications: This potent product will add interest to brown flavors like fig, raisin, pumpkin and tobacco flavors. Its floral, rosy quality will add depth to berry, rose and lychee flavors while its herbal notes will be appreciated in tea and chamomile flavors.

► **Biolandes**; www.biolandes.com

Prenal 10%, natural (synonym: 3-methyl-2-butenal)

Source: Alfrebro

FEMA# 3646, CAS# 107-86-8, natural

Natural occurrence: Black currant, cocoa, chicken, brandy, raspberry, wheat bread, hops, ginger and baked potato.

Odor: @ 10%. Pungent, sweet, black cherrylike and berrylike.

Taste: @ 10 ppm. Fruity, green applelike, sweet and cherry skinlike.

Taste: @ 20 ppm. Fruity, applelike, berrylike, green, dark cherrylike and fresh with a nutty nuance.

Possible applications: Berry flavors including black cherry, maraschino cherry, cranberry, strawberry and raspberry will benefit from this chemical. Its nutty note will enhance almond, pistachio and peanut flavors at very low levels. It can also add an interesting twist to anise, tobacco and "Swedish fish."

► **Alfrebio**; www.alfrebro.com

Caraway oleoresin

Source: Lionel Hitchen (Essential Oils) Ltd.

FEMA# 2238, CAS# 8000-42-8, natural, *Carum carvi* L.

Odor: @ 100%. Sweet, slightly cooling, spearminty, slightly peppery, herbal and dillike.

Taste: @ 2 ppm. Sweet, green, slightly minty, anisic and herbal.

Taste: @ 5 ppm. Sweet, slightly cooling, fresh, anisic, spicy, green and herbal.

Possible applications: This caraway product leans more toward the laevo side of carvone, giving it a fresh, minty profile that will be welcome in mint, spice and oral care type flavors. It will also add a nice twist in root beer and cola flavors.

► **Lionel Hitchen (Essential Oils) Ltd.**; www.lhn.co.uk

cis-6-Nonen-1-ol

Source: Bedoukian

FEMA# 3465, CAS# 35854-86-5

Natural occurrence: Cucumber, maize, melon, peas, potato and cocoa.

Odor: @ 1%. Green, fresh, sweet, melonlike and slightly waxy.

Taste: @ 1 ppm. Fresh, green and vegetablelike.

Taste: @ 2 ppm. Fresh, green, fatty, vegetablelike and cucumberlike.

Possible applications: Cucumber, watermelon, honeydew and cantaloupe flavors will benefit from the green notes of this chemical. It will also add freshness to green pepper and leafy vegetables flavors, such as lettuce.

► **Bedoukian**; www.bedoukian.com

Basil linalool oleoresin

Source: Lionel Hitchen (Essential Oils) Ltd.

FEMA# 2119, CAS# 8015-73-4, natural, *Ocimum basilicum* L.

Odor: @ 100%. Sweet, green, slightly cooling, spicy, warm and herbal.

Taste: @ 1 ppm. Fresh, green, sweet, herbal and estragolelike.

Taste: @ 2 ppm. Sweet, green, slightly oily, estragolelike and spicy.

Possible applications: Although spice and herbal blends are the obvious applications for this material, it will shine in licorice, root beer and anise flavors. It also will add depth and sweetness to peppermint and wintergreen, as well as other flavors for oral care and liqueurs.

► **Lionel Hitchen (Essential Oils) Ltd.**; www.lhn.co.uk

6-Methyl-3,5-heptadien-2-one, natural

Source: Alfrebro

FEMA# 3363, CAS# 1604-28-0, natural

Natural occurrence: Hazelnut, grape, lavender, lemon balm, pea, licorice, tea, tomato, wormwood and rice bran.

Odor: @ 100%. Sweet, powdery, dry, coumarinic, herbal and slightly spicy.

Taste: @ 5 ppm. Creamy, sweet, coumarinic, herbal, bitter and anisic.

Taste: @ 10 ppm. Sweet, spicy, anisic, creamy, coumarinic and bitter.

Possible applications: The sweet, spicy notes of this product will enhance spice, mint and herbal flavors including anise, cinnamon, peppermint, wintergreen, tarragon and basil. It will also add sweetness and interest to root beer, cola, coconut and vanilla.

► **Alfrebro**; www.alfrebro.com

(+/-)-2,8-Epithio-cis-p-menthane (synonym: grapefruit menthane)

Source: Apiscent Labs

FEMA# 4108, CAS# 68398-18-5

Natural occurrence: Grapefruit juice and eucalyptus.

Odor: @ 0.1%. Sulfurous, sweet, slightly minty, fresh, tropical and grapefruitlike with a hint of green onion.

Taste: @ 0.1 ppm. Slightly cooling, green, buchulike and tropical.

Taste: @ 0.2 ppm. Green, slightly onionlike, slightly cooling, buchulike and tropical.

Possible applications: Tropical flavors including grapefruit, passionfruit, mango and lychee are the main targets for this material. A mere hint of it will enhance green and pickled onion flavors, as well as add a mysterious note to mint flavors.

► **Apiscent Labs**; www.apiscentlabs.com

Vanillyl ethyl ether, natural

Source: Alfrebro

FEMA# 3815, CAS# 13184-86-6, natural

Natural occurrence: Vanilla bean, cognac, rum, Scotch whiskey and wine.

Odor: @ 100%. Vanillinlike, warm and slightly caramellic.

Taste: @ 7 ppm. Sweet, slightly vanillinlike, tingly and astringent with a warm mouth sensation.

Taste: @ 15 ppm. Sweet, vanillinlike and spicy with a hot mouth sensation and throat burn.

Possible applications: The trigeminal sensations of this material will be right at home in spice flavors like ginger, clove, cinnamon, black pepper, jalapeno and blends thereof. Flavors for confections, ice creams and sorbets as well as alcoholic and nonalcoholic beverages such as herbals, berries, vanilla, cola, ginger ale, root beer, hot chocolate, chai, iced tea, mints, etc., are also very interesting applications for this product.

► **Alfrebro**; www.alfrebro.com

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