

# Raw Material Bulletin

Want to connect with a supplier? Contact the editor in chief at [jallured@allured.com](mailto:jallured@allured.com).

**SAFC** features **2,3-hexanedione, natural, 98%, FG** (FEMA# 2558, CAS# 3848-24-6), which is a kosher and food-grade ingredient. Its taste characteristics feature creamy, fruity, toasted brown and caramellic notes. Its odor characteristics are dry, sweet, caramel, butter, oily, fatty, creamy, phenolic and fruity. Uses in flavor are cheese, caramel and custard. In fragrance, it adds butter, coffee, pineapple, floral and vanilla notes.

The company also offers  **$\gamma$ -nonanoic lactone, natural, 98%, FG** (FEMA# 2781, CAS# 104-61-0), another kosher and food-grade ingredient, which has taste characteristics that are coconut, creamy and waxy with fatty milky notes. Its odor characteristics are coconut, creamy, waxy, sweet, buttery and oily. Its use in flavor is caramel. In fragrance, it adds amber, balsam, floral, juniper berry, nutmeg, pine, coconut, maple and oriental notes.

➤ [www.safcglobal.com](http://www.safcglobal.com)

**Ginger SFE 946417**, supplied by **Firmenich**, has a ginger profile that is spicy, rooty, earthy, fresh, peppery and woody. Sourced in India, this ingredient is highly differentiated from a traditional essential oil. Supercritical fluid extraction provides more freshness in impact and middle notes. It is suitable in savory and beverages and performs well in all kinds of flavor profiles.

The company also provides **coffee espresso SFE WS 927173**, which captures the volatiles of coffees from India (robusta), Honduras (arabica) and Santos from Brazil (arabica) with supercritical CO<sub>2</sub> extraction. Pure, highly concentrated and water-dispersible, this extract offers the profile of a roasted, ground coffee. It performs well in flavor creations for beverages, dairy, ice cream, etc.

➤ [www.firmenich.com](http://www.firmenich.com)

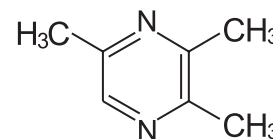
**Kaffir lime leaf oil** (CAS# 91771-50-5) from **Artiste** is a natural, highly concentrated citrus oil. This clear, light yellow liquid of Indonesian origin is extracted by steam distillation from selected leaves of the *Citrus hystrix* bush. It has a strong and unique citrus taste with a pungent, yet pleasant uplifting lemon-like, citrusy fresh aroma. Kosher-certified, this essential oil is suitable for a wide range of applications, including food, beverages, household and personal care.

➤ [www.artiste.us.com](http://www.artiste.us.com)



**Natural Advantage** has introduced **E.U. and U.S. natural trimethyl pyrazines** (FEMA# 3244, Flavis# 14.019, CAS# 14667-55-1), which occur naturally in tobacco, cocoa, coffee, cooked beef, Emmental cheese, roasted almond, roasted filberts and wheat bread. This worldwide natural, kosher ingredient works well in concert with other chocolate ingredients, and adds nutty, roasted peanut, cocoa and burnt notes. It is used in chocolate, cocoa, nut and coffee flavors. Usage levels are 0.01–5 ppm as consumed.

➤ [www.natural-advantage.net](http://www.natural-advantage.net)



**Ventós** features **cade oil rectified PAH<100 ppb and PAH<10 ppb versions** (CAS# [EINECS] 90046-02-9; CAS# [TSCA] 8013-10-3), which is obtained by empyreumatic distillation of the wood and twigs of *Juniperus oxycedrus* oil. The rectified oil is obtained by processing, which is in compliance with the maximum limit for polynuclear aromatic hydrocarbons (PAH). This ingredient is an orange-brown oily liquid with an intense smoky, tarry and “stinky” odor. It has dry and warm notes such as forest, leather, fougère and pine. It is developed for perfumery and highly recommended for men’s fragrance and soap perfumes.

➤ [www.ventos.com](http://www.ventos.com)

**Zestoril** (FEMA# 4108, CAS# 68398-18-5; synonym: 2,8-epithio-p-menthane), from **Fontarome**, is a clear, very pale yellow-colored liquid used to create flavors such as passion fruit, pineapple and mango. Its odor is sulfurous, with juicy fruity notes, and a minty fresh, grapefruit peel, tropical, fir needle, seedy and soupy character. Its taste is green vegetative, with minty tropical nuances of passion fruit and papaya, as well as peach and apricot, pineapple and mango. It also imparts a unique grapefruit citrus note. Although this ingredient is mostly used in flavor, it can also be used in fragrance.

➤ [www.fontaromechemical.com](http://www.fontaromechemical.com)

**Sunaux** features **2-methoxy-4-vinylphenol** (FEMA# 2675, CAS# 7786-61-0), which has a clove-like, phenolic, smoky odor. Its taste is appley, spicy, clove-like, phenolic and smoky, and possible applications include alcoholic beverages, coffee, etc.

The company also offers **trans-2-hexenal natural** (FEMA# 2560, CAS# 6728-26-3), which has a fruity, vegetable, green odor. Its taste is almond, apple, fruity, vegetable, green and minty. Possible applications include raspberry, mango, passion fruit, apple and strawberry flavors. It naturally occurs in tea oil, mulberry leaf oil, radish leaf oil, cucumber, apple, peach, orange, strawberry, passion fruit and papaya.

➤ [www.sunaux.com](http://www.sunaux.com)

**2,6-Dimethoxy phenol natural** (FEMA# 3137, CAS# 91-10-0) from **Advanced Biotech** has a sweet, phenol, smoky, medicinal and balsamic smell. Its taste is sweet, medicinal, creamy, meaty, vanilla and spicelike. In flavor, suggested applications include bacon, licorice, nut, coffee and saffron profiles.

The company also provides  **$\gamma$ -hexalactone natural** (FEMA# 2556, CAS# 695-06-7), which has a sweet, creamy, tobacco and green odor with coconut nuances. Its taste is sweet, creamy and vanilla, with green powdery nuances. This ingredient, which has a use level of 50–100 ppm, can be used in caramel, cream, coconut and strawberry flavors.

➤ [www.adv-bio.com](http://www.adv-bio.com)

### **Bell Flavors & Fragrances**

offers **CBE capryl butyric ester** (FEMA# 2172, CAS# 97926-23-3), which is a yellow, clear liquid with white floccules. It is part of the aliphatic esters generic class, non-GMO and kosher (milk allergen).

The company also supplies **butter esters** (FEMA# 2172, CAS# 97926-23-3), which are also yellow, clear liquid with white floccules, and part of the aliphatic esters generic class. This non-GMO, kosher and halal ingredient (milk allergen) is used in flavor compositions for butter, caramel, chocolate and other imitation flavors. Concentration is about 80 ppm in the finished product in the above-mentioned flavor types, but in special cases, such as popcorn, the concentration may be as high as 1,200 ppm.

➤ [www.bellff.com](http://www.bellff.com)

**Teawolf** is now a supplier of **guayusa extracts** in the United States. Guayusa's super leaf is found only in the Amazonian rainforest in Ecuador. Teawolf, in collaboration with the Runa Clean Energy brand, will offer a range of water-soluble, premium guayusa extracts in both liquid and powder formats. Guayusa's natural combination of caffeine paired with theobromine, the stimulant found in dark chocolate, can be used as

an ingredient for energy drinks. Suggested applications include use in teas, energy drinks, smoothies, enhanced still and sparkling waters, ice creams, and sorbets for both flavor and color applications, while the dry powder format is ideal for instant drink mixes. Additionally, it can be used in pharmaceutical preparations such as gel caps, tablets and performance-enhancing wellness products.

➤ [www.teawolf.com](http://www.teawolf.com)

