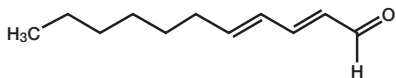


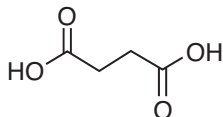
Raw Material Bulletin

Want to connect with a supplier? Contact the editor in chief at jallured@allured.com.

trans,trans-2,4-Undecadienal (FEMA# 3422, Flavis# 05.196, CAS# 13162-46-4) from **Natural Advantage** is an aldehyde that occurs naturally in a variety of food stuffs including cooked meats, roasted peanuts, potato chips and soybeans. *trans,trans-2,4-Undecadienal*, a worldwide natural and kosher ingredient, adds fatty notes to chicken and soup flavors. It works well with non-chicken fatty notes such as beef, pork and lamb. A typical use rate is 0.01–1.0 ppm as consumed.



The company also offers **succinic acid** (FEMA# 4719, CAS# 110-15-6), which is an acidulant and a non-MSG, non-HVP savory flavor enhancer. Suggested use levels start at 10 ppm. This ingredient is worldwide natural and kosher.



► www.natural-advantage.net

Firmenich now offers **raspberry Naturome**, which has a rich profile that is ripe, floral and slightly woody. This ingredient, which is from the named fruit (FTNF) and classified as an add-back (Directive 2009-106 Juice EC), is well-suited for beverages. Suggested applications include juice, flavored water, carbonated soft drinks and dairy products.



The company also features **honey Naturome**, which is rich in volatiles combining floral, fresh and green facets, and is balanced with typical honey and animalic bottom notes. This ingredient, which is FTNS and GMO-free, performs well in a number of applications including fruity and brown note formulations. At very low dosage, it's used for reinforcing and enhancing the perception of sweetness while improving long-lasting effects.



► www.firmenich.com

Advanced Biotech features **isoamyl 2-methyl butyrate natural** (FEMA# 3505, CAS# 27625-35-0), which has a sweet, fruity, cherry, winery odor with blueberry and apple nuances. Its taste is sweet, creamy and fruity with apple, winery, cherry, raisin and berry nuances. Suggested flavor applications include banana, citrus, melon and raspberry. Use level is 10–100 ppm.

The company also provides **4-methyl octanoic acid natural** (FEMA# 3575, CAS# 54947-74-9), which has a waxy, fatty, dairy, creamy and milky odor. Its taste is fatty, waxy and creamy. Suggested use in flavors includes butter, cheese, cream and dairy. Use level is 10–100 ppm.

► www.adv-bio.com

Bell Flavors & Fragrances offers **heliotropine, natural** (FEMA# 2911, CAS# 120-57-0), which is a white powder with a very sweet floral, warm, slightly spicy and tenacious odor, sometimes described as cherrylike. It has a sweet, spicy-floral taste of considerable power. In fragrances, this mainly floral ingredient blends very well with many non-floral materials such as coumarins, eugenols, nitromusks, cedarwood derivatives, etc. It is highly useful in lilac and sweet pea profiles, and is often used in muguet, honeysuckle, frangipani, carnation, mimosa and other fragrances. In flavor, it should be kept at a minimum concentration to achieve pleasant and non-perfumey effects. It gives a significant lift to imitation vanilla flavors and acts as a synergist to vanillin. It also produces a cherry-pit-like effect in fruity complexes, and its cherry-like flavor adds richness to imitation flavors high in volatile esters. This ingredient can be used in vanilla, peach, plum, cherry, strawberry, cola, rum, maple, nut and tutti-frutti flavors.

The company also features **methyl anthranilate, natural** (FEMA# 2682, CAS# 134-20-3; E.U. natural), which is a clear, light to medium yellow liquid with good tenacity. It has a musty-fruity and somewhat dry-floral odor reminiscent of Concord grapes and orange blossom. The odor appears much sweeter in high dilution.

This ingredient has a sweet, fruity, grape-like taste with a distinctly floral-perfumey character. In fragrance, it can be used as a sweet-floral orange blossom-type ingredient. Often applied in combination with petitgrain oil, it supplies much of the background in cashmere bouquet-type fragrances and other oriental, heavy floral and sweet-woody types. In flavor, it can be used in grape to imitate the Concord grape, various berry flavors, melon, honey, citrus fruit, floral types, wine, liqueur and other profiles.

► www.bellff.com

Mint oil from **Ungerer & Co.** is a clear, colorless to pale yellow liquid with a green-minty odor and deep balsamic undertones typical of American peppermint oil. It can be used in flavors, fragrances, confection, oral care, aromatherapy, bakery, candles, and pharmaceutical applications.

► www.ungererandcompany.com

SAFC offers **γ-nonanoic lactone, natural, 98%, FG** (FEMA# 2781, CAS# 104-61-0), which is a kosher and food-grade ingredient. Its taste characteristics feature coconut, creamy, waxy and fatty milky notes. Its odor characteristics are coconut, creamy, waxy, sweet, buttery and oily. Its use in flavor is caramel. In fragrance, it is used in amber, balsam, floral, juniper berry, nutmeg, pine, coconut, maple and oriental notes.

The company also offers **δ-nonalactone, natural 98%** (FEMA# 3356, CAS# 3301-94-8), a natural and food-grade ingredient that has taste characteristics that are creamy, milky, lactonic and dairy with an oily, coconut nuance. Its odor characteristics are creamy, sweet, coconut, fatty and milky with a

coumarinic and oily nuance. Suggested uses are in curry, nut, tomato, tropical, caramel and dairy flavors. In fragrance, it offers apricot, butter, grape, passion fruit, plum, tea green and tobacco notes.

➤ www.safeglobal.com

Cade oil rectified PAH<100 ppb and PAH<10 ppb version from **Ventós** (EINECS CAS# 90046-02-9, TSCA CAS# 8013-10-3) is obtained by empyreumatic distillation of the wood and twigs of *Juniperus oxycedrus* oil. Cade oil rectified is in compliance with the maximum limit for polynuclear aromatic hydrocarbons, or PAH. The standard rectified oil still contains high amounts of PAH, which limit the dosage in finished products.

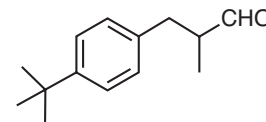
Cade oil rectified PAH<100 ppb and cade oil rectified PAH<10 ppb are both designed to be used in perfumery. The orange-brown oily liquid has an intense smoky, tarry and stinky odor with dry and warm notes such as forest, leather, fougère and pine. This ingredient is highly recommended for men's fragrance and soap perfumes.

The company also supplies **red thyme oil** (EINECS CAS# 84929-51-1, TSCA CAS# 8007-46-3), which is obtained by steam distillation of *Thymus zygis*, a small, bushy, aromatic plant that is found throughout Spain. It can be used in flavors for food products, sauces and meats. It is also used in pharmaceutical preparations and perfumery soaps, introducing clean and medicinal notes in soap preparations.

➤ www.ventos.com

Jiangsu Green Source Fine Chemical Co., Ltd. offers **lily aldehyde** (CAS# 80-54-6; synonyms: lilial, 3-(4-tert-butylphenyl)-2-methylpropanal), which has odor characteristics that are floral, muguet and watery green with the sweet scent of lily. Suggested usage is for fragrances for cosmetics and toiletries.

➤ www.jsgreensource.com



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