Raw Material Bulletin

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

Firmenich offers *Firascone*, the closest cyclogeranate to the palette of rose ketones, which features subtle notes of saffron and can be used in a number of rosy and fruity creations. This ingredient is nonsensitizing on the skin.



>www.firmenich.com

Natural Advantage features worldwide natural bacon dithiazine (FEMA# 4017, CAS# 74595-94-1), which is a kosher, vegetarian, non-GMO ingredient used in onion, savory roasted or grilled chicken, beef and bacon flavors. This ingredient has a fried and roasted taste reminiscent of chicken, beef or pork fat, with roasted potato skin notes. Suggested use levels are 0.5–2.5 ppm in consumer products.

www.natural-advantage.net

Mediterranean pine (FEMA# 2906, EINECS, CAS# 8023-99-2) from Ventos is obtained from the forests of Southeast Spain and is processed through steam distillation of pine (Pinus halepensis) splinters. Its odor, which is drier and greener than other pine essences, is reminiscent of the Mediterranean forest and has a pine nut smell. It is widely used in perfumery for fragrance compounds, and blends well with lemon, cypress, cedarwood and rosemary.

>www.ventos.com

Negev Aroma, a joint venture between Agan Aroma & Fine Chemicals Ltd. and Firmenich, offers *Aleol* (FEMA# 2563, CAS# 928-96-1; synonym: leaf alcohol), which has a green, fruity and herbaceous odor. It is suitable for a wide variety of fragrance compositions.

The supplier also offers **Aleol acetate** (FEMA# 3171, CAS# 3681-71-8; synonym: *cis*-3-hexenyl acetate), which has a fresh green, fruity odor. It provides green top notes and adds freshness to florals in fragrance compositions. Also suitable for flavor use, it can be used in a wide variety of fruity notes.

>www.agan-aroma.com

Passion fruit aroma, from **Artiste**, is an aqueous condensate resulting from the concentration of juice of the purple passion fruit. This natural from the named fruit (FTNF) product is a clear, colorless to pale yellow liquid. Its aroma has the characteristic odor of passion fruit with juicy tropical notes. Suggested applications for this ingredient include beverages such as flavored waters, teas and distilled spirits. It is also widely used to add back the natural, true-to-the-fruit notes in flavor formulations.

>www.artiste.us.com

Frescolat SC1, from Symrise, can be used as a cooling agent in oral care, chewing gum and confectionery products. It enhances the effect of menthol and has a positive impact on the flavor profile when used in larger doses in combination with menthol. It also neutralizes the bitter tastes that can result from high menthol content.

>www.symrise.com

Bell Flavors & Fragrances Inc. (FEMA# 2190, CAS# 7492-70-8) features butyl butyryl lactate, natural, which is a clear, colorless to pale yellow liquid that is slightly soluble in water, and soluble in propylene glycol, alcohol and oils. It has a sweet-sour buttermilk-type odor with a mild-fruity undertone. Its taste profile is sweet-sour-fruity-buttermilk with a bready odor and creamy taste. Suggested uses for this non-GMO, kosher ingredient include imitation butter, butterscotch, fruit (tutti frutti, etc.), nut, vanilla and other flavors.

The company also features *dimethyl sulfide* 95%, *natural* (FEMA# 2746, CAS#75-18-3), which is a clear, colorless to pale yellow liquid that is insoluble in water, yet soluble in alcohol and oils. It has an extremely diffusive, sharp, green, cabbagelike odor that is also reminiscent of wild radish. It is used in perfumery, mainly in the reconstruction of certain essential oils (geranium, peppermint, etc.). This non-GMO, kosher ingredient is occasionally used in flavor compositions for imitation coffee, chocolate, cocoa, molasses (caramel-treacle) and certain fruit types.

>www.bellff.com

International Flavors & Fragrances Inc. offers *Karmawood* (CAS# 70788-30-6), which has a substantive woody, powdery amber, creamy sandalwood note that adds strength and tenacity to fragrances. It is suitable for most end-use applications.

>www.iff.com

SAFC supplies *cinnamyl acetate*, *natural*, **95**% (FEMA# 2293, CAS# 103-54-8), which has sweet, spicy, floral, cinnamon and honey taste characteristics with a tutti frutti nuance. Its odor characteristics are sweet, floral, cinnamon, spicy, estery and powdery, with a rosy nuance. Suggested flavor and fragrance applications include apple, balsam, cassia, fruit, peach, pineapple, vetiver and mimosa.

≻www.sigmaaldrich.com/safc

Symrise offers a new crystalline quality of Ambrocenide ((4aR,5R,7aS,9R)-octahydro-2,2,5,8,8,9a-hexamethyl-4H-4a,9-methanoazuleno[5,6-d]-1,3-dioxole). *Ambrocenide Cryst.*, recently shown at the 2014 *World Perfumery Congress*, is powerful, ambery, warm and woody. This aroma molecule imparts a unique vibrant sensation and powerful, distinct, intense aura in fragrance compositions.

>www.symrise.com

