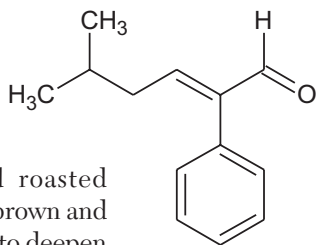


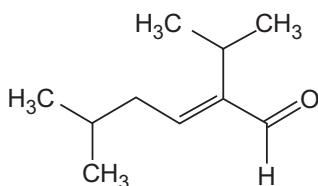
# Raw Material Bulletin

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

**Natural Advantage** has introduced **natural 5-methyl-2-phenylhex-2-enal** (FEMA# 3199), also known as **Cocoaal FCC**. It occurs naturally in cocoa, malt, potato chips and roasted peanuts. Cocoaal FCC brings rich brown and cocoa bean notes that can be used to deepen chocolate, coffee, honey and roasted nut flavors. It works well with other chocolate ingredients. A typical use rate of 1–10 ppm provides a cocoa aroma and flavor. It is worldwide natural and kosher.



The company also offers **natural 2-isopropyl-5-methyl-2-hexanal** (FEMA# 3406), which is also known as **Cocoaal 2** and occurs naturally in cocoa. It has a fruity, bitter-chocolate taste and works well in concert with other chocolate ingredients. It is used in chocolate, cocoa, tea, nut, tobacco and fruit flavors. Use levels of this worldwide natural, kosher ingredient are 0.02–2 ppm as consumed.



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

**Excellentia International** now offers **natural methylthiohexanoate** (FEMA# 3862, CAS# 2432-77-1), which has an odor and taste characteristic that is cheesy, fruity, green and tropical. This ingredient is a high-impact chemical for natural cheese and dairy flavors. It adds a green note in tropical fruit flavors.

The company also features **natural methylthio isovalerate** (FEMA# 3864), which has cheesy, dairy and fruity odor and taste characteristics. It offers a high-impact character for natural cheese, dairy and fruit flavors.

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

**γ-Terpinene, natural, 95%, FG** (FEMA# 3559, CAS# 99-85-4), from **SAFC**, has a terpy, citrus, limelike, oily and green taste characteristic, with a tropical fruity nuance. Its odor is oily, woody, terpenic, lemon/lime, tropical and herbal. In flavor applications, it can be used in cumin, coriander and thyme. In fragrance applications, it can be used in citrus, herbal, lime, nutmeg and grapefruit.

The company also offers **δ-dodecalactone, mixture of isomers, natural, >=98%, FG** (FEMA# 2401, CAS# 713-95-1), which has a taste characteristic that is creamy, fatty, dairy, rich, buttery, fruity, peach and nutty. Its odor characteristics are fatty, sweet, creamy, dairylike, fruity, peach, apricot, milky and buttery. In flavor, it can be used in fat, nut, dairy and tropical applications. In fragrance, it can be used in apricot, coconut, cypress, pear, rose, vanilla and plum applications.

➤ [www.sigmaaldrich.com/safc](http://www.sigmaaldrich.com/safc)

**Methyl anthranilate, natural**, from **Bell Flavors and Fragrances** (FEMA# 2682, CAS# 134-20-3), is a kosher, non-GMO clear liquid that is light to medium yellow in appearance. This natural ingredient has an odor profile that is musty-fruity and somewhat dry-floral, reminiscent of Concord grapes and orange blossom. It has a good tenacity and appears much sweeter in high dilution. Its taste profile is sweet, fruity and grapelike, with a distinctly floral-perfumy character. It can be used in grape flavors to imitate Concord grape, and applied to profiles such as berry, melon, honey, citrus fruit, floral types, wine and liqueurs.

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

**Döhler** features **cardamom extract**, which has a sweet, fruity and spicy taste and odor. This ingredient is from the named fruit (FTNF) and it can be found in Asia, Africa and Guatemala. Suggested applications are in food, beverage and flavor creation.

The company also offers **basil extract** (FEMA# 2120, CAS# 8015-73-4), derived from the plant *Ocimum basilicum* L., which has a fresh, flowery and green taste and odor profile. Suggested usage is in food and beverage applications and flavor creation. This from-the-named-fruit (FTNF) ingredient occurs naturally worldwide, especially in India, Europe and South America. Its chemical constituents include materials such as linalool, geraniol, methyl chavicol, nerol, citronellol, bornyl acetate, eugenol and limonene.

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

**Firmenich** offers **Kumquat Base 270258**, which is reminiscent of kumquat and built around several citrus captives. It is effective at low levels, but also usable at high levels to create a strong exotic citrus connotation. Its dosage is 1% (low-level use) to 5–6% (high-level use) in composition.

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



**Pinova** features **ester gum 8BG** (CAS# 8050-31-5), which is a beverage weighting agent produced from bio-based raw materials: food-grade kosher glycerol and refined wood rosin. It is taste-neutral and increases the density of flavor oils, imparting stability to beverages. The material simultaneously imparts a degree of cloudiness in order to enhance visual appeal in beverages.

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

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