

Raw Material Bulletin

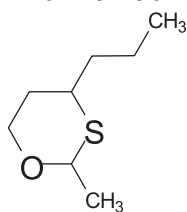
Want to connect with a supplier? Contact the Editor in Chief at jallured@allured.com.

Sage extract (CAS# 84082-79-1), from **Döhler**, has a sweet and green taste and odor. This from-the-named-food (FTNF) ingredient is derived from the *Salvia officinalis* plant, which is mostly grown in Turkey, Greece, Albania, Israel, France and the United States. Its chemical structure contains thujone, 1,8-cineol, camphor, borneol, bornyl esters, α -pinene and salvene. It can be used in food and beverage applications, as well as flavor creation.

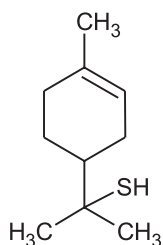
The company also offers **black pepper extract** (FEMA# 2844, 2846; CAS# 84929-41-9), an FTNF ingredient that has an aromatic, hot and earthy taste and odor. Derived from the *Piper nigrum* L. plant, which is mostly found in India, Indonesia, Malaysia and Brazil, this extract can be used in food and beverage applications, in addition to flavor creation. Its chemical structure contains sabinene, β -pinene, limonene, α -pinene, myrcene, δ -3-carene and monoterpene derivatives (borneol, carvone, carvacrol, 1,8-cineol and linalool).

Santalum album oil (FEMA# 3005), from **Santanol**, has a yellow to pale color and offers a sweet, aromatic and woody odor. The oil, derived from trees grown in Northern Australia, is produced via steam distillation. This ingredient can be used in fragrances, aromatherapy and skin care.

Natural Advantage has introduced **natural 2-methyl-4-propyl-1,3-oxathiane** (FEMA# 3578, CAS# 67715-80-4), the characterizing flavor compound of purple passion fruit, featuring sweet, juicy and fruity notes. At a suggested usage level of 0.1 ppm, it is useful in passion fruit and other complex tropical flavors. This ingredient is worldwide natural, kosher, vegetarian and non-GMO.



The company also offers **natural p-menthen-8-thiol** (FEMA# 3700, CAS# 71159-90-5), the characterizing note found in grapefruit. Suggested flavor applications for this ingredient include grapefruit, durian and tropical profiles. With an odor threshold of 0.0001 ppb in water, it features powerful citrus, grapefruit, sulfurous, tropical and herbal notes. Available in various dilutions, the usage level is 0.000001–0.00001 ppm as consumed. Natural p-menthen-8-thiol is worldwide natural, kosher, vegetarian and non-GMO.



Pinova supplies **ester gum 8BG** (CAS# 8050-31-5) a glycerol ester of wood rosin, which is a beverage weighting agent that can be used as a cleaner-label alternative to agents such as brominated vegetable oil (BVO). Ester gum 8BG is produced from bio-based raw materials such as food-grade kosher glycerol and refined wood rosin. This versatile, taste-neutral weighting agent increases the density of flavor oils, imparting stability to beverages. It simultaneously imparts a desirable degree of cloudiness in beverages such as sports drinks, carbonated beverages or other fruit drinks.

Natural methyl thiopropionate (FEMA# 4172) from **Excellentia International** features cheesy and fruity taste characteristics. Its high-impact character adds a ripe note for natural cheese, dairy, vegetable and fruit flavors.

The company also supplies **thialdine natural** (FEMA# 4018, CAS# 638-17-5; synonym: 2,4,6-trimethyldihydro-4H-1,3,5-dithiazine), which features a roasted, meaty and beefy odor. Suggested applications are in roasted meat and bacon flavors.

Sigma-Aldrich offers **isobutyl propionate, natural, 98%** (FEMA# 2212, CAS# 540-42-1), which has sweet, fruity, banana, and tutti frutti taste characteristics. Its odor characteristics are fruity, sweet, rummy, pungent and bubble gum-estery, with a tropical nuance. In flavor applications, it can be used in caramel, hops and valerian. In fragrance, it can be used in apple, banana, ginger, mulberry, pear and saffron.

The company also supplies **butyl isovalerate, natural, 98%, FG** (FEMA# 2218, CAS# 109-19-3), which offers taste characteristics that are fruity, sweet, ripe pineapple and green, with peach nuances. Its odor characteristics feature fruity, sweet, pineapple, pungent, green, apple and peach nuances. In flavor, it can be used in tropical applications. In fragrance, it can be used in apple, banana, honey, peach and pineapple.

