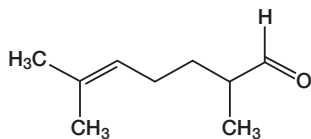


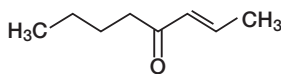
Raw Material Bulletin

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

Natural Advantage has introduced EU and US natural **2,6-dimethyl-5-heptenal** (FEMA# 2389, CAS# 106-72-9). Also known as melonal, this ingredient occurs in melons and has a green, fruity, fresh taste. This worldwide kosher ingredient works well in a variety of flavors including cucumber, melon and tropical fruit. It is typically used at 0.05–5.0 ppm in consumer products.



Natural Advantage has introduced worldwide natural **2-octen-4-one** (FEMA# 3603, CAS# 4643-27-0). 2-Octen-4-one occurs naturally in roasted hazel nuts and bread and has a sweet, fruity, pineapple and strawberry flavor with a ripe tropical nuance. 2-Octen-4-one is used in strawberry, cherry, peach and apricot flavors. Use levels in consumer products are 2–5 ppm.



Mysore Wood from **Firmenich** is a base made of new Firmenich captive ingredients that impart sandalwood and Alaskan cedarwood effects. The base offers a creamy lift, imparting powerful and diffusive aspects for sandalwood-oriented compositions.



Bhoomi Natural Products and Exports Pvt Ltd offers **davana oil** (FEMA# 2793, CAS# 8016-03-3), known botanically as *Artemisia pallens*, which is a brownish yellow, aromatic herb, originating from India. With a rich, lingering, fruity odor, the essential oil is extracted by steam distillation of the flower heads and fresh leaves of davana. This ingredient finds use in perfumery and as an anti-fungal and anti-bacterial agent.

Flavex offers **angelica root** (CAS# 84775-41-7), or *Angelica archangelica*, a yellow-brown oil with a characteristic odor. With no additives, this product is applied as a remedy for rheumatism, inflammation and other ailments, in liquors, confectionery and other food and beverage products, and in perfumery and cosmetics.

Additionally, the company offers **allspice berries** (CAS# 84929-57-7), or *Pimenta officinalis*, a dark brown liquid with balmy-spicy and peppery flavors. The extract is applied as a spice in food industries (bakery and sausage products, sauces, fish, meat dishes, spirits), in pharmaceuticals and in perfumery.

IFF offers **Oud Oliffac**, a new product in its Oliffac range. The ingredient has sweet topnotes of tobacco and dried fruits, animalic leathery middle notes and a base comprising slightly smoky and mossy notes. Oud Oliffac adds the complexity of natural oud to fragrances.

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