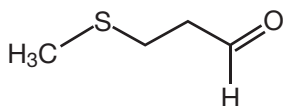


Raw Material Bulletin

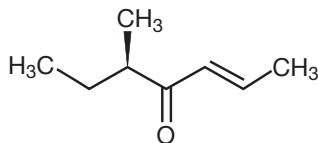
Want to connect with a supplier? Contact the Editor in Chief at jallured@allured.com.

Natural Advantage has launched worldwide natural **methional** (FEMA# 2747, CAS# 3268-49-3), which is kosher, non-GMO and vegetarian. Methional occurs naturally in baked potatoes, potato chips, cooked chicken, asparagus and tomatoes. With a potato, meat-like flavor, methional gives the mouth feel of meat, helping improve the flavor of meat, cheese, sauces and soups. Additionally, this raw material is one of the most powerful flavor actives in cheddar cheese. The flavor use level for methional is 0.001 ppm to 1 ppm.



Another ingredient **Natural Advantage** offers is natural **hazeltone** (FEMA# 3761, CAS# 81925-81-7). Hazeltone occurs in roasted filberts and hazelnuts.

Hazeltone is vegetarian, non-GMO, kosher and worldwide natural. It is the characterizing flavor component of hazelnut, with soft and buttery notes. The ingredient is used at 5 ppb in beverages and up to 50 ppb in confections.



Sigma Aldrich offers **anisyl acetate, natural, 97%, FG** (FEMA# 2098, CAS# 104-21-2), which has sweet, fruity, licorice, cherry, vanilla and coumarin taste characteristics at 30 ppm. The odor characteristics include all the taste characteristics in

addition to creamy and powdery scents. Uses for this kosher product consist of anise, balsam, cherry, chocolate cocoa, coconut, cream, black currant, fig, floral, honey, honeysuckle, juniper berry, licorice, raspberry, vanilla and vermouth.

This company has also introduced **benzyl formate, natural, 97%, FG** (FEMA# 2145, CAS# 104-57-4), which is also a kosher product with a use level of 10 ppm. While the taste characteristics are of fresh cherry with a berry strawberry fruity nuance, the odor characteristics are chemical with a cherry fruity almond nuance. Its uses include aldehydic, apricot, cherry, cranberry, pineapple, prune, raspberry, strawberry, apple, cinnamon, grape, orange, plum, quince and rose.

Firmenich has introduced **honey Naturome**, a natural ingredient created from an advanced volatile recovery method. The ingredient is suited to meet growing needs of the food industry and is guaranteed GMO-free. With rich volatiles, it combines floral, fresh and green notes balanced with honey and animalic bottom notes. Honey naturome can be applied to soft drinks, alcoholic beverages, chilled dairy products, dairy desserts, biscuits, confectionery and flavor creations.



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