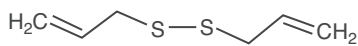


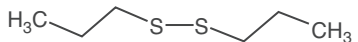
# Raw Material Bulletin

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

**Natural Advantage** has introduced **natural diallyl disulfide** (FEMA# 2028; synonym: allyl disulfide), which is one of the major characteristic compounds in garlic odor and flavor. It occurs naturally in cabbage, onion and garlic and is used in onion and garlic, soup, meat, seafood and other savory flavors. Use levels in finished goods is 0.02–5ppm.



The company also offers **dipropyl disulfide** (FEMA# 3228; synonym: propyl disulfide), which occurs naturally in black and brown mustard, garlic, onion and shallots. It has the flavor and odor of fresh green onions and is used in onion and garlic, soup, meat, seafood and other savory flavors. Use levels in finished goods is 0.02–5 ppm.



➤ [www.natural-advantage.net](http://www.natural-advantage.net)

**Thyme oil colorless** from **Ventós**, obtained by total rectification of pure Spanish red thyme oil, maintains the rich and powerful odor characteristics of thyme but has a pale yellow appearance. It adds interest as a top note material and adds sweetness, power and freshness notes in perfumery applications.

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

**SAFC** offers **linalool oxide, natural, >=95%, FG** (FEMA# 3746, CAS# 60047-17-8), which is a natural, kosher and food-grade ingredient. Its taste characteristics feature sweet, lemon and camphor notes, and its odor characteristics are sweet and lemon. In flavor, it can be used in clary sage, hops, marjoram, cistus and black pepper. In fragrance, it is used in apricot, cinnamon, guava and lychee.

The company also offers **allyl hepanoate, natural, 98%, FG** (FEMA# 2031, CAS# 142-19-8), a natural, kosher and food-grade ingredient that has sweet and pineapple taste characteristics. Its odor characteristics are sweet, pineapple-like, fruity with a slight waxy ripe fermented note. It can be used in apple, apricot, cherry, magnolia, papaya and sweet pea fragrance applications.

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

**Symrise** offers **Floropal** (CAS# 5182-36-5; synonym: 2,4,6-trimethyl-4-phenyl-1,3-dioxane), a raw material with a fruity odor profile and specifiers of grapefruit, rhubarb and gardenia. Floropal adds tart, bitter aspects to fruity notes, and underlines typical grapefruit characteristics and supports floral elements in gardenia and tuberose. Recommended use level is from 0.5% up to 10% in creations. It can be used for all kinds of applications and offers an unlimited stability, including in chlorine bleaching products.

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

**Advanced Biotech** features **dry vinegar natural** (FEMA# 3900, CAS# 126-96-5; synonym: sodium diacetate), which is used as a flavor enhancer and preservatives.

The company also provides **yerba mate concentrate natural**, which has an herbal, grassy smell. In flavor, it can be used in beverages.

➤ [www.adv-bio.com](http://www.adv-bio.com)

**Bell Flavors & Fragrances** offers **nonalactone γ natural** (FEMA# 2781, CAS# 104-61-0), which is a colorless, highly viscous liquid that is almost insoluble in water, and soluble in alcohol and oils. Its odor profile is very powerful, fatty-oily, but rich and sweet, resembling coconut and apricot, and is extremely tenacious. Its taste profile is fatty-milky-creamy, with a mildly nutlike, oily-buttery character. The pleasant taste level is well below 10 ppm, unless other flavor materials are present. In fragrance, it can be used as a modifier for “coconut aldehyde” in heavy floral bases in which the creamy effect is desirable, including gardenia, tuberose, jasmine, etc. In flavor, it can be used to introduce natural effects in milk, butter, cream and nut flavors. It can be used in coconut, peach, apricot, vanilla, maple, honey and chocolate, fruity and tropical flavors.

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

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