

Raw Material Bulletin

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

Ventos supplies **hyssop oil** (FEMA# 2591, CAS# 84603-66-7), which is available in two types: *Hyssopus officinalis* and *Hyssopus decumbens*. Both are suitable for flavor and fragrance applications. The hyssop oil *officinalis* type is spicy and herbal, thujone- and camphorlike, while the *decumbens* is sweeter, cineole-like. This product can be used in perfumery to create warm and spicy-herbaceous notes. In flavors, suggested applications include meat sauces and seasonings. It also creates a bouquet in alcoholic beverages. In perfumery, it adds interest and combines well with citrus oils, lavender, sage, laurel, myrtle and eugenol.

The company also offers *Santolina*-type **chamomile oil** (CAS# 84961-58-0, EINECS# 284-647-6), which is known as "cotton lavender," a flowering plant native to the West Mediterranean. The oil is obtained by steam distillation of *Santolina chamaecyparissus*, which is cultivated, grown and harvested in the company's fields and steam distilled on site at the plantation. This ingredient is a yellow-greenish liquid with chamomile, balsamic and floral odor characteristics. It can be used in perfumes to provide the typical depth of chamomile and its balsamic and floral notes

➤ www.ventos.com

Bell Flavors & Fragrances offers **2,4-decadienal, natural 10% ethanol** (FEMA# 3135/2419, CAS# 2363-88-4/64-17-5), a natural, clear liquid that is pale to light yellow in color. It has a powerful, fatty citrus odor. In fragrance, it is used mainly as a modifier in citrusy top notes and can accompany certain floral fragrances in their top notes. In flavor, it can be used as a fortifier in orange-grapefruit compositions, and generally in fruit imitation flavors

The company also features **damascenone, natural 1% in ethanol** (FEMA# 3420/2419, CAS# 23696-85-7/64-17-5), which is a natural, clear liquid that is colorless to light yellow. It has an intensely fruity odor with plum, berry, sugary and rose nuances. Its taste is sweet fruity, apple-plum-raisin. It also can be used as a fragrance enhancer, imparting unique floral and fruity notes, and is a major contributor to rose aroma. The ingredient can be used to impart flavors for apple juice, apricot, blackcurrant, grape, raspberry, strawberry, cognac, rum, whiskey and scotch.

➤ www.bellff.com

Rose Istanbul (FEMA# 2989, CAS# 808007-01-0) from **Ultra International** has a powerful odor characteristic of fresh roses and a sweet and somewhat honeylike flavor. Suggested applications include baked goods, chewing gum, gelatin pudding, hard candy and alcoholic/non-alcoholic beverages.

The company also offers **neroli oil nature identical**, which has a bitter taste, yet a sweet odor. Its suggested usage in flavor is in baked goods, frozen dairy, gelatin pudding, chewing gum, hard/soft candy, alcoholic/non-alcoholic beverages, etc.

➤ www.ultrainternational.com

Advanced Biotech supplies **acerola extract powder natural**, an ingredient with a fruity, cherry taste and a cherry smell. In flavor, it can be used for food, beverage and nutraceutical products.

The company also offers **damascenone natural** (FEMA# 3420, CAS# 23696-85-7), which has a woody, sweet, fruity, earthy green smell. Its taste is woody, floral, herbal, spicy, green and fruity. Suggested usage in flavor is blueberry, green, spice, grape and rose.

➤ www.adv-bio.com

PWX Factor from **PerfumersWorld** is a fixative that enhances odor. The material is almost odorless by itself, but has a faint fresh solventy character. Relative odor impact is two compared to linalool, which features an arbitrary odor impact of 100. It is detectable on a smelling strip for up to 240 hours. The fixative works by adding a layer in the fragrance below the odor threshold without imparting a specific odor; it stimulates a complex maturation effect in a perfume compound without changing the basic odor type or needing time to mature. The usage recommendation is to add 1% (w/w) into perfume compounds as part of the formulation. For citrus fragrances, it is recommended to limit the use to 0.1–0.5% (w/w). Up to 5% (w/w) can be used in heavier fragrance types like orientals, chypres, woods, fougères and masculine scents. Overdosing leads to an over-smoothing, or flattening, effect on the perfume. This ingredient is generally stable and non-discoloring in the following product applications: alcoholic perfume, antiperspirants/deo, creams and lotions, talcum powder, tablet soap, liquid soap, shampoo, hair conditioner, bath/shower gel, detergent powder, liquid detergent, fabric softener, candles, potpourri and incense. It is soluble in ethanol, most essential oils, aroma chemicals and compounds. The fixative is very slightly soluble in water.

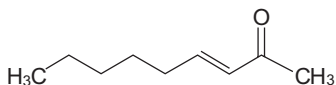
➤ www.perfumersworld.com

SAFC supplies **methyl isobutyrate, natural, 98%** (FEMA# 2694, CAS# 547-63-7), which has sweet, ethereal, fruity and juicy fruit taste characteristics. Its odor is characterized as ethereal, diffusive, fruity, sweet and tutti frutti. Its suggested flavor application is juicy fruit. In fragrance, suggested applications include apple, banana, kiwi, pear, date and peach.

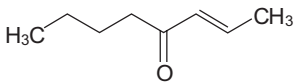
The company also offers **methional, natural, 98%, FG** (FEMA# 2747, CAS# 3268-49-3), which has musty, tomato, potato, vegetative, mold-ripened cheese, onion, beefy, brothy, egg and seafood taste nuances. Its odor characteristics are musty, potato, tomato, earthy, vegetable and creamy. Suggested applications include cheese, macadamia, mushroom, peanut, onion, seafood and bakery flavors, as well as bread, fat, meat, potato chip and cabbage odors.

➤ www.sigmaaldrich.com/safc

Worldwide natural **3-nonen-2-one** (FEMA# 3955, CAS# 14309-57-0) from **Natural Advantage** has dairy, melon and fruity nuances at 1 ppm. This ingredient is found in asparagus, chicken, crayfish, mushrooms, oats, soybeans, apricots and beef. 3-Nonen-2-one, which is kosher, can be used in blue cheese, berry, fruit, hazelnut and tropical flavors. Suggested usage levels are 1–5 ppm



The company also offers worldwide natural **2-octen-4-one**, (FEMA# 3603, CAS# 4643-27-0), which is kosher and occurs naturally in roasted hazelnuts and bread. It has a flavor that is sweet, fruity, pineapple and strawberry, with a ripe, tropical nuance. It can be used in strawberry, cherry, peach and apricot flavors. Suggested usage levels are 2–5 ppm in consumer products.



➤ www.natural-advantage.net

Senomyx Inc. now offers **Sweetmyx**, a flavor ingredient previously referred to as S617, which has recently been determined to be generally recognized as safe (GRAS). It can be used as part of a flavor system to maintain taste in foods and beverages in which a sweetener, such as sugar, has been reduced. The GRAS status allows Sweetmyx to be used as part of a flavor system in non-alcoholic beverages, including carbonated soft drinks, sports drinks, coffee and tea products, and beverage concentrates. Sweetmyx may also be used with alcoholic beverages and a variety of foods, including baked goods, cereals, dairy products, confectioneries, snack foods and condiments.

➤ www.senomyx.com

iniTECH has incorporated Assured Automation's **stainless steel angle body valve** into its BatchMetrics production optimization system, which electronically connects creation, regulatory, ERP, supply chain and customers. The system provides digital formulation controls that track batches from release to shipping. The addition of the FDA-compliant angle body valve speeds cycle times and allows for rapid on/off pulsing for more precise ingredient measurements.

➤ <http://initechinfo.com>

