

Raw Material Bulletin

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

Natural Advantage has introduced **natural butter enhancer**, which creates the aroma and taste of butter without diacetyl. Natural butter enhancer, which works well in dairy applications, can strengthen the flavor impact in butter, or lessen the expense of butter in a formula. Use level is 0.2 ppm as consumed. This ingredient is worldwide natural, kosher, vegetarian and non-GMO.

The company also offers **natural Parmesan acid** (FEMA# 3437), which offers the varietal specificity to replace Parmesan cheese, or can increase the varietal specificity of low grades of cheese, or EMCs. Worldwide natural, kosher, vegetarian and non-GMO, this ingredient can also lower the amount of cheese used in a formula, and naturally occurs in baked potato, cheese, oriental tobacco and rum. Use level is 0.02-5 ppm as consumed.

➤ www.natural-advantage.net

Coca nibs extr 927133 from **Firmenich** is obtained from Ivorian cocoa powder processed into percolation. Its profile offers dark chocolate, animalic and cocoa powder notes. Suggested applications include dairy, ice cream and alcoholic beverages, as well as flavor creation for brown notes such as vanilla, cocoa, nuts and caramel. Use level is 0.30%.

The company also features **pear Naturome extr 940013**, which is an aqueous extract obtained by a volatile recovery process. The volatile distillation process produces a recovery of pear volatiles and offers a rich profile: aldehydic, green, fruity and slightly cooked. For juice applications, it has a status of “add-back” I European regulation. This ingredient performs well in juices, nectars and flavor creation. It can be tasted in pear juice, at 50%, and its use level is 0.30%.

➤ www.firmenich.com

SAFC supplies ***l*-carvone, natural 99%** (FEMA# 2249, CAS# 6485-40-1), which is a natural, kosher, food-grade ingredient with a spearmint taste characteristic. Its odor characteristic is sweet, spearmint and herbal. In flavor, it can be used in basil, caraway, dill, fenugreek and fennel applications. In fragrance, it can be used to create almond, bayberry, boronia, black cherry and baby powder notes.

The company also offers **citronellyl acetate, mixture of isomers, natural, 95%** (FEMA# 2311, CAS# 150-84-5), which has a taste that is floral, waxy, aldehydic, with green fruity nuances. This natural, kosher, food-grade ingredient also has fruity pear and applelike taste characteristics. Its odor characteristics are floral, rosy, green, fatty, citrus lemon, bois de roselike, waxy pear- and applelike. Suggested applications in flavor are cedrat, clary sage, curacao and cherry. In fragrance, it can be used to create fern, forest, grape, jasmine, lily, mango and orchid notes.

➤ www.sigmaaldrich.com/safc

Schinus molle oil rectified (FEMA# 3018, EINECS, CAS# 94334-31-3) from **Ventos** is native to the arid zone of northern South America. *Schinus molle* is a quick-growing evergreen tree, also known as Peruvian pepper. The *S. molle* oil is obtained by steam distillation of fruits, red round drupes with woody seeds, carried in dense clusters of hundreds of aromatic berries. This *S. molle* is rectified, spicy and clean, with improved solubility; terpenes are removed through the fractional distillation of *S. molle* oil. Its odor characteristics are fresh, woody, peppery, warm and spicy. This ingredient is widely used in spicy, oriental fragrances, floral accords, chypre and fresh aromatic perfumes. It can also be used in flavors.

➤ www.ventos.com

Bell Flavors & Fragrances Inc. offers **methyl ketone, natural**, which is a clear, colorless to pale yellow liquid. It has a pungent, fruity, creamy, fatty odor that smells similar to mothballs and mint. Its taste profile is fresh butter, cream, blue cheese and fruity. Methyl ketone offers an ethereal quality in fragrances and can be used in cosmetic, soap and detergent fragrance applications. Suggested flavor uses for this kosher, non-GMO ingredient include spice, apple, whiskey, fruit and ripe banana flavors.

The company also features **undecalactone-γ, natural** (FEMA# 3091, CAS# 104-67-6, RIFM# 205, Flavis# 10.002, CoE# 179, EINECS# 203-225-4), which is a clear, colorless to pale yellow liquid that is kosher and non-GMO. It has a strong, fatty and coconut buttery sweet odor. In concentrations lower than 20 ppm, it has a sweet, oily-fruity, peachlike taste. At higher concentrations, it is strongly fruity, supporting other fruity notes, and necessarily present at high concentrations of the lactone. This material is widely used, although in minute amounts, in perfume compositions. It blends well with nonalactone in gardenia and tuberose, and in many versions of lilac bases. It extends the depth of an orange blossom, and is a frequent component of honeysuckle. In flavor, it is primarily used in imitation peach, as well as many fruity-type flavors, often as a fixative for the highly volatile fruit esters.

➤ www.bellff.com

Artiste features **passion fruit aroma**, an aqueous condensate resulting from the concentration of the juice of the purple passion fruit. Concentrated by purely physical means, this natural from the named fruit (FTNF) product is a clear, colorless to pale yellow liquid. Its aroma has the characteristic odor of passion fruit with juicy tropical notes. Suggested applications for this ingredient are beverages including flavored waters, teas and distilled spirits. It is also widely used to add back the natural, true-to-the-fruit notes to flavor formulations.

➤ www.artiste.us.com

