

Raw Material Bulletin

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

BioBased PG Inc., a partnership of B&B Laboratories Inc. (Carrollwood, Texas) and Flavor Laboratories (Tampa, Florida), offers **BioBased PG** (syn: propylene glycol), which is derived from plants, rather than fossil fuel. Biobased propylene glycol is U.S. Pharmacopeia (pharmaceutical) grade, kosher certified and generally made in the United States. Designated GRAS by the U.S. Food and Drug Administration (FDA), this ingredient is appropriate for compounding for flavor companies.

➤ www.biobasedpg.com

Z11 (CAS# 0057345-19-4) from **Firmenich** features a woody amber note that is less animalic than some ingredients in the olfactive family, with a strong trigeminal effect. Suggested applications include fine fragrances and personal care products like shampoos, shower gels and soaps, as well as detergents, softeners and candles. It lasts one month on a smelling strip.

➤ www.firmenich.com



Butyl butyryl lactate, natural (FEMA# 2190, CAS# 7492-70-8), from **Bell Flavors & Fragrances Inc.**, is a clear liquid that is colorless to pale yellow in color. It is slightly soluble in water, and soluble in propylene glycol, alcohol and oils. Its odor profile is sweet-sour and buttermilklike, with a mild-fruity undertone. Its taste profile is sweet-sour-fruity-buttermilk and creamy. This ingredient can be used in imitation butter, butterscotch, fruit (including tutti frutti), nut, vanilla and other flavors.

The company also features **capryl butyric acid**, which is a clear yellow liquid with a butterlike taste and aroma. It is oil-based and insoluble in water and paraffin oil. It is soluble in alcohol, fixed oils and propylene glycol. Its suggested use is in butterlike flavors.

➤ www.bellff.com

Negev Aroma, a joint venture between **Agan Aroma & Fine Chemicals Ltd.** and **Firmenich**, offers **Aleol salicylate** (FEMA# 4750, CAS# 65405-77-8; synonym: *cis*-3-hexenyl salicylate). Its sweet, slightly green-balsamic, tenacious odor is suitable for a wide variety of fragrance compositions.

➤ www.agan-aroma.com

Garlic essential oil (FEMA# 2503, CAS# 8000-78-0) from **Omega Ingredients** is a natural flavoring substance that is derived by steam distillation from *Allium sativum* crushed bulbs. Its taste and odor characteristics are intense, alliaceous and fresh, and typical of garlic. It can be used in various flavors such as garlic, roasted garlic, onion, meat and savory. It can also be used alone as a natural flavoring substance for savory applications.

➤ www.omegaingredients.co.uk

Natural Advantage has introduced **NatCool-10**, which is a worldwide natural, non-menthol-tasting coolant for beverages and foods requiring a natural flavor label. Suggested use levels are 5–10 ppm. NatCool-10, which is cooler than menthol without the off flavor, can be used in flavored sports drinks applications. It is also kosher, vegetarian and non-GMO.

➤ www.natadv.com

SAFC now offers **cinnamyl alcohol, natural, 96%, FG** (FEMA# 2294, CAS# 104-54-1). Its taste characteristics are green, floral, spicy and honey, with a fermented yeasty nuance. Its odor characteristics are cinnamon, spice, floral, green and fermented, with powdery balsamic nuances. Suggested uses in flavor for this kosher, food-grade ingredient are nut and balsam. In fragrance, this ingredient can be used in currant, floral, nut, peony, lily and orchid.

The company also features **neryl acetate, natural, 90%** (FEMA# 2773, CAS# 141-12-8), which has floral, rosy, soapy, fruity, pear and tropical taste characteristics. Its odor characteristics are floral, rosy, sweet, soapy, citrus, grapefruit and fruity, with a tropical nuance. Suggested usage in flavor for this kosher ingredient are clary sage and lemon. In fragrance, applications include apricot, blackberry, lemon, peony, citrus and papaya.

➤ www.sigmaaldrich.com/safc

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