

Raw Material Bulletin

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

Guava Base 270237 from **Firmenich** features strong tropical guava/mango/passion fruit notes and can enhance juiciness, even when used at a low level. The base contains the Firmenich captives Evodia EO, Centifoletether and Fructalate. Its sulfur compound content makes the base somewhat similar to the company's cassis base. The guava base can be dosed up to 10% and is stable in media in the range of pH 4–9, beyond which the sulfur will break down.



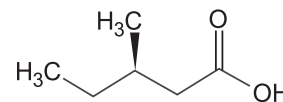
➤ www.firmenich.com

Döhler features **oregano extract** (FEMA# 2660, CAS# 84012-24-8), which has a sweet, fresh, ripe taste and odor. This ingredient, derived from *Origanum vulgare*, is from the named food (FTNF). The botanical version of the extract can be found in Europe, North and West Africa. Suggested applications are in food, beverage and flavor creation.

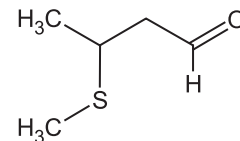
The company also offers **rosemary extract** (FEMA# 2992, CAS# 84604-14-8), derived from the plant *Rosmarinus officinalis*, which occurs in Europe and Africa. The FTNF extract has a sweet, spicy and bitter taste and odor profile. Suggested usage is in food and beverage applications and flavor creation.

➤ www.doehler.com

Natural Advantage has introduced **natural chiral Parmesan acid** (FEMA# 3437), which gives the varietal specificity to replace Parmesan cheese, or to increase the varietal specificity of low grades of cheese or enzyme-modified cheeses. This worldwide natural, kosher, vegetarian and non-GMO ingredient can lower the amount of cheese used in a formula. It naturally occurs in baked potato, cheese, Turkish tobacco and rum. Use level is 0.02–5 ppm as consumed.



The company also offers **natural 3-(methylthio)butanal** (FEMA# 3374), which has the characteristic taste and odor of potato chips and offers a fried vegetable nuance. It occurs naturally in potato chips and cooked tomato. This ingredient can be used in french fries, potato chips, pineapple flavors, snack foods and tomato flavors. Use level is 0.05–2 ppm as consumed. This ingredient is also worldwide natural, kosher, vegetarian and non-GMO.



➤ www.natadv.com

Piperonal, natural, 98%, FG (FEMA# 2911, CAS# 120-57-0), from **Sigma-Aldrich**, has cherry, vanilla and spicy taste characteristics. Its odor characteristics are cherry, vanilla, sweet cherry pit notes and creamy, with cinnamic nuances. It is a food-grade, natural and kosher ingredient that can be used in hops and pine flavor profiles. In fragrance, it can be used to create cream, hawthorn, lotus, mint, nut, lilac and musk notes.

The company also offers **γ-terpinene, natural, 95%, FG**, (FEMA# 3559, CAS# 99-85-4), which has a taste characteristic that is terpy, citrusy, limelike, oily and green, with a tropical fruity nuance. Its odor characteristics are oily, woody, terpenic, lemon/limelike, tropical and herbal. In flavor, it can be used in cumin, coriander and thyme profiles. In fragrance, it can create citrus, herbal, lime, nutmeg and grapefruit notes.

➤ www.sigmaaldrich.com

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