

Raw Material Bulletin

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Firmenich offers **wood 260106**, a bright, powerful, diffusive and slightly animalic base comprising captive ingredients which impart an unctuous character to compositions. It has a fresh and fizzy undertone and creates warmth in formulations.

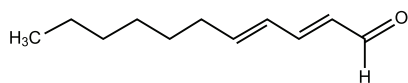
The company also offers **Armenian wood 260107**, an incense-inspired base created around the olfactory notes of benzoin Siam. This ingredient adds warmth, supporting smooth and cozy notes.



Buchu betulina essential oil (FEMA# 2149, CAS# 84649-93-4) from **Döhler** is derived from the *Agathosma betulina* plant, which is native to the Cape region of South Africa. This from-the-named-food (FTNF) ingredient can be used as a building block in various flavors such as blackcurrant, grapefruit and passion fruit, as well as a number of berry-related flavors. Its chemical structure comprises the following: approximately 1% of the leaf consists of essential oil, of which the important constituents are menthone, isomenthone, diosphenol, 8-mercapto-p-menthan-3-one and 8-asetylethio-p-menthan-3-one.

The company also offers **Tagetes essential oil** (FEMA# 3040, CAS# 8008-79-5), obtained from the *Tagetes minuta* plant native to North and South America, although grown worldwide. This oil has a wild, sweet, fruity and almost citruslike smell. Yellow to reddish-amber in color, this ingredient's suggested applications are in food and beverage and flavor creation. Its main chemical components are tagetone, limonene, valeric acid and ocimene, etc.

Natural Advantage has introduced **EU and U.S. natural 2,4-undecadienal** (FEMA# 3422, CAS# 13162-46-4), an aldehyde that occurs naturally in a variety of foodstuffs including cooked meats, roasted peanuts, potato chips and soybeans. 2,4-Undecadienal adds fatty notes to beef and soup flavors. It works well with non-beef fatty notes such as chicken, pork and lamb. A typical use rate is 0.01–1.0 ppm as consumed. This ingredient is worldwide natural, kosher, non-GMO and vegetarian.



The company also supplies a **natural bacon booster flavor preparation**, which provides full flavor and crispy bacon notes to a variety of applications. It is natural, vegetarian and kosher. Its use level ranges from 0.06%–0.20% w/w as consumed in a final product. It is available in coconut MCT and is worldwide natural, kosher, non-GMO and vegetarian.

Citronellol, mixture of isomers, natural, 95%, FG (FEMA# 2309, CAS# 106-22-9) from **Sigma-Aldrich** is a kosher, food-grade ingredient with taste characteristics that are floral, rose, sweet and green, with fruity citrus nuances. Its odor

characteristics are floral, rosy, sweet and citrus, with green fatty terpene nuances. Suggested use in fragrance include gardenia, jasmine, rose, cedarwood, floral and magnolia.

The company also offers **4-ethylguaiaicol, natural, 98%, FG** (FEMA# 2436, CAS# 2785-89-9), which is a kosher, food-grade ingredient with taste characteristics that are woody, smoky and spicy, with a sweet vanilla background. Its odor characteristics are spicy, smoky, bacon, phenolic and clove. Suggested applications in flavor include bacon, balsam and dairy; suggested applications in fragrance include clove, fruit, rum, smoke and salmon.

Citrofolex triethyl citrate (FEMA# 3083, CAS# 77-93-0), from **Mamta Polycoats**, is used as a solvent, diluent and fixative by perfumers. This permitted food additive (E-1505) can be used as a carrier for flavors, stabilizer of foams and as a processing aid. It also has active ingredient properties as a skin-care and deodorizing component.

Berjé Inc. (FEMA# 2267, CAS# 8007-20-3) supplies **cedarleaf oil**, a pale yellow liquid steam-distilled from the needles of the *Thuja occidentalis* tree commonly found in New England and Quebec. Its sweet-herbaceous, camphorlike odor derived from a high concentration of α - and β -thujones lends itself well to fragrance use, especially when paired with a citrus profile. The properties of this natural oil also make it useful in personal care products.

Floral Super (CAS# 71077-31-1) from **IFF** is a powerful aldehyde useful in creating fresh floral, muguet and lily types. It performs well in liquid detergent and fabric conditioner, and is also suitable for encapsulated fragrances.

Santanol, a private Australian group, has completed the first harvest and steam distillation of its earliest initiated large-scale commercial **Indian sandalwood** (*Santalum album*) plantations, which were established in 1999. Due to steep declines in production related to the endangered status of Indian sandalwood, the use of the ingredient has fallen to about 10 metric tons/year, according to the company. The production of Australian-sourced product is intended to boost that volume with a reliable and legal supply.



“Over the next decade, the industry will see a major shift in the supply chain for Indian sandalwood oil, as Australia is taking over from India to become the leading global supplier,” said Sune Schmoelker, Santanol Group’s chief marketing officer.

