

# Raw Material Bulletin

Want to connect with a supplier? Contact the Editor in Chief at [jallured@allured.com](mailto:jallured@allured.com).

**Natural Taste Consulting** has introduced *natural vegetarian beef broth*, which occurs naturally in cooked beef, cooked shrimp, fried chicken, peanut butter, cooked mutton and cooked lamb fat. It is used in savory and meat flavors. It has an aroma and flavor of roasted meat, popcorn or shrimp, depending upon use levels. Its taste at 2.5 ppm is sulfurous, savory, meaty, chickenlike and porklike, as well as roasted, brothy and nutty. Usage levels are at 0.5–2.5 ppm.

The company also offers *natural acidity blocker-4*. This material can be used to block the acidity in beverages, dressings and yogurts. It suppresses the perceived acidity in low-pH applications. A typical use rate is 0.001–0.050% as consumed in a finished product.

**SensaPeel** offers samplers that can be applied to any printable surface, which allows perfume brands, retailers and ingredients manufacturers to mail, or publish fragrance samples. Single or multiple fragrance samplers can be positioned automatically onto paper or card within an accuracy of 1 mm. Launched at the *World Perfumery Congress (WPC)* in Deauville last year, SensaPeel samplers have also been used by producers of essential oils, aromatic chemicals and fragrance materials for perfumes and fragrant products.



*Ethyl myristate, natural, 98%, FG* (FEMA# 2445, CAS# 124-06-1) from **Sigma-Aldrich** is a kosher, food-grade ingredient with taste characteristics that are sweet, waxy and creamy. Its odor characteristics are sweet, waxy, violet and orris. Suggested applications in flavor include coconut, currant, cream and honey; suggested applications in fragrance include violet.

The company also offers *2-acetoxy-3-butanone, natural, 99%, FG* (FEMA# 3526, CAS# 4906-24-5), a kosher, food-grade ingredient with taste characteristics that are described as fruity, fleshy, rummy, grapey and winey. Its odor characteristics are pungent, sweet, creamy and buttery. Suggested uses in flavor include apricot, cherry and cream soda. Its fragrance, applications include almond, apple, cranberry, currant, arnica and blueberry.

**Symrise** supplies *Irisnitrile* (synonym: (2E)-non-2-enenitrile; CAS# 29127-83-1), a raw material with a floral odor profile. It has the character of iris and orris and possesses violetlike green aspects. Irisnitrile is a vibrant, powerful and highly diffusive fragrance ingredient. Due to its stability, it is suitable for all kinds of applications and works well in difficult bases. Its recommended use level is 0.05%–0.5%.

*Gentian root extract* (FEMA# 2506, CAS# 72968-42-4) from **Shank's Extracts** has a strong, earthy odor and bitter taste. Suggested applications for this natural, organic ingredient include bakery, confectionery, beverage, baked goods, frozen dairy, soft candy and gelatin.

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