

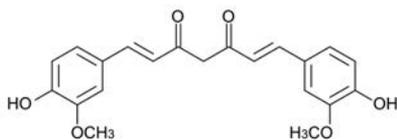
Raw Material Bulletin

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

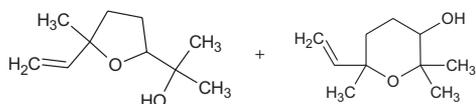
Aroma hop extract (Cascade type) (FEMA# 2578; CAS# 8060-28-4) from **Döhler** is a from the named food (FTNF) material derived from the plant *Humulus lupulus* L. This ingredient, mostly grown in the United States, has a moderate alpha acid content. Its flavor profile is herbal, citrus and grapefruit, as well as medium to intense floral. Suggested applications include food and beverage, as well as flavor creation.

The company's **bitter hop extract** (FEMA# 2578; CAS# 8060-28-4; natural) is a Hallertauer Magnum and FTNF type that is derived from the plant *Humulus lupulus* L and is mostly grown in Germany. It is a dual-use hop with moderate alpha acid content and a medium level of bitterness. It has a spicy aroma and flavor combined with light citrus and fruity notes.

Kancor offers **Amber Orange** (CAS# 458-37-7, CAS# 6983-79-5), which is created from a concoction of annatto and turmeric. It is a natural extract of the rhizomes of *Curcuma longa* L and seeds of *Bixa orellana* L. Suggested applications include cereals, ice cream, baked goods, candies, spreads, dry mixes and frozen desserts.



Natural Advantage offers ***l*-linalool oxide** (FEMA# 3746), which occurs naturally in green and black teas. Organoleptically this worldwide natural kosher ingredient has fresh, sweet, floral, woody notes that add depth and sweetness to tea and lemon flavors. Its typical use rate is 0.05–10 ppm in finished products.



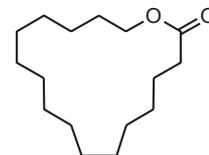
Coriander seed oil (FEMA# 2334, CAS# 8008-52-4) from **Berjé** is a pale yellow liquid steam-distilled from the dried ripe fruits of *Coriandrum sativum*, native to Eastern Europe. This ingredient's floral, green and freshly herbal aroma makes

it an excellent modifier for bois de rose, lavender or bergamot notes. Starting at 150 ppm, coriander seed can add authenticity to flavors like apricot, peach, grape, passion fruit, strawberry or mango and at higher levels in gin profiles.

The company also offers **coriander herb oil** (FEMA# 2333, CAS# 8008-52-4). Also native to Eastern Europe, this steam distillate of the fresh cilantro herb has a green, fatty, citrusy odor with an olive oil-like note. At 20 ppm, it tastes fatty and waxy with a citrus peel nuance. This powerful ingredient can amplify the aldehydic elements in lemon, orange and mandarin profiles in both flavor and fragrance applications.

Natural yogurt fat modulators from **Natural Taste Consulting** can be used in dairy applications to modulate the acidic taste found in nonfat yogurt while adding a creamy, succulence to the taste and mouthfeel. Yogurt fat modulators make nonfat yogurt taste and feel like full-fat yogurt. Use level is 0.1–0.2% as consumed. This ingredient is worldwide natural, kosher, vegetarian and non-GMO.

Dihydroambrettolide extra pure (CAS# 109-29-5; synonym: cyclohexadecanolide) from **ACS International** is a colorless to very pale yellow oily liquid or opaque crystalline mass. It has a typically musky, sweet odor of great diffusion and tenacity. Slightly animal, but very clean, this material can be used in a number of fragrance compounds ranging from prestige and fine fragrance feminine or masculine creations to cosmetic applications where a leave-on effect is desired.



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