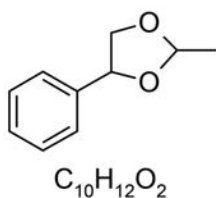


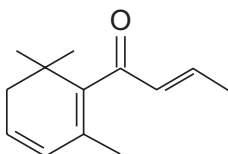
Raw Material Bulletin

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

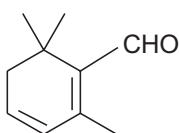
Symrise offers **Jacintaflor**, which features floral, white floral, jasmine, hyacinth and animalic odor characteristics. It also boosts floral top notes. Jacintaflor floralizes and adds unique facets to creations. It remains stable in color and offers an alternative to and complements indolic and cresolic ingredients. Moreover, Jacintaflor remains stable in general. Recommended use levels of this high-impact aroma molecule range between 0.01% and 1%.



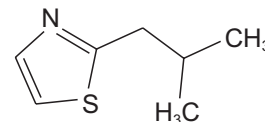
Organica Aromatics Corp. features **damascenone total** (FEMA# 3420, CAS# 23696-85-7; synonyms: β -damascenone, fermentone, rose ketone-4), which is pale yellow to yellow in color. Its odor profile is sweet, fruity, rose and woody. This high-impact aroma ingredient imparts a powerful rose, floral note.



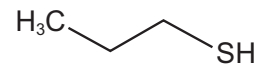
The company also features **Safranal Ultra Pure** (FEMA# 3389, CAS# 116-26-7; synonym: dehydro β -cyclocitral), which is a pale yellow to yellow colored liquid. It has a fresh, warm, spicy and sweet odor.



Tomato thiazole (FEMA# 3134; natural 2-isobutylthiazole) from **Natural Advantage** occurs in tomatoes and cantaloupe. It is the characterizing flavor component of tomato; however, when used with melonal at a 1/100 ratio, it re-creates a ripe cantaloupe top note. This worldwide natural, kosher ingredient is used at 0.002–0.2 ppm in beverages.



The company also offers **propyl mercaptan** (FEMA# 3521), which occurs naturally in onions, beans, coffee, cooked beef and durian. It has the taste and flavor of fresh cut onions. Propyl mercaptan is used in onion, vegetable, poultry, meat, soup and savory flavors. Suggested use level is 0.01–2 ppm. This ingredient is worldwide natural and kosher.



Gentian root extract (FEMA# 2506, CAS# 72968-42-4) from **Shank's Extracts** naturally occurs in gentian root and has a strong earthy odor and bitter taste. Suggested applications are in bakery, confectionery, beverage, baked goods, frozen dairy, soft candy and gelatin.

Döhler offers **coriander seed extract** (FEMA# 2334, CAS# 84775-50-8), from the named food (FTNF) material that is native to southern Europe and Asia. Today, it is mostly grown in Peru, Egypt, Africa and North America. The extract is derived from the *Coriandrum sativum* plant. Its taste and odor is warm, nutty and spicy. Suggested applications are in food and beverage and flavor creation. Its chemical structure contains linalool and terpenes. The company also features **thyme extract** (FEMA# 3063, CAS# 84929-51-1), which is derived from *Thymus vulgaris*, a plant mainly cultivated in Eastern and Southern Europe and Northern Africa. This ingredient has a strongly aromatic, flowery, minty taste and odor. Suggested applications are in food and beverage and flavor creation. Its chemical structure contains: thymol, carvacrol, thymol methyl ether, cineol, cymene, α -pinene and borneol.

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