Raw Material Bulletin

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Natural Advantage has introduced natural *l*-cis-rose oxide (FEMA# 3236, CAS# 3033-23-6). l-cis-Rose oxide occurs naturally in apricots, black currants, elderberry, geranium, grape, passion fruit and roses. It has an intensely sweet and fruity flavor and odor. It is used in grape, tea, wine, rose and geranium flavors. The kosher ingredient is available worldwide and is the CH₃ strongest tasting isomer of rose oxide. Its flavor use level is <1 ppb.

The company also offers natural *methionol* (FEMA# 3415, CAS# 505-10-2). Methionol is a worldwide kosher ingredient, which occurs naturally in apple

brandy, asparagus, fermented soy sauce, grape brandy and tomato.

It has a strong, meaty, mushroom, broth, souplike taste. This ingredient improves the flavor of meat, cheese, seafood, sauces and soups. Its flavor use level ranges from 0.005 ppm to 1 ppm.

Isobornyl cyclohexanol (with or without 15% IPM) (CAS# 3407-42-9, EC# 222-294-1) is manufactured and exported from Kalpsutra Chemicals Pvt. Ltd. in India. This

clean, sweet, woody odor characteristic. The company also manufactures and exports oranger crystals (FEMA# 2723, CAS# 93-08-3), chemically named β-methyl naphthyl ketone, a white crystalline powder soluble in alcohol. Oranger crystals have a sweet, neroli,

orange blossom and floral fragrance suitable for use in perfumes and

flavors. This ingredient is permitted for use in flavors and FCC-listed.

Firmenich has launched muscone laevo (FEMA# 3434, CAS# 541-91-3), the nature-identical musk present in musk deer pouches. The ingredient is a colorless to pale yellow liquid that comprises a musky animal, typical musk tonkin note. Muscone laevo can be used to give elegant and warm animal notes and add lift and diffusion to any perfume. Muscone laevo is important for the reconstitution of natural musk.

Sensient Natural Ingredients has introduced *Umami Natural*, a proprietary, clean label blend of natural ingredients designed to bring balance to savory food products, without additives. It is designed to be an alternative for MSG in applications such as sauces, marinades, dressings, seasonings, snack foods, dips, condiments, soups, side dishes and meals. Umami Natural also meets health trends, boasting high protein, vitamin and fiber content, while also being low-sodium. Additionally, the ingredient offers flavor enhancement and ingredient profile balancing.

Flavex offers cardamom CO_2 -SE extract (CAS# 96507-91-4), or Elettaria cardamomum, which is extracted from an organically grown whole fruit with a dried shell. The product is a yellow to light brown clear liquid and holds a characteristic odor. It can remain in an unopened container under cool and dry storage conditions with no light for at least five years. There are no solvent residues, inorganic salts, heavy metals or reproducible microorganisms. The product can be applied in the perfumery, bakery or liquor industries.

The company also offers $coconut\ CO_2$ -SE $extract\ (CAS\#$ 8001-31-8), or Cocos nucifera, an organic, cold-pressed coconut oil containing aromatic, CO₂-soluble components. At room temperature, the product is a white, slightly yellow oil with a characteristic coconut flavor, which solidifies at room temperature. The product can be used in a wide range of applications including bakery, confectionery, candies and cereals, and harmonizes with vanilla and chocolate flavors. In cosmetics, the product serves as a flavoring and caring component in creams, lotions, lip balm and lipsticks.

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