

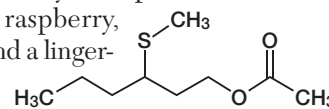
# Raw Material Bulletin

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

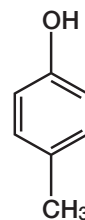
**Sigma Aldrich** offers **acetophenone, natural, 98%, FG** (FEMA# 2009, CAS# 98-86-2), a kosher product with a use level of 0.5–1.0 ppm. While it holds a musty cherry taste, at a higher level this product has more powdered cherry, berry and vanilla-like notes. The odor differs from taste with fresh almond, coumarin, vanilla and floral nuances. This product has several uses, including almond, cranberry, cherry, watermelon, strawberry, vanilla and other flavors, in addition to coffee and tobacco nuances and coumarin additives.

This company has also introduced **anethol, natural, 99%, FG** (FEMA# 2086, CAS# 4180-23-8), which is also a kosher product with a use level of 1–2 ppm. With a flavor of licorice confection and a sweet aftertaste reminiscent of black licorice and many oral care products, this product's odor is similar to its taste, consisting of sweet licorice candy and anise with herbal and slight medicinal and phenolic nuances. Anethol has a sweetening impact on toothpastes and mouth wash applications, and in flavoring Italian and Greek cordials. Furthermore, it is used in bitterness modifiers, breath fresheners and oral care products. The product was a note found in the old Smith Brothers Lozenges. It is used to modify menthol mints and wintergreen confections, and it also finds application in fruit flavors such as prune, raisin and cherry. This product can also be useful to modify root beer and cola beverage flavors.

**Natural Advantage** has introduced natural **3-methylthio-1-hexyl acetate** (FEMA# 3789). Kosher and worldwide natural, this passion fruit acetate is found in yellow passion fruit. It is a complex tropical flavor with raspberry, passion fruit and kiwi nuances, and a lingering sweetness. It can be used at 0.05 ppm to 1 ppm in beverages.



**Natural Advantage** also offers natural **p-cresol** (FEMA# 2337), which is worldwide natural, kosher and non-GMO. p-Cresol has a smoky, tarry, animal-like character. It is used in butter, cheese, milk, rum, smoke, vanilla, whiskey and floral flavors. p-Cresol is the most potent of three isomers and is found in black currant, butter, coffee, cheese, roasted filbert, tobacco, rum, whiskey, and wine. Use rate in consumer products is at 0.001–0.5 ppm.



**Sclareolate** (CAS# 0319002-92-1), from **Firmenich**, is a natural white floral sage note, between linalol and linalyl acetate. This ingredient can be used like linalol, dihydromyrcenol and coranol with high and low dosages for different effects. Some of the recommended applications for stability and performance include candle, softener, detergent, soap, APC, shower gel, shampoo and fine fragrance formulations.

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