

Organoleptic Characteristics of Flavor Materials

By Gerard Mosciano



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Natural Occurrence obtained from Leffingwell's Database.

3-Methyl-2-Butenal, Iso Fragarone 030

FEMA #3646, CAS #107-86-8, Artificial and Nature identical

Source: IFF

Natural Occurrence: Black currant, cocoa, cooked chicken, grape brandy, raspberry and wheat bread.

Odor: @ 1 percent E to h. Berry, cranberry, acidic tangy, grape, raspberry, blackberry and cherry. Ripe fruity notes with fermented syrupy nuances.

Taste: @ 10-20 PPM. Ionone, berry, fruity, grape, cherry, cranberry-like with sweet, jammy and syrupy nuances.

Potential Applications: Cherry pin notes, raspberry, blackcurrant, bread, chicken, cognac, cranberry, grape, nut complexes, melon, and sun-dried tomato.

4-Hydroxy-5-Methyl-3(2H)-Furanone, Chickory Furanone Natural

FEMA #3635, CAS #19322-27-1, Natural and Nature identical

Source: Advanced Biotech

Natural Occurrence: Cooked beef, fermented soy sauce, guava and raspberry.

Odor: @ 5 percent PG. Sweet, Caramellic, Cooked, Brown, Fruity, Meaty, Sugary with a woody nuance.

Taste: @ 25 PPM- Sweet, Roasted Meaty, Caramellic, Brown Sugar, maple, Nutty with a Brown Sulfur like nuance.

Potential Applications: Soy Sauce, Caramellic Fruit Nuances, Meat and Savory notes, Brown Sugar and Caramel.

Tolu Balsam Resin Natural

FEMA #3069, CAS #9000-64-0, Natural

Source: Charabot

Odor: @ 1 percent E to h. Sweet, spicy, cinnamon and vanilla-like.

Floral with a slight dried fruity nuance.

Taste: @ 15 PPM. Woody, sweet, fruity cherry with a brown balsamic with a spicy cinnamic and vanilla nuance.

Potential Applications: Dried fruits, such as raisins and prunes, cinnamic spicy nuances for vanilla and cherry.

Genet Absolute

FEMA #2504, CAS #8023-80-1, Natural

Source: Phoenix Aromas & Essences

Odor: @ 1 percent E to h. Green, fresh, powdery, spicy, floral, raspberry, aromatic with a fruity apple nuance.

Taste: @ 5 PPM. Green, aromatic, good body, citrus, raspberry with ionone-like nuances.

Potential Applications: Apple, cranberry, mint, berry, raspberry, tea, citrus, tropical punch nuances.

Cocoa Extract Natural

Natural

Source: IFF

Odor: @ 100%. Roasted coffee, beany, well-rounded, fresh, dark, with caramellic and chocolate nuances.

Taste: @ 0.5%. Italian roast coffee, roasted beany with ashtray and nutty nuances.

Potential Applications: Coffee beverages, nut, chocolate, caramel and roasted nuances.

2-Methyl-3-Furanthiol Natural 5%

FEMA #3188, CAS #28588-71-1

Source: Advanced Biotech

Odor: @ 0.05 percent. Sulfurous, roasted meaty, alliaceous, cooked pork, greasy with a savory gravy note.

Taste: @ 10 PPB. Meaty, pot roast, beef, alliaceous, savory, sulfur-type body with burnt greasy notes.

Potential Applications: Liver, beef, chicken, coffee, grain nuances, savory gravies.

Furfuryl Acetate Natural

FEMA #2490, CAS #623-12-6, Natural, Nature identical

Source: Advanced Biotech

Natural Occurrence: Beer, cocoa, coffee, roasted almond, roasted peanut, wheat bread.

Odor: @ 1.0 percent. Brown, breadly, nutty, yeasty, roasted, fermented and caramellic.

Taste: @ 10 PPM. Roasted meaty, coffee, breadly with a nutty nuance.

Potential Applications: Malt, coffee, nut, almond, bread, caramellic notes.

cis-4-Heptenal Natural

FEMA #3289, CAS #6728-31-0, Natural, Nature identical

Source: Alfrebro

Natural Occurrence: Butter, dried bonito, fish, krill, milk, boiled potato, peppermint, Scotch spearmint, wheat bread.

Odor: @ 1 percent E to h. Green, vegetative, fatty and dairy, slightly rancid creamy, yeast-like with a slight minty nuance.

Taste: @ 20 PPM. Fresh spice notes, tomato, potato, fatty nuances, cucumber, sour dairy notes, cream, lard flavors, olive oil, fat replacers, fresh milk notes.

Benzoin Siam Resinoid Natural

FEMA #2133, CAS #9000-05-9, Natural

Source: Charabot

Odor: @ 1 percent E to h. Sweet, slightly spicy cinnamon, deep dried fruity, warm woody, vanilla, balsamic, sweet notes of raisin and prune.

Taste: @ 10 PPM. Sweet, vanilla, deep dried fruity notes, woody and spicy cinnamic nuances.

Potential Applications: Apricot, peach, prune, date, raisin, strawberry and vanilla.

Shiso Oil Natural

Natural

Source: Polarome

Odor: @ 1.0 percent E to h. Herbal, spicy, floral, perillaldehyde-like with a citrus, green melon nuance.

Taste: @ 4 PPM. Impacting, perillaldehyde-like, floral, bois de rose, grassy, with herbal and floral nuances.

Potential Applications: Citrus notes for

orange and lemon, melon, green fruits such as melon and apple.

Burnt Sugar #900760

Natural

Source: D.D. Williamson

Odor: Slightly brown caramellic.

Taste: @ 2 percent. Dark, burnt sugar, very bitter, with caramellic roasted coffee nuances.

Potential Applications: Praline, butterscotch, caramel corn, bitterness agent, coffee and cocoa nuances.

Burnt Sugar #900085

Natural

Source: D.D. Williamson

Odor: Brown and caramellic.

Taste: @ 2 percent. Sweet, burnt, caramellic, slightly bitter and astringent, brown syrupy with rich molasses depth notes.

Potential Applications: Molasses, brown sugar, butterscotch, caramel corn, coffee and maple.

Burnt Sugar #900180

Natural

Source: D.D. Williamson

Odor: Caramellic and brown.

Taste: @ 2 percent. Sweet, slightly bitter, coffee, brown, slight acidic with fruity maple nuances.

Potential Applications: Caramel, toffee, maple flavors, chocolate and cocoa nuances and coffee.

7-Methyl-4,4a,5,6-Tetrahydro-2(3H)-Naphthalenone, Kurarone

FEMA #3715, CAS# 34545-88-5, Artificial and Nature identical

Source: IFF

Odor: @ 1 percent E to h. Sweet, coconut meat, coumarinic and lactonic, creamy, fatty with a slight toasted or cooked nuance.

Taste: @ 2 PPM. Sweet, coconut, creamy, lactonic, vanilla, fatty with a coumarinic nuance.

Potential Applications: Coconut, dulce de leche, caramel, condensed milk, butterscotch nuances, vanilla, coumain replacers, sweeteners, dairy nuances.

Wintergreen Oil, Chinese Natural

FEMA #3113, CAS #90045-28-6, Natural

Source: Citrus and Allied

Odor: @ 1 percent E to h. Sweet, salicylate-like, spicy, fresh and clean, root beer-like, with cooling minty and bubble gum-like nuances.

Taste: @ 15 PPM. Sweet, root beer-like, minty, salicylate with a fresh aromatic bubble gum-like note.

Potential Applications: Root beer, general confections, oral care products, pink bubble gum, tutti frutti notes, banana.

Coriander Oil Terpeneless

FEMA #2333, CAS #84775-50-8, Natural

Source: Robertet

Odor: @ 1 percent E to h. Sweet, floral, herbal, citrus, green, linalool-like, blueberry, aromatic with spicy nuances.

Taste: @ 5 PPM. Floral, herbal, spicy, sweet fruity nuances of blueberry, cherry, citrus and lemon.

Potential Applications: Berry and spice nuances, herbal notes, citrus lemon, linalool notes for blueberry and tea.

Cardamome Absolute

CAS #8000-66-6, Natural

Source: Robertet

Odor: @ 1.0 percent E to h. Spicy, peppery, aromatic, woody, green, ginger-like, floral with warm medicinal nuances.

Taste: @ 5 PPM. Woody, ginger, peppery, floral with a smoky aromatic nuance.

Potential Applications: Raspberry notes, tea, spice notes for cinnamon, ginger, clove and pepper. Citrus nuances for lemon and lime. ■