

Organoleptic Characteristics of Flavor Materials

By Gerard Mosciano



Beeswax Absolute

FEMA# 2126, CAS# 8012-89-3, Natural

Source: Charabot

Odor: @ 1.0. Sweet, honey, floral, hay, slightly waxy with fatty berry and clover nuances.

Taste: @ 10 PPM. Sweet, honey, waxy, floral hay and tea-like with fruity and woody nuances.

Possible Applications: Honey, tobacco, orange marmalade, hay, herbal nuances, vanilla

and tea, apricot, peach, apple, guava.

Cardamom Oil

FEMA# 2241, CAS# 8000-66-6, Natural

Source: Plant Lipids of India

Odor: @ 1%. Spicy, woody, piney, sweet, citrus, cinnamon, clean with a slight peppery nuance.

Taste: @ 5 PPM. Woody, piney, spicy peppery with a green herbal nuance.

Possible Applications: Ethnic spice blends, herbal notes, nutmeg, citrus nuances, sweet dough flavors, custard notes.

Lovage Essential Oil

FEMA# 2651, CAS# 8016-31-7, Natural

Source: Naturex

Odor: @ 1.0%. Celery-like, herbal, sweet, woody, spicy, maple, earthy, slightly leathery with a savory hay-like nuance.

Taste: @ 10 PPM. Celery, herbal, vegetative, woody, sweet, hay-like with grain and spice nuances

Possible Applications: Maple flavors, brown sugar, walnut flavors, savory nuances, caramel and tea flavors.

Gerard Mosciano is joined by Wayne Pohero, Chris Hansen; Judith Michalski, chief creative flavorist, Silesia Flavors; Carl Holmgren, chief creative flavorist, director of flavor development, Brooklyn by Perfetti Ltd.; and Douglas Young, senior creative flavorist, Dragoco, in the organoleptic evaluations presented here.

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Suppliers of most materials found in this report can be located in **Allured's Flavor & Fragrance Materials** published by Allured Publishing Corporation, 362 South Schmale Road, Carol Stream, IL 60188-2787 USA, telephone 630/653-2155, fax 630/653-2192.

Passion Fruit Essence "Hi-Notes"

Natural

Source: Britannia Natural Products

Odor @ 100%. Sweet, fruity, tropical, peachy, pulpy, ripe, mango, grapefruit, juicy with a sulfurous top note.

Taste: @ 0.25% + 5% Sugar. Tropical fruity, passion fruit, citrus grapefruit, pulpy, sulfurous with guava and peach nuances.

Possible Applications: Passion fruit, tropical fruit top notes in punches and beverages. Apricot and peach nuances.

Spearmint Oil Hydrocarbon Free

Natural

Source: Artech International

Odor: @ 1.0%. Intense spearmint, sweet, clean, green and fresh, cooling, smooth, Doublemint Gum, green leaf confections.

Taste: @ 10 PPM. Spearmint, clean, smooth, Doublemint-Gum-like, fresh green, leafy, intense cooling.

Possible Applications: Spearmint enhancers and confections, mouthwashes, peppermint enhancers.

Apple Aqueous Aroma

Natural

Source: Artech International

Odor: @ 0.5%. Fresh sweet green apple, juicy, cider-like sharpness, with a slightly fermented alcoholic nuance.

Taste: @ 0.2% + 5% Sugar + 0.1% Malic Acid. Fresh apple, pulpy, juicy, green, tangy with cider nuances.

Possible Applications: Apple beverages, juicy nuances for other fruits and berries.

Ylang Ylang Oil Grade III

FEMA# 3119, CAS# 8006-81-3, Natural

Source: Charabot

Odor: @ 1.0%. Sweet, floral, spicy, aromatic with woody, earthy and powdery floral nuances.

Taste: @ 3 PPM. Floral rosy, spicy, sweet, green, woody and slightly fruity.

Possible Applications: Powdery floral nuances in candle and other perfumery applications. Confections, chewing gum flavors, licorice, apple and peach nuances.

Apricot Extract

Natural

Source: Polarome

Odor: @ 100%. Sweet apricot, fruity, pulpy, fuzzy, dried fruit with syrupy jamy nuances.

Taste: @ 0.25% + 5% Sugar. Ripe apricot, peach, juicy and fruity

with tart dried fruit and subtle tropical nuances of mango.
Possible Applications: Apricot, peach, mango, fruit punch top notes.

Grill Flavor Powder

Natural

Source: IFF

Odor: @ 100%. Grilled meaty, fatty, smoky flame broiled beef.

Taste: @ 100 PPM. Fatty, grilled or charred meaty with a Burger-King-like character.

Possible Applications: Grilled meat and roasted fatty nuances.

Grill Flavor Liquid

Natural

Source: IFF

Odor: @ 1.0%. Grill, smoky, fatty, charred meaty, birch tar, wood-fired mesquite, roasted crusty beef.

Taste: @ 10 PPM. Fatty, smoky, wood fired mesquite, acidic with a thiazole-like nuance.

Possible Applications: Grilled meats, savory pet food applications.

Coffee Isolate Water Soluble

Natural

Source: Artech International

Odor: @1.0%. Roasted coffee, slightly ashtray-like, burnt, smoky, earthy, brown with a slight nutty nuance.

Taste: @ 25 PPM. Burnt, roasted, bitter coffee, ashtray-like with nutty and smoky nuances.

Possible Applications: Coffee, nut nuances, roasted nuances, mocha notes.

Basil Oil Geneovese

FEMA# 22119, CAS# 8015-73-4, Natural

Source: Charabot

Odor: @ 1.0%. Green, spicy, herbal basil, fresh with a vegetative and peppery nuance.

Taste: @ 10 PPM. Spicy, fresh green, herbal, spicy basil, with woody, peppery and earthy nuances.

Possible Applications: Spice blends, pesto enhancers, ethnic spice blends, root beer nuances.

Juniperberry Oil Natural

FEMA# 2604, CAS# 8002-73-1

Source: Charabot

Odor: @ 1.0%. Terpy, woody pine and fir like, clean herbal, spicy peppery and gin-like.

Taste: @ 10 PPM. Woody, pine- and fir-like, herbal, spicy, with gin and peppery nuances.

Possible Applications: Jamaican jerk spice blends, gin top notes, breath fresheners, berry enhancers, pineapple nuances.

Olibanum Absolute Natural

CAS# 8016-36-2

Source: Charabot

Odor: @ 1.0%. Spicy, aromatic, incense like, woody, floral, slightly phenolic smoky with a balsamic under-note.

Taste: @ 10 PPM. Balsamic, woody, spicy, herbal, floral, powdery and slightly medicinal.

Possible Applications: In fragrances as a fixative, leather nuances and grape.

Coffee Hyper Absolute Natural

Source: Charabot

Odor: @ 1.0%. Roasted coffee, burnt with ashtray notes, beany, brown with a tobacco nuance.

Taste: @ 10PPM. Roasted coffee, burnt, oily, ashy and slightly bitter.

Possible Applications: Coffee top notes, alcoholic cordials, nut flavors, cocoa and chocolate enhancers.

Peach Extract Natural

Source: Polarome

Odor: @ 100%. Apricot, peach, jamy, sweet, syrupy, tangy and fruity, acidic with fresh peachy lactonic nuances.

Taste: @ 0.25% + 5% Sugar + 0.05% Citric Acid. Sweet, fruity, peach and apricot, jamy, ripe and juicy with cooked lactonic fruity nuances.

Possible Applications: Peach, apricot, mango, tropical nuances, clear beverages, cordial and fruit punch flavors.

Cherry Extract Natural

Source: Polarome

Odor: @ 100%. Sweet, fruity maraschino cherry with fresh cherry laurel notes. Slightly candy like with powdery nutty benzaldehyde nuances.

Taste: @ 0.25% + 5% Sugar + 0.05% Citric Acid. Sweet, fresh juicy and fruity maraschino cherry notes.

Possible Applications: Pie fillings, cherry beverages, fruit punches, kirsh and cherry gelatins.

Blueberry Extract Natural

Source: Polarome

Odor: @ 100%. Sweet, woody, floral, berry, linalool, fruity, cooked and winey with apple and pear nuances.

Taste: @ 0.25% + 5% Sugar + 0.05% Citric Acid. Sweet, juicy berry, fruity, floral, green, apple like, fresh, tutti frutti,

Possible Applications: Raspberry, blueberry, apple, tutti frutti flavors for beverages and fruit punches.

Mango Extract Natural

Source: Polarome

Odor: @ 100%. Tropical, sulfurous, ripe pulpy, fruity, acidic, mango, apricot and peach, green with a slight tomato nuance.

Taste: @ 0.25% + 5% Sugar + 0.05% Citric Acid. Ripe, mango, fruity, green, sulfurous, tropical and pulpy. Winey apricot and peach.

Possible Applications: Apricot, peach, mango, tropical nuances, papaya, pulpy juicy nuances for fruit beverages. ■