



Organoleptic Characteristics of Flavor Materials

by Gerard Mosciano

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2-Furyl Methyl Ketone (Acetyl Furan)

Source: Alfrebro

FEMA# 3163, CAS# 1192-62-7, Natural

Natural occurrence: Burley tobacco, chestnuts, cocoa, coffee, cooked beef and pork, raisins, roasted almonds and peanuts, tamarind, tea, yogurt, wheat bread.

Odor: @ 1.0 percent. Musty, earthy and nutty, furfural-like, coffee, caramel with earthy chocolate and potato-like nuances.

Taste: @ 10 PPM. Musty, nut shell and coffee body notes, potato, corn and cocoa with caramellic notes.

Possible applications: Brown flavors such as cocoa, various nut flavors, coffee, yeast and bread crust applications, toasted grain flavors, chocolate, caramel, peanut and roasted savory nuances.

► **Alfrebro;** www.flavors-fruit systems.com

2-Nonanone (Methyl Heptyl Ketone)

Source: Moore Ingredients

FEMA# 2785, CAS# 821-55-6, Natural

Natural occurrence: Blue cheese, butter, cheddar cheese, coconut, fish, krill, oil of rue.

Odor: @ 1.0 percent. Waxy and soapy, ketonic, cheesy, green herbaceous-like with oxidized fat and coconut nuances.

Possible applications: Dairy butter, pineapple, blue cheese, microwave butter enhancer, ghee fat flavors, coconut, celery and citrus nuances, herbal rue boosters.

► **Moore Ingredients;** tel: 513-881-7144;

www.moorelab.com

2-Pentanone (Methyl Propyl Ketone)

Source: Moore Ingredients

FEMA# 2842, CAS# 107-87-9, Natural

Natural occurrence: Apple, banana, blue cheese, butter, cheddar cheese, cocoa, coffee, fish, rum, strawberry, Virginia tobacco, whiskey.

Odor: @ 1.0 percent. Ethereal acetone-like, slightly cooling, fruity, musty and slightly dairy-like.

Taste: @ 20 PPM. Raw apple, potato, musty, fruity banana, slightly brown with alcoholic whiskey notes.

Possible applications: Apple flavor impact notes, banana, whiskey, butter and pineapple flavors.

► **Moore Ingredients;** tel: 513-881-7144; www.moorelab.com

3-Phenyl Propionaldehyde

Source: Abaco

FEMA# 2887, CAS# 104-53-0, Nature identical

Natural occurrence: Cinnamon, tomato, chicken, beer and oregano.

Odor: @ 1.0 percent. Sweet, spicy, floral, honey, fruity cocoa and green melon with a slight balsamic nuance.

Taste: @ 20 PPM. Musty, honey, maltol fruity with a juicy melon after note.

Possible applications: Cinnamon, clove, melon, almond, honey, strawberry, cucumber, peach and strawberry.

► **Abaco Inc.;** tel: 706-779-0001

^aNatural Occurrence was referenced from Leffingwell's Data Base.

Allyl Methyl Disulfide

Source: Oxford Organics

FEMA# 3127, CAS# 2179-58-0, Nature identical

Natural occurrence: Garlic, heated leeks and onion.

Odor: @ 0.1 percent. Sulfurous, cooked garlic, sharp, spicy, horseradish and wasabi-like, with a slightly tropical leeché nuance.

Taste: @ 0.05 PPM: Sulfurous cooked garlic, a hint of roasted coffee with a slight leeché tropical nuance.

Possible application: Garlic enhancer, onion modifier, pork, wasabi and horseradish, tropical fruit nuances.

►Oxford Organics; tel: 908-351-0002; www.oxford-chemicals.com

Celery Oil Distillate: Florida

Source: Treatt

CAS# 89997-35-3, Natural

Natural occurrence: Celery.

Odor: @ 1.0 percent. Sweet, herbaceous, celery-like, phthalate-like with an oily nutty and slightly maple spicy character.

Taste: @ 10 PPM. Green celery, phthalate-like, herbal with maple and nutty nuances.

Possible applications: Maple, nutty nuances for walnut and pecan, brothy notes, celery tonic beverages and tomato juice vegetative nuances.

►Treatt USA; tel: 800-866-7704 (United States and Canada only); fax: 863-422-5930; www.treatt.com

Coffee Extract Natural

Source: IFF

CAS# 84650-00-0

Natural occurrence: Coffee beans.

Odor: @ 100 percent. Coffee, ashy, Italian or dark French roasted, beany with a nutty nuance.

Taste: @ 1 PPM. Roast coffee, smoky, caramellic, and chocolate-like, earthy. It imparts dark fresh roasted top notes when evaluated in fresh brewed coffee.

Possible applications: Fresh brewed coffee notes, cocoa and nut nuances.

►IFF; 732-335-2616; www.iff.com

Hexyl Propionate

Source: Fontarome

FEMA# 2576, CAS# 2445-76-3, Nature identical

Natural occurrence: Apple, hops, apricot, melon, passion fruit, plum, gruyere cheese, chamomile oil.

Odor: @ 1.0 percent. Green, sweet and waxy, fruity and slightly floral.

Taste: @ 10 PPM. Green waxy, creamy, fruity pineapple-like.

Possible applications: Pineapple, apple, pear, tropical fruit notes for passion fruit and melon.

►Fontarome; tel: 414-744-3993; www.fontaromechemical.com

L-Menthone

Source: Symrise

FEMA# 2667, CAS# 89-80-5, Natural

Natural occurrence: Peppermint oil, geranium.

Odor: @ 1.0 percent. Peppermint, sweet, dirty minty and slightly medicinal.

Taste: @ 30 PPM. Peppermint-like, cooling and minty with a dirty nuance.

Possible applications: Mint flavors for oral care and confections, impact lift for blackberry and other berry flavors, anise, tropical fruit nuances and spice blends.

►Symrise; tel: 49-5531-90-0; www.symrise.com

Lovage Essential Oil

Source: Berje

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

Natural occurrence: Lovage root.

Odor: @ 1.0 percent. Celery-like, green vegetative, maple-like and herbal, phthalate-like with soupy savory and molasses nuances.

Taste: @ 10 PPM. Celery, maple, earthy vegetative, phthalate-like with soupy and cooked brothy nuances.

Possible applications: Maple, brown sugar, walnut flavors, savory herbal nuances, spice blends and cheese nuances.

►Berje; tel: 973-748-8980; berjeinc@aol.com

Lovage Root Extract

Source: Chart

FEMA# 2650, CAS# 8016-31-7, Natural

Natural occurrence: Lovage root.

Odor: @ 100 percent. Brown maple-like, sweet, herbal celery-like with an earthy nuance.

Taste: @ 1000 PPM. Brown maple-like, herbal and slightly astringent, brown, celery-like with a tea and nutty nuance.

Possible applications: Maple, caramel, nut nuances, celery tonic beverage depth, apple cider and brown sugar nuances.

►Chart; tel: 973-345-5554; www.chartcorp.com

Malt Extract, Liquid Dark

Source: Malt Products

Natural

Natural occurrence: Malt.

Odor: @ 100 percent. Sweet, brown grainy, caramel with a slight vegetative nuance.

Taste: @ 3 percent. Strong, sweet brown, malt-like with cooked grain notes.

Possible applications: Toffee, caramel,

butterscotch, malt, graham, chocolate, brown sugar and maple.

► **Malt Products;** *tel:* 201-845-4420

Malt Syrup, Liquid Dark

Source: Malt Products

Natural

Natural occurrence: Malt.

Odor: @ 100 percent. Sweet, brown and slightly vegetative.

Taste: @ 3.0 percent. Sweet, brown, malt-like, grainy, molasses and brown sugar

with a slight cooked vegetative nuance.

Possible applications: Brown sugar, molasses, malted milk notes, caramel, bread flavors.

► **Malt Products;** *tel:* 201-845-4420

Menthe Fraiche Absolute

Source: Robertet

Natural

Natural occurrence: Mint.

Odor: @ 1.0 percent. Sweet, minty, cooling mentholic, fresh, green candy-like with a sharp lift.

Taste: @ 5.0 PPM. Sweet, minty, green, cooling, herbal, fresh mentholic, with a peppermint candy cane-like lift.

Possible applications: Oral care products, chewing gum enhancers for peppermint and spearmint as well as tropical nuances.

► **Robertet;** *tel:* 201-337-7100; *www.robertet.com*

Neryl Acetate

Source: Millennium Chemical
FEMA# 2785, CAS# 821-55-6, Nature identical

Natural occurrence: Orange juice, lemon, grapefruit, mandarin, lime and bergmot essential oils, black currant buds, grape, nutmeg, cocoa, tea, spice and buchu oil.

Odor: @ 1.0 percent. Green, fatty, citrus, floral with fruity pear and tropical nuances.

Taste: @ 5 PPM. Green floral, waxy, fatty and citrus-like.

Possible applications: Lemon, lime, raspberry, honey, spice blends, tea and apricot and peach flavors.

► **Millennium Chemical;** *tel:* 904-768-5800; *www.mic-global.com*

Oil Mandarin Italian Type 4 Fold

Source: Citrus & Allied

FEMA# 2657, CAS# 8008-31-9, Natural

Natural occurrence: Mandarin peel.

Odor: @ 1.0 percent. Peely, waxy, citrus mandarin and tangerine-like, aldehydic with an anthranilate nuance and a juicy tropical nuance.

Taste: @ 5 PPM. Peely, citrus mandarin and tangerine-like with an aldehydic note.

Possible applications: Mandarin, tangerine, orange enhancer and sweetener, citrus punches, grape flavor modifier, blueberry, raisin and peach.

► **Citrus & Allied;** *tel:* 718-343-0030; *citrusandallied.com*

Solid Extract Licorice, 17-19 Percent Glycyrrhizin

Source: Fontarome

FEMA# 2628, CAS# 97676-23-8, Natural

Natural occurrence: Licorice root.

Odor: @ 100 percent. Brown and slightly roasted.

Taste: @ 0.22 percent. Brown, sweet licorice, woody with a characteristic lingering sweet aftertaste.

Possible applications: Bitterness masking, cereal aftertaste modification, chocolate enhancing, confections and coffee flavors, smoking and chewing tobacco additive.

► **Fontarome;** *tel:* 414-744-3993;

www.fontaromechemical.com

Solid Extract St. John's Bread, (Carob Bean)

Source: Future

FEMA# 2243, CAS# 9000-40-2, Natural

Natural occurrence: Carob bean.

Odor: @ 100 percent. Sweet caramel brown, slightly roasted with cocoa and prune-like notes.

Taste: @ 0.5 percent. Sweet brown cocoa, roasted molasses, slightly fruity and casky.

Possible applications: Molasses, cocoa, coffee, maple, prune, brown sugar, malt, caramel flavors.

Thio Terpenes Mixed

Source: Advanced Biotech

Natural

Odor: @ 0.2 percent. Sulfurous, minty green, piney, catty, citrus grapefruit and tropical mango-like.

Taste: @ 2 PPM. Citrus lemon and lime-like with sulfurous grapefruit and tropical notes.

Possible applications: Grapefruit, lemon and lime, mango and other tropical fruit nuances.

► **Advanced Biotech;** *tel:* 973-357-0577;

www.adv-bio.com

Tubereuse Pomade Absolute (Tuber Rose Absolute)

Source: Robertet

CAS# 8024-05-3

Natural occurrence: Tuber rose.

Odor: @ 1.0 percent. Floral jasmine, woody, spicy, fruity with ionone and blueberry-like nuances.

Taste: @ 5.0 PPM: Sweet, floral, woody with fruity background notes for blueberry and raspberry.

Possible applications: Tutti frutti depth notes, apple, blueberry, raspberry, jasmine and other floral notes.

► **Robertet;** *tel:* 201-337-7100;

www.robertet.com ■