



# Organoleptic Characteristics of Flavor Materials

by Gerard Mosciano

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## 2-Iso Propyl-N-2, 3-Trimethylbutramide (Trade Name WS-23)

*Source:* Fontarome

FEMA# 3804, CAS# 51115-67-4, Artificial

*Natural occurrence:* Not found in nature.

*Odor:* @ 5.0 percent. Slight cooling aroma with little character.

*Taste:* @ 20 PPM. High impact cooling that lasts on the tongue and palate.

*Possible applications:* Trigeminal cooling effects for oral care, confections and pharmaceuticals.

► **Fontarome;** tel: 414-744-3993; [www.fontaromechemical.com](http://www.fontaromechemical.com)

## Beer Extract Powder

*Source:* Butter Buds Foods

Natural

*Natural occurrence:* Beer.

*Odor:* @ 100 percent. Bready, yeasty, alcoholic and fusel-like with a slight nutty nuance.

*Taste:* @ 1.0 percent. Bready, nutty, yeasty and doughy with alcoholic nuances.

*Possible applications:* Bread flavors, yeast notes, baked products, malt and savory applications.

► **Butter Buds Foods;** tel: 262-598-9900; [www.bbuds.com](http://www.bbuds.com)

## Butter Acids Natural

*Source:* Advanced Biotech

FEMA# 2171, CAS# 85536-26-0

*Odor:* @ 1.0 percent. Acidic, creamy,

slightly rancid, waxy and dairy-like with fatty butyry notes and a residual lauric after note.

*Taste:* @ 5 PPM. Fatty, acidic, oily, waxy and slightly goaty with a good cheesy creaminess.

*Possible applications:* Dairy nuances, butter notes, caramel, vanilla flavors, ghee products.

► **Advanced Biotech;** tel: 973-357-0577; [www.adv-bio.com](http://www.adv-bio.com)

## Butter Buds 8X

*Source:* Butter Buds Foods

Natural

*Natural Occurrence:* Butter.

*Odor:* @ 100 percent. Milky, buttery and creamy with a fatty nuance.

*Taste:* @ 1 percent. Fatty, buttery and creamy.

*Possible applications:* Caramel, butterscotch, toffee, and butter flavors as well as creamy and dairy notes.

► **Butter Buds Foods;** tel: 262-598-9900; [www.bbuds.com](http://www.bbuds.com)

## Chickory Root Solid Extract FR

*Source:* Frutarom

FEMA# 2280, CAS# 68650-43-1, Natural

*Natural occurrence:* Carob.

*Odor:* @ 100 percent. Sweet, cooked brown with a slight dried fruity nuance.

*Taste:* @ 1 percent. Sweet brown, caramel, bitter and slightly astringent, with coffee, cocoa and nutty nuances.

*Possible applications:* Coffee and cocoa toners, maple, brown sugar, butterscotch, caramel and prune applications.

► **Frutarom;** tel: 201-861-9500; [www.frutarom.com](http://www.frutarom.com)

## Ethyl Acrylate

Source: Aldrich

FEMA# 2418, CAS# 140-88-5, Nature identical

Natural occurrence: Durian, pineapple and raspberry.

Odor: @ 0.1 percent. Diffusive, pungent, ethereal, canned pineapple-like with harsh rum and alcoholic nuances.

Taste: @ 1.0 PPM. Harsh acrid rum-like, pineapple fruity, tequila, slightly peppery.

Possible applications: Rum, whisky, tequila, pineapple, horseradish and radish nuances, tobacco and grape.

► **Aldrich**; tel: 414-273-3850; [www.sigmaaldrich.com](http://www.sigmaaldrich.com)

## Eucalyptus Oil, 80/85 percent

Source: Citrus & Allied Essences

FEMA# 2466, Natural

Natural occurrence: Eucalyptus oil.

Odor: @ 1.0 percent. Minty, cooling, medicinal with a citrus and terpy nuance.

Taste: @ 20 PPM. Minty, medicinal, cooling, terpy and citrus-like.

Possible applications: Mint flavor modifiers, mouthwash and other oral care products, chewing gum and other confections, nutmeg and tropical fruit nuances.

► **Citrus & Allied Essences**; tel: 718-343-0030; [www.citrusandallied.com](http://www.citrusandallied.com)

## Ginger Oil Distilled

Source: Polarome

FEMA# 2522, CAS# 8007-08-7, Natural

Natural occurrence: Ginger roots.

Odor: @ 1.0 percent. Spicy ginger, citrus-like with an earthy nuance.

Taste: @ 10 PPM. Spicy ginger, woody with a slight heat.

Possible applications: Ginger notes, gingerale flavors, spice blends, cola flavors, confections, root beer flavors.

► **Polarome**; tel: 201-309-4500; [www.polarome.com](http://www.polarome.com)

## Iso Butyl Iso Butyrate

Source: Alfrebro

FEMA# 2189, CAS# 97-85-8, Nature identical

Natural occurrence: Banana, grape, hops, melon, plum, wine, sherry, strawberry, whisky and wine.

Odor: @ 1.0 percent. Sweet estry, fruity apple and banana.

Taste: @ 10 PPM. Fruity estry, green apple body, banana-and pineapple-like with tropical fruity body notes.

Possible applications: White grape, whisky toners, apple, banana, pineapple and tropical fruit nuances.

► **Alfrebro**; tel: 513-539-7373; [www.alfrebro.com](http://www.alfrebro.com)

## Methyl Methoxy Pyrazine (2-, 5- or 6-Methoxy 3-Methyl Pyrazine)

Source: Frutarom

FEMA# 3183, CAS# 68378-13-5, Nature identical

*Natural occurrence:* Coffee and krill.  
*Odor:* @ 1.0 percent. Powdery, slightly roasted nutty, hazelnut and peanut-like, potato mealy, cocoa powder with an oily, sweet, musty coffee nuance.  
*Taste:* @ 5 PPM. Roasted hazelnut and peanut nutty, creamy fatty, coffee and cocoa powdery with a potato skin nuance.  
*Possible applications:* Nut flavors such as pecan, almond, hazelnut and peanut, coffee, cocoa powder, corn chip, burnt butter and popcorn nuance.  
**►Frutarom;** tel: 201-861-9500; *www.frutarom.com*

### Mimosa Absolute

*Source:* Berje  
 FEMA# 2755, CAS# 8031-03-6, Natural  
*Natural occurrence:* Mimosa blossoms.  
*Odor:* @ 1.0 percent. Powdery, green, waxy floral, sweet citrus and tutti frutti with nuances of beeswax and orris.  
*Taste:* @ 10 PPM. Sweet, powdery, waxy and orris/ionone-like, tea and floral with deep ripe fruity undertones.  
*Possible applications:* Berry flavors, tutti frutti, vanilla, honey, kiwi, raspberry and licorice modifiers.  
**►Berje;** tel: 973-748-8980; *www.berjeinc.com*

### Octanal, Aldehyde C-8

*Source:* Givaudan  
 FEMA# 2797, CAS# 124-13-0, Nature identical  
*Natural occurrence:* Apple, orange and grapefruit juices, guava, grape, melon, carrot, peas, potato, tomato and ginger.  
*Odor:* @ 1.0 percent. Waxy citrus-like with floral and musty aldehydic nuances.  
*Taste:* @ 5 PPM. Waxy, green melon, citrus-like.  
*Possible applications:* Fruit flavors such as apricot, melon notes, citrus orange and lemon, fatty vegetative nuances, oily notes for olive oil.  
**►Givaudan;** tel: 201-833-7500; *www.givaudan.com*

### Orange Flavor F-1

*Source:* Florida Worldwide Citrus  
 Natural FTNF  
*Natural occurrence:* Orange juice.  
*Odor:* @ 1.0 percent. Fresh, lingering orange juice with a slight oily, peely nuance.  
*Taste:* @ 0.01 percent in 6 percent sugar + 0.1 percent citric acid. Fresh orange

juice with a nice aldehydic body.  
*Possible applications:* Orange juice add back, fresh impact for citrus beverages, fruit punches.  
**►Florida Worldwide Citrus;** tel: 941-746-9183; *www.floridaworldwidecitrus.com*

### Orange Flavor, Super Fresh Squeezed

*Source:* Florida Worldwide Citrus  
 Natural FTNF  
*Natural occurrence:* Orange juice.  
*Odor:* @ 1.0 percent. Impacting, fresh and slightly green orange with an ethyl vinyl ketone lift. It has a slight orange, oily nuance.  
*Taste:* @ 0.01 percent in 6 percent sugar + 0.1 percent citric acid. Fresh, sweet orange juice.  
*Possible applications:* Orange juice add back and top note as well as a general citrus enhancer.  
**►Florida Worldwide Citrus;** tel: 941-746-9183; *www.floridaworldwidecitrus.com*

### Peach Flavor Fresh

*Source:* Florida Worldwide Citrus  
 Natural FTNF  
*Natural occurrence:* Peach.  
*Odor:* @ 100 percent. Sweet, slightly cooked, lactonic peach-like with a ripe, tangy and slightly buttery nuance.  
*Taste:* @ 0.01 percent in 6 percent sugar + 0.1 percent citric acid. Peach, fleshy, fruity with a lingering peach character.  
*Possible applications:* Apricot, peach, tropical nuances for mango and guava.  
**►Florida Worldwide Citrus;** tel: 941-746-9183; *www.floridaworldwidecitrus.com*

### Phenyl Ethyl Mercaptan

*Source:* Aldrich  
 FEMA# 3894, CAS# 4410-99-5, Nature identical  
*Natural occurrence:* Mushroom.  
*Odor:* @ 0.1 percent. Sulfurous, waxy mushroom, earthy and metallic, tomato with a horseradish nuance.  
*Taste:* @ 0.05 PPM. Slightly green mushroom and tomato-like.  
*Possible applications:* Chicken, mushroom, tomato and horseradish.  
**►Aldrich;** tel: 414-273-3850; *www.sigmaaldrich.com*

### Pyrazine Mixture Natural

*Source:* Oxford Chemicals  
*Odor:* @ 1.0 percent. Nutty almond, very musty, cocoa powdery, nut skin, bread-like with tobacco nuances.  
*Taste:* @ 5 PPM. Nutty, nut skin, coffee beany, powdery cocoa.  
*Possible applications:* Cocoa powder, general nut applications, peanut butter and coffee nuances.  
**►Oxford Chemicals;** tel: 44-1429-863-555; *www.oxfordchemicals.com*

## Red Raspberry Powder

Source: Ach Food Co.

Natural

*Natural occurrence:* Red raspberry.

*Odor:* Slight.

*Taste:* @ 1 percent. Juicy, tart, fruity, berry with a good dark ruby color.

*Possible applications:* Red raspberry and other red fruits for color and basic acidic flavor, fruit punch flavors for dry beverage powders. Nutraceutical value.

► **Ach Food Co.;** *tel:* 901-381-3000; *www.achfood.com*

## Terpinyl Acetate

Source: Millennium Specialty Chemicals

FEMA# 3047, CAS# 80-26-2,  
Nature identical

*Natural occurrence:* Bergamot oil, cardamom, kumquat, sweet bay, lemon, orange, sweet marjoram and tea.

*Odor:* @ 1.0 percent. Citrus, woody, fruity, green herbal with citrus lime and hay-like nuances.

*Taste:* @ 10 PPM. Green, terpy, woody, lime and grapefruit-like with spicy nuances.

*Possible applications:* Citrus, lemon, grapefruit, fruit notes for apple, pear, apricot and peach, raspberry notes and tea nuances.

► **Millennium Specialty Chemicals;** *tel:* 904-768-5800; *www.msc-sth.com*

## trans-6-Methyl-3-Hepten-2-one

Source: Fontarome

FEMA# 4001, CAS# 20859-10-3

*Natural occurrence:* None available.

*Odor:* @ 1.0 percent. Green, fatty, waxy and slightly diary lactonic-like. It has sour, milky and coconut-like nuances.

*Taste:* @ 5 PPM. Waxy, dairy, coconut, milky, slightly lactonic with a lingering waxy dairy character.

*Possible applications:* Coconut, dairy and creamy notes, fatty depth notes, fresh milk and condensed milk nuances.

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