



# Organoleptic Characteristics of Flavor Materials

by Gerard Mosciano

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## Allyl Phenoxy Acetate (Acetate PA)

Source: Givaudan

FEMA# 2038, CAS# 7493-74-5, Artificial

Odor: @ 1.0 percent. Sweet fruity apple, pear, honey, pineapple-like with a seedy nuance.

Taste: @ 10 PPM. Pineapple fruity with musty, honey and berry nuances.

Possible applications: Pineapple, honey, apple and strawberry flavors.

►Givaudan Flavors Corp.; tel: 513-948-8000; <http://ingredients.givaudan.com>

## Anise Star Co2 Extract

Source: Danisco

Natural

Odor: @ 1.0 percent. Rich deep anise ouzo-like with a slight creamy mouth feel and imparting an intense estragole anisic note.

Taste: @ 5 PPM. Green, herbal, anise, anethole, creamy vanilla-like, slightly estragole-like with a characteristic black licorice jelly bean flavor.

Possible applications: Anise cordials, jelly beans and other confections. Oral care sweeteners, vanilla modifiers, spicy and herbal nuances.

►Danisco USA; tel: 913-764-8100; [www.danisco.com](http://www.danisco.com)

## Apple Cider Vinegar Powder

Source: Ach Foods

Natural

Odor: @ 100 percent. Weakly acidic.

Taste: @ 500-1000 PPM. Slightly fruity, acidic, winey, fermented, slightly cooked and tart.

Possible applications: Apple and other fruit beverages for tart fresh nuances, baked goods, snack applications.

►Ach Foods; tel: 901-381-3000; [www.achfood.com](http://www.achfood.com)

## Chocolate Pyrazine Mixture #1115790

Source: Frutarom

Nature Identical

Odor: @ 1.0 percent. Musty, cocoa powdery, nutty with a slight coffee bean and ashtray nuance.

Taste: @ 5.0 PPM. Cocoa powdery and milk chocolate, powdery with a sweet condensed milky and nutty nuance.

Possible applications: Cocoa powder, milk chocolate, nut and coffee nuances.

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

## Cocoa Extract

Source: Newtown Foods

Natural

Odor: @ 100 percent. Strong dark cocoa, bitter chocolate, alcoholic cordial notes, with a baked brownie nuance.

Taste: @ 10 PPM. Bitter powdery cocoa, alcoholic, fermented with roasted brown nuances.

Possible applications: Cocoa beverages, baked applications, cordial top notes.

►Newtown Foods USA; tel: 215-579-2120

## Cocoa Oleoresin Co2 Extract

Source: Degussa/Alfrebro

Natural

*Odor:* @ 100 percent. Rich cocoa, bitter chocolate-like with a slight creamy nuance.

*Taste:* @ 5 PPM. Rich cocoa, dark bitter sweet chocolate, sweet, creamy with brown and earthy nuances.

*Possible applications:* Cocoa, dark and milk chocolate.

► **Degussa;** *tel:* 973-541-8170; *www.degussa.com*

## Coffee Enhancer

Source: IFF

Natural Reaction Product

*Odor:* 1.0 percent. Roasted/burnt coffee, slightly al-laceous, sulfury and egg-like. Slightly savory meaty with oily nutty nuances.

*Taste:* @ 10 PPM in coffee. Imparts sulfurous burnt/roasted coffee impact with savory and a coffee mercaptan nuance.

*Possible applications:* Coffee top notes, roasted savory meaty nuances, egg, chocolate and roasted nut.

► **IFF;** *tel:* 732-335-2616; *www.iff.com*

## Coffee Pyrazine Mixture

Source: Frutarom

Nature Identical

*Odor:* @ 1.0 percent. Powdery, nutty, coffee bean-like with a roasted pyrazine nuance.

*Taste:* @ 5.0 PPM. Powdery, nutty roasted pyrazine beany nuance.

*Possible applications:* Coffee, cocoa powder, brown nuances.

► **Frutarom;** *tel:* 201-861-9500; *www.frutarom.com*

## Grain Fusel Oil

Source: Citrus & Allied

Natural

*Odor:* @ 1.0 percent. Alcoholic, bready and fermented yeast-like with winey and whisky nuances.

*Taste:* @ 20 PPM. Alcoholic, apple fruity, berry, whisky and wine-like with bready and dough-like notes.

*Possible applications:* Apple, grape, wine, whisky, bread and yeast notes.

► **Citrus & Allied Essences Ltd.;**

*tel:* 718-343-0030; *www.citrusandallied.com*

## Jasmin Maroc Absolute

Source: Danisco

Natural

*Odor:* @ 1.0 percent. Sweet, floral jasmine with rich herbal notes and a deep indole nuance.

*Taste:* @ 5 PPM. Floral jasmine, slightly fruity grape-like with a spicy nuance.

*Possible applications:* Citrus punches, tutti frutti flavors, floral notes, mint enhancers, grape, cherry flavors, tropical nuances, sorrel and tea modifiers.

► **Danisco USA;** *tel:* 913-764-8100; *www.danisco.com*

### Lavender Oil

Source: Frutarom  
Natural

Odor: @ 1.0 percent. Green, floral, woody, refreshing spicy and floral, with linalool-like notes.

Taste: @ 5.0 PPM. Green, herbal, floral with refreshing minty and spicy nuances.

Possible applications: Tea, chewing gum nuances, anise modifiers, tropical nuances, cardamom notes.

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

### Lemon Ginger Sesquiterpenes

Source: Treatt  
Natural

Odor: @ 1.0 percent. Spicy warm ginger, woody and citrus-like with a terpy cooling note.

Taste: @ 20 PPM. Warm ginger, spicy, terpy citrus-like with a woody ginger aftertaste.

Possible applications: Tropical fruit and citrus nuances, tea and berry flavors,

alcohol boosters.

► **Treatt USA**; tel: 800-866-7704; [www.treatt.com](http://www.treatt.com)

### Linalyl Formate

Source: Givaudan

FEMA# 2642, CAS# 115-99-1, Nature identical

Natural occurrence: Clary sage, peach.

Odor: @ 1.0 percent. Floral citrus, waxy, herbal bergamot-like.

Taste: @ 10 PPM. Floral citrus-like with a fruity pulpy nuance.

Possible applications: Peach, apricot, grape, citrus enhancers, bergamot, honey, tropical fruit nuances for mango.

► **Givaudan Flavors Corp.**; tel: 513-948-8000; <http://ingredients.givaudan.com>

### Malto Praline

Source: Advanced Biotech

Natural

Odor: @ 100 percent. Sweet, caramellic, brown sugar, molasses-like with a slight burnt note.

Taste: @ 100 PPM + 3 percent Sugar. Roasted/toasted brown, caramel, toffee and baked goods-like with a slight bitter aftertaste.

Possible applications: Baked goods flavors in general, malt, molasses, brown sugar, bread, toffee and cocoa.

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

### Mandarin Oil Sicilian

Source: Treatt

Natural

Odor: @ 1.0 percent. Aldehydic, aromatic, citrus mandarin and tangerine-like.

Taste: @ 50 PPM. In 5 percent Sugar and 0.1 percent CA. Sweet and rich, slightly juicy mandarin and tangerine citrus.

Possible applications: Mandarin, tangerine, sweet orange nuances, citrus punches, tutti frutti nuances, grape enhancer.

► **Treatt USA**; tel: 800-866-7704; [www.treatt.com](http://www.treatt.com)

### Orange 100x (Colorless)

Source: Danisco

Natural

Odor: @ 1.0 percent. Sweet, fresh juicy orange with a woody valencene and sinensal-like notes. It also has a heavy waxy aldehydic background.

Taste: Clear 5 percent Sugar and 0.10 percent Citric Acid Beverage. Sweet, fleshy orange with woody citrus notes and a slight tangerine nuance.

Possible applications: Clear orange beverages, citrus punches, orange juice enhancers as well as tangerine enhancers.

► **Danisco USA**; tel: 913-764-8100; [www.danisco.com](http://www.danisco.com)

### **Para Methyl Benzyl Acetate (Para Toly Acetate)**

*Source:* Elan

Nature Identical

*Natural occurrence:* Cananga odorata.

*Odor:* @ 1.0 percent. Sweet nutty, aromatic cherry with phenolic nuances.

*Taste:* @ 5 PPM. Sweet cherry with naphthyl nuances.

*Possible applications:* Cherry, vanilla, berry complexes.

► **Elan Chemical;** *tel:* 973-344-8014;

*www.elan-chemical.com*

### **Peanut Essence Conc**

*Source:* Sensus

Natural

*Odor:* @ 100 percent. Roasted, nutty peanut with mealy beany nuances.

*Taste:* @ 0.5 percent. Roasted nutty peanut, slightly oily with a slight coffee nuance.

*Possible applications:* All nut flavors, coffee, roasted peanut butter, chocolate nuances.

► **Sensus;** *tel:* 513-759-6500; *www.sensusflavors.com*

### **Tooibos Tea Essence Concentrate**

*Source:* Sensus

Natural

*Odor:* @ 100 percent. Tea, leafy, hay-like with woody and honey nuances.

*Taste:* @ 300 PPM. Fresh hay, leafy tobacco, grassy, tea with a lingering astringent aftertaste.

*Possible applications:* Tea beverages, herbal nuances.

► **Sensus;** *tel:* 513-759-6500; *www.sensus-flavors.com*

### **Valencene 80/85 percent**

*Source:* Citrus & Allied

FEMA# 3443, CAS# 4360-07-3, Natural

*Natural occurrence:* Cocoa, grapefruit, mango, mangosteen, orange.

*Odor:* @ 1.0 percent. Sweet, heavy orange citrus with a slight fatty, waxy and woody note with rich tropical depth.

*Taste:* @ 1.0 PPM. Fresh orange citrus with a juicy body and woody depth character and lends a fruity tropical nuance.

*Possible applications:* Orange juice, mango, guava, grapefruit, mandarin and citrus marmalades.

► **Citrus & Allied Essences Ltd.;** *tel:* 718-343-0030; *www.citrusandallied.com* ■