



# Organoleptic Characteristics of Flavor Materials

Gerard Mosciano

Gerard Mosciano is joined by Judith Michalski, senior creative flavorist, Edlong Flavors; Carl Holmgren, chief creative flavorist, director of flavor development, Brooklyn by Perfetti Ltd.; and Douglas Young, principle flavorist, Symrise, in the organoleptic evaluations presented here.

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## Dairy Enhancer V01342 (1.0 percent) (Vanillyl Ethyl Ether)

*Source:* Oxford Chemicals

FEMA# 3815, CAS# 13184086-6, Nature identical

*Natural occurrence:* Cognac, rum, scotch whiskey and vanilla.

*Odor:* @ 1.0 percent. Weak meaty, sulfurol-like, slight nutty thiazole-like, cooked milky with condensed milk and caramel notes and hints of melted drawn butter.

*Taste:* @ 5-10 PPM. Egg, milk, cheeses, meat, caramel, butterscotch, milk chocolate, cream and condensed milk.

► **Charkit;** tel: 203-655-3400;  
[www.charkit.com](http://www.charkit.com)

## Ginger Oil

*Source:* Phurua via Artiste  
Natural

*Odor:* @ 1.0 percent. Spicy, warm, woody clean ginger-like with a slight aldehydic citrus nuance.

*Taste:* @ from 5-10 PPM. Spicy woody, warm, terpy citrus, very clean refreshing rooty ginger with a slight bite.

*Possible applications:* Ginger ale beverages, seasonings, alcoholic bite notes, baked goods and marinades.

► **Artiste Flavor/Essence;** tel: 201-244-0403;  
[www.artisteflavoressence.com](http://www.artisteflavoressence.com)

## IsoButyl Phenyl Acetate

*Source:* Advanced Biotech

FEMA# 2210, CAS# 102-13-6, Natural

*Natural occurrence:* Cocoa.

*Odor:* @ 1.0 percent. Sweet, floral, concentrated honey-like, slightly powdery, waxy, spicy and fruity with cocoa undertones.

*Taste:* @ 5 PPM. Sweet fruity, cocoa, honey, spicy with a woody nuance.

*Possible applications:* Raisin, cocoa and chocolate, honey flavors.

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

## Meat Key

*Source:* Natural Advantage  
Natural

*Odor:* @ 1.0 percent. Metallic, sulfurous, roasted savory, brown meaty beef-like.

*Taste:* @ 5 PPM. Savory, metallic, vegetative celery and



## Correction

In the March/April article "Chemical Sources Association Tastings" (pages 40-44), the products ethyl benzyl butyrate and sodium 2-(4-methoxy phenoxy) propionate are offered by Tasteful Solutions. We neglected to include the contact information for the company. *Tasteful Solutions;* tel: 570-629-0479; e-mail: [cschmidt@pnpa.net](mailto:cschmidt@pnpa.net). We regret the error.

onion/garlic-like with a sulfurol-like brothy nuance.  
*Possible applications:* Meat, savory sauces and gravies.

► **Natural Advantage;** tel: 732-274-9683;  
[www.natural-advantage.net](http://www.natural-advantage.net)

### Oak Extract 16X American

*Source:* Moore Ingredients

FEMA# 2794, CAS# 68917-11-3, Natural

*Odor:* @ 100 percent. Dry woody and casky, smoky phenolic with a winey and whiskey/rummy finish.

*Taste:* @ 0.05 percent. Dry woody oak, phenolic smoky with a slightly burnt edge, winey tannic and astringent.

*Possible applications:* Aging alcoholic beverages, bacon, ham and smoke flavors, vanilla blenders.

► **Moore Ingredients;** tel: 513-881-7144;  
[www.moorelab.com](http://www.moorelab.com)

### Onion Oil Extender

*Source:* Oxford Chemicals

Nature identical

*Odor:* @ 1.0 percent. Fresh alliaceous onion, metallic, sulfurous, with a chive nuance.

*Taste:* @ 0.5 PPM. Sweet alliaceous, green onion and chive-like, sulfurous.

*Possible applications:* Onion, garlic, chive, scallion and spice blends and savory nuances.

► **Charkit;** tel: 203-655-3400;

[www.charkit.com](http://www.charkit.com)



### Phenyl Acetaldehyde 50 percent in Phenyl Ethyl Alcohol

*Source:* Oxford Chemicals

FEMA# 2874, CAS# 122-78-1, Natural identical

*Natural occurrence:* Apple, asparagus, cabbage, cocoa,

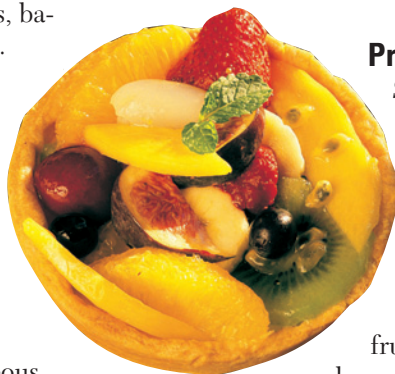
elderberry, roasted peanut, rose, Swiss cheese, tea, Virginia tobacco, wheat bread and wine.

*Odor:* @ 1.0 percent. High impact rose floral, vegetative tomato, green viney with a yeasty background.

*Taste:* @ 1.0 PPM. Sweet rose floral, honey with an animalic nuance.

*Possible applications:* Honey, rose, chocolate, berries, yeast and bread flavors, roasted nuances.

► **Charkit;** tel: 203-655-3400;  
[www.charkit.com](http://www.charkit.com)



### Propyl Butyrate

*Source:* Fleurchem

FEMA# 2934,

CAS# 105-66-8,

Nature identical

*Natural occurrence:* Apple, ba-

nana, kiwi, melon,

papaya, passion

fruit, rum and straw-

berry.

*Odor:* @ 1.0 percent. Sweet fruity, green tropical pineapple lift with a slightly creamy sour background. Tutti frutti bubblegum-like notes.

*Taste:* @ 20 PPM. Sweet estry, fruity pineapple, juicy fruit, tutti frutti, green, bubblegum-like with a creamy waxy nuance.

*Possible applications:* Pineapple, mango, kiwi, apple, bubblegum, banana, grape, honey, juicy fruit notes, melon, strawberry, cherry, grape and plum.

► **Fleurchem**; tel: 845-341-2100;  
[www.fleurchem.com](http://www.fleurchem.com)

### **Pyridine Mixture #89**

Source: Advanced Biotech  
Natural

Odor: @ 5 percent. Slightly nutty, roasted, savory burnt rubber notes, sweet maltone-like.

Taste: @ 25 PPM. Savory beef, roasted, fried fatty, pan drippings with a bready maltone nuance.

Possible applications: Bread, savory notes for beef and pork, nut nuances.

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

### **Red Raspberry Seed Distillate**

Source: Moore Ingredients  
Natural

Odor: @ 100 percent. Fruity, juicy raspberry, woody, orris and ionone-like, cooked fruity berry, slightly musky red licorice-like, with hay and tea nuances.

Taste: @ 0.05-0.10 percent. Sweet slightly cooked raspberry seedy and fruity, orris and ionone-like with a dry woody finish.

Possible applications: Raspberry, strawberry, melon, tea, cucumber, blackberry and red licorice.

► **Moore Ingredients**; tel: 513-881-7144;  
[www.moorelab.com](http://www.moorelab.com)

### **Rice Malt Distillate**

Source: Moore Ingredients  
Natural

Odor: @ 100 percent. Sweet, brown, cooked grain malt, beer wort with a sweet honey and molasses background.

Taste: @ 0.1 percent. Sweet cooked brown, honey and grain malt, beer wort with a vegetative nuance.

Possible applications: Malt, beer, chocolate, molasses and bread flavors.

► **Moore Ingredients**; tel: 513-881-7144;  
[www.moorelab.com](http://www.moorelab.com)

### **Rum Ether**

Source: Bell Flavors  
Natural

Odor: @ 100 percent. Etherial, impacting, estry, slightly fruity apple, banana and grape with a fusel note.

Taste: @ 50 PPM: Estry, rummy, fruity grape and apple-like.

Possible applications: Apple, grape, rum, cognac, wine top notes.

► **Bell Flavors**; tel: 847-291-8300; [www.bellff.com](http://www.bellff.com)

### **Whiskey Extract (48 percent alcohol by volume)**

Source: Robertet  
Natural

Odor: @ 100 percent. Alcoholic, whiskey, strongly fusel oil, wine lees and bready with a slightly soapy casky nuance of smoky vanilla.

Taste: @ 20 PPM. Mellow whiskey, fusel oil, dry oak, alcoholic, smoky vanilla and bread-like.

Possible applications: Rum, whiskey blenders, cognac, eggnog, yeasty bread notes, amaretto, brandy, vanilla and dark chocolate.

► **Robertet**; tel: 732-981-8300;  
[www.robertet.com](http://www.robertet.com) ■