



Organoleptic Characteristics of Flavor Materials

by Gerard Mosciano

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2-Heptanol (α Methyl Carbinol)

Source: Fontarome

FEMA# 3288, CAS# 543-49-7, Nature identical

Natural occurrence: Blue cheese, butter, cheddar cheese, cocoa, coconut, cooked beef, corn, grape, raspberry, strawberry and tomato.

Odor: @ 1.0 percent. Musty alcoholic, woody, tomato-like, stale creamy cheese-like, fatty and winey with a green creamy body.

Taste: @ 2 PPM. Alcoholic, musty, stale creamy, cheesy dairy, bad coconut with an oily nuance.

Possible applications: Creamy notes for cheese and butter, grape, apple, wine and cognac.

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

2-Iso Butyl Thiazole

Source: Oxford

FEMA# 3134, CAS# 18640-74-9, Nature identical

Natural occurrence: Tomato and cantaloupe.

Odor: @ 1.0 percent. Musty, earthy, leafy green vegetative, green pepper, lettuce, cucumber, radish, tomato. It has a slight green minty nuance.

Taste: @ 0.20 PPM. Leafy green pepper vegetative, tomato and lettuce.

Possible applications: General green vegetative notes especially green pepper, cucumber, carrot, broccoli, string beans, asparagus and avocado. It would find application in tropical fruit nuances as well as rosebud notes.

► **Oxford Chemicals;** tel: 44-1429-863-555; www.oxfordchemicals.com

3-(Methylthio)-Hexanal

Source: Oxford

FEMA# 3877, CAS# 38433-74-8, I could find no natural occurrence

Odor: @ 0.1 percent. Raw vegetative cabbage-like, musty earthy with a metallic tomato-like nuance.

Taste: @ 1.0 PPM. Waxy, raw cabbage vegetative.

Possible applications: Vegetable flavors such as cabbage, radish, tomato, onion and garlic; fruit flavors nuances.

► **Oxford Chemicals;** tel: 44-1429-863-555; www.oxfordchemicals.com

6-Methoxy-3-Ethyl Pyrazine

Source: Florida Treatt

FEMA# 3280, CAS# 68739-00-4, Nature identical

Natural occurrence: Coffee and potato.

Odor: @ 1.0 percent. Musty earthy, brown nutty peanut and hazelnut, baked potato skin, coffee beany and slightly cocoa-like.

Taste: @ 5 PPM. Musty, nut shell, toasted almond, hazelnut, peanut, cocoa powder, baked potato-like.

Possible applications: Hazelnut, peanut, peanut butter, almond, cocoa powder, coffee, molasses, fried and baked potato.

► **Florida Treatt;** tel: 863-668-9500; www.treatt.com

8-(Acetylthio) Menthone

Source: Oxford

FEMA# 3809, CAS# 94293-57-9, I could find no natural occurrence

Odor: @ 0.10 percent. Metallic, sulfurous, vitamin-like, warm and herbaceous, sweet buchu-like with a mild minty background note.

Taste: @ from 0.10-0.15 PPM. Sulfurous, strong herbaceous, warm, weak catty becoming more tropical passion fruit in the aftertaste with mild cheesy creamy nuances.

Possible applications: Black currant and cassis, peach, mango, passion fruit, grapefruit, cranberry and mint nuances.

► **Oxford Chemicals**; tel: 44-1429-863-555; www.oxfordchemicals.com

Absolute Rum

Source: Danisco

Natural

Odor: @ 1.0 percent. High impact, fusel alcoholic, cognac lees, sweet fruity, slight brown and smoky.

Taste: @ 1.0 PPM. Dry, rummy, cooked fruity, fusel, with a smoky guaiacol-like nuance.

Possible applications: Whisky, grape, plum, prune, chili peppers, cooked notes for fruit, alcoholic beverage notes, egg nog, peach, molasses, cognac and grappa.

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

Artichoke Extract Colorless

Source: Danisco

Natural

Odor: @ 1.0 percent. Woody, herbaceous, floral, green vegetative and oily. Characteristic of artichoke.

Taste: @ 5 PPM. Dry, oily, vegetative and slightly floral.

Possible applications: Tea, tomato, chili peppers, salad dressings, avocado, mango, olive oil flavors.

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

Blueberry Powder S. D.

Source: Ach Foods

Natural

Odor: Nil.

Taste: @ 1.5 percent in Acidulated sweetened water. Juicy, berry, floral and slightly fermented with a great color.

Possible applications: Blueberry base for WONF powders. Natural color for fruit punches.

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

Capsicum Oleoresin

Source: Antonetti

FEMA# 2234, CAS# 8023-77-6, Natural

Odor: @ 1.0 percent. Slight spicy pepper.

Taste: @ 1 PPM. Spicy, earthy, mouth burning and pungent.

Possible applications: Spice blends, cinnamon bite, chile spice, ketchup flavors, bitterness modifiers, schnapps bite, culinary applications such as BBQ and salsa flavors.

► **Antonetti, Price & Kuzma Inc.**; tel: 847-816-6225

Cocoa Extract White

Source: Fleurchem

Natural

Odor: Neat. Roasted cocoa, nutty with cocoa beany nuances.

Taste: @ 1.0 percent. Cocoa, roasted, nutty, with slightly bitter and astringent cocoa notes.

Possible applications: Clear cordials, cocoa beverage enhancers, chocolate enhancers, vanilla nuances.

► **Fleurchem**; tel: 845-341-2100; www.fleurchem.com

Dimethyl Ethyl Pyrazine Mixture

Source: Oxford

Natural

Odor: @ 1.0 percent. Musty, potato skin, earthy, slightly powdery, nutty peanut.

Taste: @ from 5-10 PPM. Moldy, musty mushroom, earthy, slightly roasted/toasted, potato, peanut nutty.

Possible applications: Cocoa powder, fried potato, potato skin, peanut and chocolate.

► **Oxford Chemicals**; tel: 44-1429-863-555; www.oxfordchemicals.com

Ginger Co2 Extract

Source: Danisco

FEMA# 2521, CAS# 84696-15-1, Natural

Odor: @ 1.0 percent. Sweet, warm spicy, aldehydic and citrusy, resinous, musty, rooty ginger-like.

Taste: @ 1.0 PPM. Sweet, spicy, aldehydic citrus-like, very clean ginger, rooty with low heat.

Possible applications: Ginger ale, spice blends, teriyaki and other Asian cuisine notes, cola nuances

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

Hops Co2 Extract

Source: Danisco

FEMA# 2578, CAS# 8060-46-5, Natural

Odor: @ 1.0 percent. Green metallic, slightly acrid with some oily notes, woody and floral myrcene piney notes with stale beer after-note.

Taste: @ from 2.0-5.0 PPM. Weak, rooty vegetative, woody and metallic.

Possible applications: Beer, aged cheeses, passion fruit, guava, grape, apple, grapefruit, gin, mango and malt.

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

Iso Amyl Alcohol

Source: Aldrich

FEMA# 2057, CAS# 123-51-3, Nature identical

Natural occurrence: Apple, apricot, banana, grape, grape brandy, raspberry, strawberry, wheat bread, whisky and wine.

Odor: @ 5.0 percent. Penetrating, alcoholic, sweet solvent-like, yeasty bread-like with whisky, cognac and wine nuances.

Taste: @ 25 PPM. Musty, fruity banana, alcoholic wine and whisky-like with strong breadly and yeasty notes.

Possible applications: Yeast and bread; fruity notes for banana, apple, pear; alcoholic notes for whisky, cognac, bourbon and wine; musty notes for cocoa and chocolate.

► **Aldrich**; tel: 414-273-3850; www.sig-maaldrich.com

Lavender Oil

Source: Frutarom

FEMA# 2622, CAS# 8000-28-0, Natural

Odor: @ 1.0 percent. Green, herbal, floral linalool-like, woody and refreshing with a slight spicy nuance.

Taste: @ 5.0 PPM. Green herbal and floral with a slight spicy nuance.

Possible applications: Tea flavors, chewing gum modifiers, anise modifiers, tropical and berry nuances.

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

Mercaptohexyl Acetate (3-Thiohexyl Acetate)

Source: Oxford

FEMA# 3851, CAS# 136954-20-6, Nature identical

Natural occurrence: Yellow passion fruit.

Odor: @ 1.0 percent. Strong sulfurous, tropical and fuzzy with a fruity background.

Taste: @ 0.1 PPM. Fruity, sulfurous, fruity tropical and pineapple.

Possible applications: Pineapple and grapefruit; tropical fruits such as passion fruit, mango, peach and apricot.

► **Oxford Chemicals**; tel: 44-1429-863-555; www.oxfordchemicals.com

Oil of Black Pepper

Source: Danisco

FEMA# 2845, GRAS, Natural

Odor: @ 1.0 percent. High impacting, woody, terpy and piney green pepper-like.

Taste: @ 1.0 PPM. Warm, spicy, woody, slightly piney, fresh ground pepper-like with a slight residual tongue heat.

Possible applications: Seasoning blends, savory beef, nacho, tequila and ginger ale flavors.

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

Styrallyl Iso Butyrate (α Methyl Benzyl Isobutyrate)

Source: Silesia

FEMA# 2687, CAS# 7775-39-5, Nature identical

Natural occurrence: Apple, beer, cocoa, grape brandy, passion fruit, rum, sake, strawberry, whisky and wine.

Odor: @ 1.0 percent. Light tutti frutti, juicy and sweet with a tropical nuance. Fruity notes in white grape, peach, strawberry with a green floral nuance.

Taste: @ 10 PPM. Fruity, berry, apple, good estery body, slightly jammy, peach and tropical notes, floral honey and rose.

Possible applications: Rose and other floral nuances, honey, apple, peach, strawberry and tutti frutti, jammy tropical nuances.

► **Silesia**; tel: 847-645-0270; www.silesia.de

Turkish Rose Enriched Co2 Extract

Source: Danisco

CAS# 8007-01-0, Natural

Odor: @ 0.10 percent. Good impact, floral rose, oily with a woody nuance.

Taste: @ 0.25 PPM. Floral rose with a yeasty and honey background.

Possible applications: Honey, strawberry, alcoholic beverage nuances, cherry, peach, tropical fruits, litchi, tea nuances, raspberry, tutti frutti notes, raspberry.

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

White Pepper Co2 Extract

Source: Danisco

FEMA# 2850, CAS# 8006-82-4, Natural

Odor: @ 1.0 percent. Pungent woody peppery and pine-like, diffusive with a slight tomato dryout.

Taste: @ 1 PPM. Warm, very woody, peppery, spicy and clean.

Possible applications: Seasonings and spice blends, beef flavors, salsa and cheese nuances.

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

