



Givaudan Flavour Ingredients (GFI)

High intensity ingredients

Aroma molecule specialties volume 2

Givaudan
Human by nature



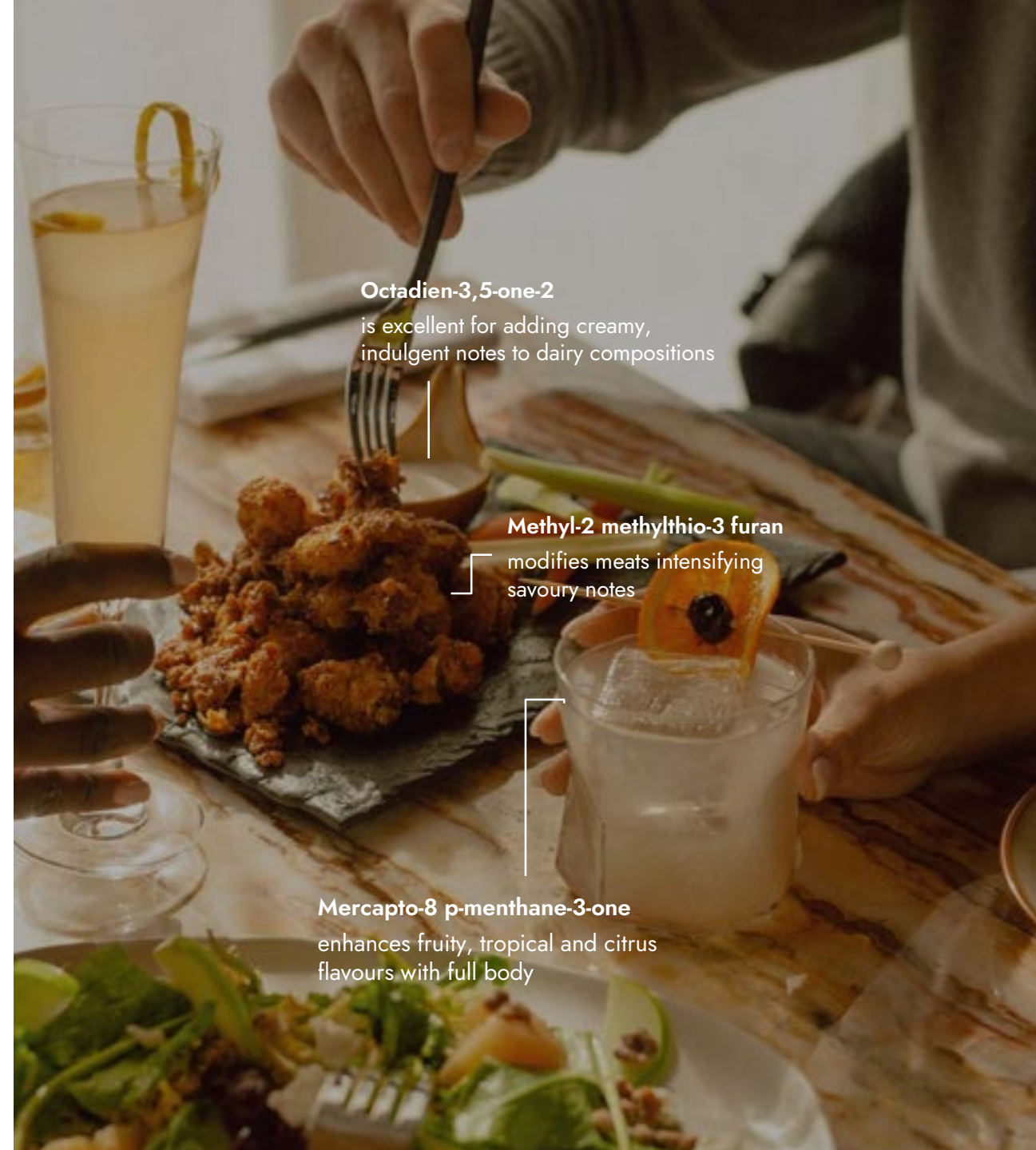
High intensity ingredients Specialties

Givaudan's top aroma molecules
for impactful flavour creations

Benefit from our flavour expertise and leverage our
most popular building block components across a
wide variety of flavour formulations

Manufactured in-house at Givaudan Barneveld,
Netherlands, our flavour ingredient centre of
excellence ensures top quality

To request samples or for more information on how
we can support your product development, contact
us at flavour.ingredients@givaudan.com



Octadien-3,5-one-2








is excellent for adding creamy,
indulgent notes to dairy compositions








Methyl-2 methylthio-3 furan






modifies meats intensifying
savoury notes

Mercapto-8 p-menthane-3-one

enhances fruity, tropical and citrus
flavours with full body

| | Code | Description | FEMA | CAS |
|---|---------|-----------------------------------|------|------------|
|  | HII1484 | Acetyl-2 thiazoline-2 | 3817 | 29926-41-8 |
|  | HII1000 | A-angelica lactone | 3293 | 591-12-8 |
|  | HII1024 | Corylone pyrazine | 3306 | 23747-48-0 |
|  | HII1029 | Corylone-homo | 3305 | 3008-43-3 |
|  | HII1032 | Mercapto butanone 10% triacetin | 3298 | 40789-98-8 |
|  | HII1023 | Mercapto-8 p-menthane-3-one | 3177 | 38462-22-5 |
|  | HII1026 | Methyl methyl-2 furyl-3 disulfide | 3573 | 65505-17-1 |

| | Code | Description | FEMA | CAS |
|---|---------|---------------------------------------|------|-------------|
|  | HII1485 | Methyl thiobenzoate | 3857 | 5925-68-8 |
|  | HII1011 | Methyl-2 (methyldithio)-2 propanal | 3866 | 67952-60-7 |
|  | HII1012 | Methyl-2 methylthio-3 furan | 3949 | 63012-97-5 |
|  | HII1491 | Methyl-3 butene-2 thiol e-963 0.1% ta | 3896 | 5287-45-6 |
|  | HII1488 | Octadien-3,5-one-2 | 4008 | 30086-02-03 |
|  | HII1489 | Phenyl ethyl decanoate | 4314 | 61810-55-7 |
|  | HII1169 | Prenyl ethyl ether | 3777 | 22094-00-4 |

| | Code | Description | FEMA | CAS |
|---|---------|--------------------------------|------|------------|
|  | HII1025 | Sotolon pure | 3634 | 28664-35-9 |
|  | HII1491 | Thiophenol 0.9% TA | 3616 | 108-98-5 |
|  | HII1492 | Thiophenol 0.9% in PG | 3616 | 108-98-5 |
|  | HII1486 | Trimethyl amine 10% in miglyol | 3241 | 75-50-3 |
|  | HII1487 | Trimethyl amine 25% aa aqueous | 3241 | 75-50-3 |

The ingredients in this catalogue and guide can be applied in various formulations beyond those listed. They are intended to inspire and may vary based on dosage rates and product formulations. Don't worry - we'll work with you to find the best solution for your product. Product availability varies by region and regulations.



Fruity
Tropical
Citrus
Sweet others
Sweet browns
Coffee
Cocoa
Nuts
Cereals
Dairy
Vegetables
Meat
Herbs & spices
Savoury others



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Acetyl-2 thiazoline-2

Corn thiazoline

Intense roasted, popcorn-like notes, this thiazoline is a key compound used to enhance authenticity in savoury meats and bakery-type profiles. Its corn-like aroma makes it a great fit for popcorn, corn chip and taco flavours. It is also useful in modifying notes in coffee and roasted nut varieties.

| | |
|-----------------------|--|
| FEMA; CAS | 3817; 29926-41-8 |
| Purity | ≥98% |
| Taste characteristics | 0.002 threshold ppm. Roasted, popcorn, bread crust, nutty, meaty, sulfury |
| Appearance | Almost colourless to reddish brown liquid low viscosity, clear |
| Regulatory compliance | Kosher, Halal <0.5 etoh, non-GMO |
| Regional suitability | Global |
| Natural occurrences | Beef, chicken, sweet corn |
| Product number | HI11484 |

- Fruity
- Tropical
- Citrus
- Sweet others**
- Sweet browns**
- Coffee**
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- Savoury others

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Product home

α -angelica lactone

5-methylfuran-2(3H)-one

The caramellic, creamy nuances of this sweet lactone make it an obvious component for various brown flavour compositions. Our flavourists use it to enhance the characteristic key profile in chocolate, caramel, praline, maple, honey, coffee, coconut, creams and nut varieties.

| | |
|-----------------------|--|
| FEMA; CAS | 3293; 591-12-8 |
| Purity | ≥97% (Sum of 2 Isomers) |
| Taste characteristics | 1.2 threshold ppm. Sweet, honey, caramel, coconut, nutty, hay |
| Appearance | Yellowish to dark yellow liquid low viscosity, clear |
| Regulatory compliance | Kosher, Halal <0.5 etoh, non-GMO |
| Regional suitability | Global |
| Natural occurrences | Grape, licorice, honey |
| Product number | HII1000 |

- Fruity
- Tropical
- Citrus
- Sweet others
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- Coffee
- Cocoa
- Nuts
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Corylone pyrazine

Nutty pyrazine

This alkyl pyrazine is useful in imparting roasted, nutty notes in coffee, chocolate, and nut varieties, where it naturally occurs. It also enhances the aroma in popcorn, bakery-types, cereal, creams, and malt profiles.

| | |
|-----------------------|---|
| FEMA; CAS | 3306; 23747-48-0 |
| Purity | ≥97% |
| Taste characteristics | 0.048 threshold ppm. Roasted, nutty, sweet |
| Appearance | Colourless to reddish liquid low viscosity, clear |
| Regulatory compliance | Kosher, Halal <0.5 etoh, non-GMO |
| Regional suitability | Global |
| Natural occurrences | Almond, cocoa, coffee, green tea, barley, peanuts, asparagus, cooked beef, pork, sesame seed, malt and others |
| Product number | HII1024 |

- Fruity
 - Tropical
 - Citrus
- Sweet others
- Sweet browns
- Coffee
- Cocoa
- Nuts
- Cereals
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Corylone-homo

Coffee dione

This compound enhances the sweet, round, juicy notes in fruit and berry flavours. It also boosts body and mouthfeel in profiles like sweet browns, cocoa, coffee, licorice, malt, creams, meat, and bread. The Japanese discovered it in shoyu (fermented soy hydrolysate) and recognised it as the key contributor that gives shoyu its signature “good flavour”, suggesting it has not only a flavour-enhancing effect but also the ability to modify them.*

| | |
|-----------------------|---|
| FEMA; CAS | 3305; 3008-43-3 |
| Purity | ≥98% |
| Taste characteristics | 0.22 threshold ppm. Sweet, caramel, fruity, bread-like |
| Appearance | Off-white to pale beige crystals |
| Regulatory compliance | Kosher, Halal <0.5 etoh, non-GMO |
| Regional suitability | Global |
| Natural occurrences | Coffee, shoyu, melon |
| Product number | HII1029 |

*Source: Huber, U. G. (1992). Homofuronol : a powerful tool to prepare and improve sophisticated high quality flavours. Perfumer and flavourist, 17(4), 15–18.

Fruity
Tropical
Citrus
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Sweet browns
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Nuts
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Herbs & spices
Savoury others

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Mercapto butanone 10% triacetin 3-Mercapto-2-butanone

This sulfur-containing compound is essential for enhancing savoury meat tonalities and adding rich, fatty dripping, and roasted notes. At low dosages, it contributes an indulgent creamy character to coffee compositions.

| | |
|-----------------------|---|
| FEMA; CAS | 3298; 40789-98-8 |
| Taste characteristics | 0.011 threshold ppm. Sulfury, meaty, coffee, roasted |
| Appearance | Colourless to almost colourless liquid medium viscosity, clear-almost clear |
| Regulatory compliance | Kosher, Halal <0.5 etoh, non-GMO |
| Regional suitability | Global Check with local regulations for maximum dosage |
| Natural occurrences | Hazelnut, cooked beef liver |
| Product number | HII1032 |

Fruity
Tropical
Citrus
Sweet others
Sweet browns
Coffee
Cocoa
Nuts
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Dairy
Vegetables
Meat
Herbs & spices
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Mercapto-8 p-menthane-3-one

Buchu mercaptan

Primarily used in fruity compositions, this compound boosts juicy and full-bodiness at low dosages, and is especially effective in grapefruit, peach, blackcurrant, and tropical fruit flavours like passionfruit and guava.

| | |
|-----------------------|---|
| FEMA; CAS | 3177; 38462-22-5 |
| Purity | ≥97% |
| Taste characteristics | 0.0002 threshold ppm. Fruity, tropical, sulfury, minty, buchu-like |
| Appearance | Pale yellow to very slightly yellow liquid low viscosity, clear |
| Regulatory compliance | Kosher, Halal <0.5 etoh, non-GMO |
| Regional suitability | Global |
| Natural occurrences | Buchu oil |
| Product number | HII1023 |

- Fruity
- Tropical
- Citrus
- Sweet others
- Sweet browns
- Coffee
- Cocoa
- Nuts
- Cereals
- Dairy
- Vegetables
- Meat**
- Herbs & spices
- Savoury others**

Methyl methyl-2 furyl-3 disulfide

2-Methyl-3-(methyldithio)furan

A key sulfur-containing compound for enhancing savoury meats with roasted, fatty, cooked notes. Research indicates it can positively influence the perception of saltiness, particularly in beef, making it a valuable ingredient for flavour enhancement strategies that aim to reduce sodium content.*

| | |
|-----------------------|--|
| FEMA; CAS | 3573; 65505-17-1 |
| Purity | ≥97% |
| Taste characteristics | 0.00004 threshold ppm. Meaty, sulfury, roasted, savoury |
| Appearance | Yellow to brown liquid low viscosity, almost clear-somewhat cloudy |
| Regulatory compliance | Kosher, Halal <0.5 etoh, non-GMO |
| Regional suitability | Global |
| Natural occurrences | Cooked beef, tea |
| Product number | HII1026 |

*Source: Shan, Y., Pu, D., Cao, B., Shi, Y., Li, P., Xiong, J., Li, K., Sun, B., & Zhang, Y. (2024). Elucidating salt-reduction mechanisms of aroma-active compounds from yeast extracts through sensomics approaches and electroencephalography. Food Chemistry X, 22, 101339.

- Fruity
- Tropical
- Citrus
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Methyl thiobenzoate

S-methyl benzothioate

This sulfur-containing compound adapts perfectly to tropical and mixed fruit flavours, as well as grapefruit, berry, and citrus. It enhances fruity and juicy authenticity at low levels, creating a more realistic taste experience. Our flavourists also find it effectively boosts body in coffee, nuts, vanilla, creams, cheese, and other dairies.

| | |
|-----------------------|---|
| FEMA; CAS | 3857; 5925-68-8 |
| Purity | ≥98% |
| Taste characteristics | 0.000002 threshold ppm. Sulfury, vegetable |
| Appearance | Colourless to pale yellow liquid |
| Regulatory compliance | Kosher, Halal <0.5 etoh, non-GMO |
| Regional suitability | Global |
| Natural occurrences | Not yet found in nature |
| Product number | HI11485 |

- Fruity
- Tropical
- Citrus
- Sweet others
- Sweet browns
- Coffee
- Cocoa**
- Nuts
- Cereals
- Dairy
- Vegetables**
- Meat**
- Herbs & spices
- Savoury others**

Methyl-2 (methyldithio)-2 propanal

Cocoa propanol

Rich, indulgent cocoa notes give this compound a definite application in chocolate and cocoa compositions, where it naturally occurs. At low dosages, our flavourists find it adds an interesting character to dairy, vegetable, savoury meats, smoky flavours, including cheese, tomato, beef, barbeque, and oakwood.

| | |
|-----------------------|--|
| FEMA; CAS | 3866; 67952-60-7 |
| Purity | ≥97% |
| Taste characteristics | 0.081 threshold ppm. Aromatic, cocoa, chocolate |
| Appearance | Almost colourless to orange yellow liquid |
| Regulatory compliance | Kosher, Halal <0.5 etoh, non-GMO |
| Regional suitability | Global |
| Natural occurrences | Cocoa beans |
| Product number | HII1011 |

Fruity
Tropical
Citrus
Sweet others
Sweet browns
Coffee
Cocoa
Nuts
Cereals
Dairy
Vegetables
Meat
Herbs & spices
Savoury others

Givaudan

Product home

Methyl-2 methylthio-3 furan

Methyl methylthiofuran

This sulfur-containing compound is essential for adding savoury notes of various meats, including beef, chicken, ham, and pork. In coffee, it effectively intensifies the aroma of freshly ground beans. Our flavourists find it useful in adding roasted, cooked notes at low dosages in chocolate, nuts, and vegetables, like tomatoes, as well as in barbecue flavours.

| | |
|-----------------------|--|
| FEMA; CAS | 3949; 63012-97-5 |
| Purity | ≥95% |
| Taste characteristics | 0.0041 threshold ppm. Pungent, sulfury, meaty, coffee nuances |
| Appearance | Colourless to brown liquid |
| Regulatory compliance | Kosher, Halal <0.5 etoh, non-GMO |
| Regional suitability | Global |
| Natural occurrences | Cooked beef, coffee |
| Product number | HII1012 |

Fruity
Tropical
Citrus
Sweet others
Sweet browns
Coffee
Cocoa
Nuts
Cereals
Dairy
Vegetables
Meat
Herbs & spices
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Methyl-3 butene-2 thiol e-963 0.1% ta Prenyl mercaptan

In coffee flavours, this ingredient wonderfully boosts a freshly ground coffee note. Its sulfurous characteristics enhance savoury meats, curry, and vegetable profiles like garlic and onion. At low levels, it can also add sweet, juicy notes to fruity and citrus flavours.

| | |
|-----------------------|---|
| FEMA; CAS | 3896; 5287-45-6 |
| Taste characteristics | 0.00001 threshold ppm. Sulfury, meaty |
| Appearance | Almost colourless to colourless liquid low-medium viscosity, clear-almost clear |
| Regulatory compliance | Kosher, Halal <0.5 etoh, non-GMO |
| Regional suitability | Global Check with local regulations for maximum dosage |
| Natural occurrences | Coffee, beer, hops |
| Product number | H111490 |

- Fruity
- Tropical
- Citrus
- Sweet others
- Sweet browns
- Coffee
- Cocoa
- Nuts
- Cereals
- Dairy
- Vegetables
- Meat
- Herbs & spices
- Savoury others

Octadien-3,5-one-2

(E,E)-octa-3,5-dien-2-one

Excellent for adding creamy notes to dairy, soy and cheese profiles, this compound is also effective in berry, citrus, and tropical varieties, boosting fruity, juicy, jammy notes. At low dosages, it is useful in enhancing savoury nuances in meat and vegetables, such as asparagus and cauliflower.

| | |
|-----------------------|---|
| FEMA; CAS | 4008; 30086-02-03 |
| Purity | ≥95% |
| Taste characteristics | 0.1 threshold ppm. Sweet, fruity, jammy, toasted |
| Appearance | Pale yellow to yellowish liquid |
| Regulatory compliance | Kosher, Halal <0.5 etoh, non-GMO |
| Regional suitability | Global |
| Natural occurrences | Peas, tomato, cooked potato, figs, fish, dried bonito, krill, shrimp, oysters, milk powder, tea, oats, maté |
| Product number | HI11488 |

- Fruity
- Tropical
- Citrus
- Sweet others
- Sweet browns
- Coffee
- Cocoa
- Nuts
- Cereals
- Dairy
- Vegetables
- Meat
- Herbs & spices
- Savoury others

Phenyl ethyl decanoate

2-phenylethyl ester

With its sweet, fruity, fatty, and floral notes, this ester is effective in enhancing true-to-fruit flavour. Our flavourists find it useful in peach, apricot, blueberry, and tropical flavours like mango and passionfruit.

| | |
|-----------------------|--|
| FEMA; CAS | 4314; 61810-55-7 |
| Purity | ≥99% |
| Taste characteristics | 1.8 threshold ppm. Sweet, fruity, fatty, floral |
| Appearance | Almost colourless liquid |
| Regulatory compliance | Kosher, Halal <0.5 etoh, non-GMO |
| Regional suitability | Global but not suitable for China |
| Natural occurrences | Not yet found in nature |
| Product number | HI11489 |

- Fruity
- Tropical
- Citrus
- Sweet others
- Sweet browns
- Coffee
- Cocoa
- Nuts
- Cereals
- Dairy
- Vegetables
- Meat
- Herbs & spices
- Savoury others

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Prenyl ethyl ether

1-ethoxy-3-methyl-2-butene

This ingredients pungent, fresh, and fruity aroma enhances top notes in blackcurrant flavours, where it naturally occurs, as well as in citrus, berry, tropical fruits, and rum. It is also helpful in rounding out mint profiles.

| | |
|-----------------------|---|
| FEMA; CAS | 3777; 22094-00-4 |
| Purity | ≥99.4% |
| Taste characteristics | 0.26 threshold ppm. Pungent, fresh, fruity |
| Appearance | Colourless liquid low viscosity, clear |
| Regulatory compliance | Kosher, Halal <0.5 etoh, non-GMO |
| Regional suitability | Global |
| Natural occurrences | Litchi, cassis fruit juice, blackcurrant |
| Product number | HII1169 |

- Fruity
- Tropical
- Citrus
- Sweet others
- Sweet browns
- Coffee
- Cocoa
- Nuts
- Cereals
- Dairy
- Vegetables
- Meat
- Herbs & spices
- Savoury others

Givaudan

Sotolon pure

Fenugreek lactone

A key component of fenugreek and the driver of its distinct maple-like aroma, this lactone enhances sweet and savoury flavours, including maple, molasses, caramel, chocolate, licorice, nuts varieties, curry, mushrooms, pumpkin, meats, smoke, and soy sauce. It's also effective in boosting fleshiness in coffee and fruity compositions like strawberry and peach.

| | |
|-----------------------|--|
| FEMA; CAS | 3634; 28664-35-9 |
| Purity | ≥98% |
| Taste characteristics | 0.0015 threshold ppm. Pungent, caramellic, burnt sugar, cotton candy, fenugreek |
| Appearance | Pale yellow to Light brown yellow semi-crystalline |
| Regulatory compliance | Kosher, Halal <0.5 etoh, non-GMO |
| Regional suitability | Global |
| Natural occurrences | Fenugreek, beef broth, beer, sherry, coffee, tea, rice wine |
| Product number | HII1025 |

- Fruity
- Tropical
- Citrus
- Sweet others
- Sweet browns
- Coffee
- Cocoa
- Nuts**
- Cereals
- Dairy**
- Vegetables
- Meat**
- Herbs & spices
- Savoury others

Givaudan

Thiopenol

Benzenethiol

This sulfur-containing additive is useful in enhancing the aroma of savoury meats. It can also be used to enrich the overall sensory attributes of cheese and nut varieties.

| | |
|-----------------------|--|
| FEMA; CAS | 3616; 108-98-5 |
| Taste characteristics | 0.0023 threshold ppm. Meaty, sulfury, garlic |
| Appearance | Please see per product specifications |
| Regulatory compliance | Kosher, Halal <0.5 etoh, non-GMO |
| Regional suitability | Global but not suitable for Japan Check with local regulations for maximum dosage |
| Natural occurrences | Cooked and boiled beef |
| Product number | HII1491 – Thiopenol 0.9% TA HII1492 – Thiopenol 0.9% in PG |

- Fruity
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- Savoury others

Givaudan

Product home

Trimethyl amine

N,N-dimethylmethanamine

This compounds pungent characteristic fishy aroma is excellent for boosting seafood and marine profiles, including seaweed, with authenticity. Our flavourists also use it to enhance mouthfeel and body in savoury meats, cheese, mushrooms, and butter compositions. At low dosages, it can add a pulpy impression to fruit flavours.

| | |
|-----------------------|--|
| FEMA; CAS | 3241; 75-50-3 |
| Taste characteristics | 0.07 threshold ppm. Pungent, fish |
| Appearance | Please see per product specifications |
| Regulatory compliance | Kosher, Halal <0.5 etoh, non-GMO |
| Regional suitability | Global Check with local regulations for maximum dosage |
| Natural occurrences | Fish, beer, cocoa |
| Product number | HI11486 - Trimethyl amine 10% in miglyol HI11487 - Trimethyl amine 25% aa aqueous |

Don't see the ingredient you need?
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application? Contact us!

flavour.ingredients@givaudan.com

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