



Givaudan Flavour Ingredients (GFI)

High intensity ingredients

Aroma molecule specialities

Givaudan
Human by nature





Taste remains supreme

In the ever-evolving food and beverage landscape, taste continues to reign supreme as a key purchase driver, making flavour intensity essential for new offerings.

Consumers around the world consider taste the most important factor in food and drink choices

80+%

of consumers
in US

78+%

of consumers
in China

60+%

of consumers in
selected European
countries

*Source: Mintel Flavour Survey 2025

Givaudan



Givaudan

High intensity speciality molecules

Bold ingredients. Bold flavour.

We empower flavourists and flavour houses to create bold, authentic taste experiences. Our high-intensity molecules deliver impactful nuances at low dosages, achieving remarkable flavour intensity while ensuring effective cost-in-use.

Unlock new dimensions of taste across a wide variety of formulations with a curated collection of **best-in-class speciality molecules** produced at our **Flavour Ingredient Centre of Excellence** in Barneveld, Netherlands.

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

	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

Givaudan

Product home

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	H111484

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

Givaudan

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	H111000

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

Givaudan

Product home

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	H11024

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

Givaudan

Product home

Corylone-homo

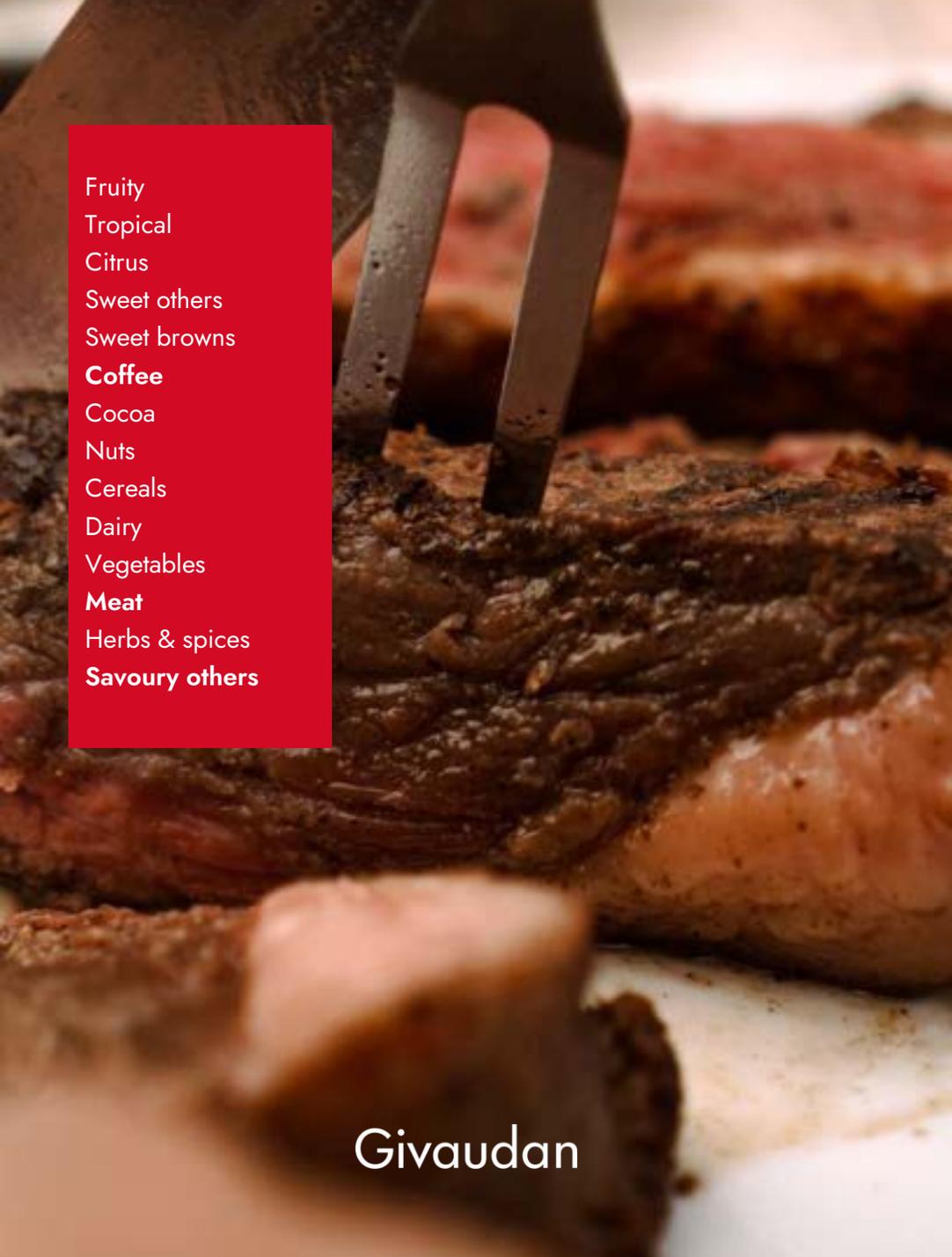
Coffee dione

This compound enhances sweet, round, juicy notes in fruity and berry flavours. It also boosts body and mouthfeel in profiles like sweet browns, cocoa, coffee, licorice, malt, creams, meat, and cereals. 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	H111029

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

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Fruity
Tropical
Citrus
Sweet others
Sweet browns
Coffee
Cocoa
Nuts
Cereals
Dairy
Vegetables
Meat
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Givaudan

Product home

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	H111032

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

Givaudan

Product home

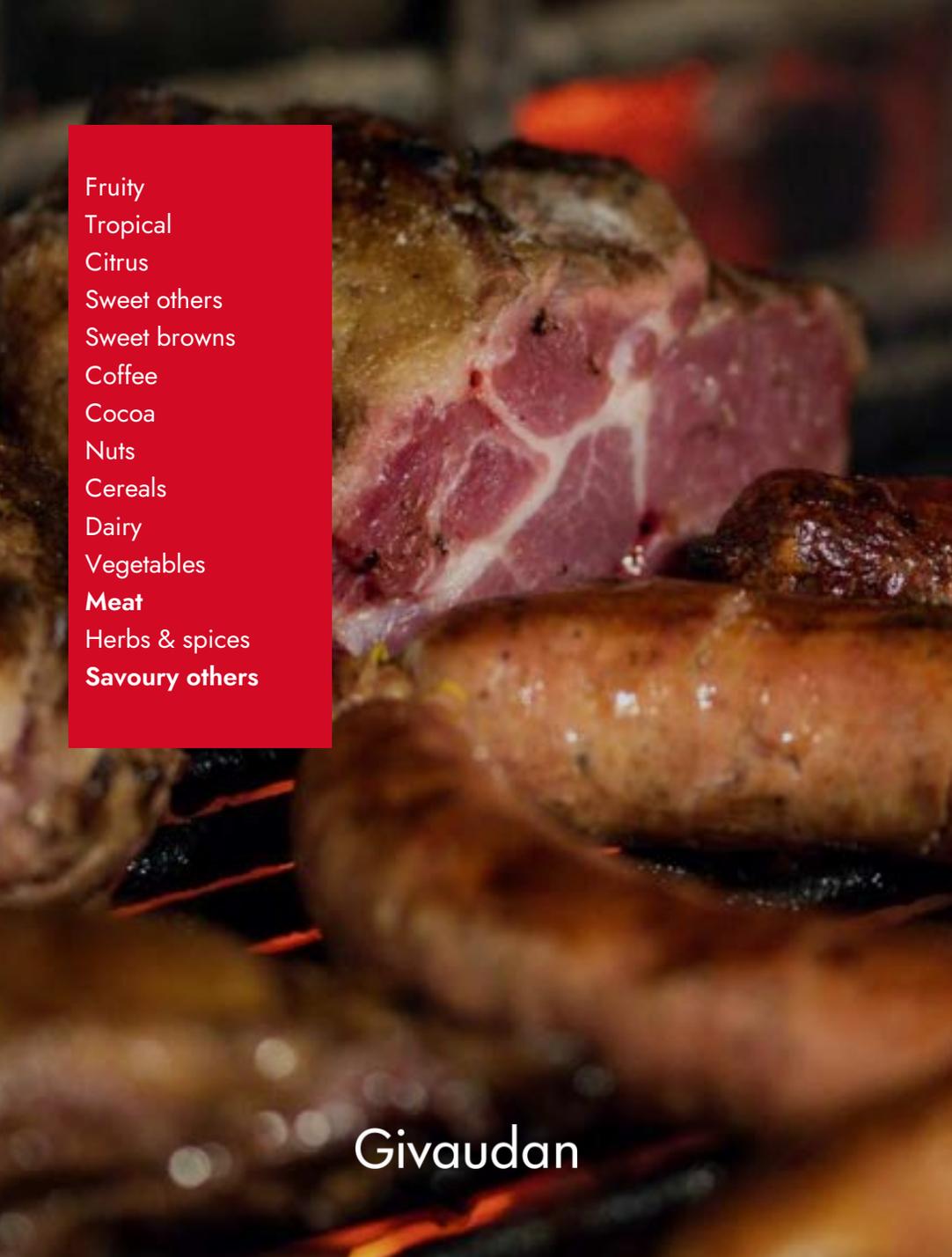
Mercapto-8 p-menthane-3-one

Buchu mercaptan

Primarily used in fruity compositions, this compound boosts juicy and full-bodiedness at low dosages, and is especially effective in grapefruit, peach, blackcurrant, and tropical fruits 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	H111023

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

Product home

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	H111026

*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.

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

Givaudan

Product home

Methyl thiobenzoate

S-methyl benzothioate

This sulfur-containing compound adapts perfectly to tropical, mixed fruit, citrus, grapefruit, and berry flavours. It enhances fruity and juicy authenticity at low levels, creating a more realistic taste experience. Our flavourists also use it to boost 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	H111485

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

Product home

Methyl-2 (methyldithio)-2 propanal

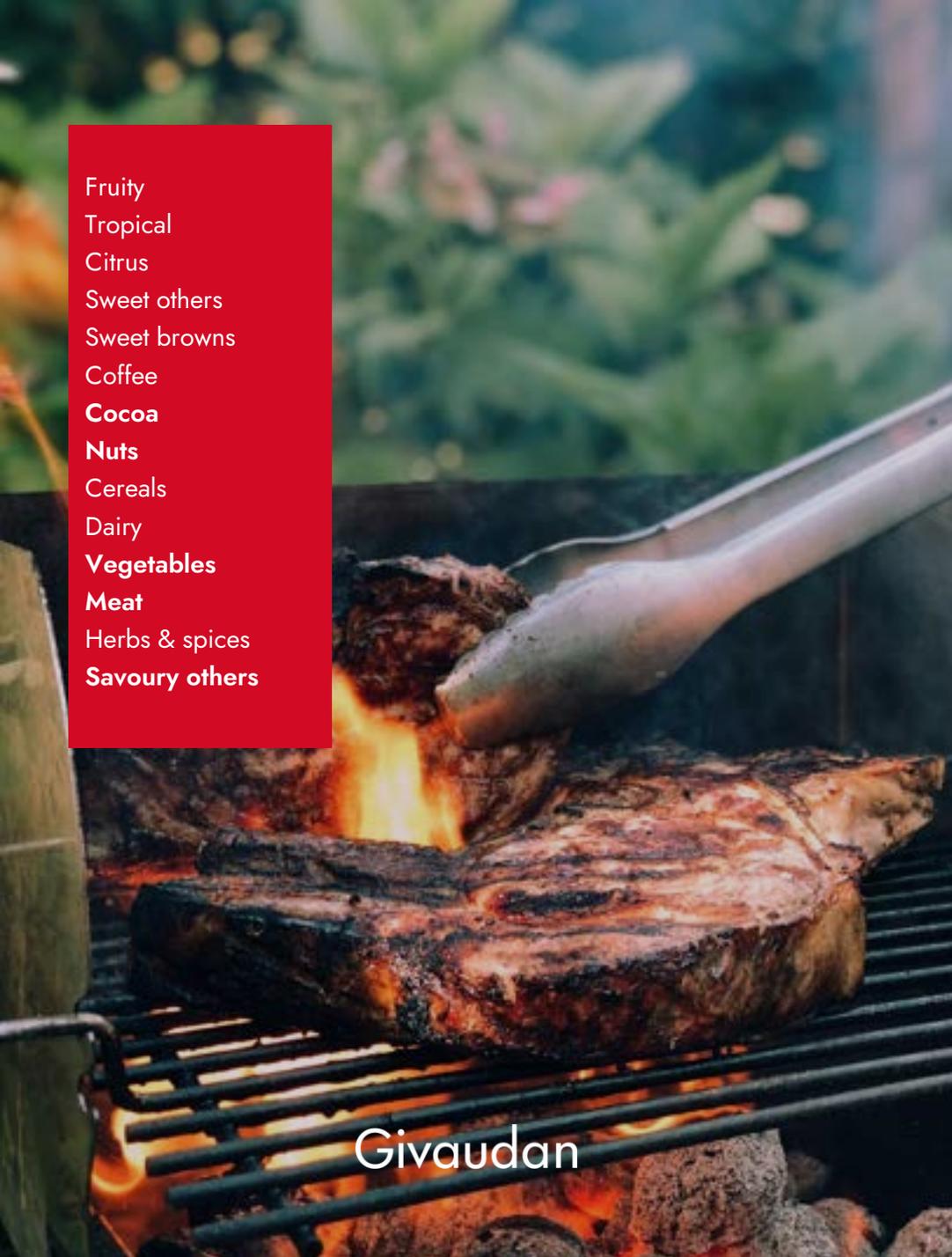
Cocoa propanol

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	H111011

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

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	H111012

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

Givaudan

Product home

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

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

Givaudan

Product home

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	H111488

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

Givaudan

Product home

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	H111489

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

Givaudan

Product home

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	H11169

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

Product home

Sotolon pure

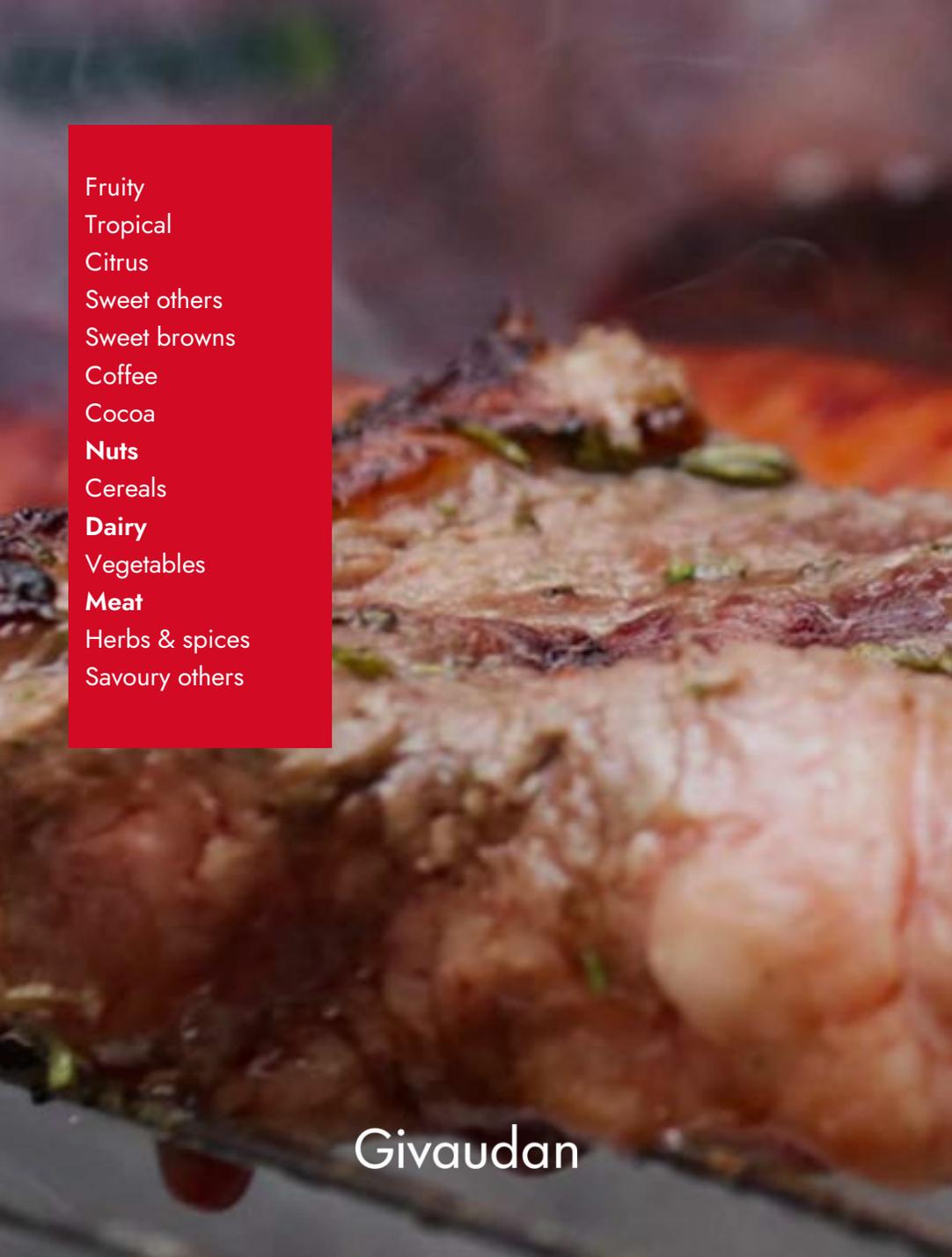
Fenugreek lactone

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, caramelic, 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	H111025

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

Givaudan

Product home

Thiopenol

Benzenethiol

This sulfur-containing compound 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	H111491 – Thiopenol 0.9% TA H111492 – Thiopenol 0.9% in PG

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

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Flavour Ingredient Centre of Excellence

Our commitment to quality

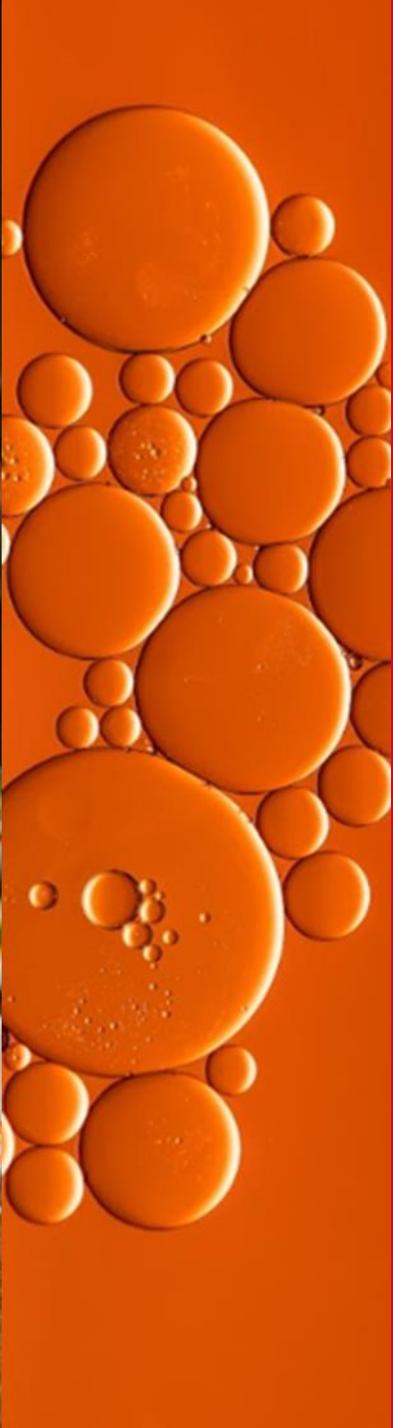
We pride ourselves on our operational excellence in delivering high-quality flavour ingredients to our customers worldwide.

Located in Barneveld, Netherlands, our state-of-the-art facility is dedicated to producing speciality aroma molecules for our flavourists and Givaudan Flavour Ingredients (GFI) business. With cutting-edge technology and automated systems, we ensure efficient production of top-quality ingredients.

- ✓ Production of over 200 aroma molecules
- ✓ Leading manufacturer of sulfury compounds
- ✓ Collaborative product development support



Givaudan



Don't see the ingredient you need? Want some advice on your application?



Contact us!

flavour.ingredients@givaudan.com

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