

Flavor Demo Overview

2026



FLAVOR
I-CATALOG

MATERIALS IN FLAVORED DEMOS

1 COLA FLAVORED WATER

CARDAMOM ALDEHYDE® FCC *cis-4-Decenal*

BRI# 381 @ 0.05 PPM

2 MANGO FLAVORED WATER

GUAVANATE™ *Methyl z-5-octenoate*

BRI# 493 @ 0.50 PPM

3 BEEF FLAVORED WATER

3-DECEN-2-ONE

BRI# 613 @ 0.20 PPM

MATERIALS ON BLOTTER

1 **GUAVANATE™ *Methyl z-5-octenoate***

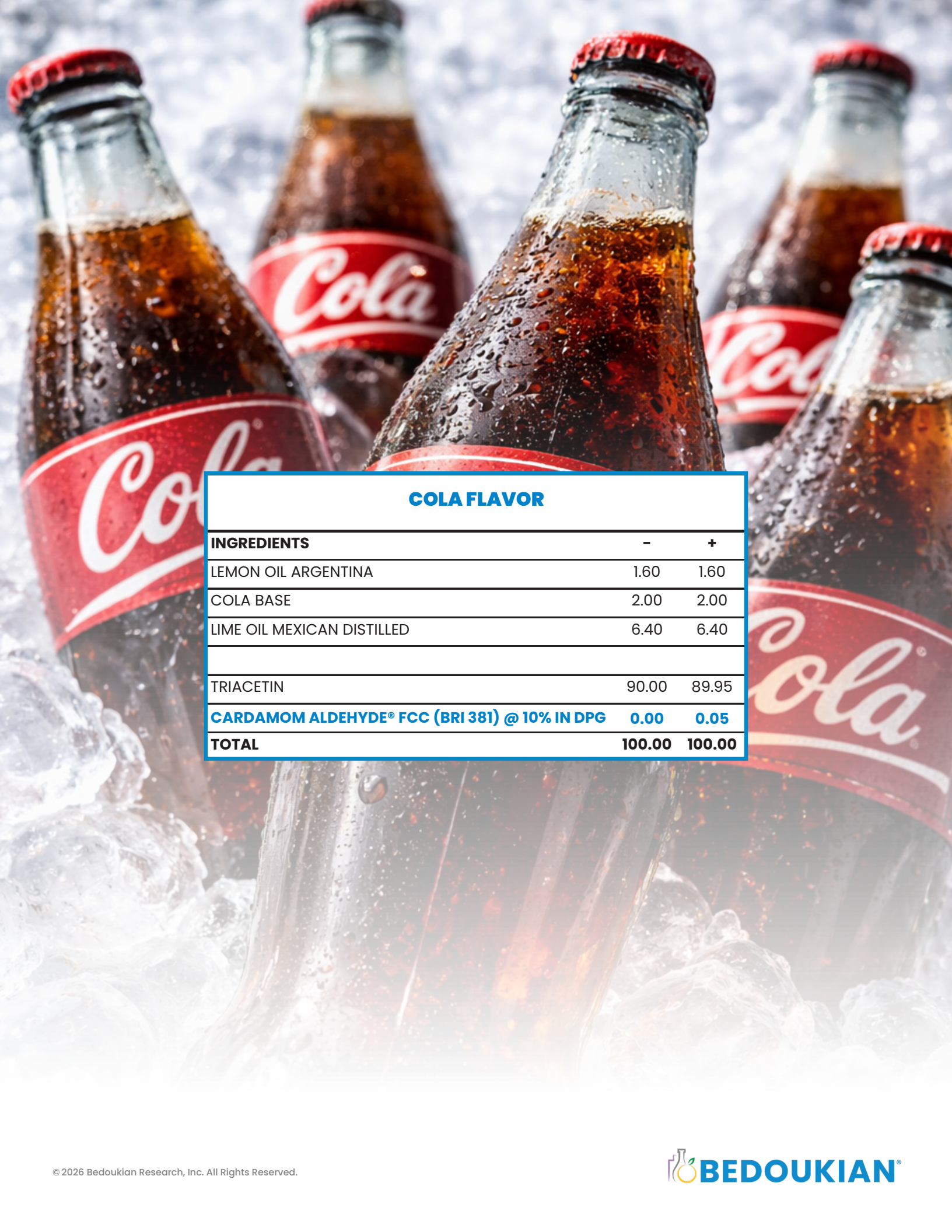
BRI# 493 @ 1.00% IN ETOH

2 **CARDAMOM ALDEHYDE® FCC *cis-4-Decenal***

BRI# 381 @ 0.05% IN ETOH

3 **3-DECEN-2-ONE**

BRI# 613 @ 0.50% IN ETOH



COLA FLAVOR

INGREDIENTS	-	+
LEMON OIL ARGENTINA	1.60	1.60
COLA BASE	2.00	2.00
LIME OIL MEXICAN DISTILLED	6.40	6.40
TRIACETIN	90.00	89.95
CARDAMOM ALDEHYDE® FCC (BRI 381) @ 10% IN DPG	0.00	0.05
TOTAL	100.00	100.00

CARDAMOM ALDEHYDE[®] FCC

BRI #381

Description:

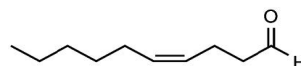
Strong, zesty, citrus peel, fresh cardamom.

Use:

Has various applications in citrus flavors, especially orange, tangerine, grapefruit and yuzu. Also a great ingredient for cardamom, cilantro, ginger, Asian pear and some seafood flavors.

FLAVOR INGREDIENT

CAS Number: 21662-09-9
FEMA Number: 3264
FLAVIS Number: 05.137; 05.096
GB Number: Not approved



DETAILS

Chemical Name: cis-4-Decenal
Suggested Use Level: 1.00 PPB - 0.10 PPM

Molecular Weight: 154.25
Molecular Formula: C₁₀H₁₈O

SPECIFICATIONS

Minimum Purity: 98.0% (sum of isomers)
• **Main Isomer:** 93.0% min. (cis)
• **Secondary Isomer:** 0.1% -6.0% (trans)
Appearance: Colorless to slightly yellow liquid
Additives: Synthetic alpha tocopherol at 0.50%

TECHNICAL

Log P: 3.550
Flash Point: 185°F (CC)
Boiling Point: 221.95°C (EPI 4.0)
Vapor Pressure: 0.08 mmHg at 20°C
Solubility: Insoluble in water; soluble in alcohol
Nature Identical: Yes
Kosher: Yes
Halal: Yes

MANGO FLAVOR

INGREDIENTS	-	+
DIMETHYL SULFIDE @ 10.00% IN PG	0.04	0.04
MENTHENTHIOL 8 @ 1.00% IN ETOH	0.06	0.06
ACETAL @ 1.00% IN PG	0.10	0.10
LINALOOL	0.10	0.10
ALLYL CAPROATE	0.20	0.20
ETHYL ACETATE	0.30	0.30
delta-DECALACTONE	0.30	0.30
ACETIC ACID @ 10.00% IN PG	0.40	0.40
ETHYL ISOBUTYRATE	0.40	0.40
ORANGE FLORIDA OIL	0.40	0.40
DIPHENYL ETHER	0.40	0.40
gamma-UNDECALACTONE	0.50	0.50
gamma-OCTALACTONE	0.50	0.50
SULFUROL	0.50	0.50
ETHYL 2-METHYL BUTYRATE	0.60	0.60
ETHYL BUTYRATE	0.60	0.60
alpha-PINENE	1.00	1.00
FURANEOL @ 15.00% IN PG	4.00	4.00
BENZYL ALCOHOL	5.00	5.00
PROPYLENE GLYCOL	84.60	84.55
GUAVANATE™ (BRI 493)	0.00	0.05
TOTAL	100.00	100.00

GUAVANATE™

BRI #493

Description:

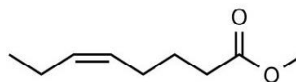
Exotic, musty, tropical note, characteristic of pink guava and creamy notes of mango.

Use:

Excellent for mango, guava, the sweet part of durian, longan, grapefruit, melon, apple, banana, pineapple, and other tropical fruit flavors. Can also be used for creamy notes of coconut and sweet dairy flavors.

FLAVOR INGREDIENT

CAS Number: 41654-15-3
FEMA Number: 4165
FLAVIS Number: 09.934
GB Number: S0941



DETAILS

Chemical Name: Methyl-cis-5-Octenoate
Suggested Use Level: 1.00 - 10.00 PPM

Molecular Weight: 156.22
Molecular Formula: C₉H₁₆O₂

SPECIFICATIONS

Minimum Purity: 98.0% (sum of isomers)
• **Main Isomer:** 97.0% min. (cis)
• **Secondary Isomer:** 1.0% - 2.9% (trans)
Appearance: Colorless liquid
Additives: None

TECHNICAL

Log P: 3.105
Flash Point: 159°F (CC)
Boiling Point: 197.05°C (EPI 4.0)
Vapor Pressure: 0.28 mmHg at 20°C
Solubility: Insoluble in water; soluble in alcohol
Nature Identical: Yes
Kosher: Yes
Halal: Yes

BEEF FLAVOR

INGREDIENTS	-	+
2,3,5-TRIMETHYL PYRAZINE@ 10.00% IN ETOH	0.02	0.02
BUTYRIC ACID	0.02	0.02
CAPRYLIC ACID	0.02	0.02
ACETYL THIAZOLE@ 10.00% IN ETOH	0.04	0.04
2-METHYLTETRAHYDROFURAN	0.04	0.04
CAMEL FURANONE @ 0.30% IN ETOH	0.06	0.06
METHYL-2 3-TETRAHYDROFURANTHIOL	0.06	0.06
2-METHYL-3-FURANTHIOL @ 10.00% IN ETOH	0.10	0.10
METHIONAL @ 10.00% IN ETOH	0.10	0.10
FURFURYL MERCAPTAN @ 1.00% IN TEC	0.50	0.50
FURANEOL @ 15.00% IN ETOH	0.80	0.80
STRAWBERRY FURANONE ACETATE	1.20	1.20
PROPYLENE GLYCOL	97.04	97.02
3-DECEN-2-ONE (BRI 613)	0.00	0.02
TOTAL	100.00	100.00

3-DECEN-2-ONE

BRI #613

DESCRIPTION:

Creamy, lactonic, slight green notes.

USE:

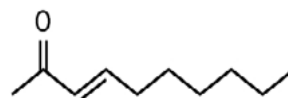
Can be used in sweet cream, as well as for adding creamy notes to peach, apricot and mango flavors.

Flavor Ingredient

CAS Number: 10519-33-2
FEMA Number: 3532
FLAVIS Number: 7.121
GB Number: S0872

DETAILS

Chemical Name: 3-Decen-2-one
Suggested Use Level: 1 – 5 PPM
Tenacity on Blotter: > 24 hours



Molecular Weight: 154.25
Molecular Formula: C₁₀H₁₈O

TECHNICAL

Log P: 3.28
Flash Point: 197°F (CC)
Boiling Point: 210.81°C (EPI 4.0)
Vapor Pressure: 0.03 mmHg at 20°C (EPI 4.0)

SPECIFICATIONS

Minimum Purity: 96.00%
• **Main Isomer:**
• **Secondary Isomer:**

Appearance: Colorless to pale yellow liquid

Additives: Synthetic alpha tocopherol @ 0.10%

Solubility: Insoluble in water; soluble in alcohol.

Nature Identical: YES
Kosher: YES
Halal: YES

Federal Food Drug & Cosmetic Act (FFDCA) Uses Only

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2026 Featured Flavor Ingredients



BRI#	FEMA#	Product / Chemical Name	Taste Description	Flavor Use Level	Odor level	EU	CN
255	4668	SPILANTHOL 2,6,8-Decatrienamide, N-(2-methylpropyl)-, (2E,6Z,8E)-,	Trigeminal tingling with cooling effects at higher levels.	5 – 50 PPM	10.00%	Yes	No
282	4498	6-METHYLHEPTANAL	Fresh, juicy, citrus character reminiscent of grapefruit juice and orange essence oil.	50PPB – 5 PPM	0.10%	Yes	Yes
330-SUS	3884	ORRISOL™ 3,6-Nonadienol	Melon, cucumber with undertones of ripe strawberry.	0.2 – 1 PPM	0.10%	Yes	Yes
352	3215	trans-2-OCTEN-1-AL FCC	Citrus peel and fatty notes of nuts especially hazelnut, macadamia, and almond.	0.1 – 10 PPM	0.01%	Yes	Yes
353-SUS	3213	trans-2-NONEN-1-AL FCC	Waxy, citrus peel, melon, cucumber with fatty (tallow) notes.	0.1 – 10 PPM	0.10%	Yes	Yes
354	2366	trans-2-DECEN-1-AL FCC	Waxy, citrus peel notes, with fatty (tallow) notes.	0.1 – 10 PPM	0.10%	Yes	Yes
356-SUS	2402	VALENCIAL® FCC trans-2-Dodecenal	Waxy, citrus peel, melon, cucumber with fatty (tallow) notes.	0.05 – 0.2 PPM	0.10%	Yes	Yes
359	3749	CANTALAL™ cis-5-Octenal	Melon character, particularly cantaloupe and watermelon, with a hint of citrus.	10 PPB – 1 PPM	0.05%	Yes	Yes
379	3289	cis-4-HEPTENAL FCC	Sharp, green, milky, heavy cream notes. Impression of tea notes.	0.1 PPB – 0.1 PPM	0.05%	Yes	Yes
381	3264	CARDAMOM ALDEHYDE® FCC cis-4-Decenal	Strong, zesty, citrus peel, cardamom.	1 PPB – 0.1 PPM	0.05%	Yes	No
387	4036	TANGELAL® cis-4-Dodecenal	Strong, waxy, aldehydic citrus peel notes.	0.05 – 0.5 PPM	0.10%	Yes	Yes
390	3912	9-DECENAL (98+%)	Strong, waxy, juicy orange rind, excellent for citrus flavors.	0.1 – 1 PPM	0.10%	Yes	Yes
411-SUS	3937	LACTONE OF CIS JASMONE™ 2(3H)-Furanone, 5-(3Z)-3-hexenyldihydro-5-methyl-	Creamy, jasmine, peach.	5 – 20 PPM	5.00%	Yes	No
493	4165	GUAVANATE™ Methyl z-5-octenoate	Exotic, musty, tropical note, characteristic of pink guava and creamy notes of mango.	1.0 – 10 PPM	1.00%	Yes	Yes
512	3456	CEREZOATE™ Ethyl 2-methyl-3-pentenoate	Fruity and sweet notes reminiscent of apple, cherry, and strawberry.	1 – 10 PPM	1.00%	Yes	Yes
519	3975	ETHYL CIS-4-HEPTENOATE	Sweet, green, fruity, character reminiscent of pineapple, strawberry, and watermelon.	1 – 20 PPM	0.10%	Yes	Yes
613	3532	3-DECEN-2-ONE	Creamy, lactonic, slight green notes.	1 – 5 PPM	0.50%	Yes	Yes
614	3603	2-OCTEN-4-ONE	Sweet, fruity, slightly musty, characteristic of fresh strawberry.	2 – 20 PPM	1.00%	Yes	Yes
628TEC50	3515	1-OCTEN-3-ONE (50% IN TRIETHYL CITRATE)	Strong, musty, mushroom.	0.5 – 30 PPM	0.50%	Yes	Yes
728	4903	NUEZATE™ Ethyl 3-methyl-2-oxopentanoate	Characteristic of black walnut, woody.	0.1 – 1 PPM	0.50%	No	No
818-SUS	3491	TERRASOL™ FCC 2-Ethyl fenchol	Powerful, earthy, characteristic root vegetable notes (i.e., beets and potatoes).	5 PPB – 0.5 PPM	0.10%	Yes	Yes
841	4057	3-METHYL-2,4-NONANEDIONE	Sweet, hay character, reminiscent of green and black tea. Cream notes at lower levels.	0.02 – 2 PPM	0.10%	Yes	Yes
857-SUS	3406	LAVENDER ALDEHYDE™ FCC 2-Isopropyl-5-methyl-2-hexenal	Rich, dry, woody, cocoa powder notes.	0.5 – 50 PPM	1.00%	Yes	Yes
891	3660	9-DECENOIC ACID	Waxy, creamy, fatty with a cheesy and milky nuance. Creates mouthfeel.	0.5 – 30 PPM	10.00%	Yes	Yes