

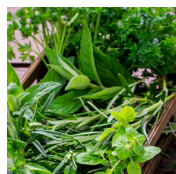
## PEAR ACETATE | CIS-3-NONENYL ACETATE

**BRI:** 179 | **FEMA:** 4553 | **FLAVIS:** 09.672 | **GB:** Not Listed

**Taste Description:** Green, fleshy notes of pear.

**Flavor Application:** Adds naturalness to a variety of green fruity flavors, such as pear and apple. Also good for melon, tropical and other fruit flavors.

**Recommended Use Level:** 1.0 - 10.0 PPM



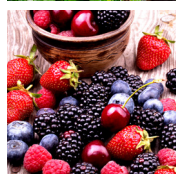
## APRITONE | GERANYL CYCLOPENTANONE

**BRI:** 410 | **FEMA:** 3829 | **FLAVIS:** 07.257 | **GB:** Not Listed

**Taste Description:** Smooth, pulpy apricot, sweet pit fruit character.

**Flavor Application:** Imparts a luscious, natural fruit character excellent for enhancing juicy notes found in pit fruit flavors, such as apricot, peach, plum, cherry and lychee.

**Recommended Use Level:** 1.0 - 10.0 PPM



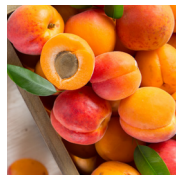
## TROPICAL DIENOATE | MIXTURE

**BRI:** 536 | **FEMA:** 3682; 3344 | **FLAVIS:** 09.290; 09.265 | **GB:** Not Approved

**Taste Description:** Powerful, ripe, juicy, characteristic of fresh pineapple.

**Flavor Application:** Excellent for pineapple notes. Enhances the ripe, juicy aspects of a variety of tropical fruit flavors, especially mango and passion fruit.

**Recommended Use Level:** 1.0 - 10.0 PPM



## GUAVANATE | METHYL CIS-5-OCTENOATE

**BRI:** 493 | **FEMA:** 4165 | **FLAVIS:** 09.934 | **GB:** S0941

**Taste Description:** Exotic, musty, tropical note, characteristic pink guava.

**Flavor Application:** Excellent for adding a natural, exotic character to a variety of tropical formulations, such as guava, mango, longan, passion fruit, pineapple, and more. Can also be used to enhance creamy notes of coconut and sweet dairy flavors.

**Recommended Use Level:** 1.0 - 10.0 PPM



## FRUITALEUR | ETHYL-2-METHYL-3-PENTENOATE

**BRI:** 9840 | **FEMA:** 3456 | **FLAVIS:** Not Approved | **GB:** Not Approved

**Taste Description:** Sweet, fruity, ripe apple.

**Flavor Application:** Excellent for red fruit flavors, especially apple and strawberry. Can also be used to enhance berry and tropical fruit flavors, such as pineapple and durian.

**Recommended Use Level:** 1.0 - 10.0 PPM



## TERRASOL FCC | 2-ETHYL FENCHOL

**BRI:** 818 | **FEMA:** 3491 | **FLAVIS:** 02.095 | **GB:** S1366

**Taste Description:** Earthy, characteristic root vegetable notes.

**Flavor Application:** Excellent for root vegetable flavors at higher levels and adds a naturalness to lime flavors at lower levels. Also interesting for root beer, mushroom flavors, and adding earthy notes to characteristic pepper flavors.

**Recommended Use Level:** 5.0 - 50.0 PPB

