

Products are separated by main chemical families and functions. Use the keyword in **bold** to quickly find your product or the search function (Ctrl+F) on pdf to look for a specific name or CAS number.

Alcohols and esters

Key for **fruity** products. Perfect for **sweets** and **dairy**

Product name	Odor / Taste	CAS	Code
ETHYL p. ANISATE	Light, fruity, anise-like	94-30-4	13940
ETHYL TRANS 2, CIS 4 DECADIENOATE	Delicate pear odor.	3025-30-7	11628
ETHYL CIS 4 HEPTENOATE	Pungent, green apple or vegetable with sweet or musty tones	39924-27-1	11658
ETHYL TRANS 2 HEXENOATE	Powerful winery odor, lie de vin-like, winery rum taste.	27829-72-7	11663
ETHYL TRANS 3 HEXENOATE	Fruity pineapple-like odor and taste	26553-46-8	11670
ETHYL 3 HYDROXY BUTYRATE	Mild ethereal fruity odor, with blackcurrant reminiscence.	5405-41-4	11677
ETHYL 3 HYDROXY HEXANOATE	Powerful fruity, fresh, green odor	2305-25-1	11684
ETHYL 3-METHYLTHIO PROPIONATE	Pineapple and tomato odor	13327-56-5	50015
ETHYL TRANS 2 OCTENOATE	Fatty green, slightly cheesy odor, with pear reminiscence	7367-82-0	11719
ETHYL TIGLATE	Fruity, green odor	5837-78-5	11747
METHYL 2 FUROATE	nutty, tobacco	611-13-2	12819
METHYL TRANS 2 HEXENOATE	Fatty green, fruity odor with pineapple reminiscence	13894-63-8	12881
METHYL TRANS 3 HEXENOATE	Earthy sweet and slightly fruity odor	2396-78-3	12888
METHYL 3 HYDROXY HEXANOATE	Powerful winery odor, somewhat juicy.	21188-58-9	12902
METHYL 2 METHYL BUTYRATE	Diffusive ethereal fruity odor with a sweet	868-57-5	12944
METHYL 3-METHYLTHIO PROPIONATE	Pungent. Fruity, Pineapple odor	13532-18-8	50016
METHYL TRANS 2 NONENOATE	Green, fruity and melon-like	111-79-5	12964
METHYL TRANS 3 NONENOATE	Sweet fruity odor.	13481-87-3	12965
METHYL TRANS 2 OCTENOATE	Powerful green, fruity odor	7367-81-9	12972
TRANS 2 HEXENOL	Strong green fruity, sweet-winey, leafy odor	928-95-0	12076
TRANS 2 HEXENYL ACETATE	Round, powerful fresh, fruity green odor with a fresh fruity green taste.	2497-18-9	12104
TRANS 2 HEXENYL BUTYRATE	Powerful fruity green leafy odor	53398-83-7	12132
TRANS 2 HEXENYL HEXANOATE	Sweet, diffusive, fruity green odor	53398-86-0	12174
TRANS 3 HEXENOL	Intensely green odor.	928-97-2	12083
TRANS 3 HEXENYL ACETATE	Green fruity, somewhat winey odor	3681-82-1	13961

Product name	Odor / Taste	CAS	Code
CIS 3 HEXENOL	Powerful and diffusive foliage green odor with typical cutted grass, fresh top note	928-96-1	80003
CIS 3 HEXENYL ACETATE	Very powerful green note with a fruity fresh natural lift.	3681-71-8	80005
CIS 3 HEXENYL BENZOATE	Mild green leaf odor, very discret with a strong fixative effect and woody undertone	25152-85-6	12118
CIS 3 HEXENYL BUTYRATE	Powerful green fruity brandy like with buttery undertone odor.	16491-36-4	12125
CIS 3 HEXENYL FORMIATE	Sharp green vegetable like odor, reminiscence of cucumber.	33467-73-1	12153
CIS 3 HEXENYL HEXANOATE	Fruity green diffusive odor with lifting effect in herbal fragrances.	31501-11-8	12167
CIS 3 HEXENYL, CIS 3 HEXENOATE	Green tomato leaf odor.	61444-38-0	12181
CIS 3 HEXENYL ISOBUTYRATE	Powerful fruity, winey, green odor, very diffusive	41519-23-7	12202
CIS 3 HEXENYL ISOVALERATE	Powerful green apple like odor with interesting fruity effect in fragrances.	35154-45-1	12209
CIS 3 HEXENYL LACTATE	Very discret and delicate green fruity sweet odor	61931-81-5	12216
CIS 3 HEXENYL 2 METHYL BUTYRATE	Round and powerful unripened fruity odor. Brings freshness and	53398-85-9	12223
CIS 3 HEXENYL OCTANOATE	Faint green, slightly metallic odor	61444-41-5	12230
CIS 3 HEXENYL PHENYL ACETATE	Sweet green-rosy odor with a woody undertone	42436-07-7	12237
CIS 3 HEXENYL PROPIONATE	Intensely green vegetable like with slightly fatty odor and fruity taste.	33467-74-2	12244
BETA GAMMA HEXENOL 50/50	An almost perfect green leaf odor with a	544-12-7	12055
BETA GAMMA HEXENYL ACETATE	Powerful green banana like taste.	1708-82-3	12090
1 OCTEN 3 OL	Very powerful earthy mushroom odor with herbaceous undertone.	3391-86-4	13217
1 OCTEN 3 YL ACETATE	Fresh powerful herbaceous odor recalling the lavender top note.	2442-10-6	13231
2 OCTEN-4-ONE	Very powerful green fruity odor	4643-27-0	13224
1 PENTEN 3 OL	Green, grassy, very powerful and diffusive, somewhat leafy.	616-25-1	13315
2 HEPTANOL	Fresh lemon-like, grassy herbaceous odor	543-49-7	11901
1 NONEN 3 OL	Intensely oily-creamy odor, somewhat green with	21964-44-3	13154
CIS 6 NONENOL	Powerful melon-like odor	35854-86-5	13175
2 ETHYL BUTANOL	Alcoholic green odor	97-95-0	11574
4 ETHYL PHENOL	Woody, phenolic	123-07-9	13330
3,4 DIMETHYL PHENOL	Sweet, earthy, phenolic odor	95-65-8	13331
TRANS 2 CIS 6 NONADIENOL	Extremely powerful, vegetable green herbaceous odor, somewhat oily	28069-72-9	13126
HEXYL 2 METHYL BUTYRATE	Powerful fresh green and fruity odor with a taste of green strawberry.	10032-15-2	12307
ISOBUTYL CINNAMATE	Sweet, fruity, peach, balsamic.	122-67-8	12454
p. METHYL BENZYL ACETATE	Sweet, floral, fruity, mildly green, herbaceous	2216-45-7	12713
ISOAMYL PHENYL ACETATE	Chocolate, honey	102-19-2	13340

Pyrazines, Pyridines and Furanes

Nutty and roasted notes. Main compounds for brown flavours

Product name	Odor / Taste	CAS	Code
2-ACETYL-3-ETHYLPYRAZINE	Nut odor	32974-92-8	50040
2-ACETYL PYRAZINE	Popcorn, chocolate, nut and toast odor	22047-25-2	50001
2, 3-DIMETHYL PYRAZINE	Roast, coffee, meat odor	5910-89-4	50002
2, 5 DIMETHYL PYRAZINE	Roast, coffee, peanut and meat odor	123-32-0	50046
2, 6 DIMETHYL PYRAZINE	Roast, coffee, peanut and meat odor	108-50-9	50047
2 ETHOXY 3 or 5 METHYL PYRAZINE	Roasted hazel, peanut and baked potato odor	32737-14-7	50173
2 ETHYL - 3 - METHYL PYRAZINE	Earthy, roast, filbert, potato	15707-23-0	50043
2 METHOXY 3 ISOBUTYL PYRAZINE	Coffee, pepper, earthy	24683-00-9	50048
2-METHOXY-3(or5)-METHYL PYRAZINE	Roast, coffee, meat odor	2847-30-5	50003
2 METHYL PYRAZINE	Roast, coffee, earthy	109-08-0	50023
2-METHYLTHIO-3(or5)-METHYL PYRAZINE	roast, coffee, meat odor, pungent	67952-65-2	50004
2, 3, 5, 6 TETRAMETHYL PYRAZINE	Roast peanut, filbert and cocoa odor	1124-11-4	50032
2,3,5-TRIMETHYL PYRAZINE	Roast, peanut, filbert, cocoa odor	14667-55-1	50000
2-ACETYL PYRIDINE	Popcorn, tobacco odor	1122-62-9	50005
2-ACETYL PYRROLE	Nut, liquorice, fish odor	1072-83-9	50006
2 ACETYL FURAN	Fat, sweet, glycocoll, nut, fumatory odor.	1192-62-7	50052
2 METHYLTETRAHYDROFURAN-3-ONE	Sweet, caramel and bread	3188-00-9	50039

Acids

Mandatory for flavour balance and complexity especially in dairy and cheese

Product name	Odor / Taste	CAS	Code
CIS 3 HEXENOIC ACID	Powerful fruity honey odor slightly acid.	1775-43-5	12034
TRANS 2 HEXENOIC ACID SOLID	Powerful fruity, sweet and warm odor and taste in dilution,	13419-69-7	12041
TRANS 2 HEXENOIC ACID CRYSTALLIZED	#N/A	#N/A	12042
TRANS 3 HEXENOIC ACID	Honey hay odor	1577-18-0	12048
2 METHYL BUTYRIC ACID	Pungent acridic cheesy odor.	116-53-0	12818
2 METHYL HEPTANOIC ACID	Fatty, sour odor /Sour, fruity and nut-like flavor	1188-02-9	12867
2 METHYL 2 PENTENOIC ACID	Fruity odor with a burnt sugar background	3142-72-1	13014
4 PENTENOIC ACID	Powerful, pungent, mustard-like.	591-80-0	13327

Sulphurs

Core compounds for **meat** and **exotic** flavours
Ideal for **salty** applications

Product name	Odor / Taste	CAS	Code
2-ACETYL THIAZOLE	Beef, popcorn, nut, and roast peanut	24295-03-2	50007
2 ETHYL - 4 - METHYLTHIAZOLE	Nut and green grass	15679-12-6	50044
2 ISOPROPYL 4 METHYL THIAZOLE	Vegetable odor	15679-13-7	50025
4-METHYL-5-VINYLTIAZOLE	Pungent cocoa, chocolate, nut, bean odor	1759-28-0	50036
FURFURYL MERCAPTAN	Roasted coffee	98-02-2	50037
PROPYL MERCAPTAN	Green onion odor	107-03-9	50081
2-METHYL-3-MERCAPTO FURAN	Roast meat, baked coffee odor	28588-74-1	50011
METHIONAL	Powerful and diffusive onion and meat like odor.	3268-49-3	12657
METHIONOL	Powerful and sweet-or-meat-like odor and taste	505-10-2	12664
2-METHYL TETRAHYDROFURANE 3 THIOL	Onion, scallion odor and meat odor	57124-87-5	50055
PHENYLETHYL THIOL	rubber barbecue odor	4410-99-5	50062
METHYL 2- THIOFUROATE	Fry and onion odor	13679-61-3	50028
BIS(METHYL THIO) METHANE	Garlic, onion	1618-26-4	50100
SULFUROL (Meat/Bean/Milky grade)	Meaty, and slightly fruity flavor	137-00-8	50018
DIALLYL SULFIDE	Garlic	592-88-1	50080
DIALLYL DISULFIDE	Garlic	2179-57-9	50064
DIFURFURYL DISULFIDE	Caramel, meat and coffee	4437-20-1	50041
METHYL FURFURYL DISULFIDE	Roasted bread, coffee-like	57500-00-2	50063
Bis (2-METHYL-3-FURYL) DISULFIDE	Roast meat odor	28588-75-2	50033

Lactones

Fruity and milky notes for **yellow** and **exotic** fruits

Product name	Odor / Taste	CAS	Code
DELTA DECALACTONE	Fruity note reminiscent of nut	705-86-2	70002
JASMIN LACTONE	Floral, Jasmin odor	25524-95-2	12561
CIS JASMONE LACTONE	Warm nutty note.	70851-61-5	18863
MILK LACTONE	Powerful milk, cheese-like odor	72881-27-7	11460
WHISKY LACTONE	Warm coco winey odor with maple effect	39212-23-2	13917

Product name	Odor / Taste	CAS	Code
TRANS 2 HEXENAL	Powerful green vegetable-like odor, somewhat fruity with fresh green fruity taste	6728-26-3	12020
TRANS 2 DECENAL	Fatty, fried taste somewhat citrusy in dilution	3913-81-3	11453
TRANS 2 HEPTENAL	Green vegetable like odor, somewhat juicy with fatty undertone.	18829-55-5	11922
TRANS 2 NONENAL	Powerful fried fatty odor with citrus like background	18829-56-6	13168
TRANS 2 OCTENAL	Distinctive green, leafy odor	2548-87-0	13238
TRANS 2 PENTENAL	Pungent, green apple, oragne, tomato odor.	1576-87-0	13322
CIS 4 HEPTENAL	Very powerful fatty green odor, reminiscence of vegetables.	6728-31-0	11915
CIS 6 NONENAL	Very diffusive melon like odor, slightly metallic	2277-19-2	13161
2 ETHYL BUTANAL	Sweet green odor	97-96-1	11573
5-METHYL-2-PHENYL-2-HEXENAL	Warm cocoa	21834-92-4	13025
5-METHYL FURFURAL	Caramel, acrimonious, nut flavor	620-02-0	50013
4 METHYL 2 PENTENAL	Strong, green, fruity aldehyde	5362-56-1	13000
TRANS 2 TRANS 4 DECADIENAL	Very powerful citrusy odor. Essential in citrus flavours	25152-84-5	11418
TRANS 2 TRANS 4 HEPTADIENAL	Pungent cinnamon-like odor	4313-03-5	11873
TRANS 2 TRANS 4 HEXADIENAL	Very diffusive green odor, slightly pungent, slightly fatty	142-83-6	11971
TRANS 2 TRANS 4 NONADIENAL	Strong fatty, green, floral odor	5910-87-2	13112
TRANS 2 TRANS 6 NONADIENAL	Powerful citrus green odor, somewhat oily.	17587-33-6	13119
TRANS 2 CIS 6 NONADIENAL	Extremely powerful green vegetable-like - natural cucumber taste.	557-48-2	13098
PARALDEHYDE	Strong, warm, sweet	123-63-7	13312
ISOBUTYRALDEHYDE	Sharp, pungent odor	78-84-2	12483
PROPIONIC ALDEHYDE	Strong pungent earthy odor	123-38-6	13360
LEAF ACETAL	Earthy mushrooms like odor	28069-74-1	12587
TRANS 2 HEXENAL DIETHYL ACETAL	Mild green fruity odor close to green apple.	67746-30-9	12027
TRANS 2 CIS 6 NONADIENAL DIETHYL ACETAL	Smooth violet-melon aroma	67674-36-6	13105

Naturals

Natural products for all applications

Product name	Odor / Taste	CAS	Code
ACETOIN NATURAL	Cream like odor	513-86-0	30000
ACETYL PROPIONYL NATURAL	Feedleness sweet of benzen, drink kiln, butter odor	600-14-6	30001
CIS 3 HEXENOL NATURAL	Powerful and diffusive foliage green odor with typical cutted grass, fresh top note	928-96-1	30003
DECANOIC ACID NATURAL	Characteristic unpleasant, rancid odor	334-48-5	30007
ISOBUTYRIC ACID NATURAL	Acidic cheesy odor	79-31-2	30008
ISOVALERALDEHYDE NATURAL	Fruity, Chocolate, nut	590-86-3	30009
ISOVALERIC ACID NATURAL	Strong cheese odor	503-74-2	30010
2 METHYL BUTYRIC ACID NATURAL	Pungent acidic cheesy odor.	116-53-0	30012
OCTANOIC ACID NATURAL	Acid, wax, oily	124-07-2	30013
PROPIONIC ACID NATURAL	Pungent acidic cheesy	79-09-4	30015
DIACETYL NATURAL	Cream, butter flavor	431-03-8	30016

Key products

Impact chemicals for specific applications

Product name	Odor / Taste	CAS	Code
NONIVAMIDE	Mild, warm-herbaceous odor	2444-46-4	13135
NONIVAMIDE 10,8 % in Propylen Glycol	Mild, warm-herbaceous odor	2444-46-4	13131
eveNOOTKATONE 85 TM	Grapefruit peel, citrus, gardenia, woody	4674-50-4	40002
eveNOOTKATONE 98 TM	A bright, characteristically grapefruit odor	4674-50-4	40003
eveVALENCENE D TM	Neutral to slight fermentation notes	4630-07-3	40000
eveVALENCENE T TM	A citrus, orange, slight woody odour	4630-07-3	40001
eveVALENCENE 80% TM	A citrus, orange, slight woody odour	4630-07-3	40004
WS-3	Cool, minty.	39711-79-0	13918
WS-23	Medicinal, menthol. / Initial menthol taste that fades to lingering cooling feel	51115-67-4	13920
5-METHYL-2-HEPTEN-4-ONE	Strongly diffusive Hazelnut odor / Hazelnut taste	81925-81-7	13956
CIS JASMONE	Warm and spicy diffusive floral odor of great tenacity.	488-10-8	12559
THIALDINE	Very rich and powerful earthy sulfurous odor.	638-17-5	18038
6 AMYL ALPHA PYRONE	Sweet coco fruity taste with a tenacious fresh coconut taste	27593-23-3	10914
DIACETYL	Cream, butter flavor	431-03-8	50014
3,4-HEXANEDIONE	Butyric sweet odor	4437-51-8	50135
3 METHYL 2-4 NONANEDIONE	Fruity, caramel, Apricot, Peach	113486-29-6	12947