

Quality	Synonyme	FEMA	CAS	Odor + Taste
1 (P METHOXYPHENYL) 1 PENTEN 3 ONE	alpha-Methylanisalacetone; "Ethone"	2673	104-27-8	Odor similar to butter, sweet and lasting Sweet, fruity taste at low levels
1 NONEN 3 OL	Hexyl Vinyl Carbinol	not listed	21964-44-3	Intensely oily-creamy odor, somewhat green with earthy mushroom undertone. Finds uses in fragrances as a booster.
1 OCTEN 3 OL	Amyl Vinyl Carbinol	2805	3391-86-4	Very powerful earthy mushroom odor with herbaceous undertone. Used in mushroom flavors as well as some spice blends.
1 OCTEN 3 YL ACETATE	Amyl Vinyl Carbonyl Acetate	3582	2442-10-6	Fresh powerful herbaceous odor recalling the lavender top note. Has a delicate note undertone.
1 PENTEN 3 OL	Ethyl Vinyl Carbinol	3584	616-25-1	Green, grassy, very powerful and diffusive, somewhat leafy. Used to bring nuances and lifting effect in green notes.
2 ACETYL 3 ETHYL PYRAZINE		3250	32974-92-8	Nut odor
2 ACETYL FURAN		3163	1192-62-7	Fat, sweet, glycolic, nut, fumatory odor
2 ACETYL PYRAZINE	2-Pyrazinyl Methyl Ketone	3126	22047-25-2	Popcorn, chocolate, nut and toast odor
2 ACETYL PYRIDINE	Methyl-2-Pyridyl Ketone	3251	1122-62-9	Popcorn, tobacco odor
2 ACETYL PYRROLE	Methyl-2-Pyrrolyl Ketone	3202	1072-83-9	Nut, liquorice, fish odor
2 ACETYL THIAZOLE	2-Thiazolyl Methyl Ketone	3328	24295-03-2	Beef, popcorn, nut, and roast peanut
2 ETHOXY 3or5 METHYL PYRAZINE	2-Methyl-3(or5)-Ethoxypyrazine	3569	32737-14-7	Roasted hazel, peanut and baked potato odor
2 ETHYL 3 METHYL PYRAZINE	2-Methyl-3-Ethyl Pyrazine	3155	15707-23-0	Earthy, roast, filbert, potato
2 ETHYL 4 METHYL THIAZOLE	4-Methyl-2-Ethylthiazole	3680	15679-12-6	Nut and green grass
2 ETHYL BUTANAL		2426	97-96-1	Sweet green odor
2 ETHYL BUTANOL		not listed	97-95-0	Alcoholic green odor
2 HEPTANOL	Amyl Methyl Carbinol; 2-Hydroxyheptane	3288	543-49-7	Fresh lemon-like, grassy herbaceous odor Fruity and somewhat green, but also rather bitter in taste.
2 ISOPROPYL 4 METHYL THIAZOLE	4-Methyl-2 (1-Methyl Ethyl) Thiazole	3555	15679-13-7	Vegetable odor
2 METHOXY 3 ISOBUTYL PYRAZINE	2-Isobutyl-3-Methoxypyrazine	3132	24683-00-9	Coffee, pepper, earthy
2 METHOXY 3(or5) METHYL PYRAZINE	2-Methoxy-3-Methyl-1,4-Diazine	3183	68378-13-2	Roast, coffee, meat odor
2 METHYL 2 PENTENAL	2,4-Dimethylcrotonaldehyde	3194	623-36-9	Poweful green gassy and diffusive odor, somewhat fruity. Used in reconstituted essential oils and in onion and coffee flavors.
2 METHYL 2 PENTENOIC ACID	2-Pentenoic Acid, 2-Methyl-	3195	3142-72-1	Fruity odor with a burnt sugar background. Fruity, geranium, mango, strawberry jam taste.
2 METHYL 3 MERCAPTO FURAN	Methyl-2-furanthiol-3; 2 Methyl-3-Furyl Mercaptan	3188	28588-74-1	Roast meat, baked coffee odor
2 METHYL BUTYRIC ACID	Butanoic Acid, 2 Methyl-	2695	116-53-0	Pungent acridic cheesy odor. Nice fruity taste in dilution.
2 METHYL HEPTANOIC ACID	Isooctanoic acid; Isocaprylic acid	2706	1188-02-9	Fatty, sour odor Sour, fruity and nut-like flavor
2 METHYL PYRAZINE	2-Methyl-1,4 Diazine	3309	109-08-0	Roast, coffee, earthy
2 METHYLTETRAHYDROFURANE 3 ONE	Coffee Furanone	3373	3188-00-9	Sweet, caramel and bread
2 METHYLTETRAHYDROFURANE 3 THIOL		3787	57124-87-5	Onion, scallion odor and meat odor
2 METHYLTHIO 3(or5) METHYL PYRAZINE	2-Methyl-3-(Methylthio)Pyrazine	3208	67952-65-2	Roast, coffee, meat odor, pungent
2 OCTEN 4 ONE	Butyl 1 Propenyl Ketone	3603	4643-27-0	Very powerful green fruity odor reminiscent of mangos
2,3 DIMETHYL PYRAZINE	2,3-Dimethyl-1,4-Diazine	3271	5910-89-4	Roast, coffee, meat odor
2,3,5 TRIMETHYL PYRAZINE	2,3,5-Trimethyl-1,4-Diazine	3244	14667-55-1	Roast, peanut, filbert, cocoa odor
2,3,5,6 TETRAMETHYL PYRAZINE		3237	1124-11-4	Roast peanut, filbert and cocoa odor

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2,4,5 TRIMETHYL THIAZOLE		3325	13623-11-5	Cocoa, nut and coffee flavor
2,5 DIMETHYL PYRAZINE		3272	123-32-0	Roast, coffee, peanut and meat odor
2,6 DIMETHYL PYRAZINE	2,6-Dimethyl-1,4-Diazine	3273	108-50-9	Roast, coffee, peanut and meat odor
3 METHYL 2,4 NONANEDIONE		4057	113486-29-6	Fruity, caramel, apricot, peach
3 METHYLTHIO HEXANOL		3438	51755-66-9	Green, metallic, sulfurous
3,4 HEXANEDIONE	Dipropionyl	3168	4437-51-8	Butyric sweet odor
4 ETHYL PHENOL		3156	123-07-9	Woody, phenolic Smoky bacon, ham
4 METHYL 5 VINYL THIAZOLE	2 Methyl 3 Furyl Disulfide	3313	1759-28-0	Pungent cocoa, chocolate, nut, bean odor
4 PENTENOIC ACID	Allyl Acetic Acid; 3-Vinylpropionic Acid	2843	591-80-0	Powerful, pungent, mustard-like Sour, caramellic, with sweet aftertaste
5 METHYL 2 HEPTEN 4 ONE	Filbertone	3761	81925-81-7	Strongly diffusive hazelnut odor Hazelnut taste
5 METHYL 2 PHENYL 2 HEXENAL	alpha-(3-Methylbutylidene)-Benzeneacetaldehyde	3199	21834-92-4	Warm cocoa
5 METHYL FURFURAL	5-Methyl-2-Furaldehyde	2702	620-02-0	Caramel, acrimonious, nut flavor
6 AMYL ALPHA PYRONE	6-Pentylpyrane-2-one	3696	27593-23-3	Coco fruity odor somewhat oily Sweet coco fruity taste with a tenacious fresh coconut taste
6 METHYL T3 HEPTEN 2 ONE		4001	20859-10-3	Tropical fruit, banana Unique Tutti Fruti taste.
BETA GAMMA HEXENOL 50/50	3-Hexenol	2563	544-12-7	An almost perfect green leaf odor with a sweet green, slightly fruity taste
BETA GAMMA HEXENYL ACETATE	3 Hexenyl Aceate	not listed	1708-82-3	Green fruity banana, apple like odor. Powerful green banana like taste.
bis (2 METHYL 3 FURYL) DISULFIDE	2-Methyl-3-Furyl Disulfide	3259	28588-75-2	Roast meat odor
bis (METHYLTHIO) METHANE	Formaldehyde Dimethyl Mercaptal	3878	1618-26-4	Garlic, onion
CIS 3 HEXENOIC ACID	3-Hexenoic Acid	4493	1775-43-5	Powerful fruity honey odor slightly acid. Fruity sweet honey taste
CIS 3 HEXENOL	Leaf Alcohol; (Z)-3-Hexen-1-ol	2563	928-96-1	Powerful and diffusive foliage green odor with typical cutted grass, fresh top note. Used in lifting and refreshing perfumes top notes.
CIS 3 HEXENYL 2 METHYL BUTYRATE	Cis-3-Hexenyl 2-methylbutanoate	3497	10094-41-4	Round and powerful unripened fruity odor. Brings freshness natural effect in green fragrance as modifier of Cis 3 Hexenol.
CIS 3 HEXENYL ACETATE	Leaf acetate	3171	3681-71-8	Very powerful green note with a fruity fresh natural lift. Extensively used in fruits flavors for its natural fruity green taste.
CIS 3 HEXENYL BENZOATE		3688	25152-85-6	Mild green leaf odor, very discret with a strong fixative effect and woody undertone. Essential in fem and chypre fragrances.
CIS 3 HEXENYL BUTYRATE	Butanoic acid, 3-hexenyl ester, (Z) -	3402	16491-36-4	Powerful green fruity brandy like with buttery undertone odor. Slightly green fruity, winey, pineapple taste
CIS 3 HEXENYL FORMIATE	(Z)-Hex-3-enyl formate	3353	33467-73-1	Sharp green vegetable like odor, reminiscence of cucumber. Used in hyacinth and herbal compounds.
CIS 3 HEXENYL HEXANOATE	Cis-3-Hexenyl Caproate	3403	31501-11-8	Fruity green diffusive odor with lifting effect in herbal fragrances. green, fruity pear
CIS 3 HEXENYL ISOBUTYRATE	3-Hexenyl 2-methylpropionate	3929	41519-23-7	Powerful fruity, winey, green odor, very diffusive Has a boosting effect in floral fragrances.
CIS 3 HEXENYL ISOVALERATE	Cis-3-Hexenyl Isovalerianate	3498	35154-45-1	Powerful green apple like odor with interesting fruity effect in fragrances. Powerful green apple taste, reminiscent of apple.
CIS 3 HEXENYL LACTATE	Propanoic acid, 2-hydroxy-, 3 hexenyl ester (Z)	3690	61931-81-5	Very discret and delicate green fruity sweet odor. Green strawberry taste.
CIS 3 HEXENYL OCTANOATE		not listed	61444-41-5	Faint green, slightly metallic odor Winey green taste
CIS 3 HEXENYL PHENYL ACETATE	Beta, gamma-Hexenyl alpha-toluate	3633	42436-07-7	Sweet green-rosy odor with a woody undertone. Has an interesting boosting and refreshing effect in mint.
CIS 3 HEXENYL PROPIONATE	Z)-Hex-3-enyl propionate	3933	33467-74-2	Intensely green vegetable like with slightly fatty odor and fruity taste.
CIS 3 HEXENYL, CIS 3 HEXENOATE	(Z)-3-Hexenyl (Z)-3-Hexenoate	3689	61444-38-0	Green tomato leaf odor. Green metallic taste, reminiscence of green tomatoes.

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CIS 4 HEPTENAL	4-Heptenal, (Z)	3289	6728-31-0	Very powerful fatty green odor, reminiscence of vegetables. Used in flavors to give fried effect, somewhat creamy.
CIS 6 NONENAL		3580	2277-19-2	Very diffusive melon like odor, slightly metallic Melon taste with a seedy after taste
CIS 6 NONENOL	(Z)-Non-6-en-1-ol; Cis-6-Nonen-1-ol	3465	35854-86-5	Powerful melon-like odor Typical under riped cantaloupe taste
CIS JASMONE		3196	488-10-8	Warm and spicy diffusive floral odor of great tenacity. Widely used in many types of fragrances.
CIS JASMONE LACTONE	4-Methyl Cis-7-Deceno Gamma Lactone	3937	70851-61-5	Warm nutty note. Reminiscence of buttered cookies
DELTA DECALACTONE	Amyl Delta Valerolactone	2361	705-86-2	Fruity note reminiscent of nut Fruity taste in dilution
DIACETYL	2,3-Butanedione	2370	431-03-8	Cream, butter flavor
DIALLYL DISULFIDE	Allyl Disulfide	2028	2179-57-9	Garlic
DIALLYL SULFIDE	Allyl Sulfide	2042	592-88-1	Garlic
DIFURFURYL DISULFIDE	2,2-(Dithiodimethylene) Difuran	3146	4437-20-1	Caramel, meat and coffee
ETHYL 3 HYDROXY BUTYRATE	Ethyl 3-Hydroxybutanoate	3428	5405-41-4	Mild etheral fruity odor, with blackcurrant reminiscence. Fruity winey taste with reminiscence of pineapple and strawberry.
ETHYL 3 HYDROXY HEXANOATE	Ethyl 3-Hydroxy Caproate	3545	2305-25-1	Powerful fruity, fresh, green odor Fruity juicy taste. Useful in citrus flavours to bring juicy effect.
ETHYL 3 METHYLTHIO PROPIONATE	Ethyl beta Methyl Mercapto Propionate	3343	13327-56-5	Pineapple and tomato odor
ETHYL CIS 4 HEPTENOATE	Ethyl (Z)-4-Heptenoate; 4-Heptenoic acid, ethyl ester, (Z)-	3975	39924-27-1	Pungent, green apple or vegetable with sweet or musty tones Bitter green apple or vegetable
ETHYL P. ANISATE	Benzoic acid, 4-methoxy-, ethyl ester	2420	94-30-4	Light, fruity, anise-like
ETHYL TIGLATE	Ethyl 2-Methyl T 2 Butenoate Ethyl 3 Methyl Crotonate	2460	5837-78-5	Fruity, green odor Anise, licorice taste
ETHYL TRANS 2 HEXENOATE	Ethyl (E)-2-hexenoate	3675	27829-72-7	Powerful winey odor, lie de vin-like, winey rum taste.
ETHYL TRANS 2 OCTENOATE	2-Octenoic acid, ethyl ester, (E)-	3643	7367-82-0	Fatty green, slightly cheesy odor, with pear reminiscence
ETHYL TRANS 2, CIS 4 DECADIEOATE	2,4-Decadienoic acid, ethyl ester,(E,Z)-	3148	3025-30-7	Delicate pear odor. Powerful and typical William pear taste.
ETHYL TRANS 3 HEXENOATE	Ethyl (E)hex-3-enoate	3342	26553-46-8	Fruity pineapple-like odor and taste
FURFURYL MERCAPTAN	2 Furan Methane Thiol	2493	98-02-2	Roasted coffee
GAMMA OCTALACTONE		2796	104-50-7	Sweet, coconut, waxy, creamy, tonka, dairy, fatty Lactonic, coconut, creamy, toasted, coumarin, fruity, apricot and peach
HEXYL 2 METHYL BUTYRATE	Hexyl 2-Methylbutanoate	3499	10032-15-2	Powerful fresh green and fruity odor Taste of green strawberry also used in reconstituted essential oils and in berries flavours
ISOBUTYL CINNAMATE	Isobutyl 3-Phenylpropenoate; 2-Methylpropyl Cinnamate	2193	122-67-8	Sweet, fruity, peach, balsamic. Sweet, taste reminiscent of currant
ISOBUTYRALDEHYDE	2 Methyl propanal	2220	78-84-2	Sharp, pungent odor
JASMIN LACTONE		3745	25524-95-2	Warm and spicy diffusive floral odor of great tenacity
LEAF ACETAL	Acetaldehyde Ethyl (Cis 3 Hexen) yl Acetal	3775	28069-74-1	Earthy mushrooms like odor Mushrooms taste in dilution
METHIONAL	3-(Methylthio)propionaldehyde	2747	3268-49-3	Powerful and diffusive onion and meat like odor. Fatty raw potatoes taste, somewhat cabbage sulfury
METHIONOL	3-(Methylthio)propanol	3415	505-10-2	Powerful and sweet-or-meat-like odor and taste
METHYL 2 FUROATE		2703	611-13-2	Nutty, tobacco
METHYL 2 METHYL BUTYRATE	2-Methylbutanoic acid methyl ester	2719	868-57-5	Diffusive ethereal fruity odor Sweet fruity taste in dilution
METHYL 2 THIOFUROATE	(Methyl 2-Thio) Furoate ; S-Methyl-2-Furan Thiocarboxylate	3311	13679-61-3	Fry and onion odor
METHYL 3 HYDROXY HEXANOATE	Methyl 3-Hydroxycaproate	3508	21188-58-9	Powerful winey odor, somewhat juicy. Used in fruits and citrus flavors

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METHYL 3 METHYLTHIO PROPIONATE	Methyl beta Methyl Mercapto Propionate	2720	13532-18-8	Pungent. Fruity, Pineapple odor
p.METHYL BENZYL ACETATE	4-Methyl Benzyl Acetate / p-Tolubenzyl acetate	3702	2216-45-7	Sweet, floral, fruity, mildly green, herbaceous Sweet, fruity, slightly herbaceous (spicy-warm) taste
METHYL FURFURYL DISULFIDE		3362	57500-00-2	Roasted bread, coffee-like
METHYL TRANS 2 HEXENOATE		2709	2396-77-2	Fatty green, fruity odor with pineapple reminiscence
METHYL TRANS 2 NONENOATE	3-Nonenoic Acid, Methyl Ester	2725	111-79-5	Green, fruity and melon-like Green, melon taste
METHYL TRANS 2 OCTENOATE	2-Octenoic Acid, Methyl Ester, (E)-	3712	7367-81-9	Powerful green. Fruity odor Fruity pear-like taste
METHYL TRANS 3 HEXENOATE		3364	2396-78-3	Earthy sweet and slightly fruity odor
METHYL TRANS 3 NONENOATE	3-Nonenoic Acid, Methyl Ester	3710	13481-87-3	Sweet fruity odor. Sweet, watermelon taste
MILK LACTONE	5,6 Decenoic Acid	3742	72881-27-7	Powerful milk, cheese-like odor Powerful milk, cheese-like taste
NONIVAMIDE	Nonanoic Acid Vanillylamide; Novanyl Vanillylamide	2787	2444-46-4	Mild, warm-herbaceous odor Burning, pungent taste
NONIVAMIDE 10,8 % in PG	Nonanoic Acid Vanillylamide; Novanyl Vanillylamide	2787	2444-46-4	
eveNOOTKATONE 85 ™	(4R,4aS,6R)-6-Isopropenyl-4,4a-dimethyl-4,4a,5,6,7,8-hexahydro-2(3H)-naphthalenone	3166	4674-50-4	Grapefruit peel, citrus, gardenia, woody
eveNOOTKATONE 98 ™	(4R,4aS,6R)-6-Isopropenyl-4,4a-dimethyl-4,4a,5,6,7,8-hexahydro-2(3H)-naphthalenone	3166	4674-50-4	A bright, characteristically grapefruit odor
PARALDEHYDE		4010	123-63-7	Strong, warm, sweet
PHENETHYL AMINE		3220	64-04-0	Fish
PHENETHYL THIOL	2 Phenyl Ethyl Mercaptan	3894	4410-99-5	rubber barbecue odor
PROPYL MERCAPTAN	Propan-1-thiol	3521	107-03-9	Green onion odor
SULFUROL (bean grade)	4-Methyl-5-Thiazolethanol; 4-Methyl-5-(beta-Hydroxyethyl) Thiazole	3204	137-00-8	Bean and slightly fruity flavor
SULFUROL (meat grade)	4-Methyl-5-Thiazolethanol; 4-Methyl-5-(beta-Hydroxyethyl) Thiazole	3204	137-00-8	Meaty, and slightly fruity flavor
SULFUROL (sweety, fruity, milky grade)	4-Methyl-5-Thiazolethanol; 4-Methyl-5-(beta-Hydroxyethyl) Thiazole	3204	137-00-8	Sweety, fruity, milky flavor
THIALDINE	3-Hexen-1-ol, Acetate, (E)-	4018	638-17-5	Very rich and powerful earthy sulfurous odor.
TRANS 2 CIS 6 NONADIENAL	2,6-Nonadienal, (E,Z)-	3377	557-48-2	Find use in violet fragrances and some other floral compositions. Extremely powerful green vegetable-like – natural cucumber taste.
TRANS 2 CIS 6 NONADIENAL D E A	2,6-Nonadien,1,1-Diethoxy-,(E,Z)-	3378	67674-36-6	Violet perfumes Smooth violet-melon aroma
TRANS 2 CIS 6 NONADIENOL		2780	28069-72-9	Extremely powerful, vegetable green herbaceous odor, somewhat oily Important in floral fragrances and in cosmetic fragrances for its natural cucumber effect.
TRANS 2 DECENAL	Decenaldehyde; 3-Heptylacrolein; 2-Decen-1-al	2366	3913-71-1	Fatty, fried taste, somewhat citrusy in dilution
TRANS 2 HEPTENAL	2-Heptenal, (E)-; 3-Butylacrolein	3165	18829-55-5	Green vegetable like odor,somewhat juicy with fatty undertone. Used in floral and green fragrances to imüact fruitnessto the top notes.
TRANS 2 HEXENAL	Leaf Aldehyde; 2-Hexenal, (E)-	2560	6728-26-3	Powerful green vegetable-like odor, somewhatfruity with fresh green fruity taste. Used in fragrances to impact lift and freshness in floral, fruity and green fragrances.
TRANS 2 HEXENAL DIETHYL ACETAL	2-Hexene, 1,1-diethoxy-, (E)-	4047	67746-30-9	Mild green fruity odor close to green apple.
TRANS 2 HEXENOIC ACID	2-Hexenoic, (E)- / 3-Propylacrylic acid	3169	13419-69-7	Powerful fruity, sweet and warm odor and taste in dilution, somewhat herbaceous.
TRANS 2 HEXENOL	2-Hexenol, (E)	2562	928-95-0	Strong green fruity, sweet-winey, leafy odor Impact a natural effect and freshness in perfumery top notes.
TRANS 2 HEXENYL ACETATE	2-Hexen-1-ol, Acetate (E)	2564	2497-18-9	Round, powerful fresh, fruity green odor with a fresh fruity green taste. Useful in many fruit flavors like apple, pear, banana, strawberry, etc.
TRANS 2 HEXENYL BUTYRATE		3926	53398-83-7	Powerful fruity green leafy odor Used in flavors as green-sweet fruity note.
TRANS 2 HEXENYL HEXANOATE	Trans-2-Hexenyl Caproate	3983	53398-86-0	Sweet, diffusive,fruity green odor Apple-like taste

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TRANS 2 NONENAL	3-Hexyl-2-Propenal	3213	18829-56-6	Powerful fried fatty odor with citrus like background	Slight oily fried taste with nutty background
TRANS 2 OCTENAL		3215	2548-87-0	Distinctive green, leafy odor	Sweet, green taste
TRANS 2 PENTENAL	2-Ethylacrylic Aldehyde	3218	1576-87-0	Pungent, green apple, oragne, tomato odor.	Fresh and ethereal fruity taste.
TRANS 2 TRANS 4 DECADIENAL	2,4-Decadienal, (E,E)-	3135	25152-84-5	Very powerful citrusy odor. Essential in citrus flavours	Fresh and sweet in dilution, with orange, grapefruit taste.
TRANS 2 TRANS 4 HEPTADIENAL	(2E,4E)-Hepta-2,4-dienal	3164	4313-03-5	Pungent cinnamon-like odor	Sweet cinnamon, nutty taste
TRANS 2 TRANS 4 HEXADIENAL	2,4-Hexadienal, (E,E)-, Sorbic Aldehyde	3429	142-83-6	Very diffusive green odor, slightly pungent, slightly fatty	Citrus like green taste
TRANS 2 TRANS 4 NONADIENAL	(E),(E)-2,4-NONADIENAL	3212	5910-87-2	Strong fatty, green, floral odor	
TRANS 2 TRANS 6 NONADIENAL		3766	17587-33-6	Powerful citrus green odor, somewhat oily.	Orange peel taste with a melon undertone in dilution
TRANS 3 HEXENOIC ACID	3-Hexenoic Acid	3170	1577-18-0	Honey hay odor	Acidic honey taste of excellent tenacity
TRANS 3 HEXENOL	3 Hexenyl Aceate	4356	928-97-2	Intensely green odor.	This hexenol isomer finds some interesting uses as green leaf notes modifier.
TRANS 3 HEXENYL ACETATE	3-Hexen-1-ol, Acetate, (E)-	4413	3681-82-1	Green fruity, somewhat winey odor	Earthy mushroom, slightly green taste
eveVALENCENE 80™	Naphthalene, 1,2,3,5,6,7,8,8a-octahydro-1,8a-dimethyl-7- (1-methylethenyl)-, (1R,7R,8aS)-	3443	4630-07-3	A citrus, orange, slight woody odour	
eveVALENCENE D™	Naphthalene, 1,2,3,5,6,7,8,8a-octahydro-1,8a-dimethyl-7- (1-methylethenyl)-, (1R,7R,8aS)-	3443	4630-07-3	Neutral to slight fermentation notes	
eveVALENCENE T™	Naphthalene, 1,2,3,5,6,7,8,8a-octahydro-1,8a-dimethyl-7- (1-methylethenyl)-, (1R,7R,8aS)-	3443	4630-07-3	A citrus, orange, slight woody odor	
WHISKY LACTONE	5-Butyl-4-Methyl Dihydro-2 (3H)-Furanone	3803	39212-23-2	Warm coco winey odor with maple effect of excellent tenacity.	Winey coco taste.
WS-23	N,2,3-Trimethyl-2-(1-methylethyl)-Butanamide	3804	51115-67-4	Medicinal, menthol	Initial menthol taste that fades to lingering cooling feel.
WS-3	N-ethyl-5-methyl-2-propan-2-ylcyclohexane-1-carboxamide	3455	39711-79-0	Cool, minty	
ZESTORIL	2,8-Epithio-p-Menthane; 4,7,7-Trimethyl-6-Thiabicyclo [3.2.1] Octane	4108	68398-18-5	Strong penetrating grapefruit-like odor	Grapefruit-like