

Flavoring Chemical Agents

Due to the high cost or unavailability of natural flavor extracts, most commercial flavorings are "natural equivalents", meaning they are chemical equivalents of natural flavors, but are chemically synthesized rather than extracted from the raw material. Natural food ingredients such as raspberries can be identified using techniques such as headspace technology, so flavourists can use some of the same chemicals available to mimic the flavour.

Classification of Flavoring Chemical Agents

- Natural flavorings agents

Natural flavorings are edible aromatic compounds found in nature and not artificially manufactured. In nature, they are always found with other natural substances that may also be flavoring agents. Through non-chemical techniques, natural flavors can be isolated on an industrial scale for use as additives.

- Natural equivalent flavorings agents

Natural equivalent flavorings are man-made aromatic compounds that are chemically identical to certain substances found in nature. They are synthesized from chemicals or isolated through chemical processes.

Natural equivalent flavorings can be produced at low cost and they have the advantage of being chemically pure and free of allergens that may bind to natural flavorings.

- Artificial flavorings agents

Artificial flavors are synthesized by humans with chemicals that are not found in nature. Their sensory characteristics are mostly similar to natural or naturally equivalent flavorings.

Source: <https://www.formulationbio.com/products/flavoring-chemical-agents.html>