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BASF Aroma Ingredients innovates two new Isobionics biotech flavour ingredients

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Isobionics, a BASF Aroma Ingredients biotechnology brand, is launching two new natural ingredients on the flavour market. Isobionics Natural beta-Sinensal 20 and Isobionics Natural alpha-Humulene 90 are produced using an innovative cutting-edge fermentation process, making them a novelty in the flavour industry. Both new products will be presented for the first time at the FlavourTalk Raw Materials Exhibition 2025, which will take place on March 26-27 at the Millennium Gloucester Hotel Conference Centre in London, United Kingdom.

â??We are excited to launch Isobionics Natural beta-Sinensal 20 and Isobionics Natural alpha-Humulene 90, two high-quality biotech-based innovations for the global flavour industry which our customers have been asking for. We are looking forward to further engaging with our customers to enhance their flavour formulations with these new ingredients!â? says Steffen GÃ¶tz, Vice President of Aroma Ingredients at BASF.

Isobionics Natural beta-Sinensal 20 has an aldehydic, citrus (tangerine and mandarin) peel taste and odour with marine and algae notes at a use level of 0.1-10 ppm. Additionally, it helps highlight odour compositions with a fresh effect and taste compositions with a slightly metallic effect.

The main advantage of this innovative flavour ingredient is that it is not extracted from orange oil, which opens up the potential for wide use in flavour applications. It adds juiciness and freshness to any fruit flavour from mango to berry, including all citrus flavours. In addition, it has potent effects in savoury formulations such as fish, meat, and tomato flavours. Last but not least, it is perfect for enhancing the organoleptic properties of orange oil products.