

Aroma Glucosides ROTICHROM® HPLC



Flavour up your HPLC!



Flavour, fragrance and aroma substances have a decisive influence on our perception. Since many odorous and flavouring substances are very volatile and their chemical stability is limited, the desired effect quickly wears off in many cases. In many foods, hygiene products such as deodorants, liners and pads, as well as in perfumes and cosmetics, substances are already used that can be activated at the push of a button, so to speak, when they are needed - in other words, "flavour-on-demand".

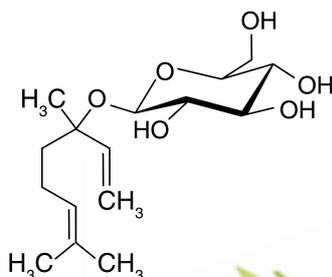
This principle has long been known in nature - "flowers do not need to smell at night". In plants, corresponding odour and taste substances such as those found in fruits, wine or tea are linked by enzymes (glycosyltransferases) with various sugars (e.g. glucose) and thus converted into correspondingly inactive precursors, so-called "aromagluosides".

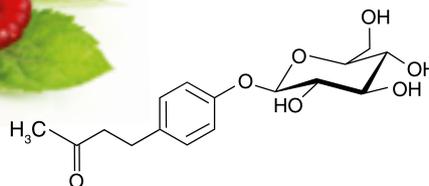
Triggers such as heating, enzymes (glucosidases) or their activation during use or microbial degradation, the flavour and fragrance substances are released again in their active form, thus releasing the desired aroma. The only by-product of this release is glucose, i.e. dextrose.

The targeted release of flavour and fragrance compounds can give products an enhanced sensory profile and thus unparalleled performance.

With our **ROTICHROM® HPLC standards** you can now identify these additives.

- Readily soluble in water
- No longer volatile
- Chemically stable
- Can be stored for longer



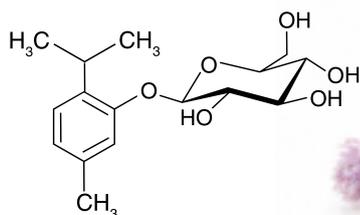


Aroma Glucosides ROTICHROM® HPLC

| Product name | Released Aroma Compound, Name | Released Aroma Compound, CAS No. | Released Aroma Compound, Occurrence | Released Aroma Compound, Aroma | Art. No. |
|--|-------------------------------|----------------------------------|--|---|----------|
| Benzyl alcohol glucoside | Benzyl alcohol | 100-51-6 | balsam bush (<i>Cedronella canariensis</i>) | sweet, fruity | 1K58.1 |
| (-)-Borneol glucoside | (-)-Borneol | 464-45-9 | thyme (<i>Thymus vulgaris</i>) | balsamic, camphor-like, herbs, woody | 1K4H.1 |
| Carvacrol glucoside | Carvacrol | 499-75-2 | oregano (<i>Origanum vulgare</i>), <i>Lavandula multifida</i> , <i>Monarda punctata</i> , Sesame oil | spicy, cooling, thyme, herbs | 1K51.1 |
| L-Carveol glucoside | L-Carveol | 99-48-9 | <i>Citrus sp.</i> , <i>Hibiscus sabdariffa</i> | mint, caraway | 1K4L.1 |
| Cinnamyl alcohol glucoside | Cinnamyl alcohol | 104-54-1 | precursors of and occurrences besides cinnamaldehyde (<i>Cinnamomum sp.</i>), <i>Rhodiola sachalinensis</i> | sweetly balsamic, hyacinth-scented needles | 1K4N.1 |
| Citronellol glucoside | Citronellol | 106-22-9 | tea (<i>Camellia sinensis</i>), wine (<i>Vitis vinifera</i>), hops (<i>Humulus lupulus</i>) | citrus, rose, floral | 1K5C.1 |
| Ethylmaltol glucoside | Ethylmaltol | 4940-11-8 | flavour enhancer (E 637) | sweet, sugary, caramel, marmalade-like, strawberry-like | 1K52.1 |
| Eugenol glucoside | Eugenol | 97-53-0 | <i>Citrus sp.</i> , many plant species | pleasant, spicy, clove-like | 1K55.1 |
| Furaneol glucoside | Furaneol | 3658-77-3 | pineapple (<i>Ananas comosus</i>) | caramel | 1K4T.1 |
| Geraniol glucoside | Geraniol | 106-24-1 | tea (<i>Camellia sinensis</i>), wine (<i>Vitis vinifera</i>), hops (<i>Humulus lupulus</i>), <i>Ephedra sp.</i> , Chinese medicinal plants | floral, sweet, rose | 1K4X.1 |
| Guaiacol glucoside | Guaiacol | 90-05-1 | anise (<i>Pimpinella anisum</i>), willow (<i>Salix caprea</i>), <i>Acanthopanax brachypus</i> | smoky-medicinal scent | 1K56.1 |
| 1-Hexanol glucoside | 1-Hexanol | 111-27-3 | guava aroma, seeds of the hogweed and in the fusel oil during alcoholic fermentation, etc. | sweet with a fresh green top note, herbaceous leg note | 1K4K.1 |
| cis-3-Hexen-1-ol glucoside | cis-3-Hexen-1-ol | 928-96-1 | tea (<i>Camellia sinensis</i>), thyme (<i>Thymus vulgaris</i>), Chinese medicinal plants, many plant species | freshly cut grass | 1K5E.1 |
| Homofuraneol glucoside, isomer mixture | Homofuraneol, isomer mixture | 27538-09-6 | unknown | caramel | 1K57.1 |
| L-Linalool glucoside | L-Linalool | 126-91-0 | tea (<i>Camellia sinensis</i>), wine (<i>Vitis vinifera</i>), hops (<i>Humulus lupulus</i>) | citrus, orange, floral, rose | 1K54.1 |
| Maltol glucoside | Maltol | 118-71-8 | pomegranate (<i>Punica granatum</i>), various plants | sweet, caramel, candyfloss | 1K5L.1 |
| L-Menthol glucoside | L-Menthol | 2216-51-5 | peppermint (<i>Mentha x piperata</i>), spearmint (<i>Mentha spicata</i>) | mint, cool | 1K5K.1 |
| Methyl anthranilate glucoside | Methylanthranilate | 134-20-3 | cocoa, coffee, grapes, grapefruit, jasmine, lemons, limes, strawberries and tangerines as well as in many flower oils (e.g. neroli, ylang-ylang oil) | fruity, grape, orange blossom | 1K59.1 |
| Myrtenol glucoside | Myrtenol | 515-00-4 | <i>Perilla frutescens</i> , <i>Platychaete aucheri</i> (as 6'-O-acetate) | camphor, woody, cooling | 1K4E.1 |
| Nerol glucoside | Nerol | 106-25-2 | tea (<i>Camellia sinensis</i>), wine (<i>Vitis vinifera</i>), hops (<i>Humulus lupulus</i>) | fresh, citrus, floral, green | 1K4P.1 |
| 1-Octen-3-ol glucoside | 1-Octen-3-ol | 3391-86-4 | oregano (<i>Origanum vulgare</i>), clover (<i>Trifolium sp.</i>), <i>Sanchezia nobilis</i> | mushroom, musty scent | 1K53.1 |
| Paracetamol glucoside | Paracetamol | 103-90-2 | produced in paracetamol-contaminated waste water by plant roots | bitter | 1K50.1 |
| S-(-)-Perillyl alcohol glucoside | S-(-)-Perillyl alcohol | 18457-55-1 | <i>Perilla frutescens</i> | floral | 1K5N.1 |
| 2-Phenylethanol glucoside | 2-Phenylethanol | 60-12-8 | oregano (<i>Origanum vulgare</i>), many plants, Chinese and Tibetan medicinal plants | rose, floral | 1K5P.1 |
| Raspberry ketone glucoside | Raspberry ketone | 5471-51-2 | raspberry (<i>Rubus idaeus</i>), rhubarb relatives (<i>Rheum sp.</i>) | raspberry, sweet, woody, fruity | 1K5A.1 |
| Sesamol glucoside | Sesamol | 533-31-3 | sesame oil | sesame | 1K5X.1 |
| α-Terpineol glucoside | α-Terpineol | 98-55-5 | <i>Citrus sp.</i> | piney, woody, resinous | 1K5T.1 |
| Thymol glucoside | Thymol | 89-83-8 | thyme (<i>Thymus vulgaris</i>), oregano (<i>Origanum vulgare</i>), <i>Ziziphus jujuba</i> | herbs, thyme, medicinal camphor | 1K4Y.1 |
| Vanillin alcohol glucoside | Vanillin alcohol | 498-00-0 | occurrence next to vanilloside, vanilla (<i>Vanilla planifolia</i>) | sweet, creamy vanilla | 1K5H.1 |

Available container size: 25 mg.
Further sizes available on request.

Safety-relevant data and additional information in the current catalogue
or at www.carlroth.com



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