

## Appendix 3

### Definitions of types of natural flavouring preparations

Definitions of the types of natural flavouring preparations included in this report, based on those specified by the International Organization for Standardization (10), are given below.

#### 1. *Raw materials*

*Exudate*: natural raw material excreted by plants either spontaneously or after wounding.

*Natural oleoresin*: exudates consisting mainly of volatile and resinous constituents (e.g. pine oleoresin, gurrjum).

*Balsam*: natural oleoresin characterised by the presence of benzoic and/or cinnamic derivatives (e.g. Peru balsam, Tolu balsam, benzoin, styrax).

*Gum*: exudates consisting mainly of polysaccharides (e.g. gum Arabic, tragacanth gum).

*Gum resin*: exudates consisting mainly of resinous constituents and gums (e.g. shellac gum).

*Gum oleoresin*: exudates consisting mainly of resinous constituents, gums and certain amounts of volatile constituents (e.g. myrrh, olibanum, opoponax, galbanum).

#### 2. *Derived products: resinous materials*

*Resin*: product obtained from natural oleoresins by removing, as far as possible, the volatile constituents (e.g. rosin).

#### 3. *Derived products: volatile products*

*Essential oil*: product obtained from vegetable raw material:

- by distillation with water or steam;
- from the epicarp of *Citrus* fruits by a mechanical process; or
- by dry distillation.

(NB: The essential oil is subsequently separated from the aqueous phase by physical means.)

*Essential oil obtained by steam distillation*: essential oil obtained by distillation with or without water in a still (e.g. pepper oil (with water), lavender oil (without water)).

*Cold pressed essential oil*: essential oil obtained from the epicarp of *Citrus* fruits by mechanical means at room temperature.

*Essence oil*: essential oil obtained from fruit juices during concentration or UHT (flash pasteurisation) treatment.

*Rectified essential oil*: essential oil which has been subjected to fractional distillation in order to modify the content of certain constituents (e.g. mint essential oils).

*“Terpene-less” essential oil:* essential oil from which the monoterpenic hydrocarbons have been mainly removed.

*“Terpene- and sesquiterpene-less” essential oil:* essential oil from which the mono- and sesquiterpenes have been mainly removed.

*“X-less” essential oil:* essential oil from which the component “x” has been partly or completely removed (e.g. essential oil of bergamot with partially reduced bergapten content; essential oil of *Mentha arvensis* with partially reduced menthol content).

*Folded oil/concentrated oil:* essential oil which has been processed to concentrate the components of interest by physical means.

*Dry-distilled oil:* essential oil obtained by dry distillation of woods, barks or roots without added water or steam (e.g. essential oil of cade (*Juniperus oxycedrus*), essential oil of the bark of the birch tree).

*Volatile concentrate:* concentrated water-soluble volatile substance recovered from the evaporated water of fruit or vegetable juices.

*Distillate:* product of condensation obtained after distillation of a natural raw material.

*Alcoholate:* distillate which results from the distillation of a natural raw material in the presence of ethanol at variable concentrations.

*Aromatic water:* aqueous distillate remaining after steam distillation when the essential oil has been separated.

*Terpenes:* products mainly consisting of hydrocarbons obtained as by-products from an essential oil by concentration or distillation, or other isolation techniques.

#### *4. Derived products: extraction products*

*Tincture:* solution obtained by maceration of a natural raw material in the presence of ethanol at variable concentrations (e.g. tincture of benzoin, tincture of ambergris).

*Extract:* product obtained by treating a natural raw material with a solvent then, after filtration, removal of the solvent by distillation, except in the case of use of a non-volatile solvent.

*Concrete:* extract with a characteristic odour, obtained from a fresh vegetable raw material by extraction with a non-aqueous solvent.

*Resinoid:* extract with a characteristic odour, obtained from a dried vegetable raw material by extraction with a non-aqueous solvent.

*Absolute:* product with odour, obtained from a concrete or a resinoid by extraction with ethanol at room temperature.

(NB: The ethanolic solution is generally cooled and filtered in order to remove the “waxes”; the ethanol is then removed by distillation.)

*Oleoresin*: extract of spices or aromatic herbs with a characteristic odour and/or flavour (e.g. pepper oleoresin, ginger oleoresin).

*Non-concentrated extract/single-fold extract*: product obtained by treating a natural raw material with a non-removed solvent (e.g. cocoa nibs in propylene glycol, asafoetida in peanut oil, vanilla in ethanol).