



## NATURAL FLAVORS EXPLAINED:

### Here's What You Need to Know Now.

BY: LISA CUMMINS, REGULATORY AFFAIRS MANAGER

Natural flavors play a key role in the food and beverage industry and can have varying labeling impacts on your product. It's crucial for you to be in-the-know. From defining natural flavors to examples in the industry today, here's what you need to know.

The food we eat is made of combinations of inherently occurring molecular compounds (AKA chemicals) that provide each food item with its flavor. Natural flavors are compounds that can be pulled from these food items, and then combined into an infinite number of combinations to provide and/or supplement flavoring in consumer product goods.

**NATURAL FLAVORS** may be essential oils, essences, and extracts originating from named, specific sources. Ingredients in this class of natural flavor are also known as "flavoring preparations". Some examples include:

- Lemon Oil
- Raspberry Essences
- Lavender Extract.

**OTHER NATURAL FLAVORS** are compounds pulled from food that are concentrated into pure single chemicals, also known as "natural flavoring substances".

#### Let's take a look at a Natural Flavor example:

Isoamyl Acetate is a flavor chemical that imparts a sweet, fruity, banana, pear odor and taste and is often used in fruit flavor formulations. It occurs naturally in many fruits, from apples to apricots, bananas, and more. However, the exact source of Isoamyl Acetate can vary due to available starting materials and manufacturing processes.

Since a single Natural Flavor chemical is often present in many different foods, the exact origin of a natural flavor chemical is not tied to a specific source. Therefore, provided the Isoamyl Acetate is produced per a process and from a source approved by the US FDA's definition of Natural Flavor (21 CFR 101.22(a)(3)), it may be called a Natural Flavor.

**Understanding Natural Flavors is critical to your product development. We've got you covered. Reach out to FONA's regulatory team with any questions.**

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(630) 578-8600

