

Flavor Synchrony

Focus Ingredients (n=3)

Fresh Navel Orange



Bitter Orange Marmalade



Dried Orange Peel



Session Highlights

90-min session with 10 expert panelists = 232 tested combinations

- 158 combinations = orange + single ingredient (68%)
- 74 combinations = orange + multi-ingredient (32%)
- 116 combinations = highly successful (50%)
- 43 combinations = moderately successful (19%)
- 73 combinations = unsuccessful (31%)

Combination Ingredients (n=140)

Fruit and Vegetables
(n=45)



Spices and Seasonings
(n=39)



Fresh and Dried Herbs
(n=18)



Sweet Aromatics, Nuts
and Chocolate (n=22)



Dairy and Meat
(n=16)



The Criteria – Defining successful combinations

Flavor Synchrony



High Success



Moderate Success



Failure

Synergistic Combinations

High balance and blend.
Complementarity of aromas
Results either in a tightly balanced flavor/fragrance or in a concept emphasizing one of the characteristics of the focus ingredient

Moderate balance and blend.
Aromas complement one another but there is a missing character or the aromas are slightly off balance

Low balance and blend of flavors.
Flavors are discordant with little commonalities among the flavor components

Contrast Combinations

Flavors combinations create an interesting contrast. Some underlying commonalities exist but the contrasting ingredient offers a unique characteristics not present in the focus ingredient

Flavors create a moderate contrast. Some underlying commonalities exist, but a flavor component may be missing to result in success

Flavors contrast but are discordant