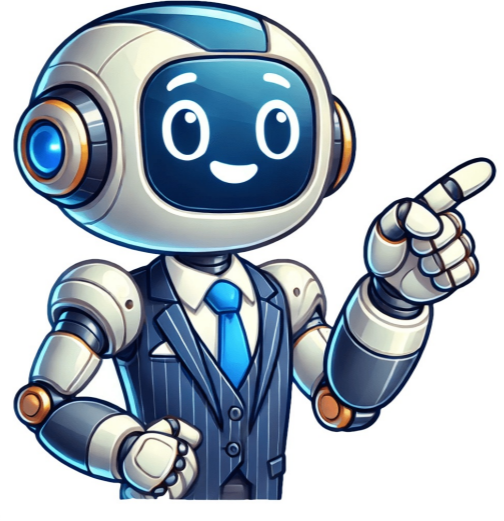


I'm not a bot























Flavouring agents in pharmaceuticals pdf.

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An individual compound or a combination of compounds of manmade or natural origin that, whenconsumedor taken orally, can produce a taste or aroma (i.e., fragrance) are referred to as flavoring agents by the USP. A flavoring component constitutes a single of the additives in various pharmaceutical compositions. Additionally, flavorings or flavorants are other names for flavoring compounds. Keep in mind that flavor is written in British English, not American English.1
The term "flavor" refers to a variety of sensory experiences, including taste, touch, smell, sight, and sound. These experiences all entail physiological and physio-chemical processes that affect how substances are perceived. Many synthetic or replica flavors have been developed as a result of the development of technology in the flavor industry. Cough syrups, laxatives, sedatives, antibiotics, vitamins, and preparations for kids as well as elderly people all come in a variety of flavors that effectively mask unpleasant tastes without sacrificing physical or chemical stability.2In accordance with the UK Food Law,A natural flavor is one that is obtained physically, enzymatically, or microbiologically from a material of plant or animal-based origin and that was either unprocessed or had undergone a method that is usually employed in the manufacturing of meals for consumption by humans. Flavor is the physical impact of a food or other material, and it is mainly defined by the chemical senses of smell and palate. The U.S. Code of Federal Regulations regulates a "natural flavoring" as any natural oil, oleoresin, essence or extraction-based, protein hydrolysate, the distillate, or other by-product of the roasting process, heating, or breakdown by enzymes that includes flavoring elements that originate from a herb, fruit or beverage, plant-based or vegetable, consumable yeast, or any other mixture of these.3
A flavoring is anything that imparts flavour to another material by changing the solute's properties, making it sweeter, sourer, tangier, etc. In the fragrance and flavor industry, the word also refers to edible chemicals and extracts that alter the flavor of food and food items by tempting to the sense of fragrance. The phrase is frequently utilized to describe the chemical responses of smell and flavor together. 4
Flavourings are volatile chemical compounds that enhance the flavour or aroma of food. They mostly use smell to function. According to the law, compounds that just have a sweet, sour, or salty flavor are not regarded as flavourings. Salt substitutes, sweeteners, acidulants, and flavour enhancers are frequently used in these.5
6
Flavoring agents classification:1, 7, 3
Flavors that are naturally occurring using physiological, microbiological, or biochemical techniques to flavor products generated from unprocessed plant or animal components. They may be used in their unprocessed state or processed for usage by humans, however artificial flavoring agents are not permitted. The word "natural" flavoring compounds are either one sort of flavoring substance or a combination of flavoring materials that are obtained from plant or animal components through mechanical methods like roasting or heating or through chemical methods like the extraction process, the process of distilling enzymatic, or microbial activities. Complex volatile oil (anise oil), aldehyde (vanillin), ginger oil, peppermint oil, and lemongrass oil are a few examples of natural flavouring ingredients.1, 8, 9, 4, 10, 11, 12
Typical natural flavoring substances:
3
Natural flavoring agentFlavor synthesis from natural resourcesChemical compounds created using chemical procedures are known as artificial flavoring agents. These compounds may be structurally, chemically, and organoleptically identical to a flavoring ingredient that is already present in food. For instance, methanol and salicylic acid react chemically in the presence of heat, H+ ions from H2SO4, and salicylic acid to produce methyl salicylate (Wintergreen flavor).Additives to flavors artificial unknown
Flavoring ingredients in a natural food meant for consumption by humans. These are often created by fractional distilling natural chemicals, crude oil, or coal tar, along with extra chemical processing. They are combinations of several synthetic scent compounds, some of which may be exact replicas of natural flavors. The ratios used to blend these flavors successfully mimic a natural fragrance.Including cinnamon aldehyde and benzaldehyde. Food additives known as artificial flavoring compounds are those that have not been found in natural products (figure 3). They can be distinguished from organic and natural-identical flavors by the fact that they are not found in natural products available.1, 8, 9, 4, 10, 11, 12Major aromatic compounds used in flavoringsThese comprise a combination of a variety of natural flavoring components and artificial flavoring compounds to enhance flavor balance and intensity.Improvingflavor balance and fullness, N&A flavor systems mix artificial and natural flavors. The wide range of flavoring chemicals available to the formulator from N&A flavors is an advantage.1, 8, 9, 4, 10, 11, 12Natural and artificial flavoring agent
Commonly used N and A flavors:
3
These flavoring substances can be purchased in solid form and can be either natural or artificial. As an illustration, consider mango, chocolate, and pineapple flavoring powders.1
These are flavoring agents that can be utilized in liquid form and can be either natural or artificial. For instance, essential oils like methyl salicylate, lemon oil, orange oil, and peppermint oil.1
Liquid flavouring agentsMost commonly used flavours
Taste Masking Flavor Salty Glycyrrhiza (licorice) syrup, maple, butterscotch, cinnamon, raspberry, orange Sour Fruit, citrus, cherry syrup Sweet Berry, fruit, vanilla, and acacia syrup Bitter Raspberry syrup, glycyrrhiza (licorice), eriodictyon, wild cherries, chocolate-mint, walnut List of flavoring agents in pharmaceutical formulations Sr. No. Flavoring agent names Name of the Chemical and Maximum Amount
1. Vanillin The scientific name for vanillin is (4-hydroxy-3-methoxybenzaldehyde). Vanillin is used in tablets (which incorporates those containing caffeine and polythiazide), solutions (0.01-0.02% w/v), syrups, and powders as a medicinal excipient.
2. Menthol (USP), Racemethol (BP) In many pharmaceutical preparations, menthol is particularly in antacid pills, solution, and expectorant tablets (antibacterial pills). It is utilized in topical therapies and has the ability to produce a hydrating or pleasant effect.
0.05-10.0% for topical formulations, 0.4% for toothpaste, 0.1-2.0% for mouthwash, and 0.3% for oral spray.
0.02-0.05% for inhalation, 0.003% for oral suspension, 0.005-0.015% for oral syrup.
3. Grape Methyl Anthranilate
4. Apple Ethyl 2-methylpentanoate, or manganite
5. Banana Isopentyl acetate, another name for isoamyl acetate
6. Pear Ethyl Decadienoate
7. Coconut Flavor-Octalactone
8. Cherry Allyl Benzoate
9. pineapple Allyl Caproate or Allyl Hexanoate
10. Orange d-Limonene, Ethyl Butyrate
11. lemon
3,7-Dimethyl-2,6-Octadienal
12. Mango It comprises the flavoring compounds listed below. A few examples of cultivar compounds used as taste enhancers include ethyl butanoate for (fruity mango), 3-hydroxy-4,5- dimethyl-2(5H)-furanone, ethyl-2-methylbutanoate, (E,Z)-2,6-nonadienal, and 1-(E,Z)-undecatriene.
13. Cinnamon Cinnamaldehyde
14. Peppermint Menthyl Acetate shall make up not less than 5% of the peppermint flavor and not more than 50% of the overall menthol content.
15. Ginger Gingerol, d-Camphene And - Phellandrene
16. Clove Eugenol
17. Lavender Linalyl Acetate
18. Rose Geraniol and l-Citronellol
19. Raspberry Raspberry Ketone (4-(4-Hydroxyphenyl) butan-2-one)
20. Strawberry Ethyl Methylphenylglycidate
21. Adipic Acid Additionally referred to as hexanedioic acid, it is used to give food a sour flavor.
22. Capric acid To add a citrus-like flavor to medicinal products as a flavoring component.
23. Malic Acid It has a faint apple flavor and is employed to cover up bitter flavors and add sharpness(acidity).
24. Fumaric Acid mostly utilized as an acidulant and flavoring component in liquid medicinal form of administration.
25. Sodium Metabisulfite It gives preparations a distinct flavor at doses above around 550 ppm.
26. Thymol/Thyme oil Primarily utilized in cosmetics to add a strong, nearly mint flavor.
27. Caraway Carvone & Limonene
28. Truffle 2,4-Dithiapentane
29. Wintergreen Methyl Salicylate
30. Citric Acid Monohydrate As a flavor booster for its acidic and sour nature. The choice of flavoring agents is made primarily on their taste
Flavoringredients
Taste of Flavoring agents
Peach, Wintergreen, Butterscotch, Apricot, Maple By virtue of the existence of anions and cations such KBr, NH4Cl, and sodium salicylate, foods have a salty flavor.
Vanilla, Fruit, and Berry flavor
Alfa-amino acids, polyhalogenated aliphatic compounds, and polyhydroxy compounds all contribute to the sweetness of the flavor.
Wild Cherry, Mint, Walnut, Chocolate, Anise Bitter Flavor (Flavoring agents with free bases, including amides and alkaloids like amphetamines, provide a harsh taste. High molecular weight salts, halogenated chemicals, aliphatic thio-compounds, and polyhydroxy compounds with molecular weights greater than 300 may taste harsh.)
Licorice, Raspberry, Citrus Flavor, The sour taste corresponds to the amount of hydrogen ion concentration and is brought about by hydrogen ions. Selection of flavorings on the basis of the taste of drug to be formulated
Types of Drugs Preferred
flavoring Agents
Vitamin C
Orange, Lemon Flavor
Analgesic
Cherry, Raspberry
Barbiturates
Banana-Pineapple, Orange,Strawberry, Cinnamon-Peppermint, Peach-Orange, Banana-Vanilla.
Anathematic Mango, Chocolate, Vanilla
Electrolyte-solutions
geriatrics
Cherry, Mango, Lemon, Raspberry, Wild Cherry, Mixed Fruit, Wild Strawberry
Flavor, Grape
Anthistamines
Grape, Cherry, Honey, Raspberry, Wild Cherry, Peach-Orange, Cinnamon, Apricot.
Multi-vitamin Fruity Flavor, Mango Antacid, H2 receptor blockers
Peppermint, Mint, Anise
Expectorants
Anise, Apricot, Clove, Cherry, Strawberry-Lemon, Fennel, Coriander, Pineapple, Orange-Lemon, Clove, Custard-Mint-Strawberry
Antibiotics
Maple, Fruit-Cinnamon, Pineapple, Banana-Vanilla, Strawberry, Raspberry, Vanilla, Butterscotch, Orange, Cherry.
Sweetening agents:
Sugar (Sucrose), fructose syrup, treacle i.e. the sticky substance(which is utilized in the drug chlorodyne, which also includes morphine tincture BPC and chlorform), sorbitol, and saccharine sodium are a few examples of sweetening agents.
2, 13
Flavored syrup: Fruit-flavored sugar syrups and syrups with limited medicinal value, such cocoa syrup, which has the carminative effect (the capacity to reduce flatulence) make it profitable in this form of preparation, are a couple of examples of flavoring syrups. Additionally, ginger syrup has an appealing smell and flavor which make it a good complement to rhubarb-based laxative mixes.2, 13
Aromatic oils, such as those from peppermint, lemon, orange, caraway, and dill.2, 13
For the purpose of creating synthetic flavors, various compounds such as vanillin, benzaldehyde, chloroform, artificial sweeteners (sugar substitutes), and others are commonly used. The color beverages, aldehydes, ester compounds, ketone bodies, fatty acids, and the lactones are only a few of the different organic molecules that are exploited.2, 13
Most popular flavors:1, 7, 14, 13
Sodium gluconate, which has a high purity of more than 99.5% and the best pricing
L-Theanine
Zinc chloride
The choice of appropriate flavoring agents for a pharmaceutical product relies on the composition of the effective medicinal ingredient in order to reduce the unpleasant taste and odor of drug products and promote taste and texture. The sense of smell is more acute than the sense of taste. Therefore, flavoring compounds are chosen based on their flavor and aroma as well as the medicine that will be created. Use flavoring ingredients with great strength to cover up the API's offensive and highly concentrated odor.1
Making ingredient choices according to flavour (never use a flavoring agent that has a bitter taste to mask a drug that has a bitter flavor):In some pharmaceutical formulations, flavoring compounds are one of the excipients. Additionally, flavorings or flavorants are other names for flavoring compounds. Aroma and taste, which are both essential elements, are both included in flavoring agents. Depending on their source, flavoring agents are categorized as natural, artificial, or N&A. N&A are the most often utilized of these because they offer a wide range of flavors and a very little modification in the ingredient chain length can have a significant impact on the type of flavor.Flavoring agents are also classified on the basis of their physical form as solid flavoring agents and liquid flavoring agents. There are also types of flavoring agent used in the preparation are like sweetening agents, aromatic oils, flavored syrup, synthetic flavors. For enhancing accessibility by masking the disagreeable taste and odor of drug products, the choice of suitable flavoring compounds for a drug product relies on the nature of the active medicinal components. The flavor of the medicine being developed is taken into consideration while choosing flavors.Authors Declares no Conflict of Interest.
Formulation of suspensions may seem to be simple. After encountering numerous technical problems during pharmaceutical suspension development, the formulator (pharmacist) makes it simple. Some pharmaceutical suspensions are marketed as either prepared form or granular mixtures or dry powders called PFS (Powder For Suspension) intended for reconstitution.Pharmaceutical suspensions may be formulated for different routes of administration for example oral, topical, ophthalmic, inhalation, etc. rectal, and injection. Examples of some pharmaceutical suspensions: Amoxicillin Oral Suspension, Mebendazole Oral Suspension, Albendazole Oral Suspension, Natamycin Ophthalmic Suspension etc.
Formulation of suspensions depends on whether the suspension is deflocculated or flocculated. The main methods for the formulation of suspensions are [1].
Precipitation methodOrganic solvent precipitationPrecipitation by pHDouble decomposition2. Dispersion Method3
Precipitation methods are used for the Formulation of Suspensions.Organic solvent precipitationIn this method, precipitation is done by dissolving water-insoluble drugs in a water-miscible organic solvent and then adding an organic phase to distilled water under suitable conditions. Organic solvents used are methanol, ethanol, polyethylene glycol, and propylene glycol.Precipitation by pHIn this method, precipitation is done by changing the pH of the medium. This method applies only to those drugs in which solubility is dependent on pH value. For example, Estradiol Suspension and Insulin Suspension are prepared by changing the pH of the medium solution.Double DecompositioIn a reaction in which two chemical compounds exchange ions, typically with the precipitation of an insoluble product. For example, Zinc sulfide topical suspension also known as White Lotion (Forming zinc polysulfide by mixing zinc sulfate and Sulfurated potash solutions)[1]To ease the wetting and dispersion of the solid phase, a vehicle must be formulated in this method. To ensure uniform wetting of hydrophobic solids, the use of surfactant is desirable. In this method, the use of suspending agents such as carboxymethylcellulose and others may be indicated. Use of controlled flocculation: Controlled flocculation of solid particles is obtained by adding flocculating agents such as Electrolytes, Surfactants, and Polymers. Use of structured vehicles: Structured vehicles also called thickening or suspending agents increase the viscosity of the suspension. They are functioning by entrapping the particles and reducing the sedimentation of particles. Due to difficulty during application by syringe, the structured vehicle is not useful for parenteral suspension.Use of both structured vehicles with flocculating agents: During the formulation of suspensions, selection of excipients depends on the nature of API (active pharmaceutical ingredients) and the proposed delivery form either prepared pharmaceutical suspension or dry powder for suspension. The core ingredients for a pharmaceutical suspension are active pharmaceutical ingredients, suspending agents, wetting agents, solvents, buffers, anti-foaming agents, flocculating agents, preservatives, antioxidants, coloring agents, flavoring agents, sweetening agents, etc.These should be finely divided insoluble solids and particle sizes ranging from 0.5 to 50.0 microns for the formulation of suspensions. As with topical products the drug particle size should be usually very fine to micronized (less than 25 microns) [2].
For ophthalmic suspension particle size (diameter) of all suspended or suspendable therapeutic agent is typically at least 0.1 mm to 2.0 mm as well as no greater than 5 mm to 20 mm [3].A wetting agent is a surface-active agent with an HLB value between 7 and 9 and is used at a low concentration (0.05 to 0.5%) for the formulation of suspensions to wet the hydrophobic drugs with solvent [4]. Surfactants with higher HLB values such as polysorbates and poloxamers are recommended sometimes. Examples of wetting agents include propylene glycol, sodium lauryl sulphate, polysorbate, docusate sodium, sorbitan fatty acid esters, and glycerin.These are the main excipients generally effective at a concentration of 1 to 5% for a suspension to reduce sedimentation and for stabilization. These are the vital excipients for the formulation of suspensions. Examples include microcrystalline cellulose, sodium carboxymethyl cellulose, hydroxyl propyl methylcellulose (HPMC), xanthan gum, acacia, tragacanth, alginate, guar gum, and colloidal silicon dioxide etc.These are used as a continuous medium in a suspension. Examples include water, alcohol, glycerin, polyethylene glycol, and polypropylene glycol.In a pharmaceutical suspension, a buffer is very important to maintain a stable pH so that the API may be chemically stable within this suspension. Examples include citric acid, anhydrous citric acid (for powder for suspension), carbonates, phosphate, gluconates, succinate, and acetate.During reconstituting powder for suspension or manufacturing of suspensions, they reduce foam formation. Examples include simethicone commonly as simethicone emulsion (30% aqueous), organic phosphates, stearates, alcohols, paraffin oils, and glycols etc.These are excipients that function as wetting and suspending agents in a suspension and facilitate suspended particles to link together in flocs or loose aggregates. These flocs rapidly settle but form large fluffy sediment which is redispersed easily. Examples include electrolytes, surfactants (sodium lauryl sulphate, tweens, and span), sodium or potassium chloride, and polymers. These help to stabilize a pharmaceutical suspension by preventing oxidation or microbial contaminations. So, these are the vital excipients for the formation of suspensions. These may be antioxidants and preservatives.These excipients prevent oxidation. Examples include ascorbic acid, -tocopherol, erythorbic acid, glycerol, carotenes, cytosine, acetylcysteine, etc. These excipients are used for the preservation or the protection of the suspension from microbial contaminations. Examples include methyl hydroxybenzoate (methylparaben) (concentration 0.2 %) propyl hydroxybenzoate (propylparaben) (concentration 0.05%), butyl hydroxybenzoate (butylparaben), propylene glycol (15-30%), benzalkonium chloride (0.004-0.02%), sodium benzoate, benzoic acid (0.1-0.5%).Enhance patient acceptance by producing pleasant flavors. Examples include anise oil, spearmint oil, orange essence, ethyl maltol, eucalyptus oil, adipic acid and almond oil etc. For more: Flavoring agents in pharmaceutical formulationsEnhance patient acceptance by producing pleasant colors.Examples include caramel, ferric oxide, titanium dioxide, aluminum oxide, and FD & C Red #40. For more: Colouring agents in pharmaceuticalsEnhance patient acceptance by overcoming the unpleasant taste of the pharmaceutical suspension. Examples include sucrose (up to 80%), sorbitol, mannitol, sodium saccharin, and aspartame etc. For more: Sweetening agents used in pharmaceuticalsThese hygroscopic excipients are used to keep pharmaceutical suspension hydrated by preventing the evaporation of aqueous solvents. Examples include propylene glycol, glycerol etc.Chelating agents are added to bind metal ions to prevent the oxidative degradation of drug substance(s) in pharmaceutical suspensions. Examples include ethylenediaminetetraacetic acid (EDTA), malic acid, and oxalic acid.These are used to regulate osmotic pressure, especially in parenteral preparation. Examples include sodium chloride, polyethylene glycol (PEG), sorbitol, magnesium citrate, and magnesium hydroxide.Dispense the raw materials as per formula or batch manufacturing record (BMR) and sieve them.Place the portion of solvent, solid sweetener, buffer, surfactants, humectants, and other water-soluble excipients into a stainless steel vessel and mix to dissolve.Add the liquid sweetener, API and other liquid excipients, and a portion of solvent into a stainless steel vessel and mix.Mix the suspending agents into a portion of the solvent.Dissolve the preservatives and antioxidants into a portion of the solvent.Mix the coloring agents and flavoring agents into a portion of the solvent.Mix and homogenize all the above steps.Check the parameters such as description, weight per mL pH, and viscosity of the sample of bulk product.Name of the IngredientsPurpose of UseQuantity/100mlCefradineAPI2.50 gMicrocrystalline Cellulose and Carboxy Methyl Cellulose Sodium (Avice)Suspending agent0.320 gSucrose (Sugar)Sweetener4.365 gSaccharin SodiumSweetener0.005 gLactose Sweetener3.800 gPropyl Hydroxybenzoate (Propyl Paraben)Preservative0.030 gMethyl Hydroxybenzoate (Methyl Paraben)Preservative0.200 gSodium CitratePreservative0.200 gBanana Flavor PowderFlavoring agents0.700 gMango Flavor PowderFlavoring agents0.250 gAnhydrous Citric AcidBuffer0.120 gColloidal Silicon DioxideThickening agents0.500 gPigment Blend (Brown)Coloring agents0.010 gName of the IngredientPurpose of UseQuality (g/100 ml)SucralfateActive20 gColloidal silicon dioxideSuspending agent20 gGlycerin 99.5%Humectant10 gMicrocrystalline Cellulose and Carboxy Methyl Cellulose Sodium (Avice)Suspending agent1.25 gCarboxy Methyl Cellulose Sodium (Sodium CMC)Suspending agent0.50 gXanthan GumSuspending agent 5 gMethylparabenPreservative0.20 gPropylparabenPreservative0.20 gSimeithicone 30% emulsion USPAntiFoaming agent0.30 gFlavor such as Peppermint Flavor liquidFlavoring agent25 gD&C Red #40Coloring Agent0.015 gSorbitol solutionHumectant20 gPurified waterSolvent5 to 100 mL1. Lachman, Lieberman, H.A. and Kanig, J.L., The Theory and Practice of Industrial Pharmacy, Lea and Febiger, New York, 15th edition; 2013.2. Guide to Inspections oral solutions and suspensions; oral solutions and suspensions (8/94). USFDA3. WIPO (PCT). Pharmaceutical Suspension, Patent Number WO 2010/065730 A2, 2010.4. Remington, Joseph P, and Paul Beringer. Remington: The Science and Practice of Pharmacy, 21st edition. Philadelphia: Lippincott Williams & Wilkins; 2005.5. Keywords: Formulation of suspensions, oral suspension formulation, pharmaceutical suspension formulation, drug suspension formulation, Formulation of Sucralfate suspension, Formulation of Cefradine suspension.
As a library, NLM provides access to scientific literature. Inclusion in an NLM database does not imply endorsement of, or agreement with, the contents by NLM or the National Institutes of Health. Learn more: PMC Disclaimer | PMC Copyright Notice. 1988 Jul-Sep;8(1):3840. This paper deals with the various aspects of commonly used flavouring agents for the preparation of medicaments. The Full Text of this article is available as a PDF (38.6 KB).Articles from Ancient Science of Life are provided here courtesy of Wolters Kluwer - Medknow Publications Download .nhib .nhib Format: AMA APA MLA NLM The flavor is the sensory impression of a food or other substance and is determined mainly by the chemical senses of taste and smell.UK Food Law defines a natural flavor as a flavoring substance (or flavoring substances) which is (or are) obtained, by physical,enzymatic or microbiological processes, from a material of vegetable or animal origin whichmaterial is either raw or has been subjected to a process normally used in preparing food forhuman consumption.The U.S. Code of Federal Regulations describes a natural flavorant as the essential oil, oleoresin, essence or extractive, protein hydrolysate, distillate, or any product ofroasting, heating, or enzymolysis, which contains the flavoring constituents derived from a spice,fruit or fruit juice, vegetable or vegetable juice, edible yeast, herb, bark, bud, root, leaf or anyother edible portions of a plant, meat, sea food, poultry, eggs, dairy products, or fermentationproducts thereof, whose primary function in food is flavoring rather than nutritional. 1. Flavoring agents are particularly significant in the case of liquid dosage forms intended for oral use, by suitably flavoring the medication in a liquid dosage form, the disagreeable taste may be successfully masked.2. Chewable tablets of antacids, vitamins, and antibiotics which are intended for mastication in the mouth, are usually sweetened and flavored to increase patient acceptance.1
Natural flavoring agent Flavoring substances obtained from plant or animal raw materials, by physical, microbiological or enzymatic processes. They can be either used in their natural state or processed for human consumption, but cannot contain any artificial flavoring substances.Eg. Carbohydrates(honey), complex volatile oil (anise oil), aldehyde (vanillin), Aloe vera, Mentha, Cinnamomum, Eucalyptus, Ginger Oil, Natural Lemongrass oil, Peppermint Oil BP.
2. Natural identical flavoring agent Flavoring substances that are obtained by synthesis or isolated through chemical processes, which are chemically and organoleptically identical to flavoring substances naturally present in products intended for human consumption. They cannot contain any artificial flavoring substances.Eg. Methyl salicylate, alcohol, glycerin.
3. Artificial flavoring agents Flavoring substances not identified in a natural product intended for human consumption. These are typically produced by fractional distillation and additional chemical manipulation of naturally sourced chemicals, crude oil or coal tar. Although they are chemically different, sensory characteristics are the same as natural ones.Eg.cinnamaldehyde and benzaldehydeTaste - Masking FlavorSalty- cinnamon, raspberry, orange, maple, butterscotch, glycyrrhiza (licorice) syrupSweet- fruit, berry, vanilla, acacia syrupBitter- cocoa, chocolate-mint, wild cherry, walnut, glycyrrhiza (licorice), Eridictyon, raspberry syrupSour- fruit, citrus, cherry syrup I. Caramel, Cocoa Powder Food Colours & Flavors, used in pharmaceuticals, confectionery, ice creams, soft drinks, and all other kinds of food products.2.Mentha Arvensis oil3.P-Anisic Acid- 4-Anisic Acid- 4-methoxy benzoic acid used as Flavoring Agent: Fragrance Ingredient; masking, as a pharmaceutical intermediate.4. Peppermint Oil BP, Peppermint Oil BP is an Active Pharmaceutical Ingredient, classified as Herbal drug, widely used in the pharmaceutical industry.5. L-Ethyl Lactate-Use As food aromatizing agent, Flavoring agent of wines, and as a pharmaceutical intermediate.6. GMP certified menthol GMP Certified Menthol Crystals IP/BP/USP are made under rigid Pharmaceutical standards having all the regulatory approvals.7. Dill Seed Oil8. Fennel Oil Indian-Natural9. Caraway Oil Indian IP/BP/EP/USP/FCC/Food Grade10. Soya Bean Oil BP/EP/USP/FCC(a) Sodium gluconate-high quality, best price, and purity more than 99.5%.(b) L-Theanine.(c) Methylene chlorideRecommended Reading - Newer PostOral PostFlavoring Agents in Pharmaceutical Formulations Reviewed by Admin on July 10, 2020 Rating: 5
Flavoring agents in pharmaceutical preparations such as oral syrup, oral suspension, elixirs, emulsions, lozenges, chewable tablets, effervescent tablets, dispersible tablets, and ODT are used to impart not only flavors but also impart a pleasant taste. They are used to improve patient compliance or palatability of pharmaceutical dosage forms. Generally, flavoring agents (pharma grade) are available in two forms a) powder and b) liquid form. The word flavor refers to a mixed sensation of taste, smell, touch, sight, and sound, all of which combine to get an unrestricted number of gradations in the perception of a chemical substance. The 4 primary