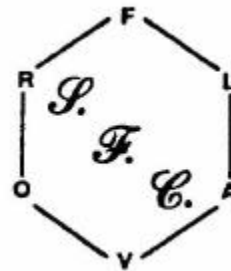


# Society News



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## THE SOCIETY OF FLAVOR CHEMISTS

### One more step in the right direction



etter late than never. Now that winter is almost over —I hope— I will be trying to catch up with this newsletter. By now, you have long received your business meeting minutes and hopefully getting ready to attend our first meeting for the year. You have also received your meeting notice with the schedule of the educational presentations. Our next meeting will be featuring a conference about "Overcoming speaking anxiety in meeting and presentations" by Lenny Laskowski from LJI Seminars, a second presentation, "Crisis is the mother of invention: dealing with vanilla extracts and bean shortage" by Skip

Roskam from David Michael & Co and our speaker for the night will be Dr Braja Mookherjee from IFF with "The effect of Microgravity on the fragrance of a miniature rose: IFF's experiments aboard of the Space Shuttle STS95". I will be more than happy to include a summary of these interesting presentations in our next newsletter if any of you would be kind enough to write it . Dolf DeRovira will explain to us how our society is going one more step in the right direction towards the new technology era (President's Letter – page 2). A total of 6 members: 2 new apprentices, one new certified and 3 upgrades were approved in our last session.

Their biographies are published on pages 3 and 4. Still suffering with this long winter? Cheer up and get ready for spring. Gerard Mosciano has sent us an article about getting spring-flowers via the web (page 5). And last but not least, Eugene Buday's next article will give us an interesting viewpoint on regulations and how they have changed our way to create flavors (page 7). As I mentioned before, this newsletter is on our web page. We will continue to snail mail hard copies but eventually it will be all via e-mail. Please keep us updated with your e-mail address changes. Comments? [mariano\\_gascon@wixon.com](mailto:mariano_gascon@wixon.com)

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## The Lost and Found Section

Here is the list of people that **have not paid** the 2000 dues yet

- Essat Blali (Block Drug)
- Dennis Brown (Givaudan)
- Dong Zhi Wen (Shang Hai Vega flavors)
- Morris Glazer (Chart)
- Steve Kufka (Universal)
- Colin Scott (Danisco)
- Keiji Torrii (Takasago Japan)

And the list of the newly retired members. Congratulations!

- David Demott (Liben Aroma)
- Bertha Falcon (Universal)
- Carol Ann Owci (Givaudan)
- Roy Takahashi (H&R Japan)
- Hazel Xenitelis (H&R)

Update your contact list:  
Joan Harvey (AM Todd)

Mike Fasano (Flavorchem)  
Charito Palencia (Virginia Dare)



## President's Letter



**Dolf DeRovira**  
President

**L**et us speak about technology.

In the last few years, or certainly within the last few decades the strides in technology have been amazing. Whether speaking of the soothsayers' predictions on genetic clones of spare organs, nanotechnological robots injected in the bloodstream to clean out cholesterol plaque, antigravity devices, quantum mechanical "beam me up Scotty" devices, or even this mysterious "IT" invention which is supposed to revolutionize our life as we know it (or so says "IT's" inventor), the world will continue to be an amazing place, technologically speaking.

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*"... Computer technology has embraced us all... So let it be with our internet presence as well.."*

So it is with somewhat humble notice I would like to say that our web site is coming along nicely.

Computer technology has embraced us all. But that is not where it should end. Advancements can only take place after the painstaking striving for perfection. So let it be with our internet pres-

ence as well.

Please visit the site at [www.flavorchemist.org](http://www.flavorchemist.org) or e-mail him at [tony-moore@excite.com](mailto:tony-moore@excite.com)

Also, call Tony Moore at 661-257-3400 for any suggestions you might have to further improve on its (small letters, of course) quality.

We have entered a new era of late, with electronic noses, trips on balloons over the rainforest to discover new and exotic ideas for fragrances and flavors, advances in instrumentation, chemical identification and availability, and solid phase microextraction tech-

niques to discover "real" food aromas, it is truly exciting.

With this, I would like to introduce the topic of next meeting's speaker. It is noteworthy that a governmental agency has collaborated with our industry to unlock the secrets of science. Dr. Braja Mookherjee of IFF will be discussing our involvement with NASA at the next meeting, so try to attend.

Be well, and least in most parts of our country, keep warm.



## New Members and Upgrades

Hello, my name is John Gilroy. Born and raised in New Jersey. I started my flavor career with Universal Flavors (NJ) in 1992. I currently work for Takasago. I'm working as a flavorist and hope to become a SFC certified member someday. Some

of my interests are sports. I played basketball and baseball at St John's University. Wildlife observation, Tae kwon do, wild conservation and music. I enjoy being outdoors which is where I spend most of my free time. One goal I have is to become a

Senior Flavor Chemist, retire early and do a lot more traveling and hands-on wildlife conservation.

### **John Gilroy**

Apprentice  
Member since Nov 2000  
Takasago Int'l

I am a junior flavorist in the beverage unit at Quest. I started at Quest in December 1995, as a flavor technician working with Brian Mullin and Alan Ellison. I was fortunate to be accepted into the flavorist training program in April 1996 and was promoted to junior flavorist in June 1997. I am still

working primarily in beverage but also handle briefs on other sweet applications. I have a Ph.D. in biophysical chemistry from the University of Virginia. Upon completing my doctoral research, I lectured at UVA then investigated insect viruses at the Boyce Thompson Institute

at Cornell University. I became aware of flavor chemistry when, after moving to Chicago with my husband, I started working at Quest as a temp. I feel extremely lucky to have found this exciting, challenging and not to mention "tasty" career!



### **Leslie Lepore**

Apprentice  
Member since Nov 2000  
Quest Int'l

I consider myself fortunate to have a career that allows me to satisfy my scientific curiosity as well as giving me the freedom to be creative. Although being a flavorist keeps me busy, I can always find time to enjoy my favorite activities.

I like traveling, especially to tropical locales, going to amusement parks, and just about anything computer related. Through sheer persistence, I was able to complete my Bachelor degree last year, which was a goal I had for a long time. Now that I am

without homework, I am able to pursue more of my interests and enjoy more of what life has to offer.

### **Mary C. Foster**

Certified  
Member since 1995  
Shank's Extracts, Inc.

## New Members and Upgrades



***Kenneth J. Kraut***

Certified  
Member since 1998  
Flavor Dynamics, Inc

I have been working with Dolf DeRovira at Flavor Dynamics since 1989.

I reside in Union Beach, NJ with my wife Karen and two beautiful daughters, Stephanie and Lauren.

I enjoy playing and teaching guitar, hunting, fishing, and of course, hanging out with the family

***Francis P. Tangel***

Certified  
Member since Nov 2000  
Foote & Jenks Corp



***Peter Wasko***

Certified  
Member since 1998  
Bush Boake Allen

I started developing flavors for Universal Flavors in 1974-1981. I developed flavors for the carbonated, still, alcoholic and dairy industries. Then I was offered a position with Givaudan-Roure as Beverage Manager from 1981-1992 developing

flavors and finished product prototypes for the beverage market. Then an opportunity became available at BBA where I could spend more time in developing flavors, so I accepted the position at BBA as technical Director Beverage flavors develop-

ing flavors and emulsions. I am married, have three children, a son and two daughters, ages 21, 20 and 18. In my spare time I enjoy playing tennis, racquetball and golf. I also enjoy tending to my vegetable and flower gardens.

## Cybermania

### Spring via Internet

**I**t is between Christmas and New Years. The temperature is in the single digits and the Mid-West is going to get a storm and the East Coast is due for a Blizzard. Now that doesn't sound too good but I will wait it out, shovel my drive way and take solace in browsing the various seed catalogs for spring. I have found that planning for spring makes the dreary, snowy cold days of winter pass faster.

This year the internet offers a wealth of sites offering seeds, plants, bulbs and all the equipment to make even the most die hard big city resident a proverbial green thumb. Let me share with you some of the most interesting and potentially productive internet sites.

[www.dutchgardens.com](http://www.dutchgardens.com)- Direct from Holland to your door with the most beautiful bulbs.

[www.mellingers.com](http://www.mellingers.com)- Over 4000 seeds, bulbs, perennials, trees and shrubs.

[www.gardeners.com](http://www.gardeners.com)- A catalog of earth friendly garden tested solutions.

[www.shadyoaks.com](http://www.shadyoaks.com)- Offering plants for shady places.

[www.schreinersgardens.com](http://www.schreinersgardens.com)- A source of award winning irises.

[www.jacksonandperkins.com](http://www.jacksonandperkins.com)- Americas trusted gardening companion, most known for their roses but they also offer many other plants.

[www.parkseed.com](http://www.parkseed.com)- the grand daddy of all seed catalogs. Today they also offer started plants. Their catalog offers the widest choice, great color pictures and the most growing information.

[www.myseasons.com](http://www.myseasons.com)- a spring hill nurseries. They are in Peoria IL.

They offer a wide array of flowering trees and plants.

[www.kellynurseries.com](http://www.kellynurseries.com)- a good landscape

by Gerard Mosciano

catalog of flowers, trees and hard to find plants.

For you city dwellers who only have a deck or balcony I just received an add from Earth Box. They offer a product which makes balcony gardening and even farming possible. It is a plastic box which is only 21/2 feet by 15 inches. It allows automated watering and feeding. They are in St. Petersburg Florida and you can contact them at 888-428-3737.

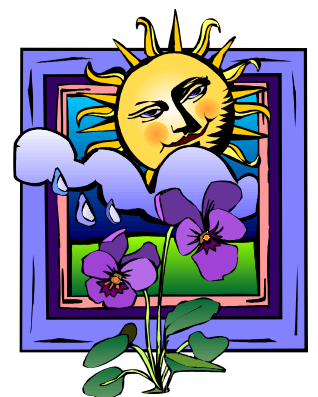
You don't have to buy anything, I have found that just planning for a yard full of fragrant blossoms in spring time will dispel the winter blahs.

Hope the winter storms will pass you, if they don't, take care, keep warm and think spring blossoms.

Gerard Mosciano

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*" ... " the internet offers a wealth of sites offering seeds, plants, bulbs and all the equipment to make even the most die hard big city resident a proverbial green thumb..."*



## Flavor Creation by Regulation

by Eugene Buday



The previous message dealt with Flavor Creation as an Art and a Science. How wonderful it is to be free to use your imagination and scientific skills to create a saleable flavor. But, there are roadblocks in the way, which dull the satisfaction we get from a potential sale. Namely, REGULATIONS!

The whole thing started with the Federal Food, Drug and Cosmetic Act of 1938. This led to the Food and Drug Administration (FDA), which led to the 1958 Food Additives Amendment to the Act. The establishment of the FDA was a necessary evil to safeguard the United States public against unscrupulous food and drug manufacturers. But then, more government agencies were established to police the flavor industry, namely

BUREAU OF ALCOHOL, TOBACCO AND FIREARMS (BATF) --They govern the ingredients we can use in flavors for the alcoholic industry and control the use of Ethyl Alcohol in flavors. We have many forms to fill out, such as

BATF drawback forms and FIDS (flavor ingredient data sheets) when we submit flavors to the alcoholic industry. And, there are different regulations that cover liquors, whiskey, wine, beer, coolers, etc. Very complicated!

UNITED STATES DEPARTMENT OF AGRICULTURE (USDA) --Oversees the meat and poultry industries and flavors which may contain meat and poultry. They also look after the fish industry.

OCCUPATIONAL SAFETY AND HEALTH ADMINISTRATION (OSHA) --Inspect our factories and equipment used in manufacturing flavors.

CODE OF FEDERAL REGULATIONS, VOLUME 21 (21CFR) --Outlines the rules and regulations pertaining to the manufacture of foods, labeling, additives, etc. Defines which government agency has jurisdiction over various industries in the flavor/food industry.

Additionally, we have: GOOD MANUFACTURING PRACTICES (GMP'S), FOOD CHEMICAL CODEX (FCC), UNITED STATES

PHARMACOPOEIA (USP), RIGHT TO KNOW LAWS (RTK)

PROPOSITION 65 -- Contains a list of chemicals found by California to cause cancer -- examples are acetaldehyde, sodium saccharin, ethyl acrylate, BHA, cinnamyl Anthranilate -- all of which, by the way, are FEMA GRAS as of 9-1-96.

FLAVOR AND EXTRACT MANUFACTURERS ASSOCIATION (FEMA) --This is an industry controlled organization which works closely with the Government and tries to set standards which are acceptable to FDA, before the FDA acts. FEMA was responsible for putting together the "Generally Recognized as Safe" list, known as the GRAS list. This contains ingredients that are considered safe for use in flavors in the USA and many other countries in the world.

We also react to the ENVIRONMENTAL PROTECTION ACT (EPA) --Don't ever make anything that smells bad. The whole neighborhood and the EPA will be after you.

*" ...Upon review of all the restrictions imposed (it seems) that a prerequisite to studying flavor chemistry is a Law degree in food and/or labeling regulations worldwide..."*

DEPARTMENT OF TRANSPORTATION (DOT) -- Regulating the shipment of flavors, especially hazardous materials, such as flammables, etc. is becoming more stringent and costly. Some carriers will not even carry hazardous materials. Has anyone ever heard of a plane crash caused by a container of a flammable flavor such as Lemon Extract? Has anyone ever heard of a truck explosion caused by a flavor? I do not think so.

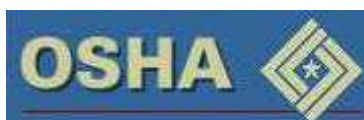
After the Federal Government finishes their act, the State, City, County and Local regulations kick in. There are zoning laws to worry about, fire department regulations, local building codes to contend with... and it goes on and on. In addition to government regulation, we have the following to worry about:

**KOSHER REGULATIONS --** Not only do we have to worry about Government regulations, we have to deal with Religious laws. Many of our GRAS materials are not Kosher, which means we have to leave them out of our flavors, causing loss of quality, in many cases. Also, flavor ingredients needed for Passover production are so limited

that any resemblance between a normal Kosher flavor and one that is Kosher for Passover is purely coincidental. Now there is talk that people of the Muslim faith will require flavors that are Halal, which is similar to Kosher, but differs in several areas. While holding onto tradition is a wonderful thing, isn't it time that people step back, take a look at what was, and modernize? What was healthy and necessary for survival years ago may not be necessary today in 2001.

Organically grown crops are becoming more popular in certain areas of the country. Flavor companies are being asked to certify their flavors as containing only Organically produced ingredients. The certification system is so poorly organized that one group will not recognize another group as being qualified to certify crops as Organically Grown. This will cause more problems than Kosher Certification.

Thanks to our European friends, we have another hurdle to overcome in flavor creation: **GENETICALLY MODIFIED ORGANISMS or GMO'S --** We are being asked to

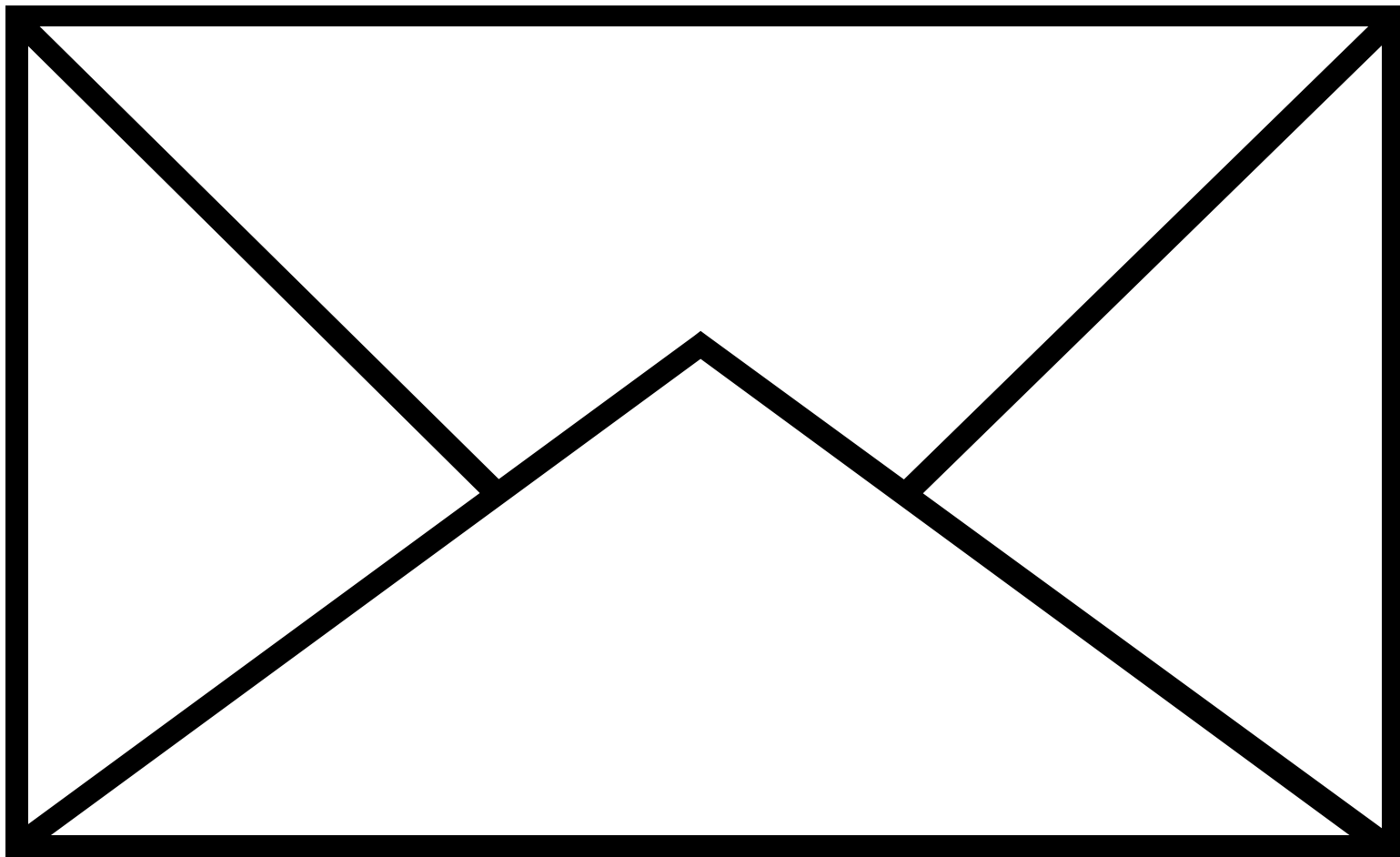


U.S. Department of Health and Human Services  
**Food and Drug Administration**

certify that our flavors are not Genetically modified. While on the subject of GMO's, flavors developed for countries outside the USA are subject to organizations, such as: **FOOD ADDITIVES ORGANIZATION (FAO), WORLD TRADE ORGANIZATION (WTO) TOXIC SUBSTANCES CONTROL ACT (TSCA), CODEX ALIMENTARIUS (Equivalent to the Food Chemical Codex), EUROPEAN UNION (EU), WORLD HEALTH ORGANIZATION (WHO)**

Now there are reports that the E.U. is asking that flavor companies list all the flavor ingredients used in each flavor. What next? Give me a break! These are the organizations that are active mainly in Europe. We also have to deal with Japan, Australia, Taiwan and China, Southeast Asia, South America, Mexico and Canada. (If I left anyone out, I apologize) Upon review of all the restrictions imposed upon Flavorists, one comes to the conclusion that a prerequisite to studying flavor chemistry is a Law degree in food and/or labeling regulations worldwide.





*THE SOCIETY OF FLAVOR  
CHEMISTS*

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