

The Society of Flavor Chemists Inc.®

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Dear Members,

I hope you had a wonderful summer and wishing you a great autumn. We had a nice turnout at the September meeting in Chicago/Oak Lawn with over 70 industry professionals in attendance. The following is a wonderful summary of the presentations as reported by one of our newly certified members, Holly Bohlke.

436th SFC Meeting in Chicago/Oak Lawn, IL
September 20th 2018 Meeting in Chicago – Synopsis – Holly Bohlke

The 436th meeting of the Society of Flavor Chemists was held on September 20th, 2018 at the Chicago Hilton Oak Lawn in Oak Lawn, IL. Justin Kozlowski served as the meeting chair and did an excellent job organizing the event for over 75 attendees.

The first presenter of the afternoon was Vincent Ricard with Frutarom, who presented on the topic of Food Protection and Oxidation Management Solutions. Vincent thoroughly explained how detrimental oxidation can be for food and beverages and presented new technology offered by Frutarom to help slow the rate of the reaction. Oxidation causes undesirable flavor changes, rancid off-notes, changes in color and product appearance, and many times loss of nutritional value in foods. This self-propagating reaction is not reversible and is seen predominantly in fats and oils as lipid oxidation. Antioxidants prolong the start of fat oxidation process by donating hydrogen atoms and can be measured by peroxide value. The lower the peroxide value, the better the material's antioxidant properties.

Many naturally-derived antioxidants are available, notably Vitamin E, rosemary extract, and acerola cherry extract. Synthetic antioxidants that are still widely used today but are losing favor include BHA, BHT, propyl gallate, TBHQ, etc. Utilizing a naturally-derived antioxidant in flavor or food product has many advantages, especially with the ability to be labeled as natural flavor in the case of rosemary and acerola cherry extracts. The products discussed in further detail were carnosic acid and rosmarinic acid, the active antioxidant compounds found in rosemary extract. Carnosic acid is utilized in oil soluble applications (meat, oils, fats, nuts, seeds, frying oils, citrus oils) whereas rosmarinic acid is used in water soluble products (flavors, beverages) and to prevent vanillin degradation. The audience sampled lemonade containing 40ppm rosmarinic acid

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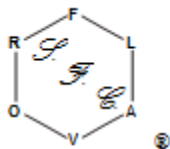
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against a control sample and evaluated the difference in citrus flavor retention, retention of citral, and overall color stability in the sample containing the antioxidant.

Next, Dr. Sara Risch, PhD spoke on the topic of Flavor and Package Interactions. This interesting discussion explained how packaging influences flavor interactions and flavor stability. Dr. Risch provided a thorough overview of packaging, including a history of some of the earliest advances in food package technology. Metal cans, collapsible tubes, plastics, crown bottle closures, glass, and polyethylene plastics serve important functions to protect food from at all levels from production, to retail storage and ultimate end use by the consumer. Being able to utilize packaging that is easy to ship, prevents product damage, prevents light/oxygen, and meet consumer expectation are all challenges faced by package engineers in the industry.

Flavor and package interactions were a main topic of this presentation. As packages are not inert materials, undesirable migration or permeation can occur. This happens when active compounds such as additives, adhesives, or printing inks in a package move into the product, damaging the product's quality and flavor. An example of this occurring from the speaker's experience was when off flavors in frozen meals (TV dinners) were being caused after the transition from an aluminum tray to a plastic tray. The issue came from the scalping or absorption of materials from the plastic into the product. This also occurs in toothpaste tubes, where occurrences of volatile loss and dramatic changes in flavor were noticed when different packaging materials were tested. Examples of permeation and contamination by outside aroma factors and positive examples of permeation and package interactions were also discussed.

Lastly, J.D. Vora from Mane Flavors presented an Overview of Essential Oils with Emphasis on Stability. As Mother Nature's flavors, J.D. emphasized how important essential oils are to flavors and how using them can enhance the organoleptic properties and create an overall more enjoyable taste and aroma experience. Referencing the three main essential oil "Bibles" written by Arctander, Lawrence, and Guenther, J.D provided an educational lesson on essential oils, methods of extraction, and flavor stability of oils.

The starting materials for essential oils that are commercially available for use in flavors and foods are derived from herbs, spices, or fruit. Parts of the plant that contain volatile compounds are the twig, root, seed, leaf, fruit, bark, flower, and peel. Extracting from any of these parts of the plant yield different essential oils of varying complexity and differ depending on growing region. For the best cinnamon, head to

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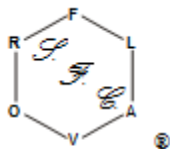
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Sri Lanka or Ceylon, for example. Production methods heavily influence the flavor and quality of the oils. Steam distillation is the most common method for oil recovery. For citrus oils, the best process methods are the FMC and Brown methods as well as the Pellatrice method used in Italy. Fractional distillation, molecular distillation, and azeotropic distillation are other less common production methods. The stability of oils can be extended through encapsulation methods, folding to remove terpenes, or the addition of antioxidants.

Special thanks to all of the presenters for taking the time to prepare and present such wonderfully useful information to the audience!

A brief business meeting followed the afternoon sessions of informative presentations. The minutes of the business meeting along with the Treasurer's Report are in the link below. We enjoyed an energetic cocktail hour while socializing with our fellow flavorists and industry professionals. I hope to see you all at the October meeting.

- [Business meeting minutes link](#)
- [Treasurer's Report link](#)

Yours truly,

Chris Williams
SFC Secretary 2018-2020

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