

The Society of Flavor Chemists Inc.®

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www.flavorchemists.com

Dear Members,

We had our annual meeting in Chicago last month and it was really well attended with a great program organized by Justin Kozlowski. Holly Bohlke was kind enough to write a superb synopsis for the day which is below.

*442nd Meeting of The Society of Flavor Chemists, Inc.
Thursday, September 12, 2019
Chicago Marriott Suites Downers Grove, IL
Meeting Summary – Holly Bohlke*

We had a beautiful day for the 442nd Meeting of the Society of Flavor Chemists, Inc. in Downers Grove, Illinois on September 12, 2019. The meeting was well-attended with over 100 participants! The meeting chair was Justin Kozlowski of Imbibe.

*Following the delicious buffet lunch, we gathered in the meeting room for our first presentation, sponsored by the Chemical Sources Association (CSA). Luke Grocholl, Global Regulatory Manager at Millipore Sigma, presented a wonderfully insightful exploration on vanilla entitled *Vanilla: From Jungle Orchids to GMO*. He approached the subject of vanilla from a historical perspective from ancient to modern history where it is arguably the most popular flavor in the world. Originally, the small orchid native to Mexico was unable to be grown anywhere else in the world until the discovery of hand pollination by twelve-year-old Edmond Albus of the Reunion Islands. This development led to the global market that we see today for vanilla and vanillin, for which Albus never received recognition in his lifetime. Today, with advancements in technology, vanillin can be derived from many sources, including ferulic acid, lignin, clove, curcumin, and GMO biotechnology. Following the presentation, we organoleptically evaluated natural vanillin (ex. Ferulic acid), ethyl vanillin, and natural vanillyl butyl ether in dilutions. Thank you, Luke, for the wonderful presentation on vanilla!*

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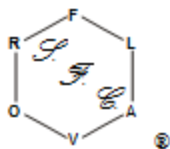
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The next presentation was given by Joel Longbons, Global Extracts Manager, and Darryl Terry, Chief Master Flavorist, both from Sensient. Their presentation was entitled Sensient Natural Extracts – Extracts at Their Purest. They presented on Sensient’s technology for creating clean label extracts and their advanced extraction capabilities. The different types of extractions include percolation, distillation, CO2, counter-current, and subcritical water. We evaluated Nigerian Ginger extracts produced via three different methods, one via percolation, one via CO2 extraction, and one via molecular distillation. They all displayed differences in flavor and aroma, with the percolation method having earthy, citrus flavors, and the CO2 sample having more freshness and heat. The presentation concluded with an overview of Sensient’s functional extracts capabilities and a sampling of purple tea. Thank you, Joel and Terry, for sharing Sensient’s capabilities with us!

The third presentation of the day was given by Bastien Berepion, PhD., of Nexira. His presentation, entitled Nexira Tips and Tricks and How to Formulate a Stable Beverage Emulsion, provided insight into formulating emulsions with Nexira’s different types of Acacia gum. He discussed Acacia gum’s capabilities as a stabilizer and emulsifier as well as Damar gum as a weighting agent and a clean label, natural alternative to ester gum. He also provided tips and tricks on how Nexira can help address challenges in emulsions and how to create stable emulsions for different flavor systems. Each attendee received a sample of raw gum Acacia exudate to gain an understanding of how it looks before it is processed into commercially viable Acacia gum. Thank you, Bastien, for sharing Nexira’s capabilities with us!

The final speaker of the day was Elizabeth Humston-Fulmer, PhD., of LECO. Her presentation was entitled Why LECO GC-MS is an Important Tool for the Flavor Industry to Develop Better Flavors. She discussed the industry-leading technology LECO has developed for characterization and comparison of aroma chemicals for sensory and chemical analysis. LECO’s technology can provide a wide range of benefits that can be utilized by flavorists when creating new flavors. For example, it can provide insight when comparing the aroma of fresh strawberries and strawberry candies. Their tool can create a chemical breakdown

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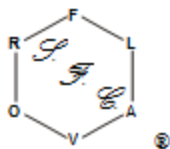
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of each component present in the strawberry flavor so a flavorist can note key differences between the samples. Similarly, we saw how it can pinpoint and compare differences in perfumes, as well as create sensory data to identify chemicals which cause flavor degradation and off-notes in wines. Thank you, Elizabeth, for sharing LECO's capabilities with us!

We concluded the day with the SFC business meeting and introduced five new members into the SFC who successfully passed their exams. We concluded the day with happy hour and cocktails. Thank you to everyone who helped make this meeting a success!

The minutes from our 442nd business meeting are now available via the following links. Please take a moment and have a look to stay informed. I hope to see you at the Symposium in October.

- [September 2019 minutes link](#)
- [July-August Treasurer's Report Link](#)

Yours truly,

Chris Williams
SFC Secretary 2018-2020

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