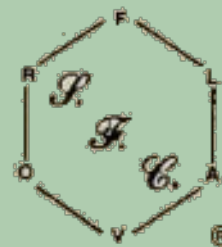


Spring Edition  
2012

# Society News



## THE SOCIETY OF FLAVOR CHEMISTS

### Board of Directors 2011—2012

**Chairperson:**

Stephen Ruocco  
McCormick & Company, Inc.  
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chairman@flavorchemist.org

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Alsip, IL 60803  
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**Secretary:**

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International Flavors &  
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Dayton, NJ 08810  
(732) 329-5386 phone  
secretary@flavorchemist.org

### President's Message

Dear Colleagues,

Spring is here, and I hope you and your families are enjoying the new season!

We are entering a fun time of the year, with an entertaining and educational event program planned, details of which can be viewed on the following pages.

The recent 12<sup>th</sup> Annual West Coast Flavor Industry Forum in collaboration with NAFFS and CSA was extremely successful, and featured a number of presentations including Mariano Gascon talking about "Innovation, Creativity and What it Takes to Drive Successful Products." Participation was great, and it was fantastic to see we achieved quorum for the first time at this meeting!

This year has seen an exciting new development in that members in the Chicago area have been able to participate in East Coast meetings remotely via Webcast. This initiative is designed to increase interaction and involvement, and there are future plans to extend the program to other regions. I want to thank all involved in developing this valuable new member service.

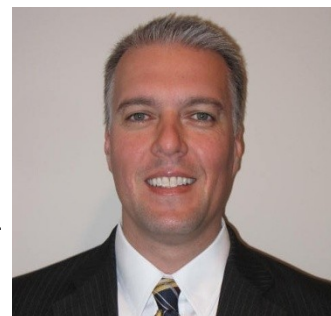
The new SFC website is continuously being optimized, and is providing a number of new capabilities including the ability to register and pay for events online. Please continue to provide suggestions on how the website can be enhanced to facilitate communication and information sharing.

I am particularly excited about the planned creation of a Mentorship Committee, which aims to work closely with new members to understand individual interests and educate them on the various committees and programs within the Society. Thank you to those involved in developing this committee.

Feedback to the change in format for some recent meetings from an evening to afternoon program has been very positive, as it better aligns with many members' family lives, including those with a long commute home. Based on this response we plan to continue this format wherever possible in the upcoming year.

Enjoy the rest of spring, and I look forward to seeing you at the upcoming Cincinnati meeting on April 18<sup>th</sup>.

Aaron Graham



Published By:

The Society of Flavor Chemists, Inc. ©  
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## Committees

### Arrangements Committee:

Chair: Paul Ricciardi

E-mail: [arrangements@flavorchemist.org](mailto:arrangements@flavorchemist.org)

### Audit Committee:

Chair: Dieter Bauer

E-mail: [audit@flavorchemist.org](mailto:audit@flavorchemist.org)

### By-Laws Committee:

Chair: Dolf DeRovira

E-mail: [by-laws@flavorchemist.org](mailto:by-laws@flavorchemist.org)

### Development Committee:

Chair: Joan Harvey

E-mail: [development@flavorchemist.org](mailto:development@flavorchemist.org)

### Employment Committee:

Chair: Eugene Buday

E-mail: [employment@flavorchemist.org](mailto:employment@flavorchemist.org)

### History Committee:

Chair: Dolf DeRovira

E-mail: [historian@flavorchemist.org](mailto:historian@flavorchemist.org)

### Library Committee:

Chair: Jack Fastag

E-mail: [library@flavorchemist.org](mailto:library@flavorchemist.org)

### Media Communication Committee:

Chair: Mary Foster

E-mail: [media@flavorchemist.org](mailto:media@flavorchemist.org)

### Membership Committee:

Chair: Karen Alexander

E-mail: [membership@flavorchemist.org](mailto:membership@flavorchemist.org)

### Nominating Committee:

Steve Ruocco

E-mail: [nominating@flavorchemist.org](mailto:nominating@flavorchemist.org)

## Society News

### The Board of Directors

2011—2012



(Left to Right)

Cyndie Lipka, Treasurer  
Gary Raab, Vice-President  
Stephen Ruocco, Chairperson  
Aaron Graham, President  
Hedy Kulka, Secretary



### Upcoming SFC Meetings

April 18, 2012

May 17, 2012

June 27, 2012

Cincinnati, OH

Newark, NJ

Las Vegas, NV

## Committees

### Program Committees:

#### East Coast:

Chair: Deborah Groendyk-Osborne  
E-mail: [program@flavorchemist.org](mailto:program@flavorchemist.org)

#### Midwest:

Chair: Sam Tharpe  
E-mail: [midwest-meeting@flavorchemist.org](mailto:midwest-meeting@flavorchemist.org)

#### Chicago:

Chair: Menzie Clarke  
E-mail: [chicago-meeting@flavorchemist.org](mailto:chicago-meeting@flavorchemist.org)

#### West Coast:

Chair: Lisa Vaughn  
E-mail: [west-coast-meeting@flavorchemist.org](mailto:west-coast-meeting@flavorchemist.org)

#### Webcast Committee:

Lisa Dierbach  
E-mail: [webcast@flavorchemist.org](mailto:webcast@flavorchemist.org)

#### Website Committee:

Chair: Tony Moore  
E-mail: [website@flavorchemist.org](mailto:website@flavorchemist.org)

## Meeting News

### SFC Midwest Meeting Cincinnati, Ohio

Wednesday, April 18, 2012

Cincinnati Airport Marriott, Hebron, KY

8:00 – 10:30: SFC Board of Directors Meeting  
10:30 – 12:00: SFC Board of Directors and  
Committee Chairpersons Meeting  
11:00 – 12:00 Registration  
12:00 – 1:30: Lunch with speaker  
1:30 – 3:00: Chemical Sources Association  
Technical Meeting and Presentations  
3:00 – 3:30: SFC Business meeting  
3:30 – 4:30: SFC Technical  
4:30 – 5:30: Cocktail Hour



## Library Update



Stuck in a rut and need new ideas and ways of thinking about flavors? Why not spend some time researching at the SFC Library? It is located at the Monell Chemical Senses Center in Philadelphia. All SFC members are permitted to visit the library and use the resources.

Would you like to see what's in the library? Please log onto the SFC website to view the available literature in the library; over 80 pages of cataloged material ranging from Perfumer and Flavorist magazines, books on food preservation techniques, and handbooks from FEMA workshops.

Although literature at the library is not available to borrow, the SFC Library Committee will soon be offering a "loan" library and operating a searchable database of literature.

More updates to come as the SFC Library Committee introduces improvements this year.

Many thanks to Alfred Goossens for assembling this wonderful resource.

# Membership News

Congratulations to our new Apprentice and Certified members:

## Apprentice

Ashley Rizzo (October 2011)  
Niki Baran (October 2011)  
Jim Stanton (December 2011)  
Robert DeMichele (September 2011)  
Warren Yee (May 2011)  
Fred Triolo (December 2011)  
Brandon Olson (October 2011 )

## Certified

Scott Zimmerman (September 2011)

Get to know some of these members:



### **Niki Baran**

Before the flavor industry, I was involved in the medical field. I did not feel it was a right fit for me. After school, I was placed at Flavorchem by a temp agency and fell in love with the industry. It gave me an opportunity to use my science background in a completely different way. I have now been at Flavorchem for over 5 years. I graduated from the University of Iowa in 2006 with a Bachelor's degree in Biology. I was born and raised in the northwest suburbs of Chicago. I am a dog lover and have a Boston Terrier named Rocky. I enjoy any type of outdoor summer activity; swimming, boating, laying by the pool, BBQing, taking my dog to the dog park. I also enjoy good reads and new movies, shopping, playing tennis, vacationing and cheering on the world's greatest football team, the Green Bay Packers.



### **Ashley Rizzo**

Shortly after graduation, I was fortunate to join Flavorchem, where I have trained and worked as a flavorist. I graduated Summa Cum Laude in 2006 with a Bachelor's degree in Biochemistry from Benedictine University. I married my high school sweetheart, Joe, in 2005. I am currently owned by 2 parrots, Lucy and Ricci. I enjoy learning about Avian behavior and anything related to parrots, undertaking home improvement projects, spending time with my family.



### **Scott Zimmerman**

My father was a Flavorist for almost 50 years with Felton Worldwide and other organizations so I have many fond childhood memories of the sights and smells of the Flavor and Fragrance Industry. I began as a Fragrance Compounder with Felton in Canada in January of 1983 and worked my way up the "old-fashioned" way through the ranks of Compounder, Lab Technician, Health & Safety, Apprentice Flavorist, Flavorist, Certified Flavorist, and now Associate Principal Scientist with Kraft Foods in Memphis. Even at my still tender age, I am in my 30<sup>th</sup> year in the Fragrance & Flavor industry. In between all this, I managed to take several "Trips of a Lifetime" to places like the Arctic, East Africa, the Himalayas, Thailand, and the Brazilian Amazon. I graduated with a Bachelors

Degree from York University - Toronto, Ontario in 1991. My interests and hobbies are family, biodynamic gardening, international politics, oenology & viticulture, and flavor creation. Perhaps I'm the only SFC member to have stood frozen on the Arctic Circle, followed the Great Migration in Africa, stood on the peak of Mt. Kilimanjaro, been chased by an overly-amourous Rhino in the Masai Mara, slept at the Third Base Camp on Mt. Everest, and eaten fresh Pirannha soup in the Amazon. If there is another one of you out there, please call me and we can chat. My picture is me at the foot of the peak of Mt. Everest in November of 1997. Not to boast, but to show that even a punky kid from Canada via Brooklyn, New York can achieve his /her dreams if you believe in yourself.



### **Brandon Olson**

I studied food chemistry at the University of Illinois and one logical avenue was the flavor industry. I started my career at Flavorchem, moved on to Abelei, and have been with Prinova for 2.5 years. I graduated in 1999 from the University of Illinois with a B.S. Chemistry, M.S. Food Chemistry. I have a wife Mary, a newly renovated home in Winfield, IL, and 4 aquatic turtles as pets, though I consider all of nature's creatures to be my friends. My greatest pastime is golf. I will be heading to Augusta, GA this fall for a Masters golfing trip. I also enjoy reading, sleight of hand magic, sports, planting trees. My Claim to Fame: I developed two flavors for the #1 energy shot company in the world. I can't mention who they are, but it took me longer than 5 hours to complete each project....

### **Robert (Bobby) DeMichele**

I have been with FFS since June 2006. I graduated from Montclair State University in 2005 with a Bachelor's of Science degree. My wife's name is Lisa and I have a beagle named Lucas. I enjoy traveling, golf, exercising, and sports in general .

### **Warren Yee**

My interest in the flavor industry was sparked through a temporary technician position at Pepsi's R&D flavor lab in 2006. Since then, flavor chemistry has been my passion, blending my love of science with my love of tasting new and exciting flavors. I have developed flavor systems for many of Pepsi's core brands with my focus being CSDs, juices and fountain beverages. I graduated from in 2002 from Binghamton University with a B.S. in Biology. I love to travel and experience different places, cultures, and foods/drinks. I am also a pet/animal lover and have always had a fascination with the natural world. My Claim to Fame: Numerous Domestic and International products in my time at PepsiCo, under the Pepsi, Lipton, SOBE, and Tropicana brands.

### **Ferdinand (Fred) M. Triolo**

I began my career at Firmenich in 1998 within Analytical Research as a summer intern. In the fall I was hired full time and was primarily responsible for analyzing market products and natural products. I later moved into a role within the Supply Chain as a Process Technologist where I was responsible for the scale-up of flavors. As a Flavorist Trainee I have worked within Sweets, Beverages & Savory. I currently work in the Savory Division as a Jr. Flavorist. I attended Monmouth University, graduating in 1998 with a Biology Major & Chemistry Minor. I reside in Hamilton NJ, with my beautiful wife Melissa and our cat. I enjoy cooking (& eating), classic cars, photography, wine making, softball, biking and just about any outdoor activity.

### **Jim Stanton**

I started working for Firmenich in 1998 in the perfumery division's application labs. Shortly thereafter, I transferred to R&D where I worked as an analytical chemist for 7 years. For the past 5 years I have been in the Flavor Division training to become a flavorist. I am now a Junior Flavorist focusing on Sweet Goods and beverage. I graduated from Rutgers University in 1997, with a B.S. in Environmental Science. My interests/hobbies are fishing, biking, camping...anything that gets me outside.



# Committee News



The SFC Membership Committee has created a tip sheet for SFC Candidates and Sponsors:

Regardless of whether you are going for apprentice, upgrading to certified or going direct to certified, the following information may help to make the actual interview process a little less nerve-racking. These are suggestions, not requirements, to assist candidates and sponsors who are preparing for the test.

## **Tips for Candidates:**

- Know the Syllabus, not just the areas in which you work!
- Ask your mentor(s)/sponsor(s)/colleagues to quiz you weekly
  - ◆ Five to ten written questions
  - ◆ Informal 30 minute question and answer interview
  - ◆ Pop quizzes

## **Tips for Sponsors:**

- ✓ Know your candidate
- ✓ Make sure they have all the requirements prior to applying
- ✓ Help them prepare for the test, make it fun
  - \*multiple choice
  - \*crossword puzzles
  - \*guess the flavor based on a formulation
  - \*sniff strip pop quiz

## **The Interview Process:**

Candidates arrive at a designated area

A 25 question test is issued to each candidate. Every test is different.

Candidates are given about an hour to complete the test

There is an aroma test given using 6 materials, five flavor components and a flavor. The same materials are used for each candidate.

Once completed, a set of two or more committee members assigned to that candidate will review the tests. If there are any questions or clarifications needed, they are addressed as part of the interview.

Apprentice members are usually interviewed for about 20 minutes.

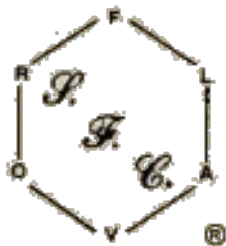
All other candidates have a longer more in depth interview, approximately 45 minutes.

At the end of the interview, committee members discuss the candidates and make their recommendations to the Chairperson of the Committee.

The Committee Chairperson informs the candidates of the recommendation prior to the meeting.

The voting ballot, with the committee's recommendations, is established. The ballot is presented and distributed (if there is a quorum) during the business meeting that day and the candidates are voted on.

If there is no quorum, voting is done at the next meeting where there is quorum.

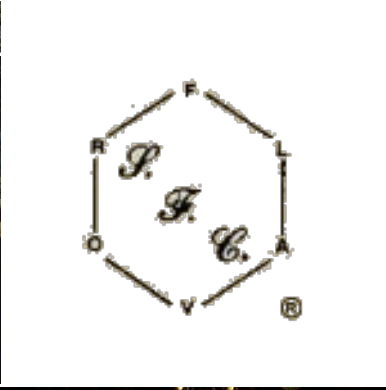


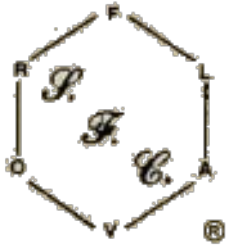
**September 2011**

**Newark**



**December 2011**  
**Newark**





March 2012

West Coast  
Flavor Industry  
Forum





## **Opening Doors: Peppermint Oil**

by Susie Bautista while at I.P. Callison & Sons



Quoting Ludwig Wittgenstein, an Austrian Philosopher, “A Man will be imprisoned in a room with a door that’s unlocked and opens inwards; as long as it does not occur to him to pull rather than push.” Those of us that work in the flavor industry know that l-Menthol is the characterizing component of Peppermint oil. However, to really understand Peppermint oil, it’s important to learn the primary constituents and study some of the over 300 minor constituents found in the essential oil.

In 2010, almost 3 million pounds of Peppermint oil were produced, with the major portion of that coming from the United States. Large quantities of Peppermint oil are used in toothpaste and chewing gum at levels of 1% or higher. For those who do not work on those applications, they may be unfamiliar with the primary constituents found in American Peppermint oil.

<b>Constituent</b>	<b>Description</b>	<b>% in American Peppermint</b>
Eucalyptol	medicinal, camphoraceous	4-6
Menthone	smooth, earthy, peppermint like	18-24
Isomenthone	musty, dirty, spicy character	3-4
Menthofuran	Diesel like, green & herbal	2-7
Menthyl acetate	tea like, woody, floral, minty	3-6
Menthol	Cool, peppermint like, “mentholic”	40-45
Sesquiterpenes (beta Caryophyllene and Germacrene D)	Heavily sweet and woody with fruity plum and tobacco nuances	2-6

In my work as a general Flavor Chemist, I developed flavors using some of these chemicals; however, I did not understand their importance to Peppermint oil. For example, I developed a fig flavor using Germacrene D that was absolutely delicious and found Menthyl acetate worked great in raspberry or tea flavors. Colleagues found uses for Menthone and Menthofuran in tropical flavors. In addition, I was taught that a little bit of menthol in a Citrus Flavor would enhance the general profile. Germacrene D (a sesquiterpene), Menthyl acetate, Menthone, Menthofuran and l-Menthol are all vital components of American Peppermint oil and contribute to the sweetness, body and longevity that is characteristic to this oil.

Like other essential oils, Peppermint oil is composed of terpenes, alcohols, esters, ketones, sulfur compounds and furans. Some several hundred minor constituents that are present in Peppermint Oil include:

<b>Chemical group</b>	<b>Minor constituents in Peppermint</b>
Terpenes	Limonene; alpha & beta Pinene; Camphene; Ocimene; alpha Terpinene; Terpinolene; para Cymene; Myrcene
Alcohols	iso Amyl alcohol; iso Butyl alcohol; Hexanol; cis-3-Hexenol; 3-Octanol; 1-Octen-3-ol; Linaool; alpha Terpeneol; iso Pulegol
Esters	Ethyl-2-methyl butyrate; iso Amyl iso valerate
Aldehydes	Benzaldehyde; iso Valeraldehyde; Phenylacetaldehyde; trans-2-Hexenal
Ketones	Pulegone; Piperitone; Jasmone
Sulfur Compounds	Dimethyl sulfide
Furans	2-Ethylfuran; 2,5 Diethyltetrahydrofuran

## Opening Doors: Peppermint Oil (continued)

Flavor Chemists know these aroma chemicals and use them in various flavors. For example 2-Ethyl furan in coffee flavor, Dimethyl sulfide in crab flavor, cis-3 Hexenol and Linalool in blueberry flavor and 1-Octen-3 ol in mushroom flavor. Are these minor constituents important in Peppermint oil? Mint experts would say yes. This is because they have an understanding of the nuances of Peppermint oil. Depending on the region in which the oil is grown, peppermint oil can have a different flavor quality:

Area	Profile	Suggestions
Idaho	Clean, somewhat herbal, sweet & mentholic	Backbone for mint flavors
Midwest	Well balanced, heavily sweet oil	Improves the base sweetness of mint blends
Willamette	Warm, powerful, smooth and minty	Adds smoothness, and sweet tea notes
Yakima	Strong, green mentholic oil	Good for top noting mint flavors

Depending on your application and project, it can be useful to try Peppermint oil or use some nuances found in Peppermint oils. For example, Willamette peppermint oil would work well in a tea flavor. Wintergreen flavor benefits from Idaho and Yakima Peppermint and Midwest Peppermint oil blends well with Cardamom oil. Like most doors in the flavor industry, it is worth opening.

### The Mentoring Committee

The Society of Flavor Chemists is pleased to announce the formation of a new committee, the Mentoring Committee.

The Mentoring Committee will be co-chaired by Steve Ruocco and Dennis Kucharczyk and will start at the September meeting. The mission of the committee is to educate the newly tested candidates seeking admission into the Society and attempt to increase their attendance at future meetings and have them become more active participants in the Society. The committee will provide these new candidates with a handbook containing a history of the Society, a list of current committees and what their responsibility is along with contact information for the Chair of that committee, introduce the candidates to the members of the Board of Directors and to other key members of the Society.

The Mentoring Committee will work closely with the other committees to identify where assistance is needed and try to fill some of these needs with the newly elected members. The Mentoring Committee will serve as a resource to help the new members with any questions they have about the Society and encourage and assist them in attendance and participation. The committee will also respond to any correspondence the Society receives concerning careers in the flavor industry and becoming members of the Society.

### **Reminders:**

- Don't forget to join our [Facebook](#) and [LinkedIn](#) groups online.
- Please review your membership information on the SFC website; especially your e-mail address. Our communication is primarily electronic and we don't want you to miss anything.
- Please let us know if you have any news you would like to share, such as a promotion or job change.
- Do you need or have a job opportunity? Please contact the Employment committee or check out the [SFC Website](#).

