

SOCIETY NEWS

THE SOCIETY OF FLAVOR CHEMISTS, INC



President's Message

Cynthia Lipka 2014-2015



I find this whole concept of being the president of the Society of Flavor Chemists a bit mind boggling. For years, (OK, actually decades) I've been in the audience watching. There is an entirely different mindset, a different perspective when this all rests on your shoulders. To be honest it's a bit scary to be in exactly the same spot where I have watched the virtual giants of our industry. And it is magnificently humbling.

And when I say that it rests on my shoulders, I don't mean that I'm a one woman show. This board of directors is in fact an all-woman show. I know that Gary and his nominating team did try to identify some man to be the incoming Secretary, but the fact remains that Lisa Vaughn is our newest team member and we are delighted to have her on this board. Lisa has been supporting the SFC for years, perhaps a bit quietly. My guess is now, it won't be so quiet. Deborah Osborne is our valuable treasurer. Speaking as the former treasurer, I *know* what all goes into that position. It's difficult work. Well, for me it was. Deb makes it look ridiculously easy. Mary Foster has that most favorite year of all, as Vice-President. The joke is that the only responsibility of the vice-President is to bring the banner. That's of course not entirely true. It's the year when you have a chance to catch your breath, take a hard look at this organization and decide what you would like to accomplish when you become president. Although I do have to admit it is a little bit wonderful to say "No report" at business meetings. Hedy Kulka is our longest standing team member as our Chairman of the Board. This gives her the distinct honor to act as the board's resource for questions on protocol and many other topics the board faces.

Board of Directors

2014-2015

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President's Message-continued

Cynthia Lipka 2014-2015



As I said at the May meeting, this organization runs due to the efforts of almost 40 individuals. Does that seem crazy to you? It does to me. I had no idea that so many were needed to make us vibrant and relevant. I've used those words before: 'vibrant' and 'relevant'. Honestly, if we are not V & R, then what is the use of this organization? And to that end, I hope that we are and remain V&R.

Kicking off our year, we will be having our annual breakfast at the IFT Convention in New Orleans. Registration for that is on the IFT website as a ticketed event. Mr. Zack Lemann from the Audubon Insectarium will be discussing entomophagy. Zack will prepare 3-4 small dishes for the more adventurous to sample.

Our first official meeting will be in Chicago. It should be even more delicious than those bugs as we will be at Long Grove Confections for a tour and a tasting. Anybody up for that? October brings us our 2 day symposium- "The State of the Flavor Chemistry Industry after 60 years" at the Liberty Science Center. This should be a great event. I know a lot of hard work has gone into this extravaganza with about 35 speakers as we celebrate our 60th Anniversary as an organization.

November 4th brings us back to NJ the day before the WFFC's Fall Symposium. That was planned. We have historically had our meetings in conjunction with CSA, but one of my goals for this year is also to have increased collaboration between other flavor related groups that we belong to; specifically: CSA, WFFC, NAFFS and FEMA. The rest of the year is pretty well written: Monell in February, NAFFS/CSA in March, Mid-West in April and finally back in NJ for our annual meeting.

It's a full year. And I hope one which interests and intrigues you. I also hope that this cajoles some of you into joining our groups. We are always interested in having new people step up and become involved. As my friend Lord Commander Jeor Mormont (for all of you "Game of Thrones" fans) once said: "You want to lead one day? Well learn how to follow." I've been following for a good long time. I hope that I lead well.

Cyndie Lipka

Welcome, New Members!

Flor M. Fausto—Apprentice

Flor M. Fausto born in Merida, Mexico and is the oldest of three children. She currently lives in Eagle Rock, CA with her husband and 18 month old son Nicholas. She loves spending time with family and friends, and enjoys outdoor activities.



Fernando Carriedo—Apprentice

I was born in Spain (Madrid) and relocated to the US at the age of 21 in order to study chemistry and also to pursue a musical career as I attended to Music Conservatory in Madrid with emphasis on guitar. I finally decided to concentrate on chemistry and keep music as a hobby. Additional interests include tennis, soccer, running, motorcycle, cars, RC vehicles and traveling. I have been married for 18 years and have an 8 year old daughter. We reside in the Atlanta area.

Joseph Reynolds—Apprentice

I was born, raised and currently reside in the suburbs of Chicago. I have a bachelor's degree in biology from Roosevelt University and am currently working towards a master's degree in Food Science at the University of Illinois. Growing up I spent the majority of my time as a drummer in various bands or playing any sport that was in season. I am an avid listener to many styles of music and play softball every summer. I am married to my beautiful wife Heather and have an overly excited dog, Spanky.





Tammiyaka Hayes—Certified

With over 12 years of extensive experience in creating, modifying and duplicating flavors, Mrs. Hayes has developed original flavors for applications in beverage (alcoholic and non-alcoholic), baked goods, confections, oral care, dairy, and tobacco, managed compounding strategies and worked on new flavor developments in the United States and abroad. She has a strong record of developing and implementing innovative flavor strategies across multiple product categories that result in long-term brand equity maximization.

Mrs. Hayes started as a sample compounder and was intrigued with becoming a Flavorist. She pursued her goals by expressing interest in training and was given the opportunity to become one of the most well rounded, creative, enthusiastic, passionate, and motivated Flavorists ever. She was trained and mentored under the influential guidance of Senior Flavorist, Dale Eskin; and just after three years she was promoted to Junior Flavorist.

Today, Mrs. Hayes serves as an apprentice member of the Society of Flavor Chemists and Sigma Gamma Rho Sorority, Inc. She earned a BS degree in Biology at the Wilberforce University, and when she is not spending quality time with her family and friends she enjoys cooking, listening to music, volunteering and participating in community service projects.

Shamira Fernandes—Certified

I graduated from Oklahoma State University with a Master's in Food Science. I've been working at Innova from the start of my career in 2006 and have gained tremendous insights in the flavor field under the excellent mentorship of three senior flavor chemists here at Innova. I'm less of a talker and more of a listener and always curious to learn new things. Outside of work, I love spending time with my family, enjoy reading, watching sports and being creative in the kitchen.



Michael Weller—Certified

After graduating culinary school, I began my professional career working as a chef in many top restaurants, and still count cooking as one of my primary interests. I even went as far as building an Italian wood fired oven in my backyard. Looking for a career change, I decided to go back to school for chemistry and received an associate of science from Cincinnati State. In my free time I am earning a Food Science degree from Kansas City University, and also enjoy spending time with my wife Rebecca, diapering our new born babies (maybe enjoy is an overstatement here,) reading, art, traveling, music, and playing tennis.



Left— Nicole Baran

Right—Sharon Tortola

Sharon Tortola—Apprentice

Welcome to the Society Sharon Tortola, a new Apprentice Member working for IFF. She holds a BS degree from Western New England University and an MS from the University of Nottingham in the UK. Sharon has been working at IFF for eleven years, where she started in QC and got exposed to the world of flavor chemicals. Then an opening came up as a technician for the creative and applications area. She has worked her way to be a Junior Flavorist. Sharon started in sweet flavors under Dennis Kujawski, then moved to savory flavors under Marion Sudol, and now works in process flavors under the guidance of Richar Vuich.

Sharon's hobbies and interests outside of work include music, movies, travelling, and cooking.

Nichole Baran—Certified

Nicole Baran is now a Full Certified member of the Society. She was born in Hoffman Estates, IL. She graduated from the University of Iowa in 2006 before returning to live in the Northwest suburbs of Chicago. Since then she works at Flavorchem, focusing on sweet flavors in the confectionery, baking, and beverage industries. In her free time she loves travelling with her friends, spending time with her dogs and playing tennis. She said over the years she has met so many great people in the flavor industry, and looks forward to meeting many more as she advances in her career. Her sponsor is Aine Felle Walsh of Flavorchem.

Doris Sasaki—Apprentice

I have been at Gold Coast Ingredients in Commerce, CA for 9 years. I graduated for La Molina National Agrarian University in Lima, Peru with a B.S. in Food Industry, and then continued my graduated studies in Agricultural Process Engineering at Hokkaido University in Japan. I love animals (own 2 cats, Tiger and Sunshine), and enjoy traveling, watching movies, cooking, bicycle riding, photography, reading and stamp collecting.

Committees

Arrangements:

Robert Pan

Audit:

Dieter Bauer

Bylaws:

Dolf DeRovira

History:

Veronica McBurnie

Library:

Aaron Graham

Media:

Shane T McDonald

Membership:

Elsa Howerth

Mentorship:

Steve Ruocco & Dennis Kucharczyk

Nominating:

Gary Raab

Scholarship:

Belaynet "Bill" Choudhury

East Coast:

Frank Farello

Midwest:

Sam Tharpe & Martin Preinger

Chicago:

Dana Chen & Cheryl Udzielak

West Coast:

Vacant

Symposium:

Joan Harvey & Cyndie Lipka (interim)

Webcast:

Lisa Dierbach

Website Committee:

Terry Miesle & Bill Aslanides

2013-2014 SFC Board Highlights

- Strategic alliances formed for co-sponsoring and cross communication of events
- 2014 Symposium design and implementation well underway
- Maintenance and upcoming expansion of library at Monell
- Good attendance at webcasts, technical problems resolved
- Released two informative newsletters
- Novel and exciting venues for regular meetings
- Mentoring committee reporting increasing interest in new member participation
- Website:
 - Updates to online dues payments and event registrations
 - Functional and cosmetic changes to front page
 - Database reporting and retrieval
 - Established firewall for member only viewing content
 - FAQ

Upcoming Meetings and Events

June 24, 2014

SFC Breakfast at IFT Annual Meeting (New Orleans, LA)

Entomophagy for Everyone

We are all entomophagists. Each of us has eaten a bug or two by accident or more than that on purpose. The former is probably true for most first world residents while the latter apropos for many emerging economy populations. Crickets are enjoyed in Mexico, Thailand and Cambodia; scorpions are a fried delicacy in China while mealworms powdered with nacho seasoning can be tasted at the Insectarium in Philadelphia, Pennsylvania USA.

As far corners of the world become technologically within reach, citizens of every country become friendlier. Valued lifestyle elements; color, music, arts, fashion and food are easily exchanged. Cultural biases, including 'weird' foods, have fertile grounds for appreciation. Recipes trade, tastes adapt, the table is set, insects welcome.

Historically, cochineal beetles have enjoyed infamy among food industrialists as a natural source of red food coloring. Most likely, we have all indulged. Presently, insect based high protein flour is being developed by Aspire Food Group at McGill University. The institution has been dubbed the "Harvard of Canada" the research is partly backed by former American President Bill Clinton. "Power flour" is the name of its high protein product. The group expects to grow only "locally appropriate bugs" on its bug farms. In Mexico, that means grasshopper, in Ghana, palm weevils and in Botswana, caterpillar. The experience of dining on a tortilla hand crafted with Botswani caterpillar flour, made possible in part by American dollars, through the ingenuity of an innovative Canadian establishment is an undeniable nod to globalization.

There are many other harbingers of insects as a leading source of protein for human consumption. Visiting Bugmuscle's web site highlights insect protein value as an environmentally stable approach to nutrition. The Original Chapul Bar is marketed as protein bars (source cricket flour) with three distinct ethnically diverse flavor types: Peanut Butter (the Original), Coffee & Cayenne (Aztec Bar) and Coconut, Ginger Lime (Thai Bar). Global tastes with insects as a revolutionary vehicle for flavor delivery inspires one to declare "Let them eat crickets"!

Evidence that entomophagy is on the rise is obvious. With this in mind, the Society of Flavor Chemists invites you to an introduction to entomophagy at the 2014 National IFT. On Monday, June 23rd, Zack Lemann, Animal and Visitor Programs Manager, Audubon Butterfly Garden Insectarium in New Orleans, will guide us through tasty culinary creations from their Bug Appétit buffet. This is an event not to be missed!

Cathianne Leonardi

Upcoming Meetings and Events

October 8-9, 2014

Flavor Symposium (Jersey City, NJ)

The Society of Flavor Chemists

Speakers Include: John Wright
Tony Moore
Colin Ringleib

2014 SYMPOSIUM

State of the Flavor Chemistry
Industry after 60 Years

Key Topics
Flavor creation workshops
Delivery systems
Regulatory update
Analytical tools
Sensory update

liberty science center

Including these topics:

- The history of the flavor industry
- Solvent solutions
- Sweetness flavor modulators
- Delivery systems
- Ask the Expert Panel
- Regulatory
- Analytical
- Sensory

October 8-9, 2014
Liberty Science Center
222 Jersey City Blvd.
Jersey City, NJ

Registration, accommodation
and additional information at
[http://flavorchemists.com/
flavor-symposium](http://flavorchemists.com/flavor-symposium)

Flavor Creation:

- Creating with high impact molecules
- Flavor solvents
- Chemical library compounds
- Vanilla around the world
- The science in artificial flavor creation

Registrants Interview-Symposium Committee

**We asked your colleagues who have already registered:
“Why are you attending the 2014 Flavor Chemist Society Sympo-**

I believe that it is crucial that all industry peers support the SFC and industry trade initiatives in general. The opportunity to network, share best practice and learn is essential to be fit for purpose in serving our customers. In the United States, we as an industry are quite fortunate to have such a strong flavorist community and an organization to support us and link its members to other scientific organizations and initiatives. We should encourage the participation of our peers and those that we mentor and develop in order to sustain both the SFC and the programs which they sponsor. DK

We registered because I went to the Back to Basics in 2009, and found it to be a really great program for everyone. It had something to offer those just setting foot in the industry, as well as refreshers for even the most experienced flavorist.

My colleague and I are looking forward to this year's event with the vast number of speakers, variety of topics, and networking opportunities.

Personally, I'm also really excited to see my mentor Frank Fischetti Jr (=) and have an opportunity to hear him speak, among the many other greats!

TR & KL

I am going to hear some great speakers on their expertise. I hope to come away with some new ideas and learn more on regulations.

AR

It affords me the ability to learn more about the industry particularly with regard to the topics on Delivery Systems, Taste Reception, and Sensory and Market Trends. Being able to spend some time with the flavor chemists, food scientists, product developers and other industry professionals allows me to learn more about the products that are important for their current and future use when developing flavors, systems, and applications. The list of terrific speakers makes this a winning opportunity to learn more about the flavor industry in a very short period of time.

MB

I registered for the 2014 SFC Symposium because this event covers so much information about new products, the issues challenging the flavor industry and new technology.

MW

February SFC Meeting

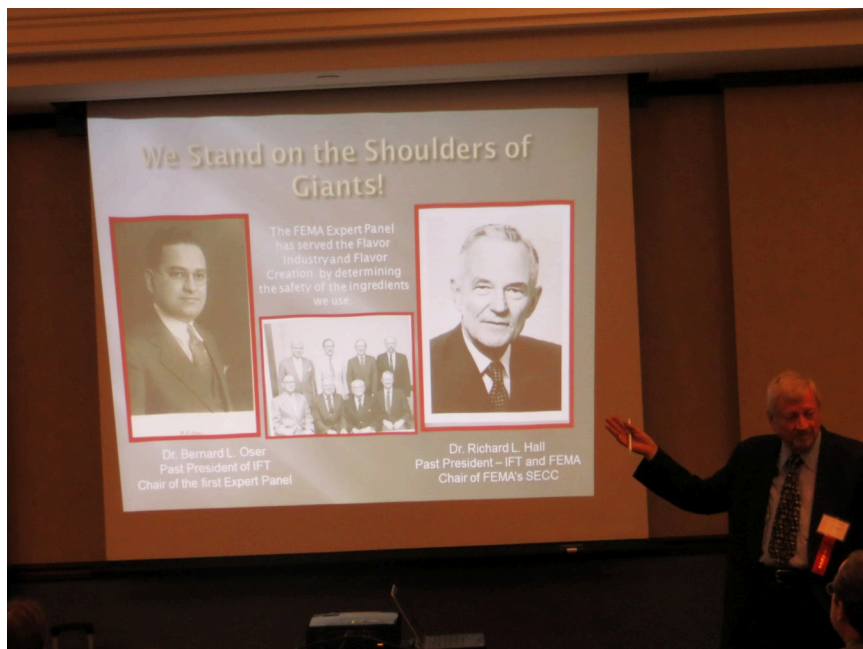


Location: Ma Peche, New York City

Highlight of this meeting included talks on the history for the Society of Flavor Chemists and a meal at Ma Peche, described by Cyndie Lipka as “the best meal she has had at a SFC meeting ever”.

Dana D Gasiorowski – Sr. Flavorist IFF review:

While we gathered in an intimate yet airy loft above the lobby of Ma Peche¹, a Momofuku² restaurant, with views of the sunny street below, members sipped custom blended beverages designed with ingredients to entice even the most experienced of us to sample. The Cherry Lime Rickey, a tart cherry juice sweetened with agave and lifted with lime juice, was my favorite. How best to bring out the inner foodie in all of us than with the lunch buffet that included dishes of pork belly buns, Mediterranean sides, roasted lamb shoulder, and deep fried chicken? All prepared with a gourmet twist. To finish this gourmet small plate luncheon, plates of Ma Peche’s world famous richly decadent Milk Bar Cookies and Cake Truffles were served. Wrapped in lucky three’s, I could only finish one...leaving me two to share with my friends. Taking the walk down Park Ave. to our conference site, I couldn’t help but reflect on this new experience for our monthly meeting format and wonder where our next Flavor Society foodie lunch will be held.



March SFC meeting



14th Annual West Coast Flavor Industry Forum and California Round Table

March 6, 2014 Anaheim California

Joint meeting with The Society of Flavor Chemists (SFC), National Association of Flavors and Food Ingredient Systems (NAFFS) and Chemical Sources Association (CSA)

This was the first roundtable held on the west coast and it proved to be a huge success.

With sixteen suppliers showing their products, the turnout was well attended with over 120 registrants. Each table had unique presentations and interactive sensory sessions

The lunch speaker, Stepanie Pauk from Mintel, spoke of consumer trends focusing on the needs and wants of Baby Boomers and Millennials.

The SFC business meeting was short of quorum for this meeting. However, we remain on a mission to have a quorum at the West Coast meeting next year.





April SFC Meeting—Cincinnati, OH

A well-attended meeting started out with a presentation on “The Art of Technical Writing” by Dr. Teresa Cook of the University of Cincinnati. Although many people decide on technical jobs to avoid writing, technical writing is a necessary skill that all of you need to be good at. Technical writing is used to help people, change people’s ideas, and to provide clarity. She emphasized the need to plan your writing before starting a draft, and to think from the audience’s viewpoint. She also discussed the art of effective e-mail writing.

The hot museum conducted “The Art of Flavor”. Three exercises were held to build teamwork and problem solving. First was a scavenger hunt, where teams raced against time to find items around the museum. Next, small groups got to be curators, using six of about twenty photos to make the best display. Finally, pairs selected a painting and were told to make a specific story about it.

The Absolute Sponsor is Kerry Ingredients and Flavours. Session sponsor was Metarom Neotech. All enjoyed the happy hour sponsored by Flavor Producers.



May SFC Meeting—Annual Meeting Newark NJ

The 413th meeting of the Society of Flavor Chemists and 2014 Annual Meeting was held on May 15th in Newark New Jersey, in conjunction with the Chemical Sources Association Roundtable. The new Jogues Scholar Bethany Hausch was honored, and gave a presentation on her thesis on 2-acetylpyrroline. Twenty-five year awards were given to Christine Sirak, Jane Sapp and Robert Vogt. The new board was announced: Hedy Kulka - Chairperson of the Board, Cyndie Lipka – President, Mary Foster - Vice President, Lisa Vaughn – Secretary, and Deborah Osborne – Treasurer.

Finally, the Golden blotter award was presented to Carole Pollock for nearly fifty years in the flavor industry. Several long-time colleagues gave testimonials, including Carl Holmgren, Bob Peterson, Greg Lima, Gerry Mosciano, and David Johnson, followed by a talk on creativity by Carole.



Member Mentor Page

The Newsletter is highlighting the Mentoring committee and its activities in the society. The following are questions and answers for both the Mentoring Committee Chairs; Dennis Kucharczyk and Steve Ruocco. As well as, questions and answers given to mentored members that have worked with the Mentoring Committee.

Interviewer- What is the mission of the Mentoring Committee?

Mentoring Chairs-

To engage newly tested members of the Society of Flavor Chemists and educate each tested member to the committees and programs within the Society. Solicit interest in participation of the Society's committees and share the pathways to participation on the board of directors. Introduce each candidate to key members of the Society.

Interviewer- What are some common questions and answers that new members have for Mentoring?

Mentoring Chairs-

Q. What are the current committees?

A. We provide information on the current committees, what they do and provide a contact person.

Q. What are the benefits to being on a committee?

A. Meeting other members of the Society and working on relevant projects that make the society better. Also being on a committee is necessary if one would like to be on the Board of Directors someday.

Q. Can I be on any committee I want?

A. No. Some committees like Membership and Nominating have special requirements and some are only open to certified members.

The most commonly asked question by college students is "How do I get an internship?" and "How do I get an entry level job?"

Interviewer- Since mentoring started, are you finding more involvement on committees from new members?

Mentoring Chairs- Yes, we have helped place a number of members on committees, but I personally would like to see a higher degree of willingness to participate from our young new members.

Interviewer- What are some needs specific to Mentoring that you would like members to know about?

Mentoring Chairs- Mentoring is available to help with any questions related to the society not just committee participation.

Interviewer- What else would you like members to know about the Mentoring committee?

Mentoring Chairs- Steve and I are passionate about the society and we both believe that it's crucial for the future of the Society for our young new members to get involved and help shape the Society for the future.

Member Mentor Page(cont'd)

Interviewer- Do feel Mentoring has been beneficial in helping you become more involved in the society?

Mentored- Absolutely! Being part of the society has always been a goal of mine. When Master Flavorist and Society Mentor, Dennis Kucharczyk , showed interest in me, contributing time and effort to the Society became unquestionable.

Interviewer-Do you have any suggestions to enhance involvement of younger society members?

Mentored- Get involved early in your career. Contact committee members. Let them know you are willing to participate. Embrace the efforts of our past. By participating, you will have the opportunity to take advantage of the knowledge and unique experiences the members of the society have to offer. You will notice how quickly you will reap the benefits of your involvement. Remember the Society laid down the groundwork for our rewarding and distinctive careers. The members will do their best to kindly work with you, help you network, and guide you to success. So take advantage of what the Society has to offer.

Interviewer- Is there anything else you would like members to know about Mentoring?

Mentored-Being mentored is how we become flavor chemists. Embrace being mentored and also be willing to mentor. I always learned more about a subject when I had the opportunity to teach, so embrace mentoring.

Consider this, we have the Internet, but try to google what makes up a natural and artificial chocolate flavor.... good luck finding that answer. The only way to obtain that information is through the human database of members and mentors within the society. So in other words, the mentors hold the answers to the future members.

THE WILD WEST

Marijuana is legal in 22 states. Most of these states allow it for medical use only. In 2012, Colorado and Washington State went further and approved laws allowing recreational use of marijuana by adults. Despite state laws, possessing, cultivating and distributing marijuana remain illegal under federal law. In fact, state residents involved in marijuana production/retailing could still be subject to prosecution if the federal government chooses to do so.

None-the-less, entrepreneurs are rushing to figure out how to make money in the “Wild-West” landscape of the marijuana market. Marijuana is no longer merely smoked. Marijuana concentrate extracted from raw cannabis is used for vaporization, edibles and capsules. “Medibles” (medical marijuana edibles) go beyond brownies and include Strawberry Cannabis Lemonade, Orange Cream Soda, Dark Chocolate bars with Sea Salt, gluten free vegan granola bars, reef (beef) jerky, fruit flavored gummies and hard candy. Some entrepreneurs believe edible recreational marijuana may be an alternative to wine consumption.

On June 5, 2014, USA Today reported that Mirth Provisions of Washington State is slated to release a recreational Marijuana Coffee this summer. Besides, coffee, Mirth Provisions has a lemon ginger and pomegranate sparkling soda with THC (tetrahydrocannabinol). THC is the primary intoxicant in marijuana. It is possible that Mirth Provisions working with a flavor company to develop these beverages.

The marijuana industry is very sophisticated and has flavor knowledge. Flavor knowledge is needed to extract actives from the cannabis plant and the most sophisticated producers are studying the chemical profiles of the plants they harvest. Producers have found, much like flavorists have found, that chemical and sensory properties will vary on genetics, cultivation, and age. Sensory descriptors of marijuana buds (taste, smell and effect) can be found online at www.medicalmarijuanastrains.com. Another website, www.growingmarijuana.tips, instructs user how to determine the best harvest time to get the best tasting buds.



THE WILD WEST (Continued)

Evergreen Herbals states “CO2 preserves the terpenes, the flavonoids and the overall integrity of the medicine. “We believe it makes for a much better product experience.” Terpenes may be important in enhancing marijuana effects. In an August 2011 article in the British Journal of Pharmacology, Ethan Russo reports that cannabis terpenoids (limonene, myrcene, pinene, linalool, b-caryophyllene, nerolidol) might contribute meaningfully to the entourage effects of cannabis-based medicinal extracts.

The knowledge in the marijuana industry is extensive. Flavored marijuana products: edibles, dabs, and vape pens are readily available. For flavor companies, regulations and enforcement strategies may determine if flavored marijuana products will be a profitable industry or a high-risk industry. It's the Wild West.

Susie Bautista, www.flavorscientist.com

Washington State resident 6/10/14



Thank you for your Sponsorship in 2013-14

