



Society of Flavor Chemists 2019 Symposium

CREATING FLAVORS FOR A CHANGING GLOBAL MARKET

65th Anniversary
1954-2019

October 16-17
Princeton, NJ



2019 Symposium



1954

2019

65th Anniversary

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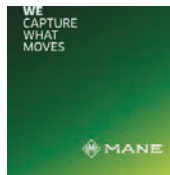
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The SFC's President and Chairman welcome you to the 2019 Symposium.

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An outline of the schedule, themes, and speakers is provided.

8 Venue Map

The Symposium will be held in the Regency Ballroom and Artisan Kitchen & Lounge.

10-13 Full Schedule & Speakers

A comprehensive schedule for the event is provided. There is a synopsis for each theme, along with the speakers' biography.

14-15 Dining & Getting Around

Helpful tips for local transportation, including shuttles and taxis. Area dining and attractions also listed.

16-17 Thanks!

Many thanks to all of our sponsors, speakers, Members, and Attendees!



SFC's President Welcomes You



Elsa Howerth

On behalf of the Society of Flavor Chemists Board of Directors and Symposium Committee, I welcome you all to our 2019 Flavor Symposium. It is with great pride and pleasure that we bring you this flavor symposium, the 10th one in 65 years. As education and fellowship are the main purposes for which we come together, our symposia have been the culmination of our gatherings every five years. With the advances in food science and technology and the ever-evolving food industry, we, as flavorists, are challenged more than ever. Vital to our growth and success are having a strong foundation in flavor chemistry and creations while continuing education and training. It is for these reasons that we continue the tradition of holding this event designed specifically to address topics we know are highly relevant and applicable to our daily work as flavorists. I hope this symposium gives you some new tools, new learnings, and a new perspective of what you already know, and that you come away from this event reinvigorated and inspired to create your next success.

Elsa Howerth is the current President of the Society of Flavor Chemists. She has been a member since 1994 and held the Membership Chairperson position for a few years prior to entering the Board of Directors. She has been in flavor creations for over thirty years, having had her training with T. Hasegawa USA, and advancing to senior flavorist by the time she moved on to be the technical director for S&S Flavors. At present, she is an R&D Director and Senior Flavorist in beverage and sweet flavors for Kerry. She is also a member of the American Chemical Society and FEMA Regulatory Affairs Committee.

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From the Chairman's Desk



Justin Kozlowski

I am pleased to welcome you to the 2019 Symposium and 65th anniversary of the Society of Flavor Chemists. This symposium is about **"Creating Flavors for a Changing Global Market."** *It is by Flavor Chemists, for Flavor Chemists.* I am honored to be the Chairman for Chicago and the 2019 Symposium. We are delighted to welcome our sponsors and our speakers who are from around the globe. We have spent 18 months creating an engaging event with diverse and intriguing speakers. The Society of Flavor Chemists esteems itself on certification, education and camaraderie. We look forward to welcoming new flavor chemists this week, providing new and exciting flavor material, and spending time with friends, new and old alike. On behalf of everyone on the SFC Symposium committee, we are excited to welcome you!

Justin F. Kozlowski earned his B.S. from Depaul University (Chicago), his M.S. (Food Science) from the University of Illinois and M.B.A from the Kellogg School of Management (Northwestern University). He has been in the flavor industry 16 years having started at Flavorchem (Downers Grove, IL) until now where he is Director of Flavor Operations at Imbibe, INC. (Niles, IL). Since 2017, he has been SFC Chairman of Chicago and 2019 SFC Symposium Chairman.

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The banner is divided into three horizontal sections. The top section shows a desert landscape with sand dunes under a blue sky. The middle section features a close-up of a purple and white flower with petals falling. The bottom section shows a hand holding a petri dish with a pink substance inside. A diagonal banner in the top right corner reads "Flavor Symposium October 16-17 - Princeton, NJ".

WE
CAPTURE
WHAT
MOVES

MANE

EXTRACTING
THE FUTURE

Flavor Symposium
October 16-17 - Princeton, NJ

Program • Wednesday, October 16

| TIME | THEME | SPEAKER(S) |
|---------------------------------|--|---|
| 8:15a - 8:30a | Symposium Introduction | Elsa Howerth |
| 8:30a - 9:00a | Keynote Speaker | John Wright |
| 9:00a - 9:45a | Overview of FEMA's GRAS Program and JECFA | Sean Taylor |
| 9:45a - 10:30a | Regulatory Hot Spots and Challenges when Creating a Global Flavor | Lorna Hopkinson & Kathleen Crossman |
| 10:30a - 10:45a Break | | |
| 10:45a - 11:30a | Formulating Flavoring with Modifying Properties within the IOFI Guidelines | Kathleen Crossman, with Lorna Hopkinson |
| 11:30a - 12:00p | Sensory Guidelines for FMPs | Sean Taylor & Dolf DeRovira |
| 12:00p - 1:30p Lunch | | |
| 1:30p - 2:30p | Gum Acacia: Tips for Encapsulation by Spray Drying & Debunking the Myths by Nexira | Damien Guillemet |
| 2:30p - 2:45p Break | | |
| 2:45p - 4:00p | Ingredients in Crisis around the Globe | Richard Pisano Jr., JD Vora, Pia Henzi |
| 4:00p - 5:00p | Modified Food Starch Spray Drying Tips & Debunking the Myths by Ingredient | Yvonne Jin, with Xavier O'Connell |
| 5:00p - 5:15p | Certified Members Special Meeting | |
| 5:00p - 6:00p Music & Cocktails | | |
| 6:00p | DINNER: A Taste of Consilience | Cathianne Leonardi |



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- ▶ Absolutes
- ▶ Concretes
- ▶ Florals

Program • Thursday, October 17

| TIME | THEME | SPEAKER(S) |
|-----------------|--|---|
| 8:30a - 9:15a | Cannabis and Food: Overcoming the Flavor Obstacles with CBD & THC | Scott Riefler |
| 9:15a - 9:45a | Regulating CBD: Understanding Today's Regulatory Environment & Preparing for the Future | Joanna Drake |
| 9:45a - 10:15a | Value of Flavorists in the Global Market | Nadia Berenstein |
| 10:15a - 10:30a | Break | |
| 10:30a - 11:15a | Fundamentals of Savory Flavors | Joe Peragine |
| 11:15a - 12:15p | How Flavors Survive in New Sustainable Packaging | Sara Risch & Kit Yam |
| 12:15p - 1:20p | Lunch | |
| 1:20p - 2:20p | Honoring the Legacy of Senior Flavorists: Q & A, Meet & Greet | MC: Dolf DeRovira Panel: Mike Fasano, Alfred Goossens Leslie Fisher John Wright |
| 2:20p - 2:30p | Break | |
| 2:30p - 3:30p | TTB Flavor Guidance: Alcohol in Flavors from the Regulatory Perspective | Neil Pennington |
| 3:30p - 4:30p | Agilent & Gerstel GC Sample Prep Tips and Tricks & GCO Benefits | Eric Pavlich & Nicole Curto |



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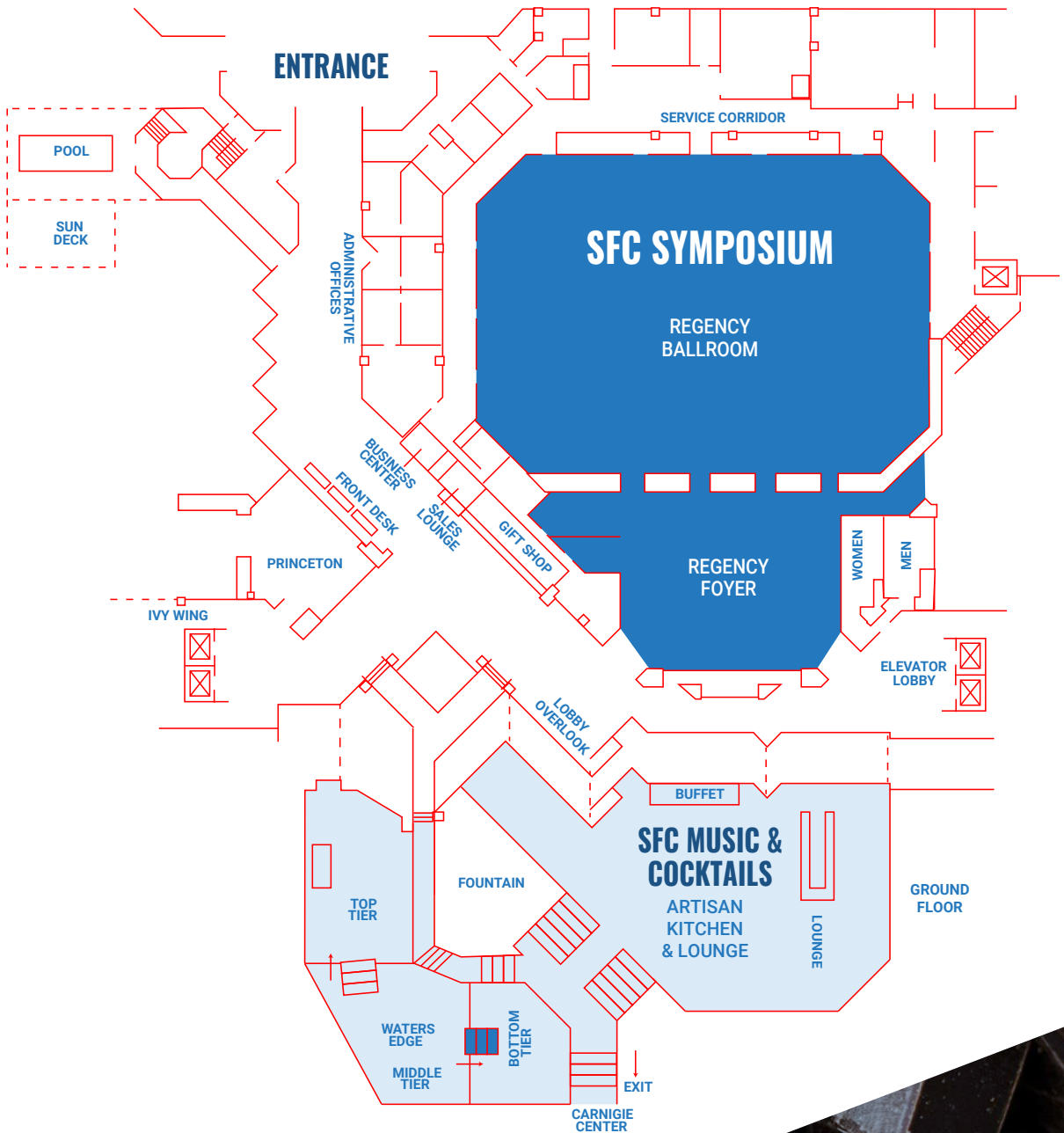
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Venue Map

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We wish the SFC great success in their educational symposium and thanks for their contribution to our industry!

Schedule • Oct 16

8:15a-8:30a

Symposium Introduction

Elsa Howerth

8:30a-9:00a

KEYNOTE SPEAKER

John Wright

If we had to choose a creative avatar, what would it be...a swallow, soaring high on wings of inspiration or a scientific owl, carefully pondering the deeper truth behind each complex challenge? Many of us naturally empathize, admittedly in widely varying degrees, with both noble images - but perhaps the best avatar of all is a magpie, scooping up ideas wherever they may be found. My career has brought me into contact with so many different creative approaches and they have all had something to teach me, there was always something they could do better, always something to learn.

9:00a-9:45a

Overview of FEMA's GRAS Program & JECFA

Sean Taylor

Sean Taylor will discuss elements of the FEMA GRAS program. This presentation will include a bit about the history of the program, the process of submitting flavorings for FEMA GRAS assessment, and future opportunities and challenges. He will evaluate the development and implementation of the flavor industry's best practices approach for the sensory evaluation of flavorings with modifying properties.

9:45a-10:30a

Regulatory Hot Spots and Challenges when Creating a Global Flavor

Lorna Hopkinson & Kathleen Crossman

Kathleen Crossman and Lorna Hopkinson will take you on a journey to places near and far. They will provide a perspective on common regulatory challenges and topics of interest. Flavor Creation "hot spots" will include: Organic, GM/BE labeling, changes to nutrition information, Natural, Halal, FMPs and countries on the brink of regulatory changes.

10:30a-10:45a - BREAK

10:45a-11:30a

Formulating Flavoring with Modifying Properties within the IOFI Guidelines

Kathleen Crossman, with Lorna Hopkinson

We will discuss IOFI guidelines on FMPs, what the guardrails are and why we need them. These ingredients are wonderful tools that help our industry deliver great tasting, nutritious foods to consumers, but are not without regulatory potholes and challenges. You will gain a better understanding of these potholes on the road to innovation. We discuss the dual functional ingredients, proper and responsible use, and labeling of these tools when used in food products. Sean Taylor and Dolf DeRovira will follow with a review of the sensory guidelines for FMPs. This methodology is essential to implementing the IOFI Guidelines.

11:30a-12:00p

Sensory Guidelines for FMPs

Sean Taylor, Dolf DeRovira & Almendra

We will do a demonstration with Flavor Modifying Properties, provided by Almendra. We will discuss tools for sensory guidelines, correct usage levels, and conduct a tasting exercise to better understand FMP. You will learn about sensory testing methods and how to apply them to make you a better flavor chemist.

12:00p-1:30p - LUNCH

1:30p-2:30p

Gum Acacia: Tips for Encapsulation by Spray Drying & Debunking the Myths by Nexira

Damien Guillemet

This session will discuss acacia gum, a hydrocolloid that is used in food formulation science by many industries. What comprises this ingredient can seem vague. Nature, process, sustainability, composition, and achievements in food through emulsion and encapsulation potency, are strengths of this natural soluble polysaccharide. Specific attention will be spent on recommended use of Acacia Gum and the latest study in encapsulation potency for sensitive liposoluble food ingredient.

2:30p-2:45p - BREAK

2:45p-4:00p

Ingredients in Crisis Around the Globe

Richard Pisano Jr., JD Vora, Pia Henzi

This topic is to educate flavorists, at all experience levels, on the how and why ingredient crises happen. Richard Pisano Jr. will start with a comprehensive global view of factors that lead to crises, with a case study of Buchu oil. Pia Henzi will focus on citrus products, such as sourcing citrus oils, and discuss the supply and demand ratio. JD Vora will discuss vanilla and remaining botanicals; he will also present how biotechnology methods, for natural raw material ingredient manufacturing, can be a possible solution to address the shortages.

4:00p-5:00p

Modified Food Starch Spray Drying Tips & Debunking the Myths by Ingredient

Yvonne Jin, with Xavier O'Connell

We will discuss how to choose polysaccharides, natural extracts as encapsulating agents and their origins. Powdered flavors are most commonly produced by spray drying. The materials and processing conditions used during their production may impact stability and shelf life. You will learn approaches to develop appropriate formulations and optimize processing conditions, which will enable you to deliver stable actives and optimal products to manufacturers and customers!

5:00p-5:15p

Certified Members Special Meeting

5:00p-6:00p

Music & Cocktails

6:00p

DINNER: A Taste of Consilience

Cathianne Leonard

This discussion will explore the beautiful collaboration of arts and sciences in our world of food and tasteful creations. The Arts & Sciences are often joined together in higher Western education. Elementary through secondary education has experienced a rise in STEM (Science Technology Engineering and Mathematics) programs, which has evolved to include the Arts (STEAM). We will examine the research from science, humanities, parallels in food evolution, human evolution and flavor creation.

Speakers • Oct 16



KEYNOTE SPEAKER JOHN WRIGHT

John Wright is a flavorist with more than forty years experience. He worked for PFW, BBA and IFF and was responsible for global flavors creation and applications at IFF. His publications include the recent third edition of *Flavor Creation*. Consultancies include Mondelez, Wacker and Synthite. He is a member of the Society of Flavor Chemists, Inc and the British Society of Flavourists. He is also a Fellow of the Royal Society of Chemistry.



Sean Taylor, PhD, is the Scientific Secretary of the FEMA Expert Panel and is the Scientific Director for the International Organization of the Flavor Industry. In these roles, he coordinates GRAS evaluations by the FEMA Expert Panel, and leads the scientific program for the international trade association for the flavor industry.



Richard Pisano Jr. is the President of Citrus and Allied Essences Ltd., which has been owned and managed by his family for 85 years. Since 1982, Richard has worked at C&A in a variety of capacities, including Sales Representative, Treasurer, and Executive Vice President. Richard has served on the Boards of FEMA, The Chemical Sources Association, NAFFS, International Fragrance Association of North America and IOFI.



Lorna Hopkinson has 32 years of experience in the international food regulation arena, at a technical and management level. She has worked in the food and food related industries throughout her career, and twenty of those were directly in the Flavor Industry. She obtained a Food Science graduate degree from the University of Strathclyde (Scotland) and then started her career at Leatherhead Food Research in the UK, before she headed to the USA. Her current role, since 2016, is Regulatory Director with Archer Daniel Midlands (ADM) Nutrition Division, with a focus on its WILD Flavors and Specialty Ingredients brands.



Damien Guillemet, a native of Toulouse, France studied biochemistry and biology engineering in academies at Paul Sabatier III University and CNAM. For the past 15 years, he has held several managerial positions in technology, laboratory and innovation. At the Rouen-Normandie site of Nexira, a global leader in gum acacia products, he developed manufacturing processes and applications studies related notably to gum acacia in food formulations. He is currently the Scientific Development Director at Nexira.



Kathleen Crossman has a B.S. in chemistry from St. Joseph University in Connecticut and more than 25 years of experience in the food industry. She chairs FEMA's Regulatory Affairs Committee and has participated in other initiatives, including chairing FEMA's Flavor Labeling committee. Kathleen is currently serves as the Director, Regulatory Affairs with Archer Daniels Midland.



Yvonne Jin is a Business Development Manager at Ingredion Inc., where she is responsible for a portfolio of emulsifiers and encapsulants. Yvonne has 7 years of experience in the area of Delivery Systems at Ingredion, where she leads research projects; her projects relate to understanding the impact of plant based emulsifiers on the stability of emulsions and spray dried flavors, and optimizing performance. Yvonne has two masters, a MBA from New York University and a Master's Degree in Food Science from Rutgers University.



Dolf DeRovira is a Flavor Chemist and President of Flavor Dynamics, Inc. He holds a joint patent with the Monell Institute in Philadelphia, Pennsylvania, and has taught courses including, Flavor Descriptive Nomenclature, and Sensory Evaluation and Flavor Technology throughout the world. He is currently Vice-Chairman of Membership Services Committee for FEMA, and a current board member of NAFFS. He is the author of The Dictionary of Flavors, an indispensable resource for flavor chemists.



Cathianne Leonardi is currently a Senior Flavorist at Archer Daniels Midland. Cathianne has been in the industry for more than twenty years. Her career as a flavorist includes Allen, IFF, and Bush Boake Allen. She serves as a Senior Director on the faculty board for ADM's Academy of Future Flavorists, as the Treasurer of the board for the Society of Flavor Chemists, and as the Secretary for the WFFC (Women in Flavor & Fragrance Commerce).



JD Vora is the Senior Vice President of Global Flavor Ingredients at MANE. He holds a B.Sc. in Chemistry from Saurashtra University, India, a B.Sc. in Food Technology from University of Bombay, India and an MS in Food Science from the University of Florida. He has conducted extensive research on citrus and spice, and has been published in two publications. Over his career of 36 years, he has worked at Redd Citrus (now part of Givaudan), Firmenich, IFF, and Robertet.



Pia Henzi graduated from Colgate University in 1989, with a major in Political Science and a minor in German. This serendipitously landed her at George Uhe Co. Inc, then the largest broker of essential oils, spices, aroma chemicals and pharmaceuticals. She spent 10 years actively trading citrus and other essential oils at David Cookson & Co (now Cookson & Hunt Co). In 2000, she joined German based MCI Miritz and founded their US division.

Schedule • Oct 17

8:30a-9:15a

Cannabis and Food: Overcoming the Flavor Obstacles with CBD & THC

Scott Riefler

Scott Riefler will explore the fundamentals of current extraction methods, resulting material forms, and language and terms of the industry. He will then look at the challenges and related opportunities faced when converting these oils into workable food ingredients, with a focus on sensory and flavor considerations.

9:15a-9:45a

Regulating CBD: Understanding Today's Regulatory Environment and Preparing for the Future

Joanna Drake

We will explore the basic history of cannabis regulation in the US on the federal and state levels and how the cannabis industry has generally been affected. Next, we will consider the use of CBD in dietary supplements and food products and what we know now about how the Food and Drug Administration (FDA) regulates the addition of CBD into these products and how the Federal Trade Commission (FTC) enforces misleading claims. Finally, we will evaluate what the regulatory environment might look like in the future.

9:45a-10:15a

Value of Flavorists in the Global Market

Nadia Berenstein

Flavors are a global business, but tastes and preferences are often local, culturally specific, and resistant to change. How then do new foods, and new flavors, find a market? By looking to the hundred-plus-year history of the flavor industry, this talk will provide examples of the ways creative flavorists have shaped the American palate, nurtured a more adventurous, less parochial culture of eating, and driven innovation and research in food technology.

10:15a-10:30a - BREAK

10:30a-11:15a

Fundamentals of Savory Flavors

Joe Peragine

Savory flavors give the unique opportunity to create one of a kind flavor profiles. Join me on a journey of discovery as I share with you the fundamentals of this unique niche in our industry! Savory chemistry is the hot topic of today and having the skills in this category using your tools at hand will lead you to winning flavor profiles. It is an honor and privilege to share with you those fundamental which will lead to your success!

11:15a-12:15p

How Flavors Survive in New Sustainable Packaging

Sara Risch & Kit Yam

We will discuss packaging, past and present. Sara will provide an overview and history of packaging developments. Kit will discuss practical concepts of sustainable packaging and strategies to improve flavor stability and minimize flavor loss.

12:15p-1:20p - LUNCH

1:20p-2:20p

Honoring the Legacy of Senior Flavorists: Q & A, Meet & Greet

MC: Dolf DeRovira

PANEL: Mike Fasano, Alfred Goossens, Leslie Fisher, John Wright

Now is your chance to ask the flavor industry gurus anything you want to know about this industry. They will share their recollections of the industry in the past, how it developed, and how it grew into what it is today. They will share insights on how to enhance your career in the flavor industry and provide guidance to attain those goals. Most of all, they will share their vast knowledge, which collectively represents many decades of experience

2:20p-2:30p - BREAK

2:30p-3:30p

TTB Flavor Guidance: Alcohol in Flavors from the Regulatory Perspective

Neil Pennington

Neil Pennington will highlight TTB regulatory aspects of ethyl alcohol in flavors. Recently, significant regulatory changes have occurred. I will help navigate the, sometimes complicated and confusing, topic of TTB flavors. I will also provide tricks and tips to creating approvable flavors that adhere to the strict TTB guidelines required.

3:30p-4:30p

Agilent & Gerstel GC Sample Prep Tips and Tricks & GCO Benefits

Eric Pavlich & Nicole Curto

If you ever thought, "things have to be easier," then you are right. Two industry leaders will tell you how to simplify your process and discuss latest innovations. AGILENT will discuss the use of Gas Chromatography and what we can do with our existing instruments to make our lives easier. They will also discuss the latest intelligent GC instruments with quicker ramps and increased productivity. GERSTEL will discuss advanced analytical solutions, which every flavor analytical team should have in their arsenal, from neat oil analysis to in-application performance and stability. They will take a close look at how sample preparation techniques, olfactometry, and lab automation helps optimally design flavors.

Speakers • Oct 17



Scott Riefler is the Chief Science Officer for S6RSE Technology, an innovation leader of materials development for edible product forms, within the cannabis space. Prior to S6RSE, he held various positions with TIC Gums and has 20 years of experience with structural adhesives and advanced composite systems for the aerospace industry. He holds a BS degree in Chemistry from St. Bonaventure University, is a certified food scientist and an active member of IFT, NAFFS, Vistage and FEMA.



Joanna Drake serves as General Counsel for The Flavor and Extract Manufacturers Association. She received a Juris Doctor degree from Northern Kentucky University Chase College of Law and an M.A. in Applied Economics from the University of Cincinnati. She provides legal counsel on a variety of food and food ingredient labeling and regulatory-related issues as well as non-profit association governance matters. Joanna has worked in the flavor industry for more than twelve years. Prior to joining FEMA, she served as Assistant Counsel to WILD Flavors, Inc. and worked in the Scientific and Regulatory Affairs group.



Nadia Berenstein is a science and technology historian and journalist. She wrote her Ph.D. dissertation at the University of Pennsylvania, on the science and history of the flavor industry in the U.S., from the mid-nineteenth century to the late twentieth century. She is currently at work on a book, *Flavor: An Artificial History*, which tells the story of synthetic flavors and the people who make them. She won a 2019 James Beard Award for her writing.



Joe Peragine has spent the past 44 years in the food industry, and is a well-known Savory Flavorist. As a flavor chemist, what he loves most about his job is the "detective" work. He looks at each project as a problem that needs to be solved. He is currently a R&D Group Leader and Master Flavor Chemist at McCormick & Company, Inc.



Sara Risch is currently the Director of R&D and Private Label Sales for Popz Europe. She started her career as Director of R&D for Golden Valley Microwave Foods. She then spent a number of years with her own consulting company, Science by Design, where she worked with food and packaging companies on the interactions between foods and packaging. Sara received both her B.S. and Ph.D. from the University of Minnesota.



Kit Yam is a full-time Professor of the Department of Food Science at Rutgers University. His research is focused on developing innovative active and intelligent packaging technologies, to improve food safety and quality. He has many years of experience as a consultant, has published 150 articles in scientific journals and books, and his work has been supported by competitive grants from USDA, NSF, NASA and others.



Mike Fasano has a breadth of experience over his 45 years in the industry. His flavor career includes Fritzsche Dode & Alcott, Food Materials, and TastePoint by IFF. He been active in the SFC in many positions including chairing the Midwest meeting, chairing the Membership Committee, many years on the Board, and being the President 1999-2000. He chaired the 2009 Symposium Committee in 2009. He has been involved with six Symposiums, including this one.



Alfred Goossens graduated in 1962, with a degree in Agriculture, in Holland. His career as a flavorist includes Naarden International, Miles Laboratories, and 25 years as a Director of Flavor Creation at IFF. After he retired, Alfred founded Flavorful Solutions LLC, a consulting company for the flavor industry. Alfred has been an active member of the Society of Flavor Chemists for 50 years, and has held management positions at IFT, FEMA, Singapore Flavor & Fragrance Association, and the Science History Institute.



T. Leslie Fisher, a 53 year veteran of the flavor industry, retired as VP of Technical Marketing from FONA INTL. Leslie then started Doctor Flavor, a consultancy business designed for flavor training, teaching and development. Leslie majored in pre-medicine and has graduate degrees in biochemistry and physiology. She is a 22 year member of SFC and just received her 50 year pin from IFT.



Neil Pennington graduated from Georgia Institute of Technology with a Master's degree in Analytical Chemistry. He has 16 years of experience at TTB; 14 years in the Beverage Alcohol Laboratory and two years in the Non-Beverage Laboratory. Working at TTB has emphasized the value of analytical sciences' role in developing effective government policies that allow the industry to progress.



Eric Pavlich holds a bachelor's degree in Microbiology from the University of Arkansas. He has worked in pharmaceutical, cosmetics, and polymer industries filling various roles such as microbiology testing, quality control and analytical chemistry. For the past 16 years Eric has been employed by Varian / Agilent. Currently, Eric is an Application Scientist for GC Chemistries and Supplies with Agilent, a role that includes helping customers with method development, GC troubleshooting and customer education.



Nicole Curto is a technical sales representative for GERSTEL, Inc. She obtained her B.S. in Chemistry from Villanova University and M.S. degree in Analytical Chemistry from Seton Hall University. Prior to GERSTEL, Nicole worked at IFF as an R&D Analytical Research scientist. Her research on novel flavor and fragrance molecule discovery resulted in two U.S. patent publications.

Where to Eat

DINING



Artisan Kitchen & Lounge at the Hyatt Regency

Located on the Gallery level of the Hyatt Regency Princeton, Artisan Kitchen & Lounge offers a Mediterranean-influenced menu of small tasting plates for yourself, or larger plates designed to share.

Restaurant

Mon-Fri: 6:30 a.m. to 10:00 p.m.
Saturday: 7:00 a.m. to 10:30 p.m.
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Limo Service

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A1 Limousine - 1.800.854.5466

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ATTRACTIONS

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9-min drive

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artmuseum.princeton.edu/

Terhune Orchards Vineyard & Winery

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jterhuneorchards.com

Princeton Battlefield & Clark House Museum

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Thank you, Planning Committee!

Many thanks to all who contributed to making SFC Symposium 2019 happen.

| | |
|--------------------|--------------------|
| Bill Aslanides | Patricio Lozano |
| Amy Bashara | Charlyn Masis |
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| John Heller | Sam Tharpe |
| Elsa Howerth | Sharon Tortola |
| Shelley Kung | Lisa Vaughn |
| Wai Lam | Chris Williams |
| Cathianne Leonardi | |

A blue-tinted background image of a molecular structure with black spheres and connecting lines, partially obscured by the text.

Thank you!

**Thank you for attending
the 2019 SFC Symposium!
The SFC wishes you a flavorful year!**

About the Society of Flavor Chemists
1954-2019

The Society of Flavor Chemists is a 65-year-old non-profit organization devoted to certifying flavorists, exchanging ideas, providing scientific knowledge through lectures and meetings, including symposia, and continuing education. Our members are primarily chemists and food scientists who are responsible for developing flavors in a variety of applications. Over the years, a syllabus was designed for flavor chemists to follow and be tested on in their quest for certification and membership into the Society. By setting certification standards for flavor chemists, we have defined the level of flavor chemistry expertise a candidate is required to have. We are very pleased that over 400 members, and SFC certified flavor chemists, are thriving in the flavor industry and creating a world of diverse flavors!



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