



The Society of Flavor Chemists, Inc.

SOCIETY NEWS

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President's Message

Dear Members,

*H*ello from my what has been my office space for the past 9 months. My lab is upstairs in my kitchen and stench room is on my deck. I hope everyone is staying healthy and safe in these challenging times. I have been working with several flavor companies over this time and I must compliment all of you for the work you have been doing. Flavorists have always had to be flexible and be able to adapt to changing situations and projects. I think we have all been training for this for quite some time.

Continued to page 2

President's Message continued...

My goal this year as President of the Society of Flavor Chemists is to keep up the engagement of our members until we can meet again in person. So far, we have had 2 virtual events. We are learning with each Zoom meeting and making changes to give our members a valuable experience. Hopefully, we can learn from our current situation and update the ways we hold our business meetings and vote to let your voice be heard even when our meetings are not in your region.

We are putting together another virtual meeting in January where our 2 scholarship winners from last year will have the opportunity to present their research. Jogue winner Yara Benavides will speak about her research in the characterization of off-aroma compounds inherent in pea proteins. Jaggard winner Angelica De Castro lobbi will be discussing the role of esters and thiols in white wine and their interaction in the formation of tropical fruit aromas. Keep an eye out for the save the date notice early next year.

All our committees have been working hard behind the scenes, but I would like to mention the work that Dana Chen and Menzie Clarke have been doing with their Membership Committee. This team has been interviewing 1 candidate a week virtually during the pandemic. I had the opportunity to participate in an interview and saw firsthand how much work goes into each one. The Membership Committee should be commended for their hard work during these difficult times.

I want to wish everyone a happy and healthy Holiday Season and I am looking forward to seeing all of you when we can meet in person again.

Paul Ricciardi

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FLAVOR ENTHUSIAST

Check out this light-hearted story on Inverse. [Click on the link for the original publication.](#)

HOW FLAVOR CHEMISTS DESIGNED THE CONTROVERSIAL PUMPKIN SPICE

[A little nutmeg has caused so much drama.](#)

By Madeline Muzzi

IF YOU'VE EVER ENJOYED A STRAWBERRY POP TART OR FLAMIN' HOT CHEETO, YOU SHOULD THANK A FLAVOR CHEMIST.

Flavorists are the professionals in charge of synthesizing the natural and artificial flavorings that we all love. Attempting to engineer the ultimate blue raspberry candy may sound whimsical, but becoming a flavorist is serious business. These scientists need to be able to taste anything, break it down into its component flavors, and then identify the chemicals responsible for those tastes. An aspiring flavorist starts by studying chemistry and completing a years-long apprenticeship program. After that, they're tested on their ability to recognize over 2,000 chemical compounds by taste and scent. If they pass, they can be accepted into the Society of Flavor Chemists.

In the flavorist community, Pumpkin Spice is considered a little pedestrian. This became obvious when I asked Hedy Kulka, a principal flavorist at McCormick, her opinion on the ubiquitous blend. After a pregnant pause, Kulka admitted, "it's a little been there done that; pretty much everyone has made a pumpkin spice flavor." She herself has made several. She continued, "people try to switch them up. They'll add a little ginger, sometimes a little black pepper. Just to make it a little more unique [...] than the usual pumpkin spice."

Personally, I'm also sick of pumpkin spice. I'm not sick of cinnamon or nutmeg; I'm just sick of the rhetoric. Every fall when the squash ripens, internet trolls start to salivate. They're not craving butternut stew or an apple pie. They're hungry to dunk on women who dare indulge in a sweet seasonal coffee. Screw — and I mean this sincerely — that.

PUMPKIN SPICE IS MISUNDERSTOOD. This became clear to me several years ago when the internet worked itself into a minor frenzy about the fact that the Starbucks Pumpkin Spice Lattes didn't contain any real pumpkin. How *artificial*, haters cried. This fact became momentary proof that



pumpkin spice lattes were frivolous and fake and so were the people who consumed them.

The thing is, those lattes were never supposed to taste like pumpkin. Pumpkin spice is a blend of the spices commonly used to flavor pumpkin pie, and it's been sold in grocery stores for decades before the first PSL was poured at Starbucks.

HOW FLAVOR CHEMISTS DESIGNED THE CONTROVERSIAL PUMPKIN SPICE

continued ...

The McCormick website boasts that their “Pumpkin Pie Spice” blend has been on shelves since 1934. It started becoming controversial around 2014. So how did the frenzy play out? Did the masses recognize their mistake and humbly apologize? No. Starbucks announced it would be adding [real pumpkin to its lattes](#).



To enjoy pumpkin spice now, you have to do so defiantly. You need to Instagram your PSL with the caption “I’m basic!! ♥❖,” or some equivalent. The entire situation fills me with

cinnamon-scented rage, but it can’t stop me from baking. Skeptics be damned. It’s fall and I’m making a pumpkin pie, the truest expression of pumpkin spice.

SO WHAT’S THE FUSS ALL ABOUT?

Mostly nutmeg, according to Kulka. The primary notes a flavorist considers when making a pumpkin spice are “nutmeg, cinnamon, clove, and pimento berry [also known as all-spice].”



If the customer wants pumpkin flavor, and Kulka confirms that not everyone does, she adds some squash extract. It sounds straight-forward but it’s not as

simple as just dumping all those spices into a cup of coffee. Kulka explains “ground spices are a little weak and not very water soluble.” If you were to add a mix of store-bought ground spices to a latte, they would sink to the bottom and form a slippery sludge.

To further complicate things, most flavors have a range. Think about an orange. What are you imagining? Are you picturing a refreshing glass of fresh-squeezed orange juice, or are you thinking about floral candied orange peel? Maybe a cooked orange jelly? All of these different flavors could be broadly called “orange.”

THE SAME GOES FOR CINNAMON. The intensely spicy flavor of a stick of Big Red gum bears little resemblance to the soft warm flavors of an apple pie, yet they are both cinnamon. When making a flavor, chemists have to consider not just what



the flavor is, but how it should be expressed. Pumpkin spice flavor is characterized by the gentle aroma of baked spices; not the intense power of raw spices. Flavorists like Kulka address this challenge on a chemical level. “I have about six or seven different cinnamon flavors that are available to

me,” she explains. Each extract represents a different aspect of the spice: one is derived from cinnamon bark, while another mimics the flavor of cinnamon leaf. Kulka also has to make a decision about the type of extraction to use. Flavorists often work with essential oils and also use a more complex product called “oleoresin.” Oleoresin extractions incorporate plant solids along with oils,

HOW FLAVOR CHEMISTS DESIGNED THE CONTROVERSIAL PUMPKIN SPICE

continued ...

and according to Kulka, they more closely resemble the flavor of baked spices.

The actual flavor blending process requires a lot of tasting and calibrating. Kulka's work environment is one of chemical precision. Her description calls to mind images of lab coats and pipettes. At home, my pumpkin spice blend is more free-wheeling. I dump heaping teaspoons of spice into



a blender and puree it with freshly roasted pumpkin. The smell of nutmeg swells up into the room, and I'm instantly consumed by memories of eggnog and sweaters.

The ability of emotion and memory to impact flavor perception is difficult to calculate, but it's also undeniably true. For this reason, it's important to mute the public pumpkin spice smear campaign. Those drinking their PSLs with a side of shame could eventually grow to associate that emotion with the flavor. Every time they catch a whiff of nutmeg, they'll be burdened with undue, cringing guilt. We can't let a few vocal spice haters hijack our limbic lobes. Instead, let's all grab a slice of pumpkin pie, cast aside the judgment, and pile on the whipped cream.



THERE'S A SCIENTIFIC REASON FOR THOSE MEMORIES. When you inhale a scent, you're stimulating your olfactory bulb. This tiny neural structure on the bottom front of your brain connects with the limbic lobe of the cerebral cortex. If you've heard that scent is one of the strongest senses tied to memory, this is why. The limbic lobe is involved with emotion and memory. This can also make Kulka's job difficult, because personal memories can contribute to taste preference. Someone who grew up eating rose-flavored pastries might love the taste, while a person whose grandmother used rose perfume might think it tastes like soap. A person who was sitting in a field of roses when they heard that their childhood dog passed away could develop a life-long aversion to the flavor. It's impossible for flavorists to account for all of that.

Madeline Muzzi is a freelance writer who wrote this cool story for Inverse, an online magazine. Originally published by Inverse on 10/14/2020., this is the [link to the story](#).

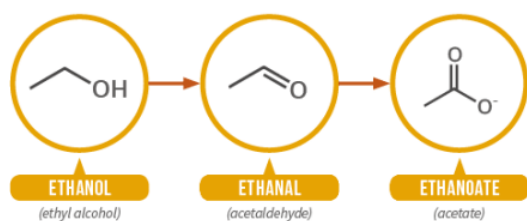
FLAVOR ENTHUSIAST

In the spirit of the season (no pun intended), the alcohol chemistry series in the next seven pages from www.compoundchem.com are selectively posted here for educational purposes.

[Click link](#)

THE CHEMISTRY OF A HANGOVER

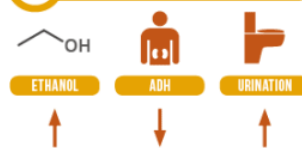
For most of us, a hangover is the price to pay for a night of drinking. However, we still don't know what exactly it is that causes them. In this graphic, we look at what happens to alcohol in your body, and some of the prime suspects for causing your hangover.



WHAT HAPPENS TO ALCOHOL IN YOUR BODY?

In the liver, ethanol is converted to acetaldehyde by the alcohol dehydrogenase enzyme, and then subsequently converted into acetate by the aldehyde dehydrogenase enzyme. Acetate can be broken down into carbon dioxide and water, then eliminated from the body. On average, the liver can break down alcohol at the rate of one unit (8 grams or 10 millilitres of pure alcohol) every hour.

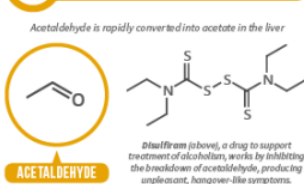
1 DEHYDRATION



During alcohol intoxication, release of the anti-diuretic hormone (ADH) vasopressin is decreased, resulting in increased urination.

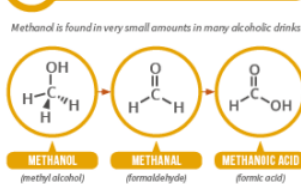
Alcohol has a diuretic effect on the body, increasing urine production. Alcohol-induced dehydration has been suggested as a cause for some hangover symptoms, but research suggests it isn't a major factor.

2 ACETALDEHYDE



Acetaldehyde, produced by the breakdown of alcohol, has toxic effects that could cause hangover symptoms. However, acetaldehyde concentration doesn't significantly correlate with hangover severity.

3 CONGENERS



Congeners are compounds other than ethanol in drinks. These include alcohols such as methanol, which breaks down into toxic formaldehyde and formic acid. Congeners can increase hangover severity.

4 IMMUNE SYSTEM



Alcohol causes changes in cytokine concentrations in the immune system. Studies have shown the effects caused by some cytokines are very similar to those of a hangover, strongly supporting their role.



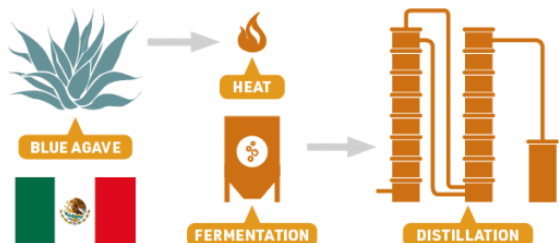
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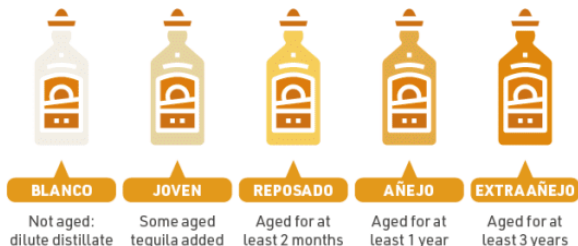
THE CHEMISTRY OF TEQUILA

HOW IS TEQUILA MADE?



Tequila is made in selected states in Mexico from blue agave. The heart of the plant is heated to break down polysaccharides into sugars. These sugars are extracted and fermented with yeast. The resulting mixture is then distilled and diluted.

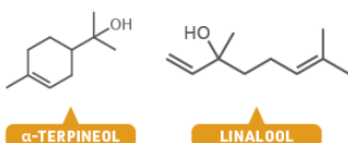
DIFFERENT TYPES OF TEQUILA



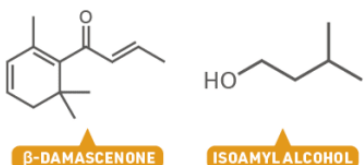
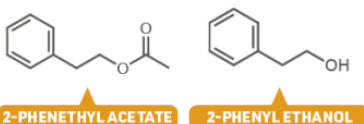
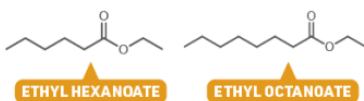
There are five recognised types of tequila. Blanco tequila is the diluted distillate, while joven tequila is blanco with a small amount of aged tequila (or colour and flavour) added. The other types are aged in oak barrels for varying lengths of time.

BLANCO TEQUILAS

Hundreds of compounds have been identified in tequila. Some terpene compounds, such as those shown below, originate from the agave.



Many other compounds that contribute to tequila flavour are formed during fermentation or distillation. Some compounds that make important contributions are highlighted below.



AGED TEQUILAS

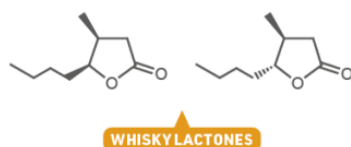
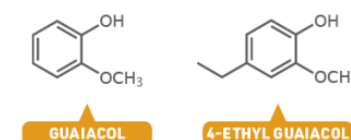
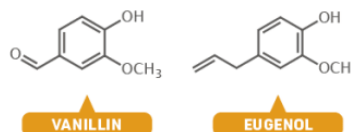
Many of the compounds found in blanco tequilas also contribute to flavour in aged tequilas. However, additional compounds from the oak wood in which the tequila is aged are important flavour contributors.



AGEING REACTIONS

LIGNIN HYDROLYSIS

OXIDATION REACTIONS



The above compounds are formed as the lignin in the wood breaks down and further oxidation reactions occur. Many of them are also found in other barrel-aged alcohols.

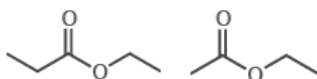


THE CHEMISTRY OF RUM



Distilled rum originates from sugar cane plantations in the Caribbean. It was a useful way of disposing of molasses, a by-product of refining sugar cane. There is not a single standard for rum, with different countries having different regulations for the spirit, but it can be loosely split into dark, gold, light, and spiced rums.

ESTERS



ETHYL PROPANOATE & ETHYL ACETATE
caramel-like, fruity aroma; pear drops-like aroma

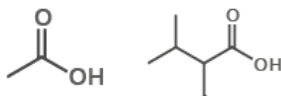
The levels of short-chain carboxylic acids are higher in rum than in other spirits like whiskey, which may explain its higher ester content when compared to other alcohols.



ETHYL ISOBUTYRATE
butterscotch-like aroma

Esters are important contributors to the aroma of rum, and are responsible for fruity notes. Ethyl acetate is typically the most abundant, though a large number of other esters are also present.

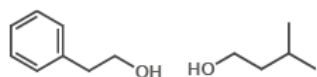
ACIDS & ALCOHOLS



ACETIC ACID & 2-ETHYL-3-METHYL BUTYRIC ACID

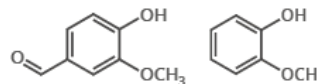
Acids in rum are important for production of esters, but also contribute to flavour. Acetic acid is the main volatile acid in rum, whereas 2-ethyl-3-methyl butyric acid is characteristic of rums.

Strong smelling higher alcohols are also important odorants.



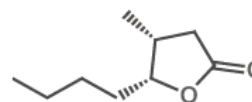
PHENETHYL ALCOHOL & ISOAMYL ALCOHOL
floral aroma; malty aroma

OTHER COMPOUNDS



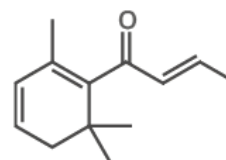
VANILLIN & GUAIACOL
sweet, vanilla-like aroma; smoky aroma

A number of compounds originate from the barrels that the rum is aged in. These include phenolic compounds, and also oak lactones. These are found in lower quantities than in whiskey, as rum is not aged in barrels for as long.



(Z)-OAK LACTONE
woody aroma

DARK VS. WHITE RUM



β-DAMASCENONE
apple-like, floral aroma

To remove any colouration, white rums are generally filtered through charcoal. As well as removing any colour-causing compounds, this also removes some aroma and flavour molecules.

β-damascenone is a potent odorant in dark rum due to its low odour threshold. However, it is much less apparent in white rum, due to loss during filtration.



THE CHEMISTRY OF CHAMPAGNE

5

The approximate number of litres of carbon dioxide gas released from a typical 0.75 litre bottle of champagne.

20
MILLION

The approximate number of bubbles of carbon dioxide released in a single champagne flute (assuming a volume of 0.1L)

5-6
ATMOSPHERES

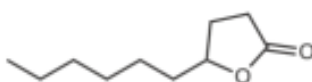
The pressure in a champagne bottle. For comparison, most car tyres have an approximate pressure of 1.5 to 2.5 atmospheres.

20%

Percentage of carbon dioxide lost from champagne via bubbles. The rest is lost by direct diffusion from the liquid.

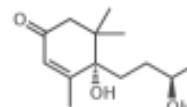
As the bubbles in champagne rise to the surface, they carry flavour and aroma compounds with them; when they burst at the surface, the compounds are dispersed in fine liquid droplets, with some being significant contributors to champagne's aroma. A selection of identified compounds are shown here.

GAMMA-DECALACTONE



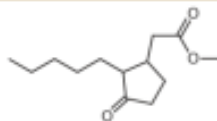
Fruity, peachy and sweet aroma

7,8-DIHYDROVOMIFOLIOL



Contributor to fruity aroma

METHYL DIHYDROJASMONATE



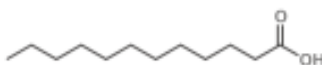
Sweet, fruity, floral aroma

ETHYL MYRISTATE



Sweet and waxy aroma

DODECANOIC ACID



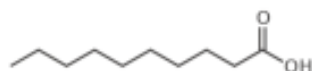
Dry and metallic notes

PALMITIC ACID



Waxy and creamy aroma

DECANOIC ACID



Acid and toasty aromas

PALMITOLEIC ACID



Oily and waxy aroma



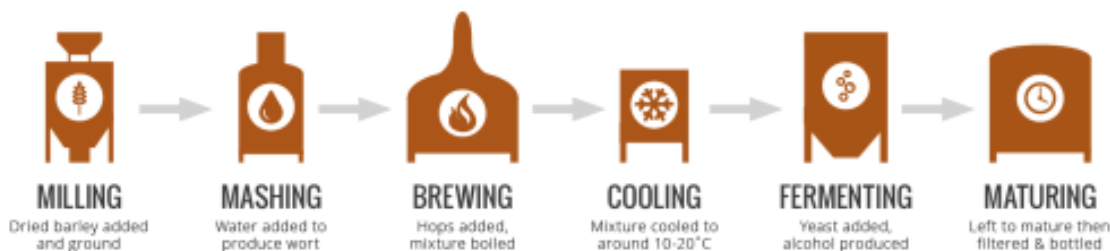
Note that there are many other compounds contributing to the aroma of champagne - this is merely a selection!



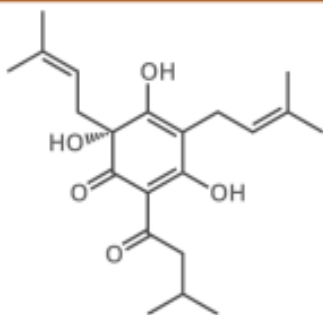
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THE CHEMISTRY OF BEER



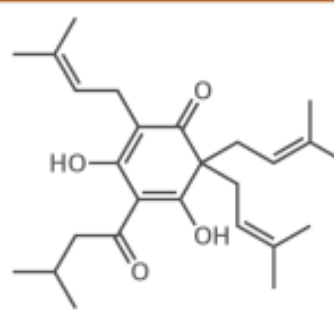
ALPHA ACIDS



HUMULONE

Found in the hops used for brewing; they degrade and form iso-alpha acids, which contribute bitterness. The five main alpha acids are humulone, cohumulone, adhumulone, posthumulone & prehumulone. Humulone is the primary alpha acid in the majority of hops.

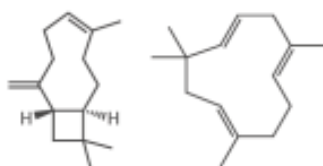
BETA ACIDS



LUPULONE

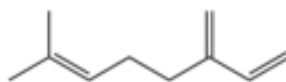
Beta acids also originate from hops, and add bitterness during fermentation of the beer as they are slowly oxidised. They are considered to have a harsher bitterness than alpha acids. The ratio of alpha acids to beta acids varies from hop to hop, with different ratios preferred by different brewers.

ESSENTIAL OILS



CARYOPHYLLENE

HUMULENE



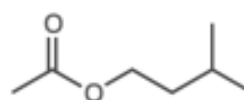
MYRCENE

These contribute the majority of hop flavour and aroma. As they are volatile, they were traditionally obtained by adding hops late in the brewing stage, although modern techniques vary. Though there are 3 key oils, there are 22 known to give aroma and flavour, and over 250 in hops in total.

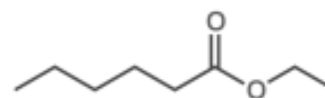


OVER
800
DIFFERENT
COMPOUNDS

ESTERS



ISOAMYL ACETATE (BANANA AROMA)



ETHYL HEXANOATE (APPLE AROMA)

Esters are formed via the reaction of alcohol in beer with organic acids and a molecule called acetyl coenzyme from the hops. They contribute fruity flavours to beers. Different styles of beer require different levels of esters; their production is controlled in ways including the yeast used and fermentation temperature.

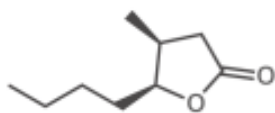


THE CHEMISTRY OF WHISKY

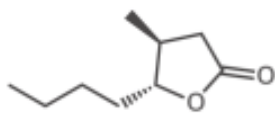


Whisky contains hundreds of different compounds. These can be influenced by the type of malt and grain used, the distillation process, and the wood used in the barrels used in the ageing process. Whilst it's impossible to list all the compounds that contribute, here's a look at some that impact whisky's flavour.

WHISKY LACTONES



CIS-3-METHYL-4-OCTANOLIDE

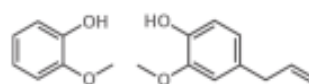


TRANS-3-METHYL-4-OCTANOLIDE

Whisky lactones are found in the oak barrels that whisky is aged in, and picked up by the spirit during the process. The trans isomer gives a woody, coconut flavour, whilst the cis isomer has a strong, spicy coconut flavour.



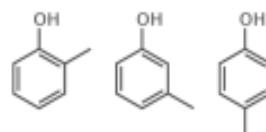
PHENOLIC COMPOUNDS



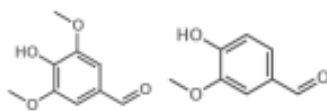
GUAIACOL & EUGENOL

Generally, phenolic compounds contribute smoky flavours and bitterness in whisky. In the case of Scotch whisky, the use of peat fires to help dry the malted barley results in the presence of phenolic compounds, including cresols, which smell medicinal.

o-CRESOL, m-CRESOL & p-CRESOL

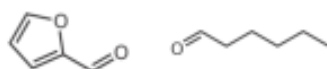


ALDEHYDES



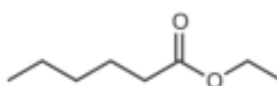
SYRINGALDEHYDE & VANILLIN

A number of different aldehydes can be extracted from oak barrels into the whisky. Syringaldehyde lends a spicy, woody aroma, whilst vanillin gives a vanilla tone. Furfural adds an almond-like grainy flavour, while hexanal offers grassy notes.



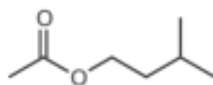
FURFURAL & HEXANAL

ESTERS



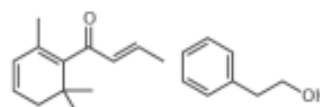
ETHYL HEXANOATE

Esters in whisky can add fruity flavours, such as ethyl hexanoate, which gives a sweet apple flavour. Isoamyl acetate, on the other hand, gives a banana-like, pear drop aroma. Some whiskies are chill filtered to remove the majority of esters, as they can cause cloudiness in the whisky.



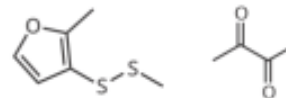
ISOAMYL ACETATE

OTHER COMPOUNDS



8-DAMASCENONE & PHENETHYL ALCOHOL

8-damascenone and phenethyl alcohol add floral notes to whisky. Diacetyl, a common off-flavour in beer, contributes a buttery taste. Other burnt, rubbery off-flavours can be produced by sulfur compounds, though they can also add meaty tones.



2-METHYL-3-(METHYLSULFANYL)FURAN & DIACETYL



THE CHEMISTRY OF GIN



COMPOUND GIN

In compound gins, the botanical ingredients are added to a spirit without any redistillation.



POT-DISTILLED GIN

Neutral spirit is distilled, botanical ingredients are soaked in it, and it is then redistilled.

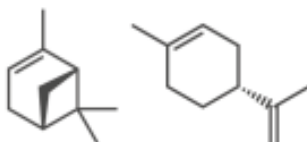


COLUMN-DISTILLED GIN

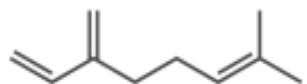
Column distillation creates a highly concentrated spirit, which is then redistilled with botanicals.

Gin comes in a number of different varieties, with widely varying chemical compositions. This stems from the different botanical ingredients that can be included. All gins must be primarily flavoured by juniper berries, but many other ingredients, including coriander, dry citrus peel, almonds, and nutmeg, can also be incorporated.

JUNIPER BERRY COMPOUNDS

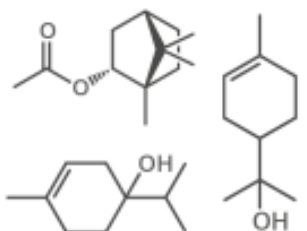


α-PINENE & LIMONENE
woody, piney, sweet, citrus



β-MYRCENE
woody, herbaceous

Many different terpene compounds can be found in gins, a large number originating from the juniper berries used. Some, such as limonene, are also present in other botanical ingredients used in gin's manufacture. Other members of the monoterpene family of compounds that have been detected in gin include p-cymene, sabinene, and B-pinene.

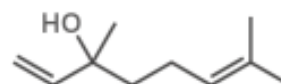


BORNYL ACETATE (TOP LEFT)
woody, camphoraceous

1,4-TERPINEOL (R), & α-TERPINEOL
pine, woody, spicy

Juniper berries also contribute oxygenated monoterpenes to the gin, with α-terpineol one of their main volatile compounds. As well as these, sesquiterpenes, which include cadinene & caryophyllene, are also present.

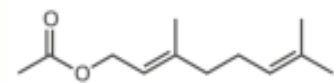
CORIANDER COMPOUNDS



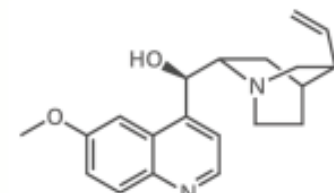
LINALOOL
floral, slightly spicy

Coriander seeds are commonly used along with juniper berries in the manufacture of gin. Linalool is the major compound in their essential oil, and one of the most abundant volatile compounds in gins where coriander is used. Geranyl acetate is another coriander compound also detected in gins.

GERANYL ACETATE
floral, rosy



TONIC WATER



QUININE
principal bitter component of tonic water

The bitter flavour of tonic water comes from quinine, which was originally added for medicinal reasons rather than those of flavour. It was added to water to act as an anti-malarial compound, and gin and tonic originated in India, where members of the British colonies would mix medicinal tonic water with gin to make it more palatable.



THE CHEMISTRY OF VODKA



RAW MATERIALS

Traditionally made using cereal grains or potatoes



FERMENTATION

Yeast added to mash to make approx 16% alcohol solution



DISTILLATION & FILTRATION

Removes most impurities and concentrates alcohol up to 96%

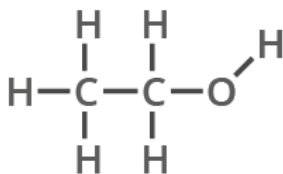


DILUTION

Water is added to the alcohol to dilute it to 40%

In the USA and Europe, filtration through activated charcoal to remove impurities is used extensively. More traditional methods keep filtration to a minimum, instead utilising accurate distillation to remove impurities.

ETHANOL HYDRATES

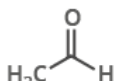


ETHANOL

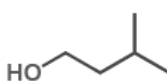
principal alcohol found in alcoholic beverages

Ethanol and water molecules in vodka can bunch together in clusters called hydrates. The most common hydrate has a cage-like structure, and around 5 water molecules to every ethanol molecule. This hydrate varies in concentration in different vodkas, and it's been suggested it may affect a taster's perception of vodka (though this hypothesis is yet to be confirmed).

IMPURITIES

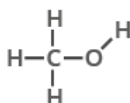


ACETALDEHYDE



ISOAMYL ALCOHOL

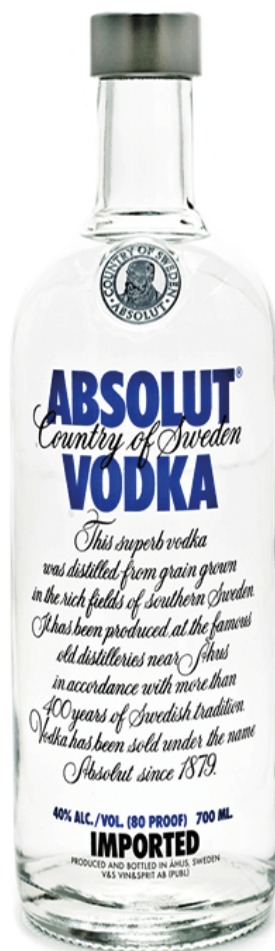
Though distillation and filtration removes most impurities in vodka, milligram amounts of some compounds, including those shown here, can remain. Cheaper brands of vodka tend to have a larger amount of remaining impurities, which could affect flavour perception.



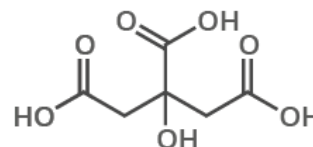
METHANOL



PROPANOL



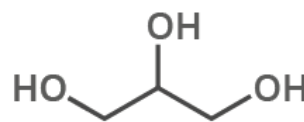
ADDITIVES



CITRIC ACID

acts as a 'smoothing agent' in vodka

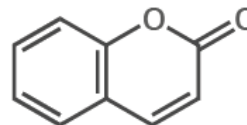
Vodka can sometimes be more than just ethanol and water. Some additives are permitted in most countries. These include citric acid, which is permitted up to 0.1% by volume, glycerol, and sugar (maximum of 0.2% by volume). These additives do not need to be disclosed on the label.



GLYCEROL

another compound used as a 'smoothing agent'

Flavoured vodkas can also be produced using additives. One of the best-known is Żubrówka, a vodka of Polish origin flavoured using bison grass. The bison grass gives it a yellowish colouring but also leads to the vodka containing coumarin. Coumarin has minor liver toxicity in large amounts, and as such Żubrówka was banned in the USA until a coumarin-free version could be formulated.



COUMARIN

compound found in bison grass vodka



FROM THE FLAVORIST'S NOTEBOOK

From Flavorist To Management Team

By Joan Harvey



How does this happen?

Passion, Goals, Great Mentors.....

I love flavors and this food & beverage industry! My career has taken me all around the world, and from confections business to creative flavors, to the mint industry, and to management.

I fell in love with chemistry in high school and worked in the restaurant business from dish washer to cook for 7

years, those were exciting times... These 2 passions, for me, found me the perfect job in the food and flavor industry.

Then, I accidently found flavors: my first job at Godiva chocolatier, where we had to replace alcoholic liquor flavored confection fillings to flavors. My life had me relocate to Hershey, Pa, where I had the pleasure of working with Kent Zeller, he was my 1st mentor in flavor training and I became a certified flavorist. I loved working there creating flavors with the developers but I wanted to be challenged more, so I joined David Michael where the sales teams had the role of communication between the product developer and the flavor creator, a bit more challenging, huh! I loved meeting and working with customers and problem solving with them. There I worked for Phil Parisi and I liked what he did for the business and I set my goal on moving into business development. That was in the '90 and this goal took many years to achieve. Both Phil and Kent were my mentors, they guided me thru my career development.



I took opportunities to develop in new areas, to develop myself, grow in other areas and continue to learn.

I am now the SVP Technical Services & Commercial General Manager at Bell Flavors and I still love my job and this industry.

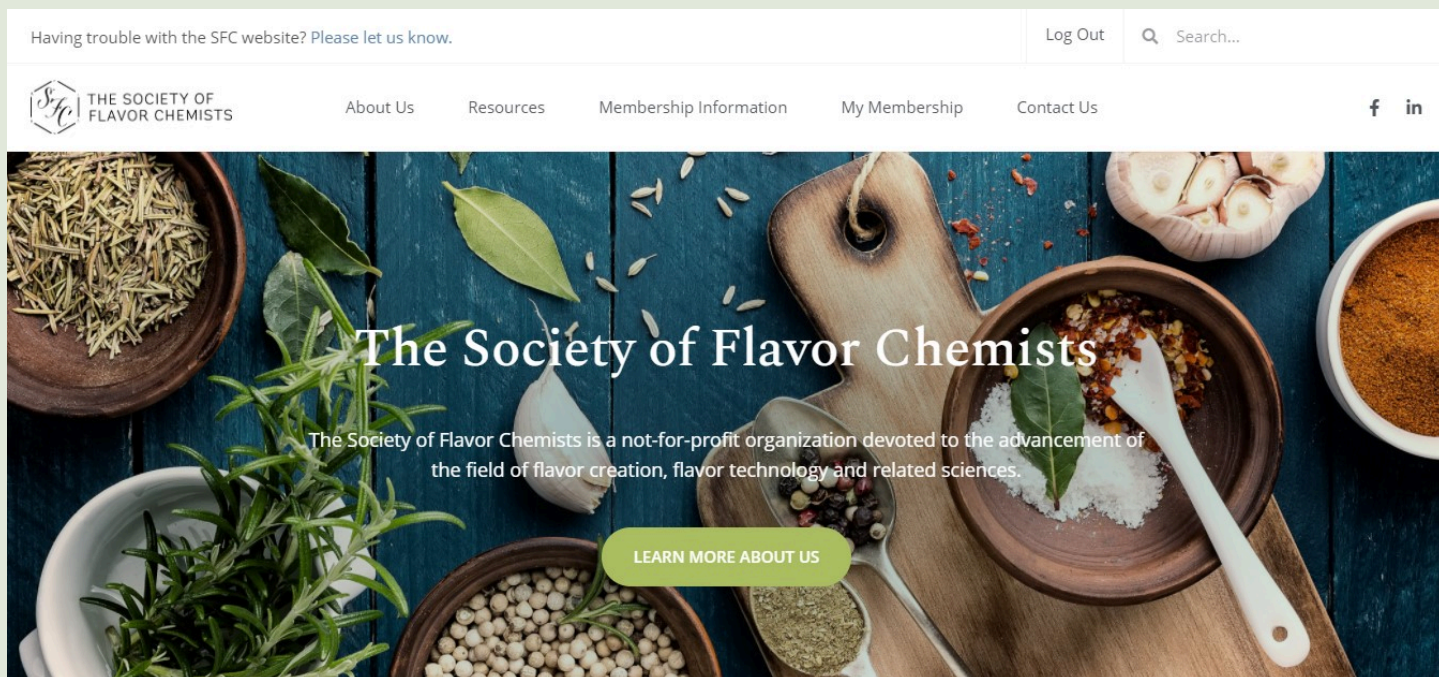
I am doing some development, engaging and problem solving with customers, operations and developing my team members. This position is so rewarding to see customers happy and employees developing to their potential.

Joan Harvey has been an active certified member since 1992. She has served as Membership Chair, Development Chair, and Past President twice (2003-2004) & (2007-2008) having been elected to Treasurer the first time serving on the board and appointed Secretary the second time on the board. She currently works for Bell F&F.

I encourage you to continue to develop yourself, think about all opportunities as they present themselves, be patient and set goals, but most importantly do what you love. ❖ ❖

Website Committee Update

Our new website launched on Oct 6, 2020



Our new website was designed by Costello Creative Group (CCG) based in NJ. They are a reputable web design company and proved to be a good fit for us with 80% of their clientele being in the flavor industry. It was a 9-month project that culminated in a successful launch day. With the support of the board, revenue from the 2019 symposium funded this project. The website was fully paid the day it launched on Oct 6, 2020.

Apart from a total facelift, we were looking to update the functions of the website. One of the more important features we added are all the application forms — membership application, Emeritus application, and membership verification. Dues notifications are also now automatic straight from the website. This is a living breathing website maintained by CCG and will likely see more modifications to further upgrade over time as we see fit. The website committee will be working on small projects to add more interesting and relevant content for our members to benefit from.

All active members were moved over to the new website and will need to log in and reset their password. If you have not done so and need assistance, please do not hesitate to leave a message in CONTACT US.



Elsa Howerth has been an active certified member since 1996. She was instrumental in the accomplishment of this project and is overseeing the website as Website Committee Chair. She currently works for Kerry. For questions, suggestions, or feedback regarding the website, she can be reached at Website@flavorchemist.org.

Media Committee Update

Dear Member,

As a Proud Member of the SFC, and your Media Chairperson for 2020-2021, my goal is to digitally connect and engage our extensive and unique Flavorist community. With our "new normal" of working remote, social distancing and cancelled meetings/events now more than ever is a great time to activate ourselves.

We'd like to begin featuring our members in a short and sweet way. This will be shared within our Member's-Only Network. Frequency of distribution will depend on responses received and feedback.

To participate, please do the following:

1. Email media@flavorchemist.org with subject line "Feature Flavorist"
2. Provide a picture of yourself (professional or in action outside of work)
3. Copy and paste this [template](#) to your email response and fill out as many answers as you would like.
See template/questionnaire in the following two pages.

By engaging you will:

- Digitally introduce yourself to our newest members
- Newest members, great way to get your name out there
- Connect with existing members you may not have met
- Put a face to a name
- Spark a conversation
- Inspire a peer
- Cultivate an invaluable rapport

I look forward to receiving your responses and helping facilitate these priceless connections within our community.

Warm regards,

Alison S. Freedman
SFC Media Chair 2020-2021



Alison Freedman is an active certified member since 2018. This is her first full year as Media Chair. She currently works for Firmenich. For questions, suggestions, or feedback regarding the Media Committee, she can be reached at Media@flavorchemist.org.

FEATURE FLAVORIST

questionnaire

NAME	
CURRENT COMPANY	
What do you like most about being a Flavorist?	
What embodies you in chemical or botanical form?	
What is your signature material if you have one?	
What is your favorite memory of working in the industry?	
What advice would you give yourself back when you were training as a Flavorist?	
What is something someone would be surprised to know about you?	
What music album changed your life?	
What is your biggest pet peeve?	
If the magic genie gave you three wishes, what would they be?	
If you were stuck on a desert island what food would you choose?	
What is your zodiac sign?	

FEATURE FLAVORIST

questionnaire

My favorites (pick 3-5)	
color	
food	
culinary cuisine	
flavor	
fruit	
pastime	
drink	
quote	
sport	
movie	
tv show	
city	
vacation spot	
song	
singer/band	
animal	
book	

Membership Committee Update

Since the cancellation of our physical meetings this year, we have created a remote process by which we could continue to conduct the interview of applicants already scheduled this year. The process is outlined below. To date, 24 applicants have successfully gone through this process since its first implementation in April.

TIME ALLOCATION	ACTIVITY	INDIVIDUALS INVOLVED
10 minutes	Intro and Questions: Online link to the written portion is sent by membership@flavorchemist.org via surveymonkey.com. Please do not open the link until you are on the video conference with SFC Membership Chair	Candidate, Proctor and Membership Chair
1 hour 30 minutes	Organoleptic and online written interview	Candidate & Proctor
30 minutes	Review online written responses	Membership Chair and Interviewing Panelists
45 minutes - 1 hour	Verbal Interview	Candidate, Membership Chair, and Interviewing Panelists
10 minutes	Membership Deliberation	Membership Chair and Interviewing Panelists
5 minutes	Follow-up and feedback	Candidate, Membership Chair, and Interviewing Panelists

- 1) Applications are now submitted through the SFC website.
- 2) Candidate's interviews are processed based on order of when their application was received.
- 3) The Membership Chair will contact the candidate at least 2 weeks prior to their interview date.
- 4) We enlist the help of a proctor, who is a certified flavorist available to be onsite
 - to reserve the room so candidate is undisturbed
 - to help maintain the integrity of the process by ensuring no outside resources are being used
 - to provide the candidate with organoleptic materials, blotters, and baggie

Membership Committee Update *continued* ...

- 5) We meet on video conference with both the proctor and the candidate prior to the interview day (approx. 30 minutes).
- 6) The written portion is on Survey Monkey (SM) and the candidate has 1.5 hours to complete the organoleptic and written portion; during that time they can call us with any questions.
- 7) After the candidate finishes the SM (written part), the answer key, along with the candidate's responses are emailed to the interviewing panelists.
- 8) The panelists spend 30 minutes reviewing the candidate's responses and determining if there are follow-ups from the written portion that need clarification.
- 9) The Membership Chair calls the candidate to return to video conference for the verbal portion, which is 45 minutes to 1 hour.
- 10) The panel can ask anything pertaining to the syllabus.
- 11) At the completion of the verbal portion, the panel deliberates and comes to a consensus on the candidate's interview.
- 12) The Membership Chair (and panelists too, if they have time) shares constructive feedback with the candidate.
- 13) The Membership Chair tells the candidate if they're recommended for membership or upgrade. However, they won't officially become a member (or upgraded) until the next business meeting where there is a quorum and a passing vote by certified SFC members.
- 14) Their certificate will have the date of the SFC business meeting they were voted in, not the date they interviewed.
- 15) The whole interview process takes 3 hours 25 minutes.
- 16) The maximum number of candidates that can be processed by remote testing is 30 candidates for 2021, which we have exceeded in 2020.



Menzie Clarke & Dana Chen are the co-chairs of the Membership Committee. This is their second year at this role collaborating to maintain the membership process and standards as per the SFC by-laws. They had both been Chicago Program Committee Chairs separately for several years. They are certified members for almost 15 years. Menzie currently works for FONA. Dana currently works for Bell F&F. For questions, suggestions, or feedback regarding membership, they can be reached at Membership@flavorchemist.org.

MEETING NEWS

445th Business Meeting of The Society Of Flavor Chemists, Inc.

Thursday, October 2, 2020

Virtual Meeting on Zoom



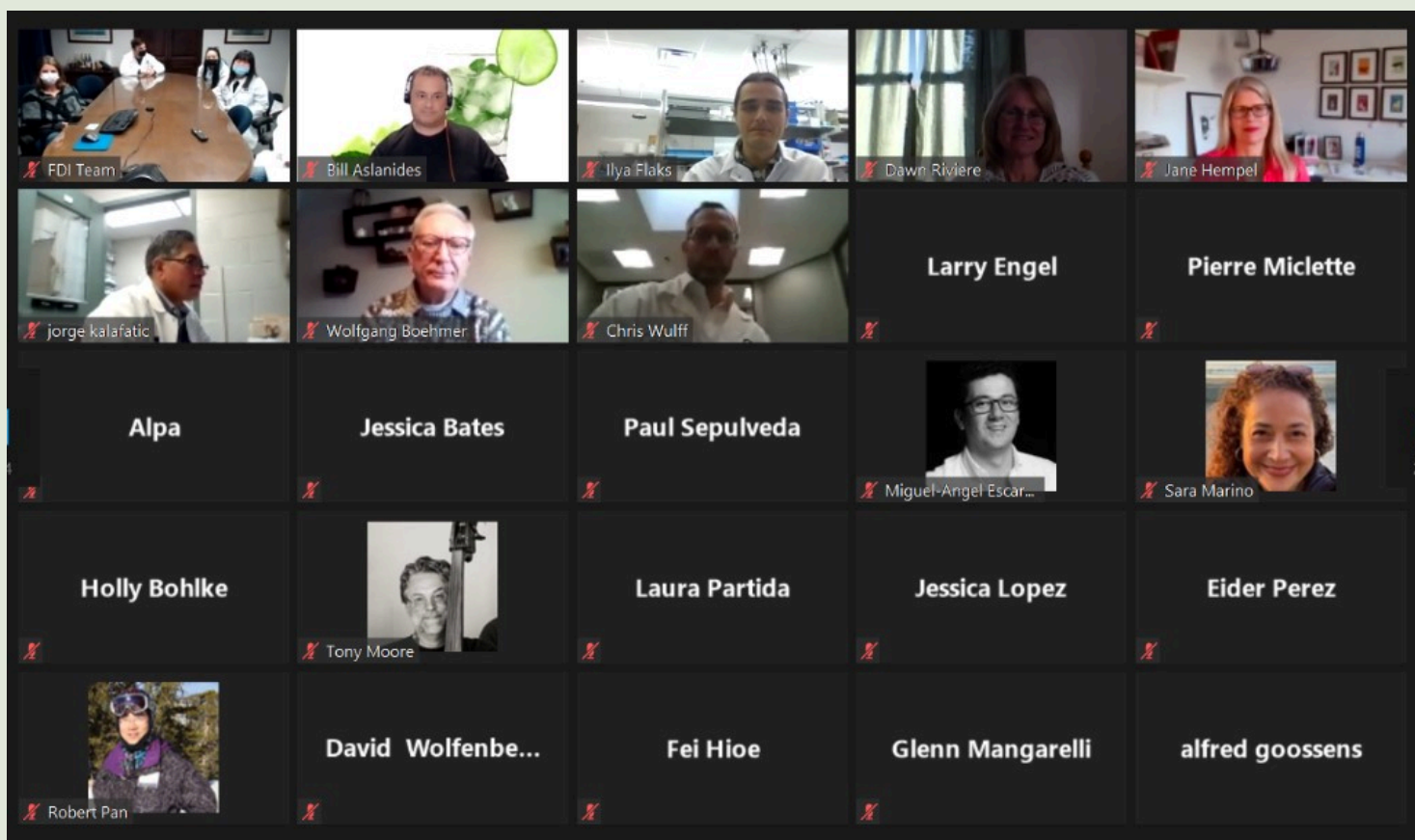
After six months of inactivity due to the situation with the corona virus, we finally held our first business meeting virtually on Zoom. Over 100 members were in attendance. President, Elsa Howerth, presided over the meeting which was the annual meeting normally held in May. She started the meeting with a silent tribute to Dr. Richard Hall, an honorary member who passed away during this term. Following that, our Membership Chairs, Menzie Clarke and Dana Chen, presented 14 candidates for voting as new members and upgrades. As our official activities had been suspended, there were no updates from our committees, except from the Nominating Committee Chair, Sam Tharpe, who presented Bill Aslanides for the Board Secretary position. After the new slate of officers for 2020-2021 was established, Sam Tharpe, as current Chairperson of the Board, presented the outgoing President, Elsa Howerth, with a plaque for her service. She went on to give a presentation of the President's Annual Report highlighting the accomplishments and challenges of the year. Finally, she passed the gavel to the incoming President, Paul Ricciardi, who gave a brief acceptance speech and adjourned the meeting. The slide presentation of this meeting can be viewed on the website under Documents, Annual Reports. ❖❖❖

MEETING NEWS

446th Business Meeting of The Society Of Flavor Chemists, Inc.

Thursday, December 3, 2020

Virtual Meeting on Zoom



If you missed this meeting, you missed a good one. This was our second virtual meeting specifically planned to be a two-part meeting to conduct our normal business on the first part and allow non-members to join the second part. President Paul Ricciardi opened the meeting with the Membership Chairs, Menzie Clarke and Dana Chen presenting five candidates for voting. Thereafter, Dana Chen gave an update of the Membership Committee activities with a detailed explanation of the modified applicant evaluation process through these COVID times. Elsa Howerth also gave a brief update of the new website stating that it is running smoothly. Dues reminder notification were released on Dec 1 from the website, a new feature being tested. The website is now open for 2021 dues payment. Following the website update, President Paul spoke about the investment we made with setting up a Zoom account for our virtual meetings. We have gained such a benefit as it has drastically reduced our meeting expenses and more importantly, is getting more attendance from our membership. Plans for more virtual meetings in the new year are underway. For January, the 2020 scholarship winners who weren't able to present their research study for which they won in April and May will be our guest speakers. President Paul adjourned the meeting and asked everyone to take a short break before the start of the second part of the meeting. ❖❖❖

MEETING NEWS

446th Business Meeting of The Society Of Flavor Chemists, Inc.

Thursday, December 3, 2020

Virtual Meeting on Zoom



The second part of the meeting was the membership annual Awards Presentation. On a normal year, this would have occurred as a dinner meeting in May following the all-day CSA Roundtable. This year 11 members celebrated their 25 year anniversary namely, Richard Dandrea, Alan Ellison, Larry Engel, Pierre Miclette, Louise Bone, Elsa Howerth, Toshinobu Suzuki, Felix Buccellato, Shahnaz Shah, Daniel Bartnick, and Wayne Pohero. They each received their 25-year SFC pin. For the 50-year membership anniversary, 4 Emeritus members reach received a commemorative clock. They were Leslie Blau, Arthur Liberman, Kurt Schoen, and Alfred Goossens, who was the only one in attendance and was able to speak a few words of gratitude and encouragement. Finally, for the main event, Sam Tharpe, the Chairman of the Board 2019-2020 presented his selection for the Golden Blotter Award to Dolf DeRovira. He played a brief movie of Dolf which we all enjoyed. He went on to speak of Dolf's numerous achievements in his career and contributions to the SFC and the flavor industry as a whole. He read a wonderful message from Ken Kraut who wasn't able to attend but was there in spirit. Dennis Kujawski spoke at great length about Dolf which included many light-hearted anecdotes of their time together as colleagues which blossomed into friendship. Dolf's family and company members were there in attendance to share in his moment. Dolf received the award and gave a few words of gratitude. We all took our beverage of choice and toasted cheers to Dolf. It was a fun and memorable meeting indeed. ❖❖❖

MEMBER NEWS

Candidates elected on Oct 2, 2020

Congratulations!



Stacy Thompson

MANE, Inc

Apprentice

I have a BS in Chemistry from the University of Cincinnati. My career in flavors began in MANE, Inc. in 2002 where I still work today. Beginning in QC, I gained valuable knowledge of the flavor industry. I had an opportunity to move into Flavor Creation and begin formal training towards becoming a Flavorist. This is where my love for flavor creation has grown into what it is today. When I'm not in the lab,

- Continued to page 30



Alexander Scott

Firmenich

Direct to Certified

I was born in Provo, UT. I grew up in Rancho Cucamonga, CA. I received my degree in Food Science at Brigham Young University. I have a mixed cultural heritage and grew up eating many different foods and recipes. At one point in time, everyone in my family has worked in the food industry. I love flavor chemistry because it's a great mix of science and creativity. ❖❖❖



Rebecca Mulholland

Glanbia Nutritionals

Apprentice

I was born and raised in Ireland and moved to Orange County, California after college to work with Glanbia Nutritionals. I have now been living here for almost 5 years. I hold a BSc (Hons) in Environmental Science from University College Cork. I love food and consider it a hobby discovering new flavor trends. I also have an interest in sports nutrition which is the primary focus of the products my

- Continued to page 30

MEMBER NEWS

Candidates elected on Oct 2, 2020

Congratulations!



Camille Josse Fox

Callisons House of Flavor

Direct to Certified

Born and raised in France, Camille started her career in flavors in France and after validating her 2 year flavorist training program, moved to the USA in 2010. She enjoys living in Cincinnati with her husband and 5 year old son. Making flavors has truly been her passion for about 12 years now and she cannot imagine doing anything else. Grateful for her multiple successes and promotions, she

- Continued to page 29



Gregory Griffin

Brookside Flavors & Ingredients

Direct to Certified

I was born, raised, and schooled in Chicago. I am a product husband and father. My best friends in the word are my two rescue dogs. I enjoy running marathons, practicing martial arts, reading and DIY. Someday I aspire to open an animal rescue with my wife. ❖❖❖



Irina Van Osdell

Givaudan Corp

Upgrade to Certified

Irina A. Van Osdell has over 19 years experience in the flavor industry. She has a Master's Degree in Education, Biology, and Chemistry from Smolensk State Pedagogical University in Russia. She completed the Flavorist Training Program at Givaudan. She is currently based in Cincinnati, OH and work as a flavorist at Givaudan focusing on flavor creation for beverages and sweet goods. ❖❖❖

MEMBER NEWS

Candidates elected on Oct 2, 2020

Congratulations!



Megan Scholle

Givaudan Corp

Upgrade to Certified

Megan Scholle currently works as an Associate Flavorist at Givaudan Flavors in Cincinnati, with a focus on sweet and beverage flavors. Her background includes a Culinary Arts degree from the Midwest Culinary Institute, as well as a Bachelor of Science in Culinary Science from the University of Cincinnati. Her experience in the flavor industry started with a Food Technologist

- Continued to page 30



Honorio Lara

Mother Murphy's Labs

Direct to Certified

Honorio Lara received his bachelor's in Chemistry from the University of North Carolina at Greensboro and is currently a M.S. in Food Science degree candidate at Kansas State University. He is currently employed at Mother Murphy's Laboratories where is training as a general compounding flavorist. He was born in Chicago and is of Mexican descent and credits his family's support for many

- Continued to page 29



Renee Jacobsen

MANE, Inc

Apprentice

Before entering the flavor industry, I was a Patriot Missile Crewmember in the U.S. Army. I served in South Korea and Texas. After the military, I was introduced to the flavor industry through the University of Cincinnati co-op program. As soon as I was introduced to this unique industry, I knew that I wanted to be a part of it. I love the daily learning opportunities and challenges involved creating flavors. Outside

- Continued to page 29

MEMBER NEWS

Candidates elected on Oct 2, 2020

Congratulations!



Robert Downing

Callisons House of Flavor

Apprentice

My name is Bob Downing and I currently work in the R&D flavor department at Callisons. Prior to my time spent in the flavor industry I started working in different restaurants and attended the Midwest Culinary Institute. In that time I came to appreciate my passion for food, beverages and flavors. Aside from work and exploring new restaurants, I enjoy my time outdoors, skiing, golfing, fishing, and spending time at the lake.



Megan Nolan

ADM

Direct to Certified

Megan Nolan is currently a Junior Flavorist at ADM Nutrition. She received her Bachelor of Arts in Religious Studies and Biology from Elon University in 2012. While working at ADM Nutrition, Megan has relocated twice; the first from New Jersey to Kentucky, and more recently, Tokyo, Japan. When not in the lab, Megan can be found indulging her sweet tooth with home-baked desserts, traveling and exploring local breweries with

- Continued to page 29



Andrew Marquez

Flavor Development Corp

Upgrade to Certified

I am training to become a certified flavor chemist at Flavor Development Corporation in Norwood, NJ. I enjoy playing tennis and traveling. Everyone in my family is a nurse. My father deals with surgeries/operations, my mother is in the maternity ward, and my sister is in oncology. The medical profession was not for me and pursued a career in chemistry, which was my favorite subject in school. I had no idea about flavors until my

- Continued to page 29

MEMBER NEWS

Candidates elected on Oct 2, 2020

Congratulations!



Katherine Southrey

IFF

Upgrade to Certified

My name is Kate Southrey. I graduated from Temple University with a degree in Chemistry. I have always been passionate about the food industry and was lucky enough to start my first job at David Michael & Co as a flavor technician. From there, I set out to study to become a certified Flavorist. Over the years I have worked for David Michael & Co., Tastepoint by IFF, and IFF. Outside of work, I am a wife and a mother to a

- Continued to page 30



Miguel-Angel Escareno

Foodarom

Direct to Certified

I am a creative, innovative person with strong motivation and high self-esteem, with independent thinking and committed to excellence. Since I finished my bachelot's degree, I have been working in the flavor industry. My entirely professional working life has been in flavors and I've had a huge satisfaction learning and contributing to this lovely industry. I had the opportunity to meet Brian Grainger in 2012. At that

- Continued to page 29

MEMBER NEWS

Member bios continued...

Miguel Escareno

time, the president of the British Society of Flavourists. Great flavorist and awesome person, he touched my creativity in England. I am very glad he taught me many things. Rest in peace. ❖❖❖

Camille Josse Fox

loves to keep learning about new materials and flavor technology innovations. ❖❖❖

Renee Jacobsen

of work, I enjoy spending time with my husband and three daughters. I love trail running, hiking, camping, and volunteering with the Ohio State Parks and Nature Preserves. ❖❖❖

Andrew Marquez

time at PepsiCo as a lab technician. It was then when I knew I wanted to become a flavor chemist. ❖❖❖

Honorio Lara

of his academic and professional achievements. His passion for flavor extends outside of the laboratory in his endeavors to try new and exciting foods and experimenting with new recipes at home. ❖❖❖

From Suzanne Johnson - It is my great pleasure to say a few words about Honorio Lara. Honorio started working for Mother Murphy's as a part time Compounder in our Sample Lab dept. while he was a full time Undergraduate student. He was a very quick study and displayed a great aptitude and talent for flavor creation. It was apparent early on that he had the intellect, creativity, and desire to learn to be a great flavorist. He started training full time almost 8 years ago and very quickly became a key player on our Research and Development team. Honorio has excellent problem-solving skills and amazing abilities to

recognize and identify aroma chemicals and botanicals. He is very creative and very dedicated to continual learning because he also worked during this period to complete a Masters in Food Science which has been an asset for understanding how flavors work in application. He has great skill as a creative flavor chemist and has made many successful flavors in all categories. His work is excellent in all areas. Honorio is a great team player and has a wonderful work ethic. He is happy to help with any project, has great personal integrity, and is a joy to work with. I am very happy and proud to recommend Honorio to the Society of Flavor Chemists and I am certain he will be an asset to the Society. ❖❖❖

Megan Nolan

her dog. Megan is the third generation of her family to join the SFC as a member.

❖❖❖

MEMBER NEWS

Member bios continued...

Rebecca Mulholland

employer produces.

Outside of work, I have a passion for sports and play soccer, golf, handball, and camogie on a regular basis. I also love travel and have an interest in exploring cultural cuisines. ❖❖❖

Stacy Thompson

you can find me with my family camping, hiking, or attending many sporting events to cheer on my daughters. ❖❖❖

Megan Scholle

role in savory applications, but expanded into beverage and sweet flavor creation when she began working as a flavor technician under David Madrid. ❖❖❖

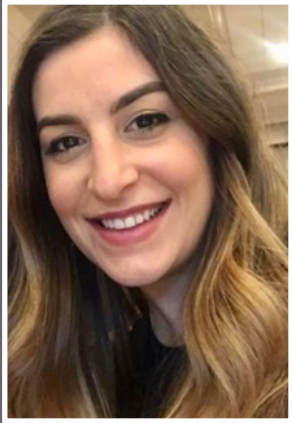
Katherine Southrey

beautiful daughter. I enjoy traveling with my husband, cooking, reading, and volunteering with a local dog rescue. ❖❖❖

MEMBER NEWS

Candidates elected on Dec 3, 2020

Congratulations!



Jessica Bates
Flavor & Fragrance
Specialties
Apprentice



Ilya Flaks
T. Hasegawa USA
Upgrade to Certified



John Heller
Imbibe
Apprentice



Jessica Lopez
FONA
Upgrade to Certified



Tiffany Kosanda
Sensient
Apprentice

MEMBER NEWS



25-YEAR MEMBERSHIP AWARD

Congratulations on reaching 25 years of continued membership with the Society of Flavor Chemists! May you continue to have more creative years ahead. We present you this 25-year membership pin in appreciation of your support of the Society. We hope you wear it with pride.



Richard Dandrea
Robertet Flavors



Alan David Ellison
Givaudan Flavors



Larry Engel
Kerry



Pierre Miclette
Foodarom



Louise Bone
T. Hasegawa USA



Elsa Howerth
Kerry
Past President 2019



Toshinobu Suzuki
T. Hasegawa Co



Felix Buccellato
Custom Essence

Shahnaz Shah
Retired

Daniel Bartnick
Emeritus

Wayne Pohero
Symrise

MEMBER NEWS

50-YEAR MEMBERSHIP AWARD

Recipients

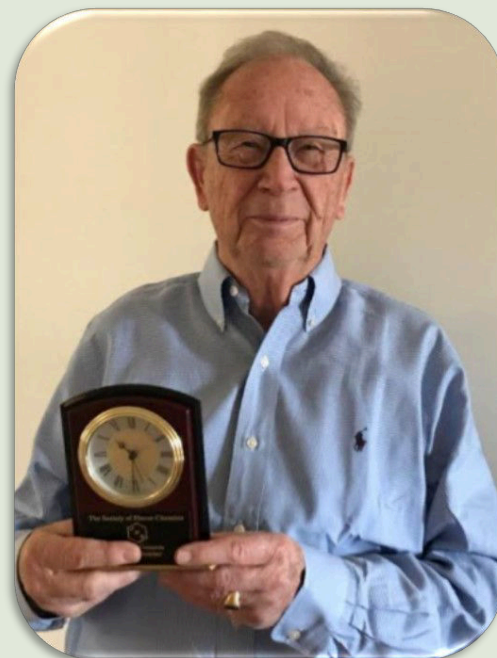
- Leslie Blau, *Emeritus*
- Alfred Goossens, *Emeritus*
- Arthur Liberman, *Emeritus*
- Kurt Schoen, *Emeritus*



Congratulations on reaching 50 years of continued membership with The Society of Flavor Chemists! This is quite an achievement. May you continue to inspire us with your passion and longevity as a flavorist. We present this 50-year membership award in appreciation of your support of the Society. We hope you display it with pride.



Leslie Blau
Emeritus
Past President (1994-1995)



Alfred Goossens
Emeritus
Past President (1979-1980)

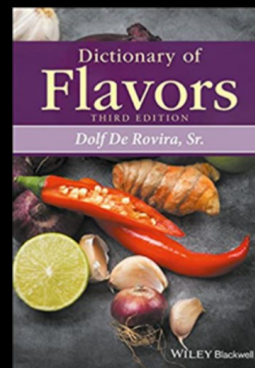
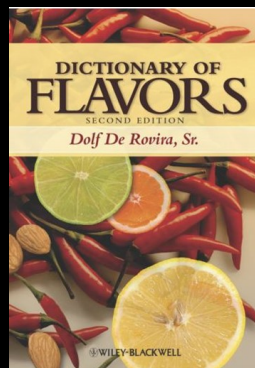
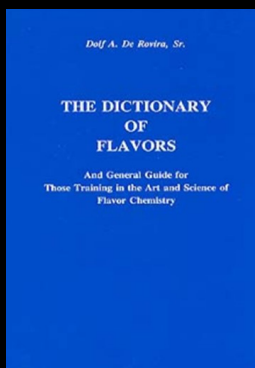
GOLDEN BLOTTER AWARD



Dolf DeRovira

- Flavor Dynamics Inc, President 1989-present
- Chemical Sources Association, Past President 1991-1992
- Research Chef Association, Past Board Member & Treasurer 2000-2008
- The Society of Flavor Chemists, Past President 2001-2002
- The Society of Flavor Chemists, By-Laws Committee Chair
- FEMA, Membership Committee Vice Chair
- NAFFS Board Member
- Center for Professional Advancement, Instructor
- Monell Institute, Joint Patent
- Speaker/Instructor in numerous academia and industry events—SFC Symposiums, IFT, Flavorcon, FEMA, CIA, Univ of Arkansas, Rutgers Univ, et al
- Mentor to many flavorists

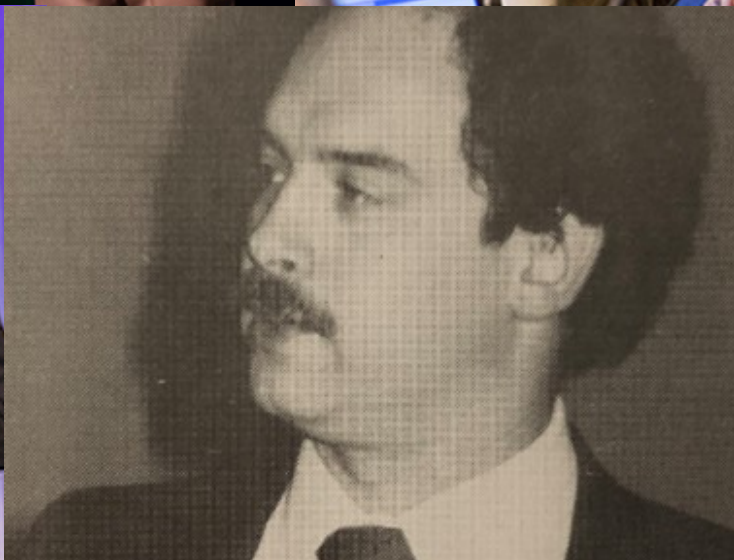
More on Dolf ...



◀ Flavor companies ▶

- Flavor Resources
- Flavor Innovations, Inc
- Flavor Dynamics, Inc.

*The Coffee Cupper's Kit
The Dynamic Flavor Profile Method
Flavor Nomenclature Workshop*



More on Dolf ...

Speaker notes

SFC Golden Blotter presentation to Dolf DeRovira

Sam Tharpe

December 3, 2020

Hello everyone, I am Sam Tharpe SFC Chairman for the 2019-2020 term. One of the opportunities as chairman I have had is to identify a candidate to receive the Society of Flavor Chemists prestigious Golden Blotter award. This award is presented by the Board of Directors in recognition of an individual's great activity in our society and influence they have had on many people's career in the flavor industry.

Today it is my honor and privilege to be presenting this award to Dolf DeRovira. As a means of introduction, we have created a short video. In this video, I present to you Dolf DeRovira in his own words. (A link to this video can be found on the SFC website.)

Dolf, your accomplishments are many. If you do a Google search for Dolf DeRovira, there are not three lines but at least three pages that appear on the search engine. The people you have influenced in this industry with your mentoring, counsel, knowledge, kindness, friendship, and energy and passion for the flavor industry is immeasurable. Seeing your list of accomplishments, we ask, "how does he do it all?"

Preparing for this presentation has given us the opportunity to get to know you even better. You have a great sense of humor and a distinctive chuckle, you also have been restaurant owner, a passion for cooking, and you are an accomplished photographer painter and musician. Truly you give us both sides of your brain!

As an artist projecting on canvas we see your passion, energy, and creativity, through color and shape. Your choice of color and shapes unlike creating a flavor with all its complexity and nuances.

As photographer the moments you capture we see your reflective, tranquil, meditative side, framing the color and shapes of nature.

Here we will pause for prepared words of honor from others. Ken Kraut, sends his sincere regrets he couldn't join us today but he asked me to share these prepared reflections with you and all of us celebrating with you today.

More on Dolf ...

Dolf,

Congratulations on this very prestigious and well deserved award.

Wish I were able to join the meeting today to celebrate with you my friend unfortunately circumstances beyond my control prohibited me from doing so.

I consider myself very lucky and privileged to have trained and worked side by side with you for 17 years. Your patience, generous spirit and passion for our craft is commendable. I will always be indebted to you for believing in me even when I didn't believe in myself. Providing me the opportunity to move from production into the labs changed my life forever. My career is a testimony to who you as a teacher, coach, mentor and most importantly a friend.

Usually people like to roast the recipients at these things but I'm going to be boring and just say, thank you! The Flavor Industry and I thank you, for committing your life to the Art and science of Flavor chemistry and for your many years of service and dedication to the SFC.

Once this pandemic is behind us we will have a proper celebration my friend. Wishing you , Marilyn and the family a wonderful holiday. Continued blessings and stay well

Best,

Ken

More on Dolf ...

Musings on the Tribute to Dolf DeRovira

By Dennis Kujawski

I have known Dolf for over 46 years. We met and trained together at Polak's Fruital Works, which was becoming PFW-Hercules, in Middletown NY. Dolf, an energetic, enthusiastic person had the firm goal of becoming the best flavorist he could be. He always had an insatiable thirst for knowledge and the application of ideas. His creativity was apparent early in his career. Learning the odors and of our raw materials using blotters became a game and his everyday life became linked to flavor. I remember once going trout fishing together. The stream wandered through a cow pasture... as we got out of the car he took a deep breath of that unique environmental aroma and declared "para cresyl acetate!"

Dolf enjoys photography and back in the day, a few of us would assign ourselves a theme. We would then meet and critique our photographic results.

In the earlier years there was a paucity of published materials specific to flavors and flavor creation. Perhaps that influenced his decision in later years to write the Dictionary of Flavors – now in its 3rd edition.

After 4 years Dolf had the confidence to accept a job at Biddle Sawyer to set up a flavor lab. He subsequently became General Manager of Scientific Flavors, a subsidiary of National Starch and Chemicals, and then became a part owner of Flavor Innovations. He founded Flavor Dynamics, established an industry niche and developed it to the successful company it is today.

Dolf always enjoyed teaching as a way of sharing his knowledge and taught the gospel of flavors to many of his customers and aspiring young flavorists. He taught at Rutgers and The Center for Professional Advancement, gave seminars at NAFFS and is a past president of the SFC and The Chemical Sources Association. He was Chairman of FEMA's Education and Training Committee. He has been a board member and treasurer of the Research Chefs Association and presented many seminars at The Culinary Institute of America.

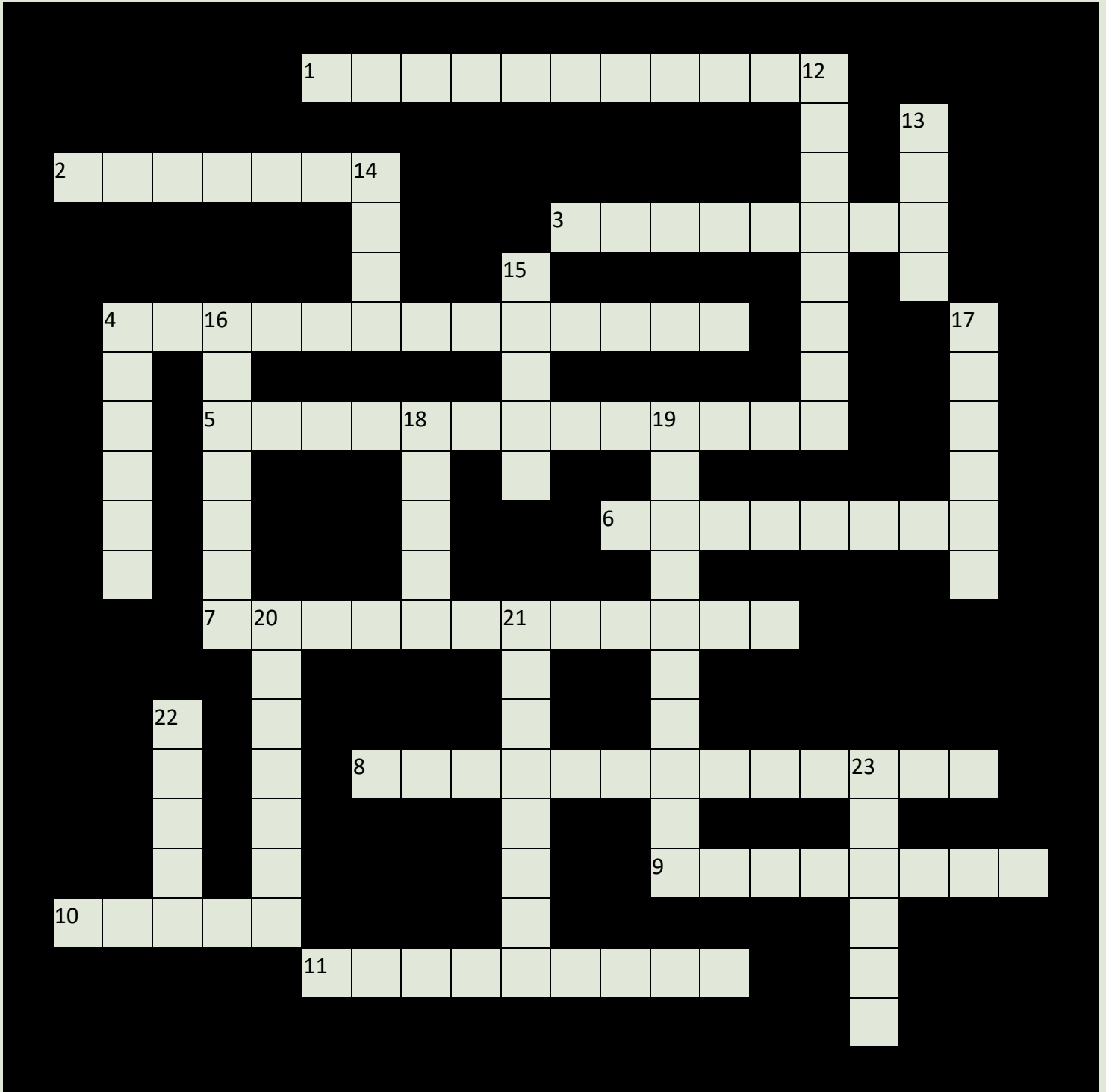
Over the years, his love of photography and painting grew and today he is also a principal of Northern Lights Studio.

It has been many years since Dolf and I first met as budding flavorists. The industry has changed, the world has changed, we have changed. Dolf's passion, creativity and energy continued to grow and evolve.

The Golden Blotter award is a well deserved tribute.

CROSSWORD PUZZLE

For your enjoyment, here's a fast and easy one. See next page for the questions



CROSSWORD PUZZLE

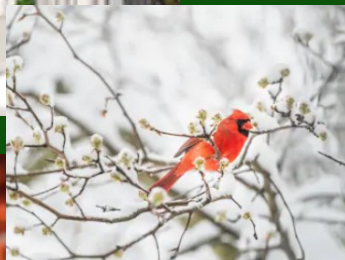
ACROSS

- 1 2-ethyl-3-hydroxy-4H-pyran-4-one more commonly known as
- 2 old and simple process of converting liquid flavoring to solid
- 3 main chemical compound in coriander seed oil
- 4 spray drying a flavor is a form of
- 5 beta-caryophyllene belongs in this class of compounds
- 6 distinguishing component in Oregon Chai spice
- 7 topnoting an essential oil or adding benzaldehyde to bitter almond oil and selling it as pure are examples
- 8 definition is found in 21 CFR 101.22 (a)(3)
- 9 alcohol extraction of concrete
- 10 natural occurrence of Methyl Chavicol
- 11 botanical extract with celery and maple character widely used in maple flavors

DOWN

- 12 Hydrocarbon most abundant in citrus oils
- 13 d-Carvone is the characterizing chemical component
- 14 Generally Recognized As Safe
- 15 descriptor for 2,4-Decadienal
- 4 patchouli, fenchone, borneol can be described as
- 16 botanical bittering agent the full name of which translates to "sacred bark"
- 17 Japanese word that describes the new taste sensation of thickness and mouthfeel
- 18 nonpotable for beverage purposes
- 19 species of vanilla orchid used in vanilla extract
- 20 aldehyde found in orange
- 21 any sugar that in basic solution forms some aldehyde or ketone necessary in Maillard reactions
- 22 concrete used in raspberry flavor
- 23 standard measure for how much ethanol is in alcoholic beverage

If you would like to submit your answers, please email to Elsa Howerth at chair@flavorchemist.org. Answers will be provided in the next newsletter. The first five correct submissions will be announced.



*Have a wonderful holiday season.
Be well and Stay Safe.*



Editor's Note If you would like to submit an article, announcement, and /or message relevant to our membership body, and any questions, suggestions, or feedback , please contact Elsa Howerth at chair@flavorchemist.org.