

SOCIETY NEWS

President's Message

Dear Members,

I'd like to start this message with an emphatic WOW! - not particularly eloquent, but it is my genuine feeling as I write this.

It is with exceeding pride (and the previously mentioned amazement) that I am able to serve as the SFC President for this year.

Leading this distinguished group of professionals is an honor I could not have envisioned on my first day in the industry. This society has a rich history of promoting collaboration, sharing learnings in the face of a competitive environment, and nurturing the talents of flavorists from all around the world.

This is a privilege and a responsibility that I do not take lightly, and I am committed



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to continuing the legacy of excellence that our organization has established. In 2024 that legacy will celebrate its 70th year! We have begun projects to record that history in the form of Industry and Mentor trees. Please take part in sharing any information you can. These past few years have shown that we are a resilient organization, one that can answer the

challenges posed by an unforgiving and ever-changing global landscape. Even today, we continue to face diverse challenges. Let's choose to face these not as obstacles but as opportunities for us to showcase our skills, ingenuity, and relevance. In a world where sensory experiences shape our memories and perceptions, the work we do as flavor chemists holds profound significance, even

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as we lurk in the shadows of food development. In the coming months, my goal is to promote and resume our in-person experiences in the manner that we experienced in the pre-pandemic years. I feel strongly that we must continue to create opportunities for deepening our personal connections and expanding our horizons, something best done together. Personally, SFC meetings were particularly critical to my development in the industry and their importance still resonates with me profoundly today.

The concept of being exposed to the flavor industry's top minds while being employed at a tiny Chicago flavor company is really something special.

As we look ahead, I encourage you all to continue sharing your knowledge and experiences. Collaboration lies at the heart of progress, and our society provides a platform for fostering vital connections. From addressing the growing need for sustainable and natural ingredients to navigating the constantly evolving regulatory landscape and fickle consumer preferences, our field demands not only scientific excellence but also adaptability and foresight. Staying relevant and innovative is paramount. Let's engage in meaningful discussions, exchange ideas, and pursue new avenues of exploration. Together, we can foster innovation that influences the way we experience flavors now and in the future.

I also would appeal that you all to engage enthusiastically in our society's activities and initiatives. Come to meetings, share your insights, participate in demonstrations and discussions, and contribute your thoughts to our shared experience. Volunteer on one of many committees. Your expertise and passion are invaluable assets that contribute to our shared success. No matter your level of achievement, your contributions can enrich our society, benefit the field, and inspire the next generation of flavorists.

I would be remiss if I failed to welcome our newest board member, Marissa Pasky who has been installed as our new treasurer. Our financial well-being is a paramount priority, one that needs constant vigilance, and we know she will be a valuable member.

In this issue of the newsletter, you will find an array of insightful articles and industry updates. I would personally like to thank and congratulate Elsa Howerth for her exceptional creativity and dedication to the curation of the SFC newsletter.

In closing, I would like to extend my profound gratitude to those who have helped me along this path; my mentors, my managers, and the leadership team of my employer, Synergy Flavors, who have continually supported my involvement in our industry associations. I would also like to express my thanks to all our dedicated volunteers and committee members who work tirelessly behind the scenes to organize our events, testing evaluations, and symposia. Your commitment fuels the engine of our society, and I extend my deepest gratitude for your service which ensures that our society remains a vibrant hub of innovation and collaboration.

I look forward to serving you this season and promoting our shared passion for flavors throughout my term. There is strength in numbers and our mutual involvement will continue to make the Society of Flavor Chemists the amazing group we all know it to be.

I hope to see you all soon at our meetings!

Bill Aslanides

SFC President 2023-24

The Story of the Syllabus

Ed Albaugh

Reflections
of a
Retired
Flavorist

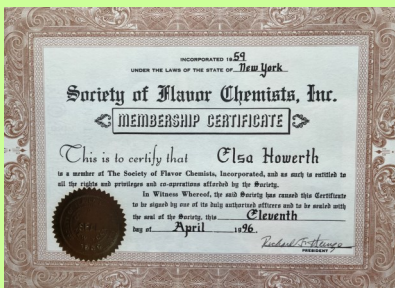
Hello everyone!

If the name Ed Albaugh does not ring a bell, it is no surprise. It has been a generation or so since I last attended a meeting or did much except renew my membership so though some of you may remember me, and some have forgotten me, many have never had the chance to do either. Once upon a time I was very active going through ‘the Board’ (Secretary, not Treasurer) in the 90’s. I served years as Program



chair after that, and some years before that as Membership chair. I also, surprisingly if you saw the ekg I call my signature, spent some 20+ years as the Society calligrapher hand lettering over 300 Certified Member certificates – a job I took on when I chaired the Membership committee because the certs we got back from the printer had such awful work on them that I figured I could do

better. That is my diminishing legacy as I sadly see some of the names I lettered appearing now on our “In Memoriam” page.



better. That is my diminishing legacy as I sadly see some of the names I lettered appearing now on our “In Memoriam” page.

But to my surprise it seems that I unintentionally created a more enduring legacy. Since I am the only one that knows all of it, I wanted to tell the story of The Syllabus – where it came from, why, and why it is called that.



Board of Directors 1995-1996— Left to right. Carl Holmgren was the Vice-President. That’s me on my second year as Board Secretary. Leslie Blau was the Chairman. Dick Heinze was the President. And Dennis Kujawski was first-year Treasurer.

At the Annual Meeting in May of 1986, my coworker, mentor, and friend, Kent Zeller, was elected President of the Society. He asked if I would be Membership chairman. I do not remember if the position was open or if Kent simply wanted me to do it. Working closely together, we had had many discussions about SFC membership topics, although we were not the only ones having these conversations.



At the time, the Society was grappling with what they were going to be. The SFC had been started by a small group of founders. It was not originally supported by the companies, as they were not comfortable having their creative talent mixing and possibly sharing information they did not want shared. At the time, you could get fired for speaking with a recruiter for another job and the first question 'headhunters' asked was "Can you talk?"

When I became a member, who had signed your application was an important consideration. The founders and many notables from the "next generation" were unquestioned. Having "grown up" at McCormick & Co. with one of the founders, Earl Merwin, as my testifier this worked in my favor. This approach worked when the Society was small; there were not many companies, and geographically most were in New Jersey, but as the industry grew it became impossible to sustain.

The one thing that came through clearly with little dissension was that the members wanted Society of Flavor Chemists' membership to "mean something" providing a modicum of "credentialing" for something hard to otherwise assess.

There were a great many discussions about membership and by-laws. When I became an upgraded member in May 1983, my Certificate said "Active". At the time the membership categories were Associate and Active, later changed to Apprentice and Certified. Time periods for training and upgrading were discussed and changed until they settled on the ones we have now. The "ten-year" exemption was added. Sometime before I became a member there were also Honorary and Affiliate membership categories available and abandoned.

But while how you became a member was a topic for discussion, so was who could be a member. We were very clear that we did not want to emulate the IFT where all you had to do was sign up and pay your dues. But we did not want to be too exclusionary either, or did we? What about product developers that only work with and know reaction flavors? Or essential oils and oleos? Or mint oils? Or any other specialty. Should they be members? Full members, or maybe some hyphenated status? Surveys were distributed (and remember this was pre-email so it was cumbersome to create, print, address, mail, and respond) to take the pulse of the members on these issues. As noted above, I have been away awhile but I think the Society is still much as the members decided to define it back then.

Positions were adopted that had majority support but there was often a fair minority of members holding an opposing or at least skeptical view. The one thing that came through clearly with little dissension was that the members wanted Society of Flavor Chemists' membership to "mean something". While we did not want to be a guild, there were some aspects of that. Essentially there was a feeling that if a company hires some-

one who is an SFC Member, particularly a Certified member, they should have a right to expect a basic level of knowledge and competence. This should make Society membership more valuable to the members and also be a service to the companies by providing a modicum of ‘credentialing’ for something hard to otherwise assess.

As we got away from relying on who had signed off on a candidate’s training, we looked for some other way to assess whether an applicant had that wide array of knowledge specified in the by-laws. The possibility of a written test was rejected, for reasons I do not recall, in favor of an interview with a panel of Certified members. I believe the first interviews were held in December 1983, and Mike Karbonik of McCormick may have been the first interviewee. There was some concern that candidates might be squeezed for proprietary information and for the first couple of interviews the candidate’s sponsor was included. This practice was abandoned quickly, though, once it was realized that there was no real risk.

The first interview I was involved with was very awkward. The candidate was, of course, nervous but no one knew what to ask! It was embarrassing and seemed unprofessional. So before the next meeting I wrote down several pages of questions in various aspects of the profession - Raw Materials, Production Processes, Regulations, Literature, etc. and made copies for myself and the other interlocutors. Much better!

This went on for several meetings going swimmingly for we interviewers. However, as I called candidates to schedule interviews often trying to reduce their nervousness by giving them a good sense of what to expect, it became clear to me that we were for which the topics covered and way, it did not seem quite fair. We we had not really defined. Candi- or what would they study? I did not that contained the answers to all the like that quite adequately. We their mentors to gather knowledge be gathered. What we needed was istry – a Syllabus, so to speak. . .not areas to study.

...to reduce their nervousness by giving them a good sense of what to expect....What we needed was a course guide to a study in Flavor Chemistry ... a list of topics and areas to study.

asking people to study for and take a ‘test’ such had not been communicated. In that wanted people to demonstrate something dates needed to know what we might ask, want to write a text book – something questions because others had done things needed to point people to the texts and to by identifying what knowledge needed to a course guide to a study in Flavor Chem- a reference work, but a list of topics and

cational efforts that had already ad- sented a course on Flavors for the Center taken on, I believe, by Dolf DeRovira) and

There were, to be sure, outside edu- dressed this issue – Earl Merwin pre- for Professional Advancement (later Society luminary and sage Frank Fischetti had a course of his own that he offered. In choosing the topics and materials for their classes they had made a first slice at what constituted a “wide variety of knowledge” or at least the most essential parts given the time limits that a course of that type allowed. A Syllabus likely could have been taken from those outlines and might have been if I had been fortunate enough to take either of those courses. As it was, I had to use a different approach.

I took the questions that we were using and added some introductory material, reorganized, and created The Syllabus. Ran it by my fellow Membership Committee members for any suggestions but it stayed very much as written. It was always intended as a courtesy to candidates and a training guide to both them and their sponsors. As described above, at the time there was not exactly unanimity regarding the membership rules, particularly the interview requirement, and The Syllabus was released by the Membership committee to Certified Members with this conciliatory cover letter in December 1989:

Dear Colleagues,

One of the things that has caused us the most concern in our tenure as the SFC Membership Committee is the anxiety caused by the interview requirement. While we know that very few applicants have “failed” the interview in the last several years, there is a great deal of concern because no one knows what to expect. The by-laws require “knowledge over a wide range of flavor types and product applications” but do not elaborate or specify further. As we call to schedule interviews, we try to allay some fears by explaining the types of knowledge expected and by reading off some example questions. Now we would like to take this one step further. Attached to this letter you will find what has come to be called “The Syllabus”. This is an attempt by the Membership Committee to address the above concerns. It is issued with the knowledge and consent of the SFC Board of Directors. We expect that this document will help you in your training efforts. Almost all of the information can be found in the major reference works of the flavor industry, other published material in food industry journals, or from suppliers. Hence, the fact that an applicant has not, for example, done any spray drying does not mean that he or she should not be able to describe the process, its benefits and limitations. We have expressly avoided a division of the material into blocks for Certified and Apprentice membership categories. We do not expect anyone to know everything contained in “The Syllabus”, nor do we claim that it is all inclusive. Our hope is that with this information a guide, and five years of training, most applicants will be better prepared, and thus less nervous, when approaching their Apprentice interview. In truth, we are afraid that the interview requirement receives more attention than it should. At best, in 15 or 20 minutes we can only get a general sense of an applicant’s width and depth of knowledge. We certainly cannot, and do not attempt, to evaluate creativity or degree of independence. Thus, we still rely heavily on the integrity of the Certified member, or members, that sign the application. We understand that not everyone agrees with the current membership procedures. We hope that regardless of your feelings about the by-laws, you will receive “The Syllabus” in the spirit in which it is offered and use it in a way which will benefit the Society of Flavor Chemists.

Please direct any concerns or questions to the Membership Committee.

Ed Albaugh, Graham Perry, Dennis Kujawski

And somewhere after that, especially spending the last 15+ years of my career in QC – Analytical (the years of my greatest creativity!), I sort of lost track of The Syllabus. Looking now at the current version on the SFC website, I am pleased to see that much of it is unchanged from the original (I still have a couple of copies). Some of the explanatory prose is identical. Topics have been expanded in places as the industry, particularly the regulatory environment, has changed but the basic outline is intact. So as fewer of our members have certificates that I lettered, more of them are trained against the document I drafted. Pretty strange to consider that by writing “The Syllabus” I have been an incidental silent partner in training every flavorist for the last 30+ years – not because I felt uniquely qualified or knowledgeable to do so, but because I hated people being so nervous when we interviewed them. ❖❖❖

Ed Albaugh has been a member since 1981. He had been Membership Chair, East Coast Program Chair, Board Secretary, Vice President and was President in 1997. He retired from IFF in 2022 and is now an Emeritus member.



At the 2009 Flavor Symposium, speaking on The Use of Analytical in Flavor Chemistry.



Me creating the Syllabus in my office at McCormick. This was, of course, before The Renovation.



Updated picture, same hairstyle, less fingers.

Women in Flavor & Fragrance Commerce (WFFC)

2023 Annual Recognition Awards Dinner

Liberty House, Jersey City, NJ

June 14, 2023



Every year the Women in Flavor & Fragrance Commerce illuminates four women in the flavor and fragrance industry with recognition awards for excellence and contribution in their respective fields— The Flavorist Award, The Perfumer Award, The Innovation Award, and The Leadership Award. This year, our Alison Freedman was honored with the Flavorist Award.

The evening could not have been more beautiful in Jersey City. The weather was perfect. The venue was great. As it always is with the WFFC, the event was classy and well-attended by members and guests beaming with excitement for the honorees. It could not have been lovelier for such an occasion with the ambience of summery days ahead.

Alison Freedman, a senior flavorist for DSM-Firmenich, current Media Chair for the SFC, and Advisory Board Member of Perfumer & Flavorist was wonderfully introduced by Menexia Tsonbeli, Firmenich VP NA Creation & Innovation. Among her many accolades, nothing brought sounds of awe from the audience than when Menexia added certified sommelier to her credentials. Poised and well-spoken, Alison delivered an eloquent acceptance speech filled with humility, gratitude, and profound meaning. She spoke of how close she was to quitting in the beginning and the difficulties she encountered in her



career. But perseverance, hard work, and belief in herself pulled her through for her love of her job as a flavorist was much too great. So this award is special and means that a torch had been passed on to her. She is more inspired than ever to reach greater heights.



This is Alison with her family. Her very proud parents and younger sister were in attendance to celebrate this special event. She spoke about her parents instilling in her to believe in herself, something that she has helped her through her professional journey. She profusely thanked her family for their love and support.





This is Alison with her friends in the industry and work colleagues. She thanked her company, DSM-Firmenich, for giving her the opportunity and nurturing her to be the flavorist and person she is today.



"I therefore humbly accept this prestigious award ... as well as its profound responsibility. I mentioned earlier feeling like an Olympic medalist ... Olympic torch bearer might be more accurate ... because I'm just getting started. I just got the torch. And as a result of this award, I'm even more inspired, even more emboldened, more determined than ever to go the distance, and to light it up on along the way. I still feel as eager as I did when I had just gotten started in the flavor industry.

And although I am the one receiving the award, it's not about me. I vow to continue earning this distinction ... by enriching our industry through my work, remaining curious and committed to learning and growing, and mentoring those in our community who seek guidance along the way. That's the part that makes me happy. That's the part that fills my cup. I love winning projects, and I love beating the competition. But my very favorite part of my work is touching people's lives. Even if it's just to make them smile for a second in their day.



And with each important little step, I look forward to the day I can pass this torch on to the next deserving recipient. Thank you all, once again from the bottom of my heart." — Alison

Congratulations Alison!

🍷 WFFC Flavorist Award 🍷

Past Recipients

2014—Karen Alexander

2016—Alpa Roman

2017—Cynthia Lipka

2018—Kathi Sparks

2019—Kay Murano

2022—Elsa Howerth



461st Meeting of The Society of Flavor Chemists, Inc.
Thursday, April 13, 2023
Hilton Cincinnati Netherland Plaza, Cincinnati, OH
Presentation summaries written by Allison Pairan (MANE)

Pierre-Jean Hellivan, Vice President of Key Account Development at Vigon International, kicked off the meeting with samples of CO₂ extracts useful in booze flavors. The process of a CO₂ extraction is useful for decaffeination, pesticide removal, and aroma extraction. It is clean label, solvent-free, kosher, halal, pure FTNF, inert, stable, and sterile. The extracts typically have a high concentration and a longer shelflife while delivering a true-to-fruit authenticity. CO₂ extractions are highly selective and gentle, as they are performed at room temperature and high pressure. The high pressure pushes the CO₂ gas into its supercritical point, where it flows like a liquid but diffuses like a gas. This is how it solubilizes the targeted extract in solids such as seeds, nuts, spices and woods, and also liquid oils or juices. The following extracts were blotted and shared with their aroma profiles:



- **Sunflower CO₂** - savory, sesame, Chinese food, raw peanut (shockingly nutty!), great for allergen-free peanut profiles. Recommended 100 PPM in use.
- **Ginger and Ginger Oleoresin CO₂** - authentic ginger. Brighter notes from the E.O. fraction. More bakery ginger from the oleoresin. The oleoresin has a wider targeted extraction than the E.O. fraction.
- **Oakwood CO₂** - woody, nutty, dried fruit, from sources in France or USA. Recommended 0.05% in use.
- **Peanut CO₂** - formerly known as “SKW” peanut. Oil soluble and water-soluble versions available. Tested free of allergens, but not certified. True peanut profile, peanut butter. Recommended 100 PPM in use.
- **Rum CO₂** - rummy, dried fruit, fusel, very strong. Product of congeners from free amino acids. Recommended use 0.0005%.
- **Coffee Espresso CO₂** - ashy, nutty, woody, medium roast, cocoa. WONF product due to potability for water soluble. Recommended use 100 PPM.





Edward Carley, Citrus Category Manager at Cvista, shared some general chemistry concepts and how they relate to distillation of citrus oils. He covered molecular polarity, electronegativity, and basic functional groups. He specializes in extracting high molecular weight molecules from citrus oils including sinensal, nootkatone, and coumarins. Possible reactions in distilling citrus oils include oxidation, acetal formation, and polymerization. To avoid acetal formation, the extractions should be held at room temperature with high pressure and higher pH to eliminate acid catalysts.

Dr. Devin Peterson, Director of the Flavor Research and Education Center at Ohio State University, gave a discussion on his current research regarding the flavor modulating properties of non-volatile compounds that impact consumer liking. Flavor perception is a multi-modal sensation including olfaction, gustation, and somatosensory input. Traditionally, only the agonist molecules - ones that have impact on their own - are studied for likeness. Alternatively, Dr. Peterson is taking more interest in the antagonist molecules, or ones that are not detectable on their own but work more through synergy or interactions. These molecules are thought to provide flavor complexing or modulation. This untargeted method of analysis includes maximizing the amount of analytical information available for a product, modeling the data to infer or predict molecules that impact liking, and validating the molecules by extracting them and topnoting the product to test likability.



For coffee, LCMS was used to identify the non-volatiles. This research found a novel molecule, 3-O-caffeoyl-4-O-3- methylbutanoylquinic acid, that is most predictive of cup score. They were then able to successfully isolate this molecule and add it back to coffee to validate that it does in fact increase cup score although having no flavor value on its own.

Whole wheat bread was similarly analyzed to find a correlation between non-volatiles and aroma liking. Static headspace was used to find hundreds of molecules, 40 of which are odor-active, and only 29 above their aroma threshold. The under-threshold molecules, including 5-hydroxymethyl furfural and 1-furfuryl pyrrole, were top-noted back into bread resulting in an increase of liking.



Lastly, Dr. Peterson is leading a portion of this research around salt enhancers found in potatoes. First the potatoes are extracted with ethanol, this mixture is then filtered, goes through solid phase extraction, then LC multimode HPLC. This found molecules including 1-kukoamine can enhance salt perception in products with as much as 40% salt reduction.

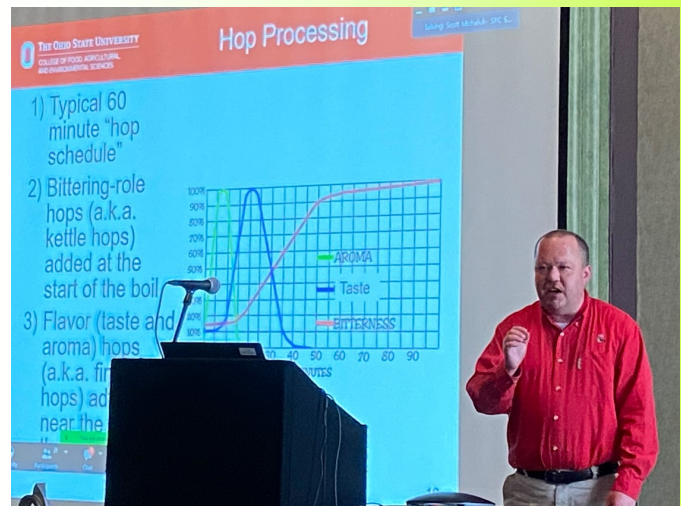


Dr. Brian Waters, Senior Lecturer at Ohio State University, presented his synopsis on beer ingredients and processing conditions as it pertains to flavor. The main ingredients in beer, all of which influence flavor, are water, hops, barley, and yeast. The general process for



beer-making is milling barley malt, washing (also called mashing), lautering wort and spent grain, boiling, whirl pooling, cooling, adding yeast, fermenting, maturing, filtering, then packing. Every ingredient and every step can have an impact on

the flavor of the final product.



Malt is a grain that has been allowed to germinate. The barley seeds are harvested, then water is added. This mixture is then steeped with the addition of water and air for 4- 5 days. After this amount of time, you



are left with green malt. This green malt is dried with warm air to make the finished malt ingredient. There are base (pale) malts, which are lighter in color and make up for 75%-90% of all grain bill. There are caramel (crystal) malts, which are a little darker and dried with more heat. Roasted malts are the final category, and those are the darkest and subject to the highest heat. Within these categories are:

- Munich malts: bready, rich, malty, and toasty.
- Vienna malts: bready and toasty.
- Pils malts: sweet, lightly grainy, soft, toasty, and honey-like.
- Maillard malts: rich, malty, and meaty. Biscuit malts: dry, toasted, grainy, and bready.

Hops are the flowers of the hop plant. They are used in flavoring and stabilizing beer. Historically, fruit herbs were used before hops to provide this complexity of flavor and stability. The lupulin glands have both alpha (humulones) and beta (lupulones) acids that contribute the bitterness and antimicrobial properties. The lupulin glands of the hop plant also contain the essential oils that give the signature flavor. This hop oil consists of hydrocarbons, oxygenated compounds, and compounds can contribute flavor that is piney, resinous, citrus, and even lit-match or rotten eggs. Some common



sulfur compounds. These herbal, spicy, green, floral, hops discussed were:

- American hops: citrus, resin, evergreen
- Old World hops: floral, spicy, herbal
- New World hops: citrus, resin, evergreen, tropical, stone fruit, white grape
- Saazar Type hops: lightly floral, spicy, herbal, AKA Noble Hops

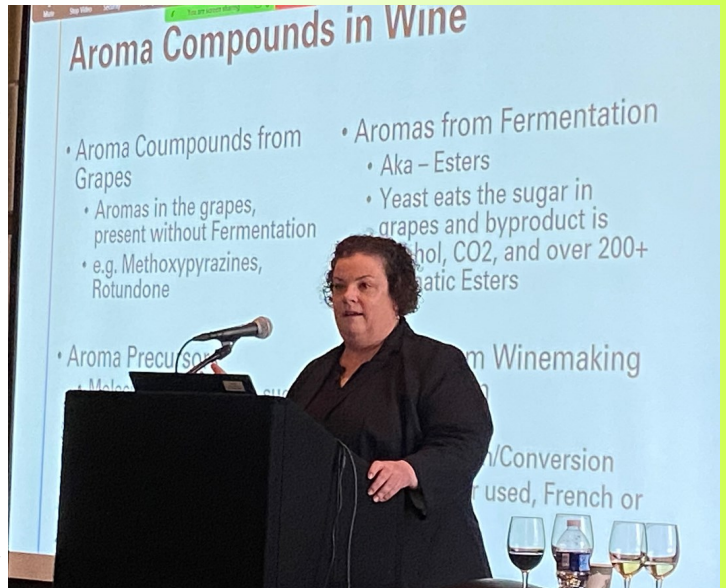
Yeast was the last ingredient discussed. There are two main types of yeast, *saccharomyces cerevisiae*, and *saccharomyces pastorianus*. *Saccharomyces cerevisiae* is also known as brewer's yeast, ale yeast, or top-fermented yeast. This species metabolizes at warmer fermentation temperatures. The *saccharomyces pastorianus* is also known as a lager yeast or bottom-fermenting yeast. This species metabolizes at cooler, longer fermentation conditions. As yeasts metabolize, they can create the following compounds



- Esters – fruity, floral, associated with longer fermentation, generally acceptable profile in beer.
- Fusel/higher alcohols – solventy, harsh, generally considered a flaw in beer from too high fermentation temperatures. Happens from the Ehrlich pathway with amino acids.
- Phenolic compounds – spicy, medicinal, common in hefeweizens and lambics, 4-vinyl guaiacol signature note in wheat beers.
- Vicinal diketones – diacetyl, butterscotch, butter, accepted to some level, gives scummy mouthfeel when too concentrated.



Mary Horn, Vice President of Fine Wine Education and Sales at Heidelberg Distributing and Advanced Sommelier, led a tasting of four wine varieties and shared with us her experience of flavors in wine. The first source of flavor in wine is obviously the grape. Each grape does have a unique identity dependent on the climate, soil, and vineyard location. The grape flavor is rarely replicated exactly in the wine, as it also has much to do with the growers and winemakers. The growers can manipulate the yield, vine density, hang time, and other variables to make the grapes shift profiles as they desire.

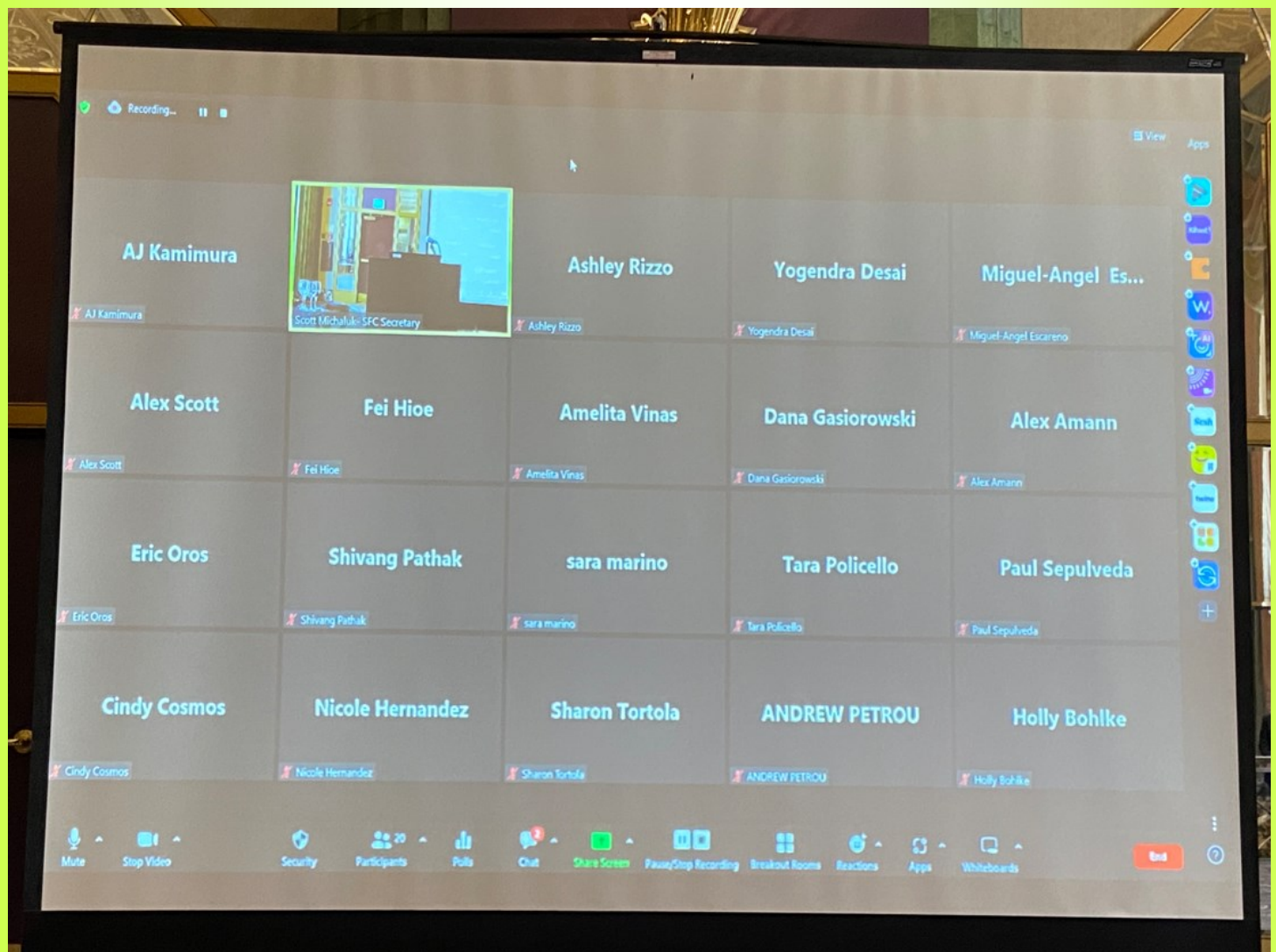


Aroma in wine can come from four places. First is the fruit of the unfermented grape. Muscat grape is one of the rare varieties that the volatiles of the fruit really shine through the finished wine. Aroma can also come from the sugars in the grapes. These aromas develop during the fermentation process and tend to be thiols and terpenes. The fermentation is the third source of aromas. This namely provides a lot of esters as the sugars are broken down by the yeast. Lastly, the techniques in winemaking provide some of the other aromas. Oaking and aging the wines can lead to malolactic fermentation and provide more buttery, vanilla aromas.

Mary shared 4 wines with us and led us through how to smell and taste them. The wines shared were:

- **Riesling** – tasting notes of lime, peach, nectarine, apricot, honeysuckle, petrol/kerosene, baking spices. High acid wine with low alcohol. TDN (1,1,6-Trimethyl-1,2-dihydronaphthalene) is the source of the petrol/kerosene note from shorter and warmer ripening cycles or other issues including water stress, nitrogen deficiency, yeast selection, or clonal selection. Dr. L Riesling Dry 2021 was the sample offered.
- **Chardonnay** – tasting notes of green apple, melon, pear, tropical fruit, butter, vanilla, butterscotch, caramel, toast in oak aged. Medium high acid wine with medium-high alcohol. The grapes themselves are not very aromatic, thus contribute little flavor. Match Book Chardonnay was the sample offered.
- **Syrah/Shiraz** – tasting notes of blackberry, tar, leather, anise, rosemary, black pepper, smoke, lavender, forest floor, earthy, dried fruits, smoked meats. Low acidity wine, high tannins, and high alcohol. The sesquiterpene rotundone in grape skin as it ripens from green to purple provide a unique flavor. These wines can be processed as whole clusters including stems to give a freshness and green notes. Francois Villard l'Appel des Sereines Syrah was the sample offered.
- **Cabernet Sauvignon** – tasting notes of black currant, black cherry, mint, bell pepper, dark chocolate, cedar, vanilla, coffee, cigar box. Uniquely high in thiols, pyrazines, and mercaptans. This is a cross crop of cabernet franc and sauvignon blanc. Cousino Macul Antiguas Cabernet Reserve was the sample offered.





2023 William F Jaggard Memorial Scholarship Award

Dongjoo Kim



Dongjoo Kim, a first-year graduate researcher at the University of Florida and recipient of the 2023 William F. Jaggard Scholarship, presented his research on the untargeted analysis of non-volatiles in Sugar Belle kombucha. Sugar Belle mandarins are one of the only commercially available HLB (greening disease) resistant cultivars on the market. This citrus can be used to make kombucha, typically a fermented sweetened green or black tea beverage. He analyzed this product using GC-MS-O and LCMS/MS to map the volatiles and non-volatiles. Using sensory analysis, the overall liking and intensity in identifiable attributes were collected and used in a correlation analysis to the compounds found in the products. It was found that the organic acids and flavonoids had an inverse correlation to likability and terpenes and their derivatives had a positive correlation of likability.

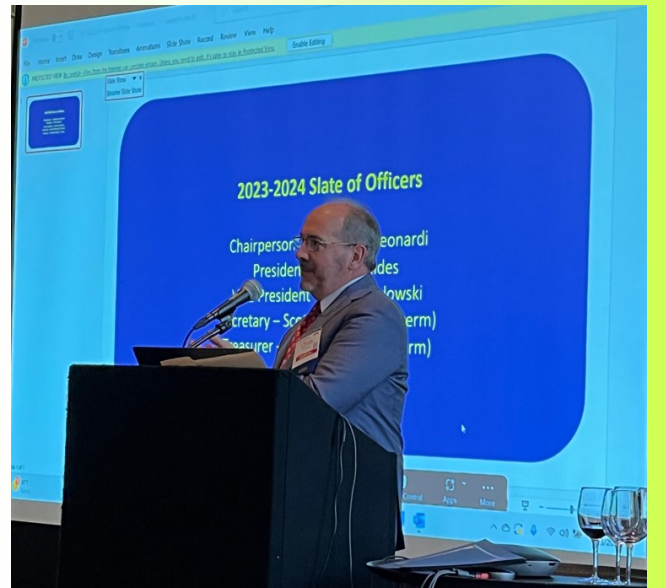
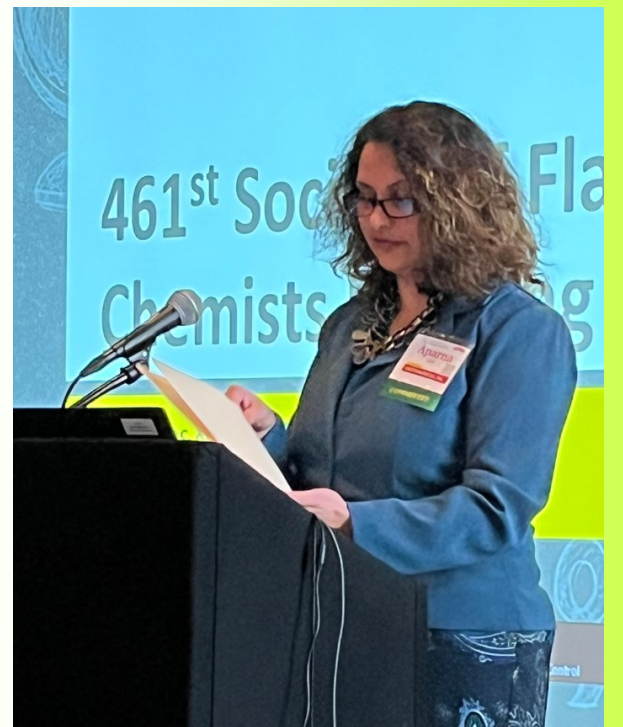
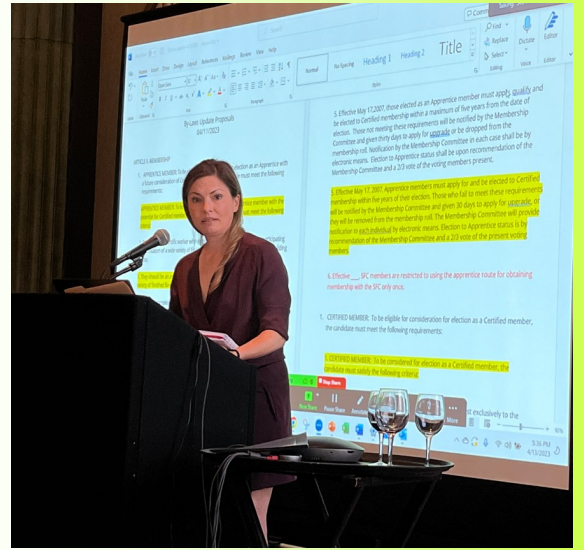


His other current projects include further untargeted analysis using high resolution LC orbitrap mass spectrometry. He also plans on studying the bioactivity of molecules to create regression models to predict sensory attributes and taste modulation.



SFC President, Cathianne Leonardi, presented Dongjoo Kim the scholarship certificate and a check for \$2000.









Annual Meeting & Awards Dinner

462nd Business Meeting

May 11, 2023

Marriott Hotel, Newark, NJ



- The meeting met quorum of over 30 Certified members in person and online attendance via Zoom.
- SFC President, Cathianne Leonardi, called the meeting to order.
- A moment of silence was observed as a tribute to the members who have passed away in the last year — Kurt Schoen, Carl Holmgren, and Eardley Fernando.



Silent Tribute In Memoriam



Kurt L. Schoen

1928-2022

Passed away Feb 24, 2022

Warmister, PA

Emeritus Member

50-yr Membership Award 2020



Carl Holmgren

1934-2023

Passed away Jan 19, 2023

Louisville, KY

Emeritus Member

Past President 1996-1997

50-yr Membership Award 2022



Eardley Fernando

1946-2023

Passed away Feb 17, 2023

Northridge, CA

Certified Member

Synergy Research Group



Membership Co-Chair, David Gera, presented 6 candidates for voting.



Fred Triolo, sponsor to the three apprentice candidates from IFF spoke on behalf of Kyle Bloecker, Nicholas Gidjunis, and Kelly Purohit. Nancy Laskey spoke on behalf of Stephanie Russell of Phoenix Flavors. Online via zoom, Louise Bone spoke on behalf of Paul Nguyen of American Fruits & Flavors and Rosanne Erdal spoke on behalf of Jeffrey Budlove of HB Taylor.



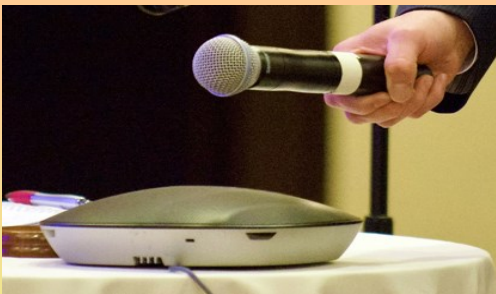
Candidates voted in for membership: left to right—Stephanie Russell (Phoenix Flavors, apprentice), Kyle Bloecker (IFF, apprentice), Kelly Purohit (IFF, apprentice), Nicholas Gidjunis (IFF, apprentice). Not in the picture are Paul Nguyen (American Fruits & Flavors, apprentice) and Jeffrey Budlove (HB Taylor, upgrade to certified) who attended online via Zoom.



SFC Treasurer, Justin Kozlowski, reported the SFC financials .



President Cathianne presented two proposals for by-laws change. Both were to be additional rules in the membership section of the by-laws. These generated a long but healthy discussion from our members. Even our members attending online were engaged in the discussion. It was great to see everyone's passion for the Society.



It takes two-thirds majority vote from the members in attendance to pass any change in the by-laws. Once understanding and clarity was reached, the proposed changes were voted to be stricken down.





SFC Chairperson, Chris Williams, congratulated Cathianne for completing her term as President.



Passing the gavel. Outgoing President, Cathianne, passed the gavel to incoming President, Bill Aslanides to a lively dancing tune.





Meet the new SFC Treasurer, Marissa Pasky. Marissa has been a certified member since 2013. She currently works for Givaudan.

Nominating Chair, Chris Williams, presented the new slate of officers for 2023-2024. New to the board is Marissa Pasky as the new Treasurer.



2023-2024 Board of Directors: Chairperson Cathianne Leonardi. President Bill Aslanides, Vice-President Justin Kozlowski, Secretary Scott Michaluk, and Treasurer Marissa Pasky.

2023 Jogue Scholarship Award Arda Tuhanioglu



Arda Tuhanioglu is a current PhD student at the University of Arkansas and has a background in both engineering and food science. Arda's application highlighted a very successful education and research background with many publications, awards and grants. His letter of recommendation highlighted both his impressive resume, but also his dedication to inspire students towards STEM and food science. In his current research, Arda has developed a novel, food-grade approach of using supercritical carbon dioxide (SC-CO₂) to prepare sorghum flour as a more palatable ingredient to be utilized more successfully in the food industry without damaging the physical characteristics of the sorghum flour. Further research will be conducted to test sensory attributes of the purified flour in a sorghum cookie. Arda's career goals include integrating green and sustainable technologies into the food industry and bridging the gap between contemporary advances in food science and the food industry.



Newly elected President, Bill Aslanides, presented Arda the scholarship certificate and a check for \$2000.

Membership Awards



This year saw the most awards presented at our annual meeting.

- 15 members for 25-year Membership Pins
- 5 members for 50-year Membership Awards
- Glotten Blotter Award
Elsa Howerth, 2019 Past President, prepared all the awards and did the honors.



25-yr pin
Leslie Fisher (Dr Flavor)



50-yr Award -- Nicholas Feuerstein, Emeritus, 1989 Past President



25 yr pin-Terry Miesle (Sensient)



25-yr pin-Chris Williams, (MANE), 2022 Past President



Unfortunately, many of the award recipients couldn't make it in person but were in attendance online via Zoom. The following is the complete list of members recognized for their membership anniversaries.



25-year Membership Pin Award



Richard Bobula
Givaudan



David Bratton
Givaudan



Cindy Cosmos
Retired from Bell F&F



Joseph DiBenedetto
The Tec Team



T. Leslie Fisher
Doctor Flavor



Linda Gleason
Sensient



Thuy Huynh
Blue Pacific



David Maurer
Tastepoint



Terrence Miesle
Sensient



Javier Perez Baez
McCormick



James Rutz
Givaudan



Dianne Sansone
*Flavor & Fragrance
Specialties*



Mary Svoboda
Silesia



Michael Walsh
Foodarom



Chris Williams
*MANE
Past President 2021-2022*

50-year Membership Award



Joseph Cipriano
Emeritus
Past President (1988-1989)



Nicholas Feuerstein
Emeritus
Past President (1989-1990)



Richard Heinze
Emeritus
Past President (1995-1996)



Remi Begonia Mendoza
Emeritus



Carole Pollock
Emeritus
Past President (1993-1994)
2014 Golden Blotter Award





The Golden Blotter Award is the Chairperson's prerogative to nominate and is awarded by the Board of Directors in recognition of a member's outstanding service and contributions to The Society Of Flavor Chemists, its members, and the flavor industry.

Chairperson, Chris Williams, had the honor and privilege of nominating a deserving recipient of the Golden Blotter Award this year. And he presented the award to Richard F. Heinze, who at last minute, was not able to be at the awards dinner in person unfortunately. Chris read his message of gratitude.



Richard F. Heinze

- The Society of Flavor Chemists (SFC) Member since 1973
- Chemical Sources Association (CSA) President 1990-1991
- The Society of Flavor Chemists (SFC) President 1995-1996
- The Society of Flavor Chemists (SFC) Board Member 1992-1997



CSA 1991 President's plaque received from Dolf DeRovira



SFC 1996 President's plaque received from Leslie Blau



Denny McCafferty Carole Pollock Bob Peterson Leslie Blau Dick Heinze



Dick Heinze Bob Peterson Carole Pollock Leslie Blau Carl Holmgren

Dick's SFC Board years 1992-1997



Dick Heinze Leslie Blau Ed Albaugh Carole Pollock Carl Holmgren

Dick's CSA Board years



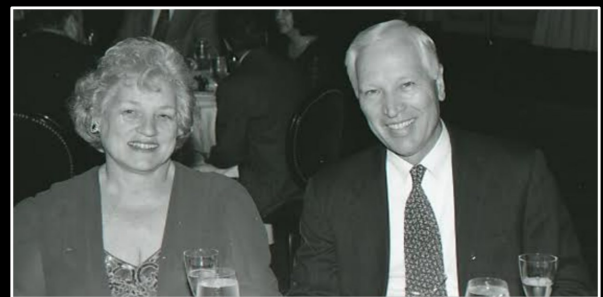
CSA BOARD 1990-1991.

Ronnie McBurnie, Phil Parisi, Dick Heinze, Bob Maleey, Dolf DeRovira





2004 Symposium with Dolf DeRovira



SFC 1995 President's Reception with wife.

Dick's career & flavor industry involvement

- Started at Monsanto in 1996
- Joined a new venture within Monsanto – Flavors and Fragrances
- Moved to Coca-Cola Company in 1971
- Moved around within the flavor industry because of new opportunities and acquisitions
- Became active in FEMA, CSA, and the SFC because he was interested in what was going on and to stay current with activities in the flavor industry
- Volunteered for numerous committees to participate and give his input in how he thought things could be improved
- As part of the FEMA Food Additive Committee, he worked on the Consumption Ratio Data and developed guidelines for process flavor development
- As part of the CSA Patent Compilation and Publishing Project he worked on the compilation of sources of natural flavor materials
- He worked for about 10 years as part of the SFC Education Committee with Frank Fishchetti to help train and educate aspiring flavorists
- In 1997, created Flavor Knowledge Systems, a software system designed to help train and educate young flavorists or assist in flavor formulations for a wide range of applications









New Members & Upgrades

Welcome
&
Congratulations!



I was born in Congo, moved to South Africa and now calls Canada home. I graduated with a bachelor degree in Food Technology and started my career working in seasoning manufacturing where I grew my passion for flavors. This led me to explore different cultures through food and discover various cuisines around the world. I enjoy playing basketball, reading about history and eating spicy food and vanilla ice cream.

Marlene Baranzika

Foodarom

Upgrade to Certified

April 13, 2023



I went to UIC and received my Bachelor's degree in biology. Started working at Bell as a spray dry operator. Learned more about the flavor industry and wanted to move up and become a Flavorist. I am a person that loves to learn and interact with others. In my free time, I collect movies and love sports (basketball and football).

Robert Calez

Bell Flavors & Fragrances

Apprentice

April 13, 2023





My name is Chad Evans, I graduated from the University of Delaware with a degree in Biomolecular and Chemical Engineering in 2015, and that following August began to work in the flavor industry with Trilogy Essential Ingredients. During my time at college I did an internship with Citrus and Allied Essences (Trilogy's sister company) working on distillation columns and other unit operations involved with essential oils. After graduating, I began working at Trilogy under the training of Kent Zeller on the path to becoming a flavor chemist. After 7 years under his tutelage, I have learned an incredible amount about this industry, and I am very excited to take the step to being a certified Flavor Chemist.

Chad Evans

Trilogy
Apprentice
April 13, 2023



My name is AJ and I live in sunny Orange County California with my wife Vanessa. I was introduced to the flavor industry in 2015 starting as a compounder. During that time I was introduced to flavor chemistry which piqued my interest so I started studying independently and the rest is history. My current job focus is creation and matching projects. In my spare time you can find me on the golf course, hiking a trail, or trying new restaurants. Recently, I have been interested in smoking meats and pickling vegetables which I enjoy sharing with my family and friends.

AJ Kamimura

Ixora Scientific
Upgrade to Certified
April 13, 2023



Growing up in a household with a mother who is a Private Chef has helped my passion for food blossom. Throughout my entire life, I spent many hours by her side in the kitchen making our family recipes. I like to take that passion that she has instilled in me and take into flavor creation. It is extremely rewarding and humbling to see a product you have helped create on the market and enjoyed by consumers. As of lately, I have been soaking in the first year of marriage to my husband Ryan who has always been my biggest supporter. When I am not on the bench, you can find me cuddling with my cat Dusty, cooking, and spending time with family and friends.

Jessica Nolan

Flavors & Fragrance Specialties

Upgrade to Certified

April 13, 2023



I have been working on the Flavor Innovation team at Imbibe since 2016, specializing in flavors for beverage. I started my flavor career at Prinova in May 2013. In my free time, I enjoy cooking, baking, and trying new restaurants. I live in Logan Square with my husband Ian and my dog Carl. As a certified member, I look forward to getting more involved with the SFC!

Lauren Senne

Imbibe

Upgrade to Certified

April 13, 2023



My name is May Tjeuw. I currently work for Sensient New Zealand as a Flavourist / Creation Manager. I hold a Food Technologist and Management degree from Indonesia. I was introduced to Flavor in the last year of University and I fell in love with it instantly. I have worked in various position in Flavor industry (QC, Application, sales and marketing) but my dream was to be a Flavor Chemist. Migrating to Auckland 15 years ago has opened the door to the start of my career as a Flavor Chemist, which I am still very grateful to date.

May Tjeuw

Sensient New Zealand
Direct to Certified
April 13, 2023



My name is Kyle Bloecker. I am a graduate of the University of Delaware. I work for Tastepoint by IFF as flavorist focusing on beverage and dairy applications. I live in Philadelphia, PA with my wife, Jill and our dog, Lucy. In my spare time I enjoy spending time outdoors, particularly surfing, hiking and bike riding.

Kyle Bloecker

IFF
Apprentice
May 11, 2023





My name is Jeffrey Budlove. I grew up in the south suburbs of Chicago and have since moved into the city proper. I was unaware of the flavor industry until I was applying for my first job at a flavor house and have loved the industry ever since. In my free time, I enjoy taking my dog, Bear, for walks along the lakefront and cooking new and exciting types of cuisine.



Jeffrey Budlove

HB Taylor
Upgrade to Certified
May 11, 2023

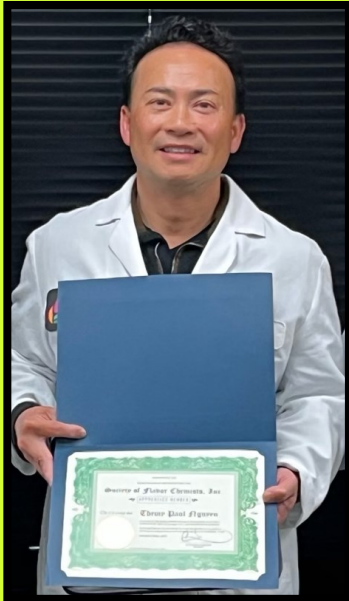


I graduated from Rutgers University in 2014 with a bachelor's degree in food science. After gaining experience in flavor compounding and applications, I managed to get into the Flavorist training program at IFF which had been my goal since entering the industry. I am now an associate flavorist at Tastepoint in Philadelphia specializing in flavor creation for sweet goods/bakery/confections. I have been with Tastepoint for 7 years.

Nicholas Gidjunis

IFF
Apprentice
May 11, 2023





My name is Themy Paul Nguyen. I am currently a flavor chemist at American Fruit & Flavors, LLC located in Los Angeles, California. I started my career at AFF in October of 2000 and worked in the R&D Applications department, where I learned and help create many wonderful beverages, nutritional supplements and candies. During the last 22 years, I have also been learning the constantly advancing field of flavor creation, always excited to taste and smell the latest innovation. Outside of work, I enjoy family time, being outdoors, golfing, fishing, and cycling.

Themy Paul Nguyen
American Fruits & Flavors
Apprentice
May 11, 2023



I was drawn to being a Flavorist because I liked the idea of being challenged on a daily basis to create unique flavor profiles that can make it to the market for consumers to enjoy. I am currently working on flavors for bakery, bars, and confection, where I love being able to blend science and art in order to create something new. Outside of work, my hobbies include traveling, baking, and reading.

Kelly Purohit
IFF
Apprentice
May 11, 2023





My name is Stephanie Russell, and I am currently a Flavor Technologist at Phoenix Flavors, LLC. I graduated from William Paterson with a concentration in Biology and an initial interest in the Pharmaceutical Industry. My career path was quickly diverted when being exposed to flavor creation while working at a pharmacy. The new flavor options kids were able to choose from while receiving their antibiotics, masked any medicinal tastes and worked magic that I wanted to be a part of. Outside of the sweet and beverage lab, I am usually working on my own creations in my kitchen or partaking in outdoor activities such as hiking or kayaking. Working in this industry has increased my desire to try different flavor combinations and expand my own palette with new recipes and kitchen appliances! I look forward to furthering my career in flavor innovation and contributing my personal creativity to the industry.

Stephanie Russell

Phoenix Flavors

Apprentice

May 11, 2023




Committee News

Volunteer Opportunities!

The Sponsorship Committee has an open Chairperson position. If interested, please contact

President@flavorchemist.org.

The Symposium Committee is underway with plans for the Symposium 2024. If interested in helping, please contact symposium@flavorchemist.org.

If interested in joining any of the committees, please contact the committee Chair listed. 

COMMITTEES

2023-2024

ARRANGEMENTS

CHAIR: [Chris Williams](#)

AUDIT

CHAIR: [Paul Ricciardi](#)

BY-LAWS

CHAIR: [Mariano Gascon](#)

HISTORY

CHAIR: [Sharon Tortola](#)

LIBRARY

CHAIR: [Sam Tharpe](#)

MEDIA

CHAIR: [Alison Freedman](#)

MEMBERSHIP

CO-CHAIRS: [Aparna Oak & David Gera](#)

PROGRAM-CHICAGO

CO-CHAIRS: [Greg Griffin & Lauren Hammerschmidt](#)

PROGRAM-MIDWEST

CO-CHAIRS: [Mike Weller & David Wolfenberger](#)

PROGRAM-EAST COAST

CHAIR: [Kim Bendickson](#)

PROGRAM-WEST COAST

CHAIR: [Jay Harris](#)

NOMINATION

CHAIR: [Cathianne Leonardi](#)

RECOGNITION

CHAIR: [Mary Robertson](#)

SCHOLARSHIP

CHAIR: [Megan Nolan](#)

SPONSORSHIP

CHAIR: **OPEN**

SYMPOSIUM

CHAIR: [John Baughman](#)

WEBSITE

CHAIR: [Elsa Howerth](#)



History Committee

We are working on building a family tree of the flavor industry. This was an idea from Dolf DeRovira and Mike Bloom coming to fruition. If you have information regarding mergers and acquisitions of flavor companies, please add dates to the spreadsheet. You can also add new flavor companies that have been created with their dates and owners. Here is the link to the spreadsheet.

<https://flavorchemists.com/membership-documents/flavor-mma-history/>

Please email your responses directly to Dolf at dolfd@flavordynamics.com.

If you haven't seen the spreadsheet, below is a snippet of the data collection progress as of 8/10/23. To view it entirely, click this link — <https://flavorchemists.com/flavor-companies-data-collection-progress-as-of-08-10-23/>

Thank you for helping in this endeavor.

Sharon Tortola
SFC History Committee Chair
history@flavorchemist.org

COMPANY	YEAR	BY	YEAR	BY
Agilex Flavors & Fragrances	2007	Carlo Colesanti	2010	Kerry
Affinity Flavors	1995	Wendy Fischler	2017	T. Hasegawa USA, Inc.
Alex Fries				
Allen Flavors (From BBA)				
American Flavors and Fragrances				
Beck				
Bell Aromatics				
Biddle Sawyer Flavors				
Blue Pacific Flavors	1993	Donald Wilkes		
Boak Flavors				
Boake and Allen Flavors				
Bonnie & Don Flavours, Inc	1998		2020	FlavorSum
Borthwicks				
Brand Aromatics				
Busch Boake and Allen				
Busch Flavors				
C&K				
California Flavors			1999	Mane
Cargill Flavor Systems			2011	Kerry

Calendar

The following are the hotel arrangements for the upcoming 2023-2024 SFC Meetings. Reservations can be made now ahead of the meeting notice. Please be sure to book your hotel reservations and register for the meetings before the cut-off dates. Updates, cut-off dates, and hotel links will be provided as they are confirmed.

September 14th, 2023

The Hyatt Hotel

6350 North River Road, Rosemont, IL 60018

Hotel reservation link: <https://www.hyatt.com/en-US/group-booking/CHIZO/G-SCFC>

Hotel discount rate of \$139/night with a reservation **deadline of August 16th**

October 19th, 2023

Newark Liberty International Airport Marriott

1 Hotel Road, Newark, NJ 07114

Call for reservations – T: 973-623-0006 or hotel reservation link: [Book your group rate](#)

Hotel discount rate of \$199/night with a reservation **deadline of September 18th**

November 1st, 2023 - CSA Chicago Roundtable

Embassy Suites

5500 North River Road, Rosemont, IL 60018

January 18th, 2024

Sheraton Park Anaheim

1855 South Harbor Blvd., Anaheim, CA 92802

February 6th, 2024 – SFC/NAFFS Joint Meeting

The Sazerac House

101 Magazine Street, New Orleans, LA 70130

Hotel details to be updated soon

March 12th, 2024 - SFC/CSA/NAFFS Joint Meeting

Delta Marriott Hotels Anaheim Garden Grove

12021 Harbor Boulevard Garden Grove, California 92840

Call for reservations – T: 714-867-5555

April 11th, 2024

Oasis Conference Center

902 Loveland Miamiville Road, Loveland, OH 45140

May 9th, 2024 – CSA Roundtable and SFC Annual Awards Dinner Meeting

Newark Liberty International Airport Marriott

1 Hotel Road, Newark, NJ 07114

Call for reservations – T: 973-623-0006 and hotel details to be updated

SAVE THE DATE

FLAVOR SYMPOSIUM 2024

By Flavor Chemists for Flavor Chemists

October 21-23, 2024

Cincinnati, OH



Editor's Note If you would like to share an article, announcement, and /or message relevant to our members, and any questions, suggestions, or feedback, please contact Elsa Howerth at elsa.howerth@kerry.com