



SOCIETY NEWS

Flavorchemist.org

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Dear Society Members and Friends of the Society,

As we roll past spring and get closer to summer I'm reminded once again that no profession blends science, creativity, and sensory magic quite like ours. We may have to contend with allergies, but once the spring ragweed is out of the way there is only summer vacations stopping us.

It has been a fast year for me. We had some great meetings, I got to meet some new people and I personally learned a lot along the way. I was warned it would be a quick year and I really didn't believe it, but wow you really find out how quickly it all comes to the finish. I want to personally thank the board and those that were ahead of me who gave such great advice



President's Message

Scott Michaluk

2025—2026

and support. I also want to thank all the committee chairs for their tireless work to support the Society.

As we move into the next calendar year, let's keep leaning into what we do best. Let's stay curious, stay bold, and keep pushing the boundaries of what's possible whether we're crafting the next iconic profile or rescuing a formulation that's gone a little sideways.

As the old joke goes "When life gives you lemons, you already know 47 ways to make them better."

Joking aside, let's continue supporting one another. Our community thrives because we share ideas, mentor new members, and celebrate each other's breakthroughs!

I want to wish Marissa a great year as President! Here's to a year of innovation, collaboration, and just the right amount of buchu. May your reactions be clean, your headspace be stable, and your inspiration never evaporates.

Best regards,

Scott Michaluk

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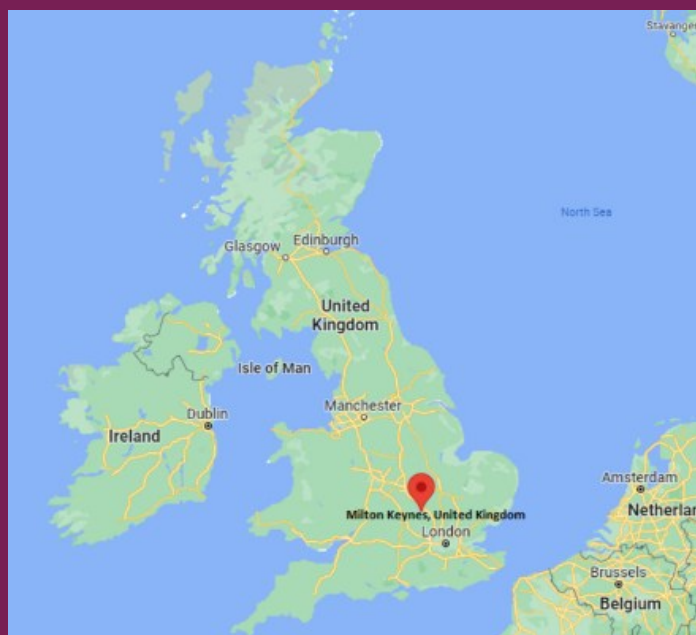
An Overview of EU Regulations

By Tiffany Kosanda

Recently, Elsa asked me to write an article for the newsletter. While my first thoughts were what could I say that would be of interest, nevertheless I sat down and thought to myself what makes my perspective unique. One of the first things to come to mind was the time I've spent abroad working as a flavourist. At various points in my career, I have spent 5 months working in Australia and a year working in the UK.

Relocating to the UK, I knew to truly work in the region, I would need to be well versed in the local regulatory climate. When I started my research, I found there to be two major regulations, 1130/2011 and 1334/2008, that govern the use of flavours in the EU.

The EU breaks down flavour materials into 3 main categories, flavouring preparations, flavouring substances and natural flavouring substances. Flavouring substances would be the bulk of our flavour chemicals, these are "a defined chemical substance with flavouring properties." The natural equivalent would be natural flavouring substances. Natural flavouring substances must be naturally present and identified in nature. They also must be obtained by appropriate physical, enzymatic and microbiological processes. Flavouring preparations on the other hand are "a product, other than a flavouring substance, obtained from: food by appropriate ... processes either in the raw state of the material or after processing for human consumption by ... traditional food preparation...and/or material of vegetable, animal or microbiological origin..., by appropriate ...processes, the material being taken as such or prepared by one or more of the traditional food preparation processes"(Regulation - 1334/2008 - EN - EUR-Lex). In a more practical sense however, I considered these to be our botanical raw materials like juices, essences and/or essential oils.



REGULATION (EC) No 1334/2008 also includes the "Union List of Flavourings and Source Materials". Part A of the Union List provides approved flavour substances including their name, unique identification number, CAS Number, JECFA number, Council of Europe number, required purity of the substance and any restrictions of use. In most cases, raw materials for the EU must be 95% purity. However, the Union List will specify where another value will be accepted. For instance, decanal where at least 92% purity is required, or beta-ocimene where at least 80% purity is required with the secondary component being 15-17% cis beta ocimene.



Another change for me was when to use ‘natural’ when describing flavours. As expected, “natural” can only be used when making flavours using natural preparations and natural flavouring substances. One of the common flavour designations is, “natural _____ flavouring” where the blank would be filled in with a reference to a specific food. For example, to make a “natural strawberry flavouring”, 95% of the flavouring constituents would come from something like strawberry juice or strawberry essence. The last 5% must be either natural flavour substances or natural flavour preparations and can be used only to modify the named source materials. If the named source flavour constituents were less than 95% but still the “flavour of which can be easily recognized,” then the flavour could be considered ‘natural _____ flavouring with other natural flavourings’. However, I found it to be more common to call something, “natural flavouring” rather than natural flavouring WONF. For “natural flavouring, ‘the flavouring component is derived from different source materials and where a reference to the source materials would not reflect their flavour or taste,” ([Regulation - 1334/2008 - EN - EUR-Lex](#)). like a ‘type’ flavor in the US.

The biggest difference for “natural’ that I found was when it came to heat processing. In the US, the FDA considers natural flavor to be ‘the essential oil, oleoresin, essence or extractive, protein hydrolysate, distillate, or any product of roasting, heating or enzymolysis, which contains the flavoring constituents derived from a spice, fruit or fruit juice, vegetable or vegetable juice, edible yeast, herb, bark, bud, root, leaf or similar plant material, meat, seafood, poultry, eggs, dairy products, or fermentation products thereof, whose significant function in food is flavoring rather than nutritional” [eCFR :: 21 CFR 101.22 -- Foods; labeling of spices, flavorings, colorings and chemical preservatives](#). I’d highlight that this includes products of roasting and/or heating, two

processes which are not included in the EU definition of natural flavouring. This is further highlighted when you consider the separate category Europe uses for reaction flavors. In Europe these are labelled as ‘thermal process flavouring’, which are defined as “a product obtained after heat treatment from a mixture of ingredients not necessarily having flavouring properties themselves, of which at least one contains nitrogen (amino) and another is a reducing sugar; the ingredients for the production of thermal process flavourings may be: food and/or source material other than food” ([Regulation - 1334/2008 - EN - EUR-Lex](#)).

The EU has strict limitations on solvents. Triethyl citrate, diacetin, triacetin, and propylene glycol all have a limit of 3,000mg/kg in foods or 0.3%. This limit considers all food or flavour inputs and any combination of these sources. For example, if our flavour is adding 1800mg/kg triacetin, then the amount of propylene glycol from another flavour cannot exceed 1200mg/kg. Furthermore, for beverages, the limit is dropped down to 1,000mg/l, or approximately a 0.1% usage rate ([Regulation - 1130/2011 - EN - EUR-Lex](#)).

FMPs were not a focus for me during my time abroad, but I would like to touch on recent legislation in the UK. Updates to the UK beverage market will require levies on sugary drinks. Previously, drinks with more than 5g sugar/100ml were up for a beverage levy. This will now be applied on drinks with more than 4.5g sugar/100ml ([Soft drinks levy extended to protect children and improve health - GOV.UK](#)). This has made flavours that can increase sweetness perception more relevant than ever. A number of high intensity sweeteners and their maximum usage rate can be found on the Union List in Regulation (EC) No 1334/2008.

I would be remiss if I didn’t touch on allergens. Allergens were rarely relevant as I developed flavours for beverages. However, after arriving in Europe, I noticed menus in which the options were followed by a series of numbers. Eventually, I realised this was to denote any allergens that may be contained in those menu items.

This is due in large part to the EU regulation, 1169/2011, on the provision of food information to consumers. This legislation governs mandatory food information, including allergens, that must be shared with final consumers. Many menus would number, the EU allergens, 1) cereals containing gluten, 2) crustaceans, 3) eggs, 4) fish, 5) peanuts, 6) soybeans, 7) milk, 8) nuts, 9) celery, 10) mustard, 11) sesame, 12) sulphur dioxide and sulphites, 13) lupin, and 14) molluscs, and list the relevant allergen numbers after a menu item. [Regulation - 1169/2011 - EN - Food Information to Consumers Regulation - EUR-Lex](#)

I'm grateful to the team of flavourists and regulatory specialists that coached me during this period, but any mistakes here are my own. Please consult the resources listed below and/or your local regulatory team for more information.

Sources:

[Regulation - 1334/2008 - EN - EUR-Lex](#)

[eCFR :: 21 CFR 101.22 -- Foods; labeling of spices, flavorings, colorings and chemical preservatives.](#)

[Regulation - 1130/2011 - EN - EUR-Lex](#)

[Soft drinks levy extended to protect children and improve health - GOV.UK](#)

[Regulation - 1169/2011 - EN - Food Information to Consumers Regulation - EUR-Lex](#)

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477th Meeting of The Society of Flavor Chemists, Inc. Tuesday, January 20, 2026 Chapman College, Orange, CA

Presentation summaries contributed by James Chronley of Custom Flavors

Doehler Natural Color Solutions

Elijah Church from Doehler stopped by to talk to us about all things natural colors. He opened by explaining that Doehler's global presence with 45 manufacturing sites and 10 R&D centers across the world. They do flavors, juices, and many more things involved with the food industry but the focus on this talk would be colors.



Being worldwide, it's very important for Doehler to be on top of all regions' regulatory rules. In the United States in particular, the regulatory landscape regarding colors has been changing. While the FDA is approving new natural color sources, the most recent being Galdiera Blue, Butterfly Pea, Calcium Phosphate, and Gardenia Blue, the FDA has also revoked the use of red 3 and consequently all the FD&C colors are currently under the microscope. This is highlighted at the state level with numerous pending legislations that target ingredients such as the FD&C colors, not just at the school lunch level.



FDA

Revokes the use of FD&C Red 3

- Deadline for food-January 2027
- Deadline for drugs-January 2028

Working with industry to eliminate six remaining synthetic dyes by end of 2026

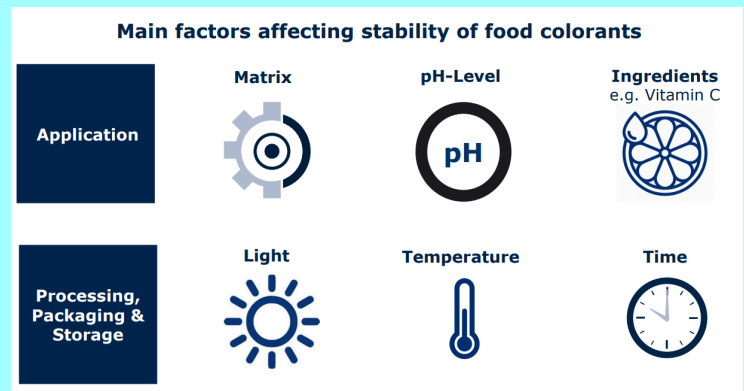
Approves four new colors from natural sources

- Galdiera Blue
- Butterfly Pea
- Calcium Phosphate
- Gardenia Blue



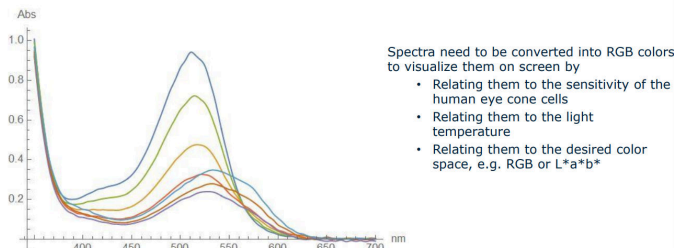
Currently about 48% of the market is colored synthetically, so replacing them completely is a large task. To illustrate this, Elijah took the usage of yellow 5, red 40, and yellow 6 for the year 2024 and it came out to be 13 million pounds of the colors were used. Translating this to the well-known natural coloring equivalents, it resulted in 321 million pounds of natural colorants being needed. This exceeds the current production capabilities of the industry! Not to mention the much lower stability of the natural colorants as they fade over time and can be pH dependent.

FD&C Designation	Name	Color	Molecular Formula
Blue No. 1	Brilliant Blue FCF	Blue	$C_{37}H_{34}N_2Na_2O_9S_3$
Blue No. 2	Indigotine	Indigo	$C_{16}H_8N_2Na_2O_8S_2$
Green No. 3	Fast Green FCF	Turquoise	$C_{37}H_{34}N_2Na_2O_{10}S_3$
Red No. 3	Erythrosine	Pink	$C_{20}H_{14}Na_2O_5$
Red No. 40	Allura Red AC	Red	$C_{18}H_{14}N_2Na_2O_8S_2$
Yellow No. 5	Tartrazine	Yellow	$C_{16}H_9N_4Na_3O_9S_2$
Yellow No. 6	Sunset Yellow FCF	Orange	$C_{16}H_{10}N_2Na_2O_7S_2$



AI supported development – how did we begin?

It all starts with the spectrophotometric absorption measurement of our colors.



Based in Germany, Doehler has been working with the natural colors for a long time and is now trying to utilize AI to help with color matching. They have taken their large database of analytical data for the colors and built an AI tool to help match target color shades. Their tool can take measurements of the RGB or L*a*b* values and give the best match using natural colors at different ratios. They also utilized the tool to model the shelf-life of the color to give better understanding of the degradation of color over time in different matrices.

In these times of supply and demand, Doehler is trying to position themselves as a global leader in natural colors due to their vertical integration, allowing them to control all the way down to the varieties of crops grown to maximize colors and provide the best cost-in-use, and urge everyone to check with their own color suppliers on how much control over the crops they have as supply looks to be an issue in the near future. ❖❖❖

The Döhler Difference



Vertical Integration : What does it mean for you???

Minimal Processing

Higher quality product = greater stability in your applications

Shorter Supply Chain

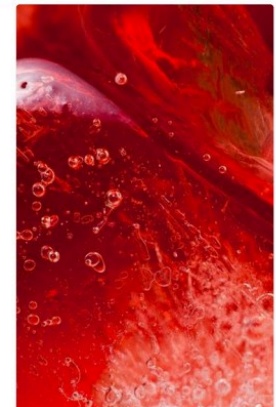
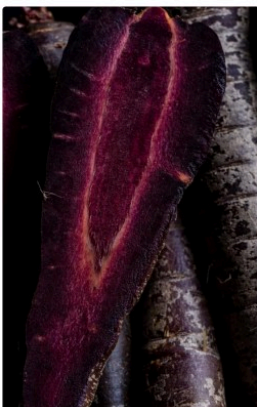
Fewer "hands in the pot" = lower cost-in-use

Sustainability

Transparent Carbon Footprint

Supply Guarantee

Control of raw material = secure supply

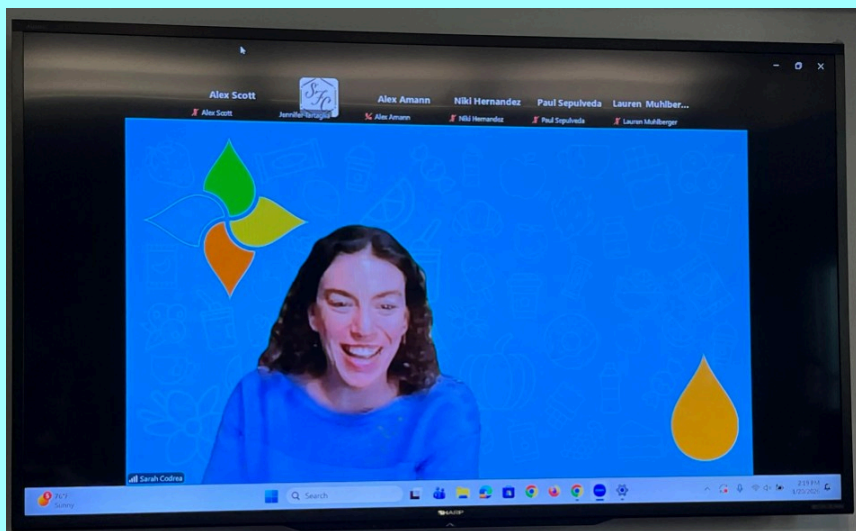


FEMA Overview



The next presenter was **Sarah Codrea**, who is the director of government relations for FEMA. FEMA represents the flavor industry in the US, and is one of the founding members of IOFI which is the worldwide organization. Sarah specializes in interactions with the US government which is very important in the current state of the administration which can be unpredictable. Sarah's big focus is on preserving the intellectual property of the flavor industry through education and communications with regulators.

Over 90% of the flavor industry is a part of FEMA, and with the membership comes many resources that are available online. The committees are made up of people from many professions, and it is encouraged to get flavorists to volunteer on many of their committees to make sure accurate representation is present. Committees include, advocacy and awareness, consumer product companies, membership services, scientific affairs, supply chain sustainability, and regulatory affairs. The advocacy and awareness committee has become increasingly important, especially with the current political climate.



FEMA GRAS list is of utmost importance to the flavor industry, so it is important for FEMA to constantly educate regulators and sometimes the public of their process for things becoming GRAS. Self-GRAS has come under fire as a loophole recently, but Sarah reinforces that the data is made readily available to the FDA and comes with peer-reviewed scientific studies. Due diligence is being carried out by FEMA, so it's important that FDA and the public are reassured so no additional regulation is needed.

One of the primary resources pertinent to the flavorists is the usage levels lists available to members and with it the poundage survey. The poundage survey is very useful data for FEMA to have as they can know the approximate usage of a certain chemical in the industry. Other resources include the worker respiratory levels for safety, FEMA Gras approved country list, and drug master file document guidance.

Finally, Sarah gave an overview of the FEMA website to take advantage of all the resources offered to FEMA members. It's encouraged to look at the member resources dashboard and browse around to all section to take advantage. ❖❖❖

Chapman University

Lastly, **Dr. Anu Prakash** spoke on behalf of Chapman University, the gracious host of the meeting. Anu has a diverse background, worked for a company working on military rations for deployed troops, to coming to Chapman to study the effects of irradiation to fruit to sterilize the fruit from insects, and now also assisting with the Chapman coffee club as they make use of the food processing lab to study all sorts of processing effects on Coffee.



Chapman started its food science program at the request of the local industries that were looking for more qualified candidates to work for them. So Chapman offers a master's program for food science that can also be combined with their MBA program to give highly educated candidates to the local industry. Chapman offers short courses for the food industry as well, these include courses on: RTD coffee with Milk, Better Process Control, Practical Hydrocolloids, and Fresh Cheeses.

Chapman also allows the industry to utilize their equipment for personalized projects. This helps keep the machines running and the students to learn different processes at the same time. Capabilities include Microthermics (UHT), carbonation, retort, spray drying, and freeze drying.

Chapman also encourages the industry to utilize them for potential food research products that may arise. They are always looking for new food technologies to study and Anu highlighted their recent research into nanobubble technology. These nanobubbles are nanometers in size and are so small that they form negative charges to repel them from each other, stopping them from coalescing keeping them solubilized in the beverage longer. This allows beverages to have lower viscosity but increasing the perceived mouthfeel of beverages from the nanobubbles dissolved. ❖❖❖

We conduct small batch trials to perfect your formulation.

- Microthermics with in-line homogenizer
- Buchi spray dryer
- 3-D printer
- Cabinet dryer
- Stephan mixer
- Dough sheeter
- Rational combi oven
- Rotary evaporator
- Pouch and tray sealer
- Ice cream maker
- Blast freezer
- Walk-in cold room and freezer
- and much more

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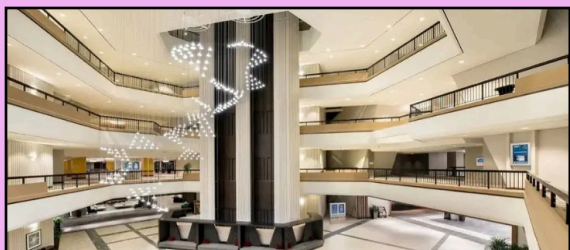












478th Meeting of The Society of Flavor Chemists, Inc.

Joint meeting with Chemical Sources Association & National Association of Flavors & Food-Ingredient Systems

Thursday, February 12, 2026

Hilton Atlanta Downtown, Atlanta, GA

Presentation summaries contributed by David Phillips of The Coca-Cola Company

WATER ISN'T NEUTRAL

HOW A WATER MATRIX SHAPES FLAVOR, STABILITY, AND PERCEPTION

Water is often the largest ingredient in a beverage, frequently making up 85% or more of the finished formula, so it should be treated as an active ingredient rather than a neutral carrier. Consistent consumer perception requires consistent water, yet source geography, seasonal weather patterns, drought or rainfall shifts, and municipal treatment variability can all change water quality. Those changes can affect not only taste, but also aroma, mouthfeel, flavor stability, and appearance. The same flavor system can perform very differently depending on the water matrix, especially when alkalinity, mineralization, or residual oxidants change.



Several water quality factors that can change flavor performance, including residual oxidants such as free chlorine and chloramines, mineral balance, pH and buffering capacity, trace metals, total organic carbon, dissolved gases, and micro-related taste and odor issues. Residual oxidants are especially important because even small amounts can have outsized sensory impact. Free chlorine reacts at roughly 0.3–0.5 mg/L, while people can often sense it in water around 0.5–1.0 mg/L. It acts as a strong, fast oxidant, degrading aldehydes, ketones, esters, terpenes, and even high-intensity sweeteners, often causing immediate flavor loss and top-note dulling on blending. Chloramines also react around 0.3–0.5 mg/L, but are typically sensed by humans at around 3 mg/L. Their impact is slower but more persistent, particularly with phenolics, amines, and sulfur-containing compounds, where they can create difficult off-notes described as musty, soapy, or geranium-like, especially in tea, coffee, and botanical systems.



Laurie A. Gilmore, Senior Director, Water & Wastewater Technologies,

The Coca-Cola Company



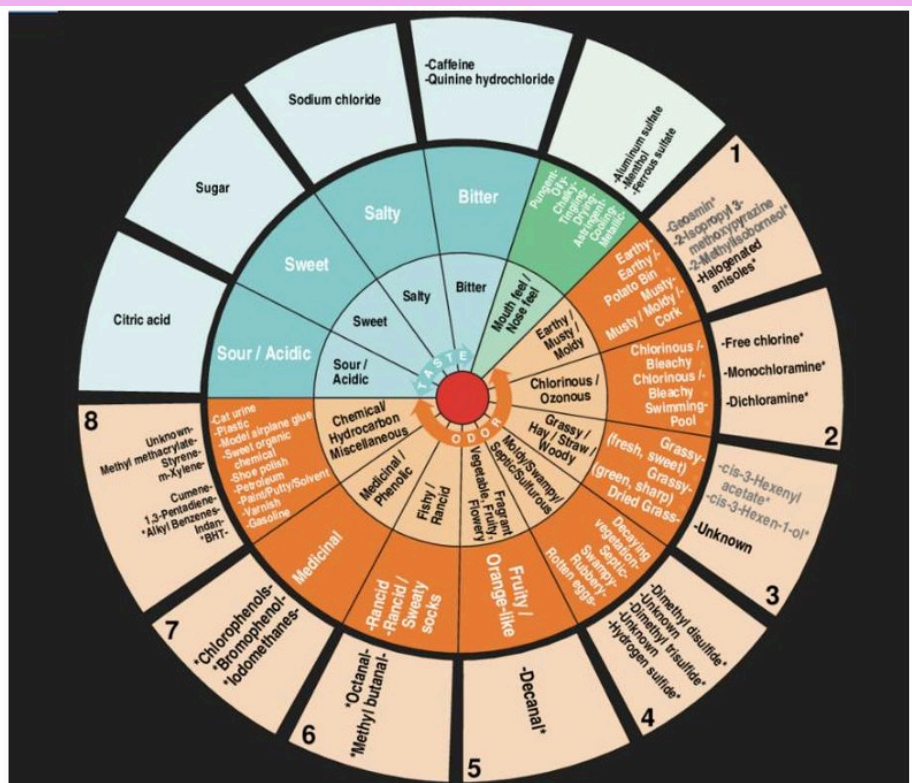
Minerals and alkalinity strongly influence brightness, body, extraction, and balance. Very low-alkalinity demineralized or distilled water can taste bland, flat, or hollow with a thin mouthfeel, while low-alkalinity remineralized RO water tends to taste crisp, clean, fresh, and more rounded. Moderate-alkalinity spring or tap water can feel mildly mineral and slightly sweet, while high-alkalinity mineral waters may come across as naturally sweet, smooth, slippery, and thicker in body. Ideal levels of minerals include the following calcium at about 10–30 ppm for coffee and 10–20 ppm for tea; magnesium at about 10–20 ppm for coffee and 5–15 ppm for tea; sodium at less than or equal to 10 ppm for both, with levels above 30 ppm becoming salty or metallic; bicarbonate/alkalinity at about 40–75 ppm for coffee and 20–50 ppm for tea; and TDS at about 75–250 ppm for coffee and 50–150 ppm for tea. Green and white teas generally perform best with lower hardness and alkalinity, while black teas may benefit from slightly higher mineralization. Beyond this, trace metals such as iron, copper, and manganese can accelerate oxidation, mute flavor intensity, add metallic character, and contribute haze, color pickup, or particulates. TOC, NOM, and dissolved oxygen can also dull top notes and speed oxidative degradation. When formulating beverages, developers should define and communicate water requirements early, particularly around oxidants, alkalinity, hardness, trace metals, and dissolved oxygen, to avoid unexpected flavor changes at production scale. ❖❖❖

Taste and Odor Wheel for the Drinking Water Industry

Taste and odor wheel for the drinking water industry (Khiari *et al.* 2002).

- Inner wheel has main categories for the four tastes, eight major odors, and mouthfeel.
- Outer wheels provide specific descriptors and compounds associated with each main taste and odor.

This wheel is also presented in Standard Method 2170 (APHA 2012).





Foundations of Tea & Gong Fu Brewing

Tea Master, **Wayne Belonoha**, from Wai's Tea House introduces fundamentals of Chinese tea, beginning with the idea that all true tea comes from the same plant, *Camellia sinensis*. Differences in Tea flavor primarily come from processing, although the soil, climate, altitude, and cultivar have some flavor impact. The 5 main types of Chinese Tea are White, Green, Oolong, Black/Red, and Dark Tea.



white tea



green tea



oolong tea



black/red tea



dark tea

The 5 variables affecting tea flavor before making tea are withering, heat fixing, oxidation, post-fermentation, and rolling. Withering dries the leaves allowing aroma to develop as in White Tea. Oxidation begins once a leaf is harvested. Fixing is applying low heat to stop oxidation and is used to make minimally oxidized Green Tea. Moderate partial oxidation is called Oolong and full oxidation is called Black/Red Tea. Post fermentation with microbe over time is how Dark Pu'er tea is made. Rolling the tea leaf changes its surface area and flavor extraction when brewing. Most Green teas' and floral oolong teas' aroma fade over time and consumed ideally within a few months. Dark teas, Pu'er, and white teas can improve and change overtime.

Brewing tea provides 3 more variables that affect tea flavor—water temperature, leaf to water ratio, and steeping time. There is an optimal water temperature for different tea types (165F-200C) increasing from green the black tea, 4.6g Tea leaves per 100mL water is the optimal ratio, and optimal steeping time increases from 10s to 20s for darker teas per infusion. Then through multiple small batch steepings tea is rinsed, brewed, and enjoyed as the flavor varies throughout the infusions. Members got the opportunity to brew a white tea, an oolong tea, and a black tea following this multiple infusion method. ❖❖❖



FACTORS THAT AFFECT COFFEE FLAVOR: FROM FARM TO CUP



David Pittman, co-owner Peach Coffee Roasters, Arabica Coffee Q Grader, Head of US Operations at Thrive Farmers



Coffee flavor is shaped across four major stages: pre-harvest, post-harvest, roasting, and post-roast or post-brew flavoring. Pre-harvest factors such as species, varietal, soil, altitude, climate, and harvest practices establish the coffee's inherent potential, while post-harvest decisions determine how much of that potential is preserved, amplified, or lost. When evaluating coffee it is important to use a common sensory language. The World Coffee Research Flavor Wheel and Sensory Lexicon are key industry tools for consistent evaluation and communication. The lexicon provides real-world reference standards for 110 sensory attributes of coffee descriptors.

Coffee is often evaluated by cupping, which remains one of the most important standardized methods for comparing coffees across origins, processes, and roast profiles. In cupping, coffee is assessed for fragrance, aroma, flavor, aftertaste, acidity, body, balance, and overall cup quality. The typical setup of five cups per sample, a brew ratio of 0.055 g coffee per 1 mL water, water at about 200°F / 93°C, a four-minute break before crust breaking, and a tasting



window of roughly ten minutes. This framework allows tasters to identify defects, compare lots consistently, and separate intrinsic origin character from

post-harvest or roast-derived effects. Species differences are a major part of this baseline: Arabica, typically grown at higher elevations, is associated with greater aromatic complexity, fruit, floral notes, sweetness, and acidity, along with lower bitterness and lower caffeine. Robusta, by contrast, is generally grown at lower elevations, contains up to roughly 50% more caffeine, and tends to express more bitterness and harsher earthy, woody, rubbery, or grain-like notes, making it common in instant coffee, flavored coffee, and functional blends.

Roasting is the stage that expresses, transforms, or obscures what is already present in the coffee. Light roasts preserve acidity and aromatics and tend to highlight florals, citrus, and nuanced fruit notes. Medium roasts balance sugars and acids, producing sweetness, while dark roasts emphasize bitterness of origin and processing clarity. Common roast defects include: underdeveloped coffees may show green notes, while overdeveloped coffees become smoky-bitter. Commercial post-roast flavor systems such as pumpkin spice, vanilla, and others are often used on whole beans after roasting, often using neutral coffees as carriers. Post-brew flavor

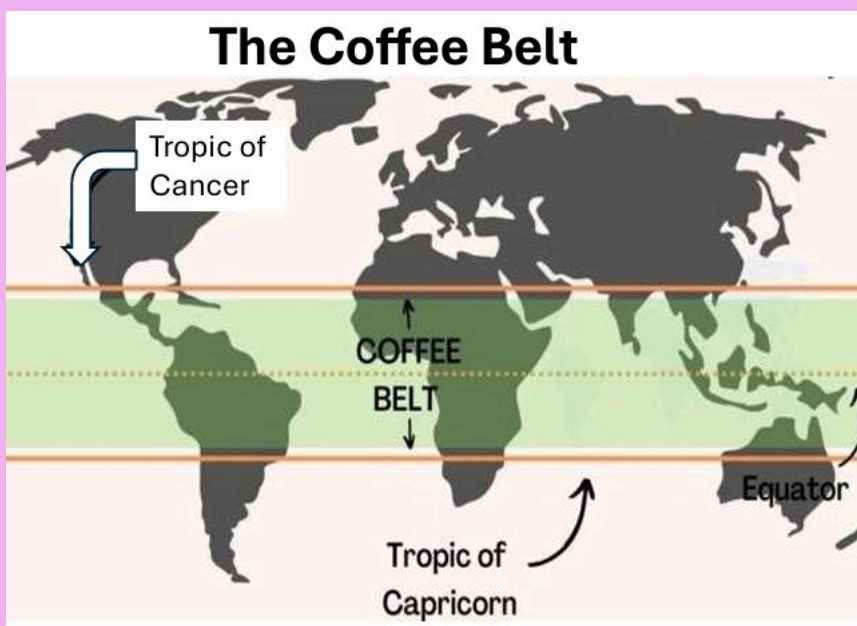


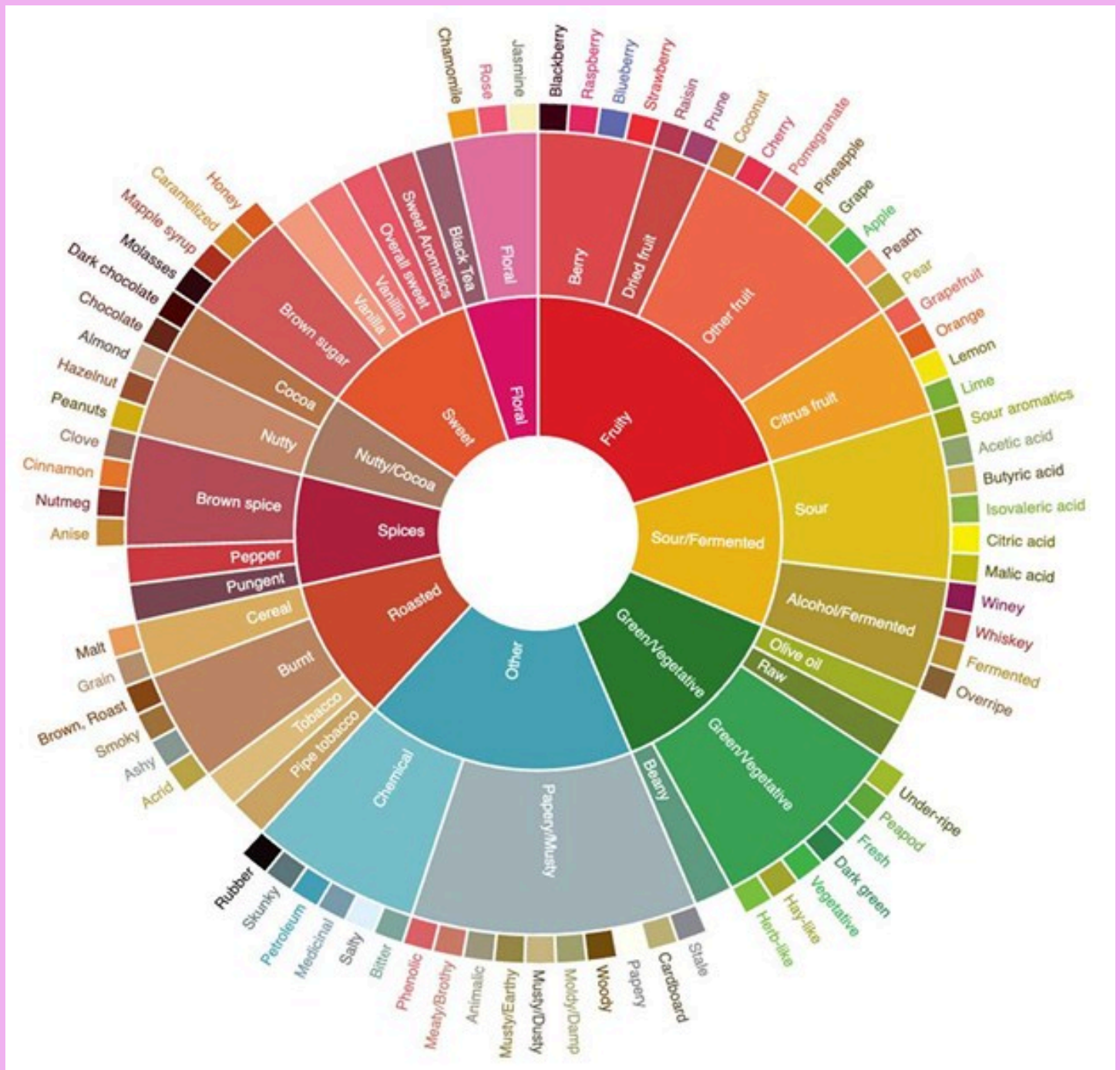
ness, body, and caramelization, smoke, and char at the Common roast defects include grassy, vegetal, or peanut-like notes, which can be charred, ashy, and flavored with concentrated peppermint, hazelnut, or vanilla using lower-quality or more neutral coffees as carriers. Post-brew flavor

syrups, and sauces adds flavor at the point of consumption. Final coffee flavor depends on so many variables as the flavor is created, preserved, altered, or externally added .

Post-harvest processing is the stage where coffee flavor is often most actively created or lost. **Washed** coffees emphasize clarity, clean acidity, and origin transparency, often showing citrus, floral, and stone-fruit notes, but they require reliable water access and strong drying control. Natural coffees sit at the other end of the spectrum, with whole cherries dried intact so sugars and fruit compounds shape the bean during drying. **Fast drying** tends to yield nuttier, cocoa-like, and brown-sugar-driven profiles, while **slower drying** or extended fermentation can produce fruit-forward, jammy, tropical, or even winery notes, though with increased risk of defects if not well controlled. **Honey processing**, where some mucilage remains during drying, creates intermediate outcomes, and increasing mucilage retention generally increases its sensory impact. **Anaerobic fermentation** is a tightly controlled, oxygen-free, CO₂-rich process that can generate intense aromatics, spice, florals, tropical fruit notes, and a silky or oil-like mouthfeel, but it is high-risk, high-reward. **Co-fermentation**, where fruit, botanicals, or other substrates are introduced during fermentation so coffee absorbs volatile aromatic compounds before roasting. This is a form of intentional pre-roast flavor creation that blurs the line between agricultural processing and added flavoring, raising questions around transparency, labeling, and the boundaries of flavor development in coffee.

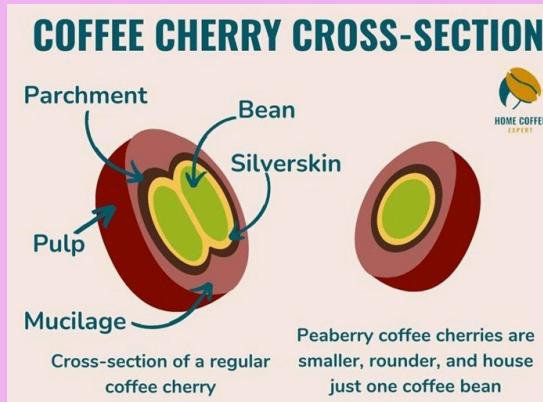
Within Arabica, varietal selection adds another layer of flavor differentiation. Bourbon, Typica, and Yellow Bourbon are often associated with caramel, brown sugar, chocolate, and soft fruit notes, making them useful baselines for understanding processing impacts. Kenyan SL28 and SL34 are commonly described with blackcurrant, red berry, tomato, and citrus character, while Geisha is notable for intense aromatic lift and floral-fruit notes such as jasmine, bergamot, stone fruit, and tropical fruit. Castillo, Caturra, and Pacamara each express different balances of sweetness, acidity, body, and savory or spice character. Origin and growing conditions also matter: coffee is grown between the Tropic of Cancer and the Tropic of Capricorn, and altitude is presented as a primary driver of flavor complexity because slower cherry maturation supports sugar accumulation, acidity, aromatic complexity, and tighter cell structure. Soil and origin effects are also highlighted, with Guatemala associated with malic, apple-like acidity and Kenya with phosphoric, bright, sparkling, cola-like acidity. Climate and harvest practices further influence cup quality, including macroclimate patterns such as El Niño and La Niña, farm microclimates, drying conditions, humidity, and selective hand-picking versus strip picking. ❖❖





THE SCIENCE BEHIND COFFEE FLAVOR DEVELOPMENT

Coffee flavor begins long before brewing and is shaped by chemistry, raw material composition, roasting, species, origin, and broader supply chain conditions. The U.S. FDA does not have a formal standard of identity for coffee, and more than 99% of coffee beans used commercially come from two species: *Coffea arabica* and *Coffea canephora* (Robusta). Coffee “beans” are the seeds of the coffee fruit, and once the fruity pulp is removed, the green coffee seed can be processed and roasted in ways that highlight desirable flavor and quality attributes. National Coffee Association is a U.S.-centric trade association with global outreach comprising more than 270 member companies and 3,000 coffee professionals across the supply chain.



Mark Corey, Ph.D., Director of Scientific & Regulatory Affairs, National Coffee Association of U.S.A., Inc.

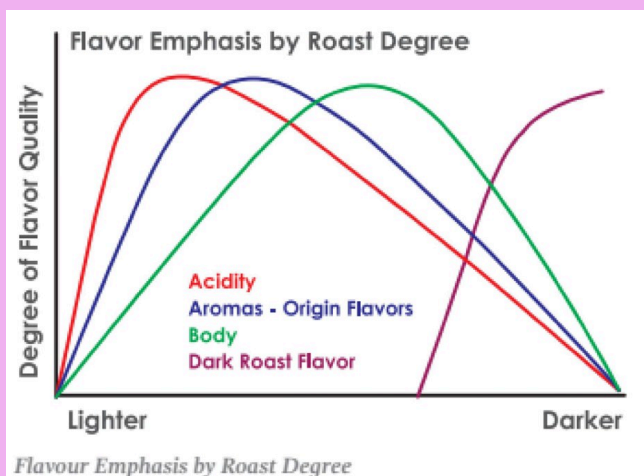
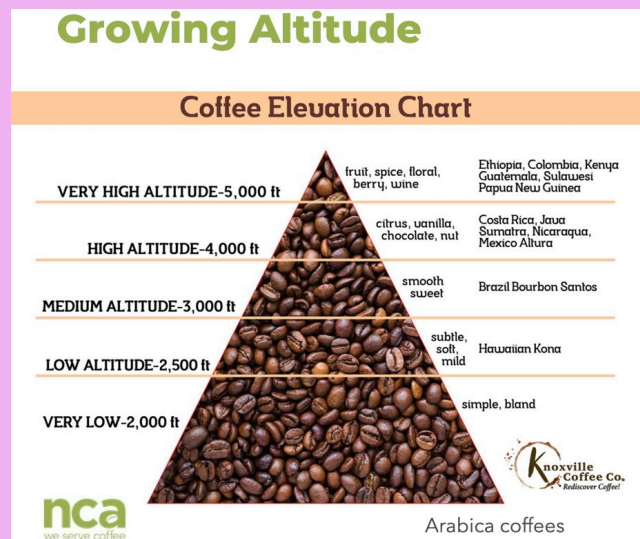


From a composition standpoint, unroasted coffee beans contain a wide range of compounds that later contribute to flavor development, including simple sugars, soluble and insoluble fiber, caffeine, trigonelline, minerals, fatty acids, chlorogenic acids, organic acids, protein, and free amino acids. Roasting then drives a series of thermal reactions that transform these precursors into the sensory profile associated with brewed coffee.

Maillard reaction, caramelization, Strecker degradation, and pyrolysis are key roast-driven pathways. Maillard chemistry contributes to color and flavor complexity, caramelization increases sweetness and produces caramel and nutty notes, Strecker degradation generates aroma-active compounds, and pyrolysis contributes darker coloration and roast-like character. The roast progression changes both the concentrations and types of intermediates and final reaction products throughout the roast cycle.

Species and growing conditions also strongly influence coffee flavor potential. Arabica represents about 62% of global production and Robusta about 38%, with Arabica generally grown at higher altitudes in milder climates and Robusta at lower altitudes in warmer conditions. Arabica is associated with flatter, more elongated beans and greater flavor differentiation by region, while Robusta is associated with smaller, rounder beans and 50–60%

more caffeine. Altitude is presented as an especially important variable because cooler, harsher growing conditions slow fruit development and maturation, concentrating flavor precursors and increasing overall aroma and flavor intensity. With increasing altitude, fatty acid contents increased, alkaloids and chlorogenic acids decreased, pyrazines and alcohols decreased, and aldehydes increased, accompanied by lower nutty and roasted notes and greater sweet, sugar, and caramel aromas. Coffee flavor and quality are also being shaped by external pressures, including climate change, erratic weather, trade barriers, geopolitical developments, and reduced agricultural research investment. FDA's updated "healthy" definition includes plain coffee meeting the applicable <5 calorie threshold.



Roast degree has a major influence on flavor expression and chemical profile. Moisture content decreases substantially during roasting, while chlorogenic acids, which contribute bitterness, acidity, and astringency, decline as roast degree increases. Robusta contains approximately 1.5 to 2 times more chlorogenic acids than Arabica. Chlorogenic acids may be reduced to roughly 50% by medium roast and to very low levels in dark roast. These compounds also act as precursors to phenols, catechols, and lactones. Lighter roasts tend to emphasize acidity, aromatics, and origin character, while darker roasts increasingly emphasize roasted, ashy, nutty flavor. ❖❖❖

BOURBON VANILLA EXTRACTION



Remy Bontoux



Alexandre Dramissiotis, Chemical Process Engineer



Jennifer Romano-English, Commercial Director, North America



The team from Bontoux gave an in-depth journey through vanilla bourbon extraction. As the story begins for all high-quality extracts, they started with a review of how to evaluate raw material quality and source the best vanilla beans. Then they explored the wide variety of extraction technologies and the resulting extract compositions. Finally, they considered the conditions at source in Madagascar and explored how companies act sustainably and provide transparency throughout their supply chain. ❖❖❖



UNDERSTANDING EXTRACTS



Bill Becker, North American Sales Director, Advanced Biotech



Advanced Biotech is a full-service ingredient partner with global reach, U.S. manufacturing, and expanded extraction capabilities. ABT maintains a footprint across manufacturing, warehousing, agents and distributors, and is investing in a newer facility and equipment for extraction, fermentation, distillation, and blending. ABT offers quality, customer service, and technical specialization in natural, synthetic, and fermentation-derived ingredients.

ABT "extracts" refer to a wide range of ingredients from different processing that provide unique roles in flavor creation. From lighter to deeper extraction, key categories include distillates, essences, liquid extracts, solid extracts/concentrated, and oleoresins. Each ingredient type delivers different functional and sensory benefits. Distillates tend to deliver bright volatile top notes, essences provide strong focused top-note impact, liquid extracts offer versatile formulation benefits, solid extracts can build body and mouthfeel, and oleoresins support clean-label positioning while delivering concentrated flavor.

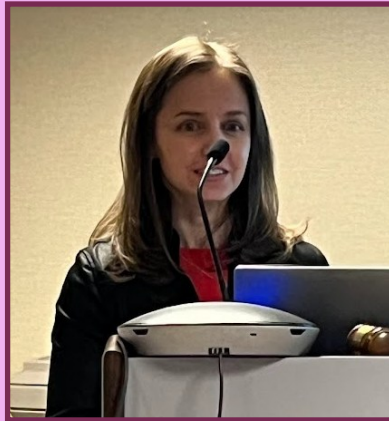
ABT product examples shown were espresso coffee distillate, chili pepper essence, oak extract, coffee solid extract, black pepper oleoresin, cocoa extract organic, and grillwood extract. ABT's extract technologies can be used to build flavor, texture, authenticity, and labeling advantages across beverage and food applications. ❖❖❖

David Phillips is a new apprentice member this year. He currently works for The Coca Cola Company based in Georgia.

davphillips@coca-cola.com















SFC Members at the California CSA Roundtable, March 3, 2026





479th Meeting of The Society of Flavor Chemists, Inc. Thursday, April 16, 2026 Oasis Conference Center, Loveland, OH

Presentation summaries written by Allison Pairan (MANE)

CSA Vendor Presentation

The meeting opened with a presentation hosted by Sarah Gutierrez, Director of Ingredients at MANE, alongside Victor Mane, Ingredient Director for V. MANE FILS. Together, they introduced the Jungle Essence™ kit, MANE's proprietary CO₂ extraction technology.

Victor Mane began with an overview of MANE's history. Founded in 1871 in Le Bar-sur-Loup, France, the company has remained family owned for over 150 years. It originated with simple distillations of regional botanicals and has evolved alongside advances in extraction technology to include absolutes and, more recently, supercritical CO₂ extracts.



The Jungle Essence™ travel kit is designed to capture aroma extracts from virtually any material, anywhere. Compact and portable, the system requires no external energy source and is intended for ease of use in the field. To demonstrate its functionality, Victor prepared an extract using a chocolate chip cookie. The sample was placed into the chamber and sealed, then pressurized with a proprietary gas in its liquid state. After a period of contact and agitation, the pressure was released, allowing the gas to evaporate and leaving behind a small volume of extract. Such extracts can serve as creative inspiration, be analyzed and reconstructed, or even support the identification of new sourcing opportunities for unique raw materials.

MANE has also scaled this technology for industrial production. In 2009, the company established a dedicated supercritical CO₂ extraction facility in France. The process operates on the same principles as the portable unit. Carbon dioxide is compressed and gently heated to reach a supercritical state, then passed through the raw material. Extraction conditions, including pressure and temperature, can be adjusted to influence the final profile, contributing to variability between suppliers.



Once extraction is complete, the CO₂ is depressurized, recovered, and reused, leaving behind the purified extract. This method is both sustainable and highly selective, allowing for the development of tailored organoleptic profiles. MANE's in-house Jungle Essence™ team works to balance top and base notes to achieve a complete sensory expression.

Attendees were provided with blotter samples of several Jungle Essence™ extracts including lavender, timur berry, vanilla, juniper, whiskey, and apple brandy for evaluation. The current portfolio includes more than 30 Jungle Essence™ offerings. ❖❖❖

CSA Vendor Tabletops

An intermission followed, providing attendees with the opportunity to visit the vendor tabletops. Participating companies included Pearlchem, Robertet, Capua, Advanced Biotech, Agrumana, Global Essence, Citromax, Cvsita, Bontoux, MANE, Horner International, and Berjé. The exhibits featured a wide range of offerings, from citrus extracts and raw material isolates to spicy combinations and other flavor ingredients. ❖❖❖

Market Product Highlights

The next segment of the meeting featured a show-and-tell style discussion led by flavorists Katie Crowley and Melissa Barbercheck. This interactive session highlighted recently launched products, offering both praise to the unknown flavorists behind them and insight into emerging market trends.

The first product presented was Dirty Mountain Dew, a recent launch that offers a creamy twist on the traditional Mountain



DeW profile using natural and artificial flavors. Inspired by the “dirty soda” trend popularized on social media, the product drew positive feedback. Attendees noted the complexity of the cream profile and commended the balance, which maintained the recognizable character of the original beverage.

Dew profile using natural and artificial flavors. Inspired by the “dirty soda” trend popularized on social media, the product drew positive feedback. Attendees noted the complexity of the cream profile and commended the balance, which maintained the recognizable character of the original beverage.



Katie Crowley has been a certified member since 2015. Melissa Barbercheck has been a certified member since 2020.





The second product, Famous Dave's Devil's Spit Pickle Chips, featured extra-hot bread and butter pickles formulated with natural and artificial flavors. This product reflected several notable trends for 2025, including flavor innovation within fermented foods and the continued rise of "swicy" profiles. Discussion centered on the shift from sweetness toward quite intense heat .

Katie and Melissa next introduced Fruit Riot, a line of frozen fruit coated in sour candy shells, available in varieties such as mango, grape, and pineapple. The coatings contain natural flavors. The product aligns with broader health and wellness trends by offering a novel, fruit-based alternative within the confectionery space. Attendees responded positively, highlighting the creativity of the format and its potential to define a new category.



The final product sampled was Joyburst Protein Soda, available in profiles such as gummy bear and continued resurgence of nostalgic flavors, particularly within the clear protein sodas, particularly within the clear protein sodas, particularly within the clear protein sodas.



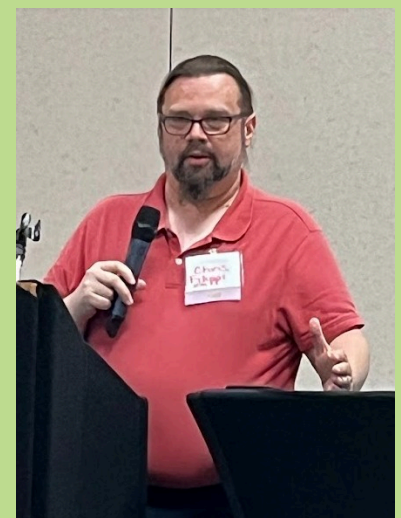
Protein Soda, a naturally flavored beverage available in orange creamsicle. This product exemplifies the trends, as well as the growth of functional beverage-soda segment. Comments focused on the effectiveness of masking of protein-related off-notes.

This segment was well received, and Katie and Melissa encouraged members to submit product nominations for future meetings. ♦♦♦

Local Highlight

Chris Filippi, Shopping App Program Manager at Findlay Market, presented an overview of Cincinnati's historic public market along with updates on its recently relaunched shopping app. Established in 1852, Findlay Market is the oldest continuously operated public market in Cincinnati and the last remaining of the city's nine original 19th-century markets. The site has undergone several major renovations, including updates in the 1970s and early 2000s, resulting in the vibrant marketplace known today. The market currently supports 59 full-time vendors, with 31 storefronts, 28 merchants housed within the Market House, and more than 100 outdoor vendors.

Findlay Market is operated by the Corporation for Findlay Market (CFFM), a private nonprofit organization responsible for its management and long-term sustainability. The organization's mission is to connect farmers, producers, merchants, and customers within a dynamic and inclusive public marketplace, while serving as a leading regional destination for local food, artisan products, and community engagement. Several internal programs support this mission, including the Food Innovation team, which oversees initiatives such as Findlay



Chris Filippi, Shopping App Program Manager at Findlay Market



Kitchen and Launch and Learn. These programs provide emerging food businesses with access to professional kitchen space and retail opportunities, helping entrepreneurs gain practical experience with reduced financial risk.

Filippi oversees the Shopping App Program, which expands the market's reach by connecting customers and vendors through a digital platform. The app allows users to browse by vendor, product category, seasonal offerings, or prepared meals, with options for next-day pickup or delivery. Originally launched in 2019, the platform experienced significant strain during the surge in demand for grocery delivery in 2020. Following redevelopment with a new technology partner, the app now operates in real time with participating vendors. The program also supports accessibility by integrating government and private food assistance programs, including EBT, SNAP, Produce Perks, Produce Prescriptions, and Meals on Wheels. ❖❖❖



2026 William F. Jaggard Memorial Scholarship Award

Ying Yang



Ying Yang, a second-year PhD student in the Department of Food Science and Human Nutrition at the University of Illinois, was recognized as the recipient of the Jaggard Scholarship for her research on developing carob-based flavor solutions as a cocoa replacement in bakery applications. During her presentation, Yang outlined the rationale behind her work, detailed her cookie formulations, and shared insights into key odor compounds and the resulting flavor gap between carob and cocoa.

Interest in cocoa replacement has increased across multiple categories due to significant volatility in cocoa pricing. Factors such as climate change, plant disease, deforestation, and shifting trade conditions have contributed to supply instability, even as global demand remains strong. The cocoa market was valued at nearly \$20 billion in 2025, underscoring the importance of viable alternatives.





Several strategies exist to extend or replace cocoa. Traditional ingredient substitutions include carob, fruit seed powders, oat powder, and certain legume-based ingredients. Among these, carob is often favored due to its sustainable and stable supply, as well as its lack of caffeine and theobromine. However, its flavor profile differs from cocoa, creating a perceptible gap. Another approach involves the use of flavor systems and blends to supplement cocoa notes, though these can present challenges in authenticity and release compared to natural cocoa. Reaction-based approaches offer a third pathway, leveraging Maillard chemistry to generate key compounds such as pyrazines, Strecker aldehydes, and furans. Because cocoa itself is a roasted product, this method is considered one of the closest mechanistic approximations. Emerging technologies, including cell-based cocoa cultivation, represent a fourth option. While highly authentic and independent of agricultural constraints, these solutions remain cost-prohibitive at an early stage of development.

Yang's research focuses on identifying and reducing the flavor gap. A chocolate cookie model was selected as the test application presence, relatively simple matrix, and strong reliance on cocoa. The baking process also supports reaction-driven flavor formation, making analysis.



gap between cocoa and carob. due to its widespread market for flavor development. The baking it well suited for comparative

Carob nibs were roasted and milled into powder, with processing conditions optimized to approximate the color and sensory profile of cocoa powder. The closest matching cookie samples were analyzed using HS-SPME and GC-O. Analytical results showed 29 notable compounds in carob and 34 in cocoa, with differences in key aroma contributors. Cocoa samples exhibited higher levels of compounds such as 2,5-dimethylpyrazine, methylpyrazine, and 3-ethyl-2,5-dimethylpyrazine, while carob samples contained compounds including 2-acetyl-1-pyrroline, 2-propionyl-1-pyrroline, and 2-methoxy-4-vinylphenol, which were not detected in cocoa. These differences may contribute to the more roasted and clove-like notes observed in carob. Additional variation was noted in lactone composition, with carob showing higher levels of gamma-lactones and cocoa containing delta-octalactone.



Future work will focus on further flavor characterization using stable isotope dilution analysis (SIDA) and the development of odor activity values for compounds identified as critical to the flavor gap. The team also plans to conduct sensory validation studies and evaluate dynamic flavor changes within application. ❖❖❖













New Members & Upgrades

Welcome & Congratulations!



I grew up in the Bridgeport neighborhood of Chicago. Raised by a family of restaurant owners, food was a significant aspect of my life. I obtained a B.S. in Food Science from the University of Illinois Urbana-Champaign and began working at Prinova USA upon graduation. My favorite aspect of flavor work is being able to explore the limitless ways to create flavor profiles. Outside of work, I enjoy the company of my two cats - Cinnamon and Wishbone.

FANNY LIAO

Prinova USA

Apprentice

Jan 20, 2026

I have always had a deep interest in chemistry but took a roundabout path to end up in my current career. I graduated from the University of Illinois in Urbana-Champaign in 2020 with my bachelor's in atmospheric sciences and environmental sciences. I had spent the last 4 years studying the chemistry of cloud formation and pollution and was feeling a bit burnt out on the topics and looking for a new field that could reignite my passion. When I started at Sensient in 2020, I was instantly entranced by the art and science of creating flavors. I truly could not see myself doing anything else with my life and feel so grateful for ending up in this position.

BRIDGET BRYANT

Sensient

Apprentice

Feb 12, 2026



I am from upstate South Carolina with an educational background in Chemistry (BS) and Physical Chemistry (MS). I have worked at The Coca-Cola Company since 2015 supporting product development, flavor application, and flavor Creation. My interests include trying new restaurants, going to the movies, and solving puzzles.

DAVID PHILLIPS

The Coca-Cola Company

Apprentice

Feb 12, 2026

I am Karen (Haiqi) Xu, a Junior Flavorist within Sensient Technologies' Savory Group since 2018. I hold a BS degree in Chemistry and an MS degree in Food Safety and Technology. For me, becoming a flavorist perfectly marries my love for chemistry and food. It is an endless engaging career, and I consider myself incredibly fortunate to be on this path. Outside of work, I have a passion for cooking. Korean-style BBQ, garlic thyme lamb chops, and abalone chicken soup stand as my signature dishes. Additionally, I am an avid rockclimbing enthusiast.

KAREN HAIQI XU
Sensient
Upgraded to Certified
Feb 12, 2026



Growing up, I received my first taste for flavor creation from blending spices and seasonings while working for my parents, who own a small sausage and meat shop back home in rural Wisconsin. I attended University of Wisconsin – Madison, and graduated with a degree in Food Science. While at UW, I discovered the role of a flavorist, and knew right away it was what I wanted to pursue as a career. I spent five years with Sensient Flavors and Extracts' Sweet and Beverage group, and have been with the Innovation group since October of 2024. While not working, I enjoy spending time with my wife, daughters and dog, as well as exploring new breweries and distilleries, and playing disc golf during the warmer months.

AUSTIN DORO
Sensient
Upgraded to Certified
Apr 16, 2026

Hi, my name is Jonathan Colon. I am a flavor chemist trainee for Virginia Dare. I am originally from Brooklyn New York, but I have recently found my way to New Jersey. While my college career was spread out over 7 years and many part time semesters, I was able to eventually earn a B.S in Chemistry in 2012 from CUNY Brooklyn College. My passion for chemistry developed in my high school years though, with credit to my PhD chemistry professor at the time, aptly referred to as Dr. Doctor (as Doctor was his surname). The passion and excitement he brought to lectures and his experiments led me to seek a career in the sciences. I looked into internship opportunities in the field and landed myself an opportunity to intern at Virginia Dare. As they say, the rest is history! I look forward to being an active member of the society and contributing in any way possible.

JONATHAN COLON

Virginia Dare

Apprentice

Apr 16, 2026



Committee News

2029 Symposium Committee Chair

Shelly Kung

Has been a certified member since 2019. She currently works for IFF based in NJ.



The Membership Committee is open for volunteers to join the committee. If interested, please contact membership@flavorchemist.org

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



COMMITTEES

2025-2026

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: [Ashley Rizzo](#)
[Jacqueline Finner](#)

PROGRAM-CHICAGO

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

PROGRAM-MIDWEST

CHAIR: [Katie Crowley](#)

PROGRAM-EAST COAST

CO-CHAIRS: [Kim Bendickson](#)
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PROGRAM-WEST COAST

CHAIR: [Alex Scott](#)

NOMINATION

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CHAIR: [Mary Robertson](#)

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CHAIR: [Katie Beaver](#)

SPONSORSHIP

CHAIR: [Alpa Roman](#)

SYMPOSIUM

CHAIR: [Shelly Kung](#)

WEBSITE

CHAIR: [Elsa Howerth](#)



History Committee

As you know 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 manufacturers, mergers, and acquisitions of flavor companies, please add them and 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 [Flavor MMA History Progress File](#).

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

The Flavor Industry Family Tree spreadsheet isn't just a record - it's a living history of the flavor industry and how it has changed over time. Once it is completed, it will be a valuable resource for not just SFC members but for anyone interested in the legacy and evolution of our industry.

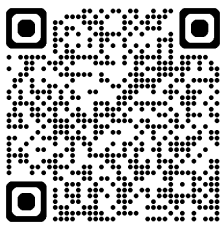
Thank you for helping in this endeavor.

Sharon Tortola
SFC History Committee Chair
history@flavorchemist.org

Membership Committee

At the April 10, 2025 business meeting, the membership committee co-chairs presented the Board-approved update to the testing protocol which appears on the Syllabus under SFC Candidate for Membership Interview Process, item #5.a. See this section below.

5. **The SFCMC shall determine if the candidate should be recommended for the level of membership to which the candidate had applied.**
 - a. For the written test:
 - i. Apprentice candidates shall be allowed no more than 20% incorrect or incomplete responses
 - ii. Certified candidates shall be allowed no more than 10% incorrect or incomplete responses
 - iii. If the number of incorrect responses exceeds the allowed percentage, the SFCMC reserves the right to not proceed to the verbal interview. Candidates who fail to pass the written exam will be notified by the Membership Chair of the “no pass” result.
 - b. Candidates recommended for membership shall be presented to the SFC membership for a vote at the first possible business meeting following the candidate’s interview
 - c. If the SFCMC recommends a “no pass”, the options shall be privately discussed with the candidate. The candidate’s name shall remain confidential
 - i. Should the candidate have already earned Apprentice membership, and is in good standing with the by-laws, they will retain the level of Apprentice until they either time out or upgrade successfully.



The Membership Committee is always looking to add new questions to the written tests and we appreciate suggestions from our members. Scan the QR code to submit a question of your own. You must be a Certified or Emeritus member to submit.

Calendar

The following are the 2025-2026 SFC Meetings planned. Please be sure to book your hotel reservations and register for the meetings before the cut-off dates. See [SFC website calendar](#) for details and updates.

September 25, 2025— Chicago Meeting in Schaumburg, IL

October 16, 2025— East Coast Meeting in Newark, NJ

November 6, 2025— CSA Chicago Roundtable in Chicago, IL

January 20, 2026— West Coast Meeting in Orange, CA

February 12, 2026— SFC/CSA/NAFFS East Coast Meeting in Atlanta, GA

March 3, 2026— SFC/CSA/NAFFS West Coast Roundtable in Anaheim, CA

April 16, 2026— Midwest Meeting in Loveland, OH

May 7, 2026— CSA Roundtable and SFC Annual Meeting & Awards Dinner in Newark, NJ

September 30, 2026— East Coast Meeting in Rutherford, NJ

November 3, 2026— Chicago Meeting in Chicago, IL

January 19, 2027— West Coast Meeting in Orange, CA



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