

The Society of Flavor Chemists, Inc.

SOCIETY NEWS

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President's Message

Members,

I hope this finds everyone well. The warmer weather is getting me hopeful that things will start to go back to the way they were pre-pandemic. Unfortunately for me, our meetings will still be virtual throughout my presidency. The Board has been extremely pleased with the attendance of our virtual meetings. There have been around 100 people for each the four virtual meetings. This type of meeting has allowed SFC members to be more involved in the society. The Board is going to look to incorporate more virtual meetings in the future and possibly limit the number of in person meetings. At the very least we are looking to telecast the

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President's Message continued...

business meeting portions of our events, so every member has a chance to vote even when the meeting isn't in their region.

We are working on 2 more virtual meetings to close out the year. Our next meeting will be on Wednesday April 28th. I am working with the Program Committee to put together speakers. Once again, our Annual Meeting in May will have to be virtual. This year we are planning on having a longer than normal business meeting. Unlike last year, we will hold our awards ceremony immediately after. I'm looking forward to another fun evening. The tentative date for this meeting is Thursday May 27th.

It has been a difficult year for all of us. We all had to figure out how to work differently and stay connected. I am very proud of how The Society of Flavor Chemist was able to adapt to this new normal. During the pandemic we had to find new ways to hold our meetings and how vote during the virtual meetings. The Membership Committee had to rethink how we interviewed potential new members without in person interviews and testing. Bill Aslanides and I had to learn to use the features in Zoom. Sometimes on the fly. The Society has had a very successful year in spite of all of this. I think Flavor Chemists were made for these types of situations. We have been training for this our whole careers. All the priority shifts, constant project changes, raw material and logistics issues, etc. has trained Flavor Chemists to adapt to any situation and still be successful. This pandemic is just another example of Flavorists being able to sustain creativity during trying times. I would like to thank every member who has attended a virtual meeting or has participated virtually on a committee. The Society of Flavor Chemists would not be able to accomplish any of this without its members.

Paul Ricciardi

SFC President 2020-2021

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FLAVOR CHALLENGES

Propylene Glycol Shortage—Are there solutions?

By Cindy Cosmos

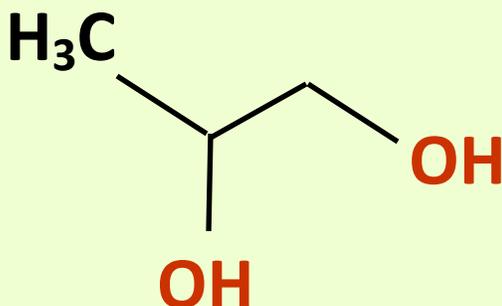
The winter storm in February 2021 that struck Texas sent a shockwave across the globe. All major manufacturers were forced to shut down, an occurrence that has never happened in the history of the industry! This has forced companies worldwide to be put on allocations, if the material can be found. Manufacturing is occurring by a few producers at 75% with huge backlogs. Order allocations were already being implemented for backlogs due to the Coronavirus pandemic.



Propylene Glycol, known in the industry as PG, functions as a solvent and carrier in the preparation (dilution) of flavors & fragrances and vitamins to distribute them evenly throughout the finished application. It is a flavorist's common/favorite solvent due to its water solubility along with some miscibility in oil soluble products. It can act as an emulsifier to improve the

Propylene Glycol Shortage—Are there solutions? *continued ...*

stability of an emulsion. In the June 2020 issue of Food Additives, Propylene Glycol was highlighted presenting all attributes as an ingredient (production, structure, safety, etc.)



Most valuable for flavorist is the FDA statement “recognizes Propylene Glycol as a multi-functional ingredient generally recognized as safe (GRAS) that can be used as an anticaking agent, dough strengthener, emulsifier, humectant, solvent, stabilizer, thickener, texturizer and others in food”.

It has been approved for “seasonings and flavors at the maximum use of 97%”, among other uses. It is also recognized by the EU as an “authorized food additive that can be used as a carrier in colours, emulsifiers, antioxidants, enzymes and all flavourings, and all nutrients”.

As flavor formulators, do we have other options and what are they? **Solubility** is huge when looking at other solvents. Also, **cost** plays a key role currently with the price of PG increasing perhaps higher than other solvents. Here are some possibilities but with every option also comes a challenge.

Ethyl Alcohol

- Can be 1:1 replacement, dependent on the activity, for 85% of flavors created
- Maintains water solubility property for applications
- Does not play well with botanicals or juices, would need the requirement of the addition of water to formulations
- Changes spec & non-flavoring label declaration
- Adds need for TTB, lowers flash point

Zemea (Propanediol)

- 1:1 replacement, maintains the flavor solubility in water soluble applications
- Follows the Hansen Solubility Parameter (like dissolves like)
- Similar dispersion, hydrogen bonding and molar vol as PG
- Limited number of compounds that are not soluble in Zemea
- Possible changes in spec, flash point and non-flavoring label declaration

Propylene Glycol Shortage—Are there solutions? *continued ...*

Glycerin

- 1:1 replacement , Maintains the flavor solubility in water soluble applications
- Blended with Ethyl Alcohol will also provide good solubility in water soluble applications
- Mitigating ingredient for TTB so beware
- Flavor load or activity may be reduced due to glycerin's acceptance of some compounds
- Changes in spec, flashpoint and non-flavoring label declaration

Benzyl Alcohol

- Possible replacement at less than 1:1 blending with Ethyl Alcohol
- Creates pseudo water soluble flavor for applications
- Can add a slight fruitiness so would be best in fruit or vanilla flavors
- Limited impact on spec, increase in flashpoint if blended with Ethyl Alcohol
- Non-flavoring label declaration (See regulatory requirements)

Triethyl Citrate

- Can be 1:1 replacement but will limit the flavor's solubility in water soluble applications
- Adds subtle nuance to flavor profile
- Good fixative at low percentage in oil soluble flavors
- Changes in spec, flashpoint, and non-flavoring label declaration

Triacetin

- Also can be 1:1 replacement but will limit the flavor's solubility in water soluble applications. Will add the attribute of performance in oil soluble applications
- At a high level as a solvent will add a bitterness to flavor profile and creaminess to the mouthfeel, at low levels a good fixative
- Restricts the use of higher levels of Vanillin, Ethyl Vanillin, Maltol and Ethyl Maltol with a precipitate at saturation.
- Does not create acetals with aldehydes. If heat is used to dissolve the powders, test in the freezer for precipitate when considering transportation in cold weather.
- Changes in spec, flash point and non-flavoring label declaration

Propylene Glycol Shortage—Are there solutions? *continued ...*

Gum Arabic/Starch Emulsion

- Strength of flavor can be the same
- Water “key solvent” so good replacement in beverages, some confection, and bakery applications
- Starch or Gum Arabic solubilizes flavor “key”
- Preservative and Anti-fungal preservation needed
- Big change in physical property of flavor
- Change in spec, flashpoint and non-flavoring declaration

Each of these are “possible” solutions, or it may take blends of 1 or 2 to keep the cost, flavor load (activity) the same. Some solutions will push the envelope of solubility in finished applications. Creativity is the key! I suggest making some solvent combos evaluated in water is a good test to see if there is oiling off or clouding. Also if the flavor load is reduced, will it remain within the substituted solvent system and only the usage level is changed for the customer. This a first for our industry but your experience in making flavors work will reveal solutions only **You** can develop. ❖❖❖



Cindy Cosmos has been an active certified member since 1997. She spoke on the topic of solubility of crystalline flavor chemicals in various solvents at the 2014 Symposium. She currently works for Bell Flavors & Fragrances.

Carmelita Ventura-Perez

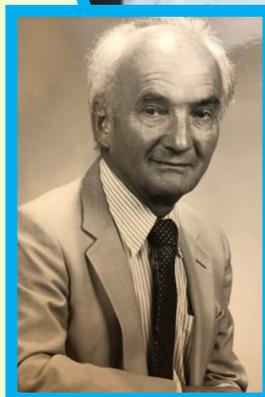
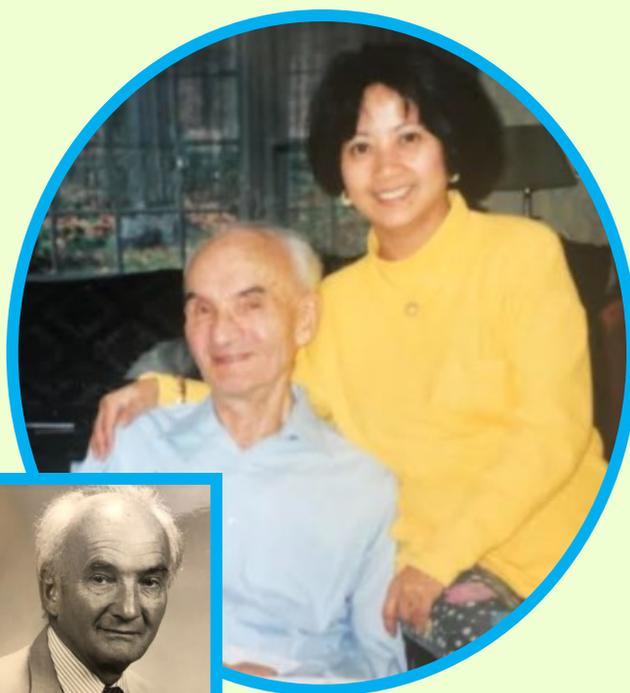
Reflections of A Retired Flavorist

Originally from the Philippines, known as Millet to my friends and colleagues. I have a B.S. in Medical Technology from the University of Santo Tomas in Manila, Philippines. My first job when I migrated to the US was a Laboratory Technician at IFF Odor Evaluation Board Laboratory (OEB) & Cosmetic Laboratory in New York. Took Cosmetic Science courses at St John University & became a member of the Society of Cosmetic Chemists.

After 10 years working in the Fragrance Division, the door opened up for a Flavorist Trainee. I took the smelling and tasting exams and luckily passed. Started my training with Dr. Manfred Vock at IFF R&D in Union Beach, NJ. The master-apprentice relationship was a wonderful experience.

I considered myself very fortunate being the last trainee of Dr. Manfred Vock. Admired by many, he was a well-known scientist who specialized in the sweet goods area, especially cocoa and chocolate flavors. He was the SFC President in 1973-1974. He was responsible for evaluating newly-synthesized raw materials and extracts to find their uses in flavorings. I took a lot of notes, as he often said, flavor creation is learned only in industry laboratory working with the experts. He gave me a list to a systematic approach to the development of a new flavor.

1. Set objective and target
2. Literature search
3. Aroma & Flavor profile of the target
4. Organoleptic characterization of reported ingredients
5. Analytical research
6. Synthesis of new or unavailable chemical
7. Legal consideration
8. Flavor creation
9. Evaluation in basic application
10. Profile against target
11. Preference panel evaluation in basic applications
12. Flavor modification for specific applications
13. Stability tests
14. Quality assurance & clearance
15. Application laboratories
16. Profit Centers—Sales Department



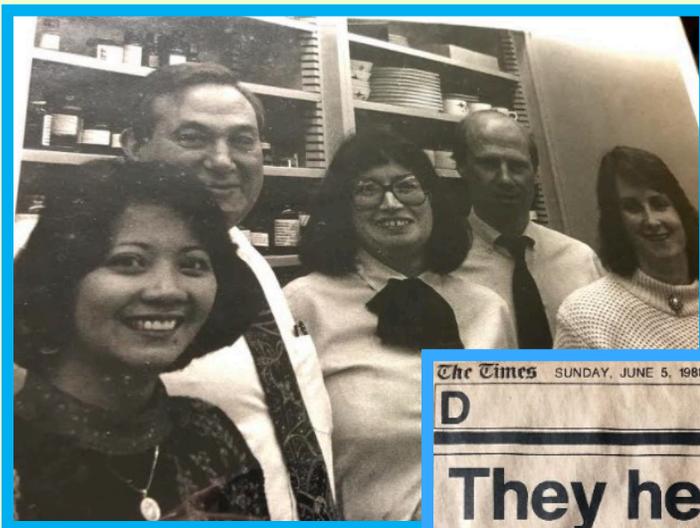
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Training took seven years. During the evaluation process of newly-synthesized raw materials, Dr Vock talked about the importance of parts per million (ppm). The distance between the earth and the moon was his analogy, I remember vividly.

Some pointers I remember from Dr. Vock:

- Learn the art to create key top notes that will make your flavor hard to duplicate.
- When you're tasting, let it swirl in your mouth and always spit it out.
- Learn the beautiful way of sniffing and tasting.
- Smell your skin in between smelling to neutralize odor
- When tasting, always have crackers to neutralize your palette

I owe Dr. Vock a great deal. He taught me perseverance and tenacity in my endeavors. His wisdom and knowledge had the greatest impact in my life. I didn't only gain a mentor. He was like a father to me. His wife, Ingard, I treasured like a mom. I actually cherished my visits to her in their 150-acre property in Vermont after Dr. Vock passed away. She was a wonderful woman, a great cook, and blessed to have lived til 102.



Had a chance to train with Dr. Charlie Wiener. He was a flavor chemist who created flavors using newly-synthesized raw materials in meat, cheese, and savory flavors. Taking food science courses at Rutgers University and culinary courses at Brookdale College helped and armed me towards personal growth and experience facing challenges in flavor creation.

During the IFF South Brunswick, NJ days as a Flavorist Trainee, I had a chance to work with Colman Goldhammer, a sweet goods flavorist. He was SFC President in 1984-1985.

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The Times SUNDAY, JUNE 5, 1988

business

They help put food on the table

Firm finds flavors that will find favor

By DEBORAH KOVACH
Staff Writer

SOUTH BRUNSWICK — It is lunchtime at International Flavors and Fragrances, and hovering in the air are the scents of strawberries and spices and lemon and vanilla and oranges.

The luscious scents are not the fruits of a chef's labor, however. They are the creations of scientists laboring in a giant research facility for the world's largest fragrance and flavoring company.

IFF, which has its headquarters in New York City, in 1983 built a 922,000-square-foot flavoring research and manufacturing plant on Docks Corner Road.

In October, the company completed an additional lab facility at the site.

Though the art of flavoring has its roots in ancient spice trading between Europe and the Far East, today the shiny new labs at IFF in South Brunswick are evidence that flavoring is also very much a science.

"There is little fantasizing in our business," said William Zick, vice president for marketing in IFF's flavor division. "Customers are able to articulate pretty much a finite (flavor) target."

WHICH MEANS that if a bakery company demands, for instance, the flavor of wild Swiss mountain strawberries for its strudel, IFF flavorists deliver.

Zick said the company's chemists create flavors for beverages, candy, dairy products, toothpaste, pharma-

"There is little fantasizing in our business. Customers are able to articulate pretty much a finite (flavor) target."

— William Zick, v-p for marketing

Mary Ellen Annik, a lab technician in the snacks lab, said she gauged eight pounds when she began work at the company one year ago.

"You just can't eat that stuff all day," she said.

In another lab, senior flavorist Colman Goldhammer, flavorist trainee Carmelita Ventura and junior flavorist Henry Cruz were mixing up a batch of lemon-lime bubble gum.

FLAVORISTS HAVE at their disposal some 4,500 chemicals and products of nature to create flavors, according to Goldhammer. Some of the chemicals might include such odd elements as sulfur. Popular natural ingredients, particularly for creation of fruity flavors, include alfalfa and rhubarb.

In the lab, Ventura pipped three chunks of grayish-white gum base mixed with citric acid and the secret lemon-lime flavoring into a microwave oven for three minutes.

When the glob of gum came out, she rolled it into a log and cut it into larval and jelly-gamified pieces.

IFF officials like to say they are "ghostwriters" for the dozens of companies for whom they create

are major IFF customers. In addition, two of the company's

makes a variety of personal care and food products. Other big customers are Colgate-Palmolive Co.

grance maker in terms of sales. But Segale said IFF has little to worry about. He said Quest is

distribution facilities in 22 countries. Most of IFF's U.S. operations are in New Jersey. The company's research and training lab is

Photo by Ken We

In a laboratory at International Flavors and Fragrances in South Brunswick are junior flavorist Henry Cruz, left; senior flavorist Colman Goldhammer; and flavorist trainee Carmelita Ventura.



From left to right

Bob Peterson *Manager, Process Flavor Creation*
Brian Grainger *Director, Flavor Creation*
Gary Conklin *Senior Flavorist*
Carmelita Ventura Perez *Flavorist*
Dave Heltzel *Flavorist*
Dennis Kujawski *Senior Flavorist*
John Yurecko *Senior Flavorist*
Richard Bobula *Flavorist*
John Wright *VP Global Technical Business Development*
Richard Vuich *Senior Process Flavorist*
Marion Sudol *Senior Flavorist*
Patty Valente *Senior Flavorist*
Marie Wright *Senior Flavorist*
Tobjy Thompson *Senior Flavorist*
Pei Fen Wu *Flavorist*
Mario Grabowski *Trainee Flavorist*
Martin Ongteco *Trainee Flavorist*
Kevin Miller *Senior Flavorist*

During my years at IFF in New Brunswick, circa 2001, I had the privilege of working with this wonderful group of talented flavorists who would prove to be accomplished flavorists in their own right if they weren't already the industry greats at that time. I treasured learning from them. Through learning from different flavorists in different areas of specialties, I was able to broaden my experience and later on develop my own style of creating mainstream flavors for the US and tropical flavors for the international market. I had a very successful career that I would not have attained without the mentorship, guidance, and encouragement from my masters. I am forever grateful. I have such fond memories of these years to this day.

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Had a great work experience at Flavors of North America in Illinois. This paved the way for a Certificate in Business Administration at UIC and Dale Carnegie courses which gave me the chance to present Flavor 101 at conferences in 4 Asian countries.



Hoping I was able to impart knowledge and share my experiences with Menzie Tabora, Dana Sanza, and Robin Prazak whom I enjoyed working with and are successful flavorists today.



ConAgra, one of the largest packaged foods companies in North America, was my last job in my career as a flavorist. I enjoyed working on flavors for popcorn and ready-to-eat meals.

I considered myself blessed with a second life after surviving breast cancer and being a widow for 14 years. I support a 16-yr old adopted son, Anthony, in the Philippines. For the past 10 years, I had joined yearly Medical Missions in the Philippines. Still am very active in charismatic Solo Parents Ministry Praise & Church Choirs. Now at age 68, I found a third blessing of living



Carmelita Ventura-Perez was a certified member since 1997 until her retirement in 2015 and has been an active Emeritus member.

another purpose. My health is in its optimum. No medications, only natural cell activation. This is a gift shared with me by another breast cancer survivor, Beth Busa. Now I am an advocate for educating and helping others with my new found purpose I have a great story to tell, the best gift to share until our Almighty God calls me back home. ❖❖❖

MEETING NEWS

448th Business Meeting of The Society Of Flavor Chemists, Inc.

Thursday, March 4, 2020

Virtual Meeting on Zoom



- Total registrations were 174 of which 138 were SFC members. Great attendance!
- 1 New Member presented and elected—Lauren Senne (Imbibe). Sponsors Aparna Oak and Justin Kozlowski spoke on her behalf. See picture and bio in Member pages.
- Updates by media, membership, and website committees reported. See following pages.
- Two educational presentations— first on TTB, second on hard seltzers. See next page for synopsis.

448th Business Meeting of The Society Of Flavor Chemists, Inc.

Thursday, March 4, 2021

Virtual Meeting on Zoom

EDUCATIONAL PRESENTATIONS

First Speaker

Colleen Sabiel –

Senior Regulatory Manager/Flavor Advocacy at The Coca-Cola Company- Presenting TTb FLAVOR UNFITNESS: A REGULATORY PERSPECTIVE.

The slide titled "U.S. TTb Overview UNFITNESS" features a red prohibition sign icon over a scale. The text states: "The TTb has guidelines to determine potability of flavorings containing ethanol." Below this, three categories are listed with colored bars: "PRIMARY GUIDELINES" (green) with the subtext "Commonly used ingredients at certain usage levels"; "FLAVOR UNFITNESS WORKSHEET" (blue) with the subtext "Feranoli 's usage levels"; and "ORGANOLEPTIC ANALYSIS" (purple) with the subtext "Protocol for tasting".

This presentation provided an overview of the U.S. TTb non-beverage requirements, unfitness criteria for flavors, and an update on FEMA Alcohol subcommittee working group activities. Additionally, the presentation addressed the benefits of collaboration between flavorist and regulatory teams. This presentation can be found on the SFC website under DOCUMENTS.

Second Speaker

Jennifer Ritschard –

Optimization Product Developer at Boston Beer Company- Presenting THE RISE OF HARD SELTZERS

Hard seltzers seemed to show up overnight and when it did everybody wanted to create their own.

The slide features a background of four Truly Hard Seltzer cans: Lime, Pineapple, Wild Berry, and Blueberry & Acai. The text on the slide reads: "TRULY HARD SELTZER", "The Rise of Hard Seltzers", "Jennifer Ritschard – Optimization Product Development at Boston Beer Company", and "Society of Flavor Chemists Meeting March 4, 2021". A video player interface at the bottom shows a play button, a progress bar at 0:10 / 20:14, and icons for closed captions, settings, and full screen.

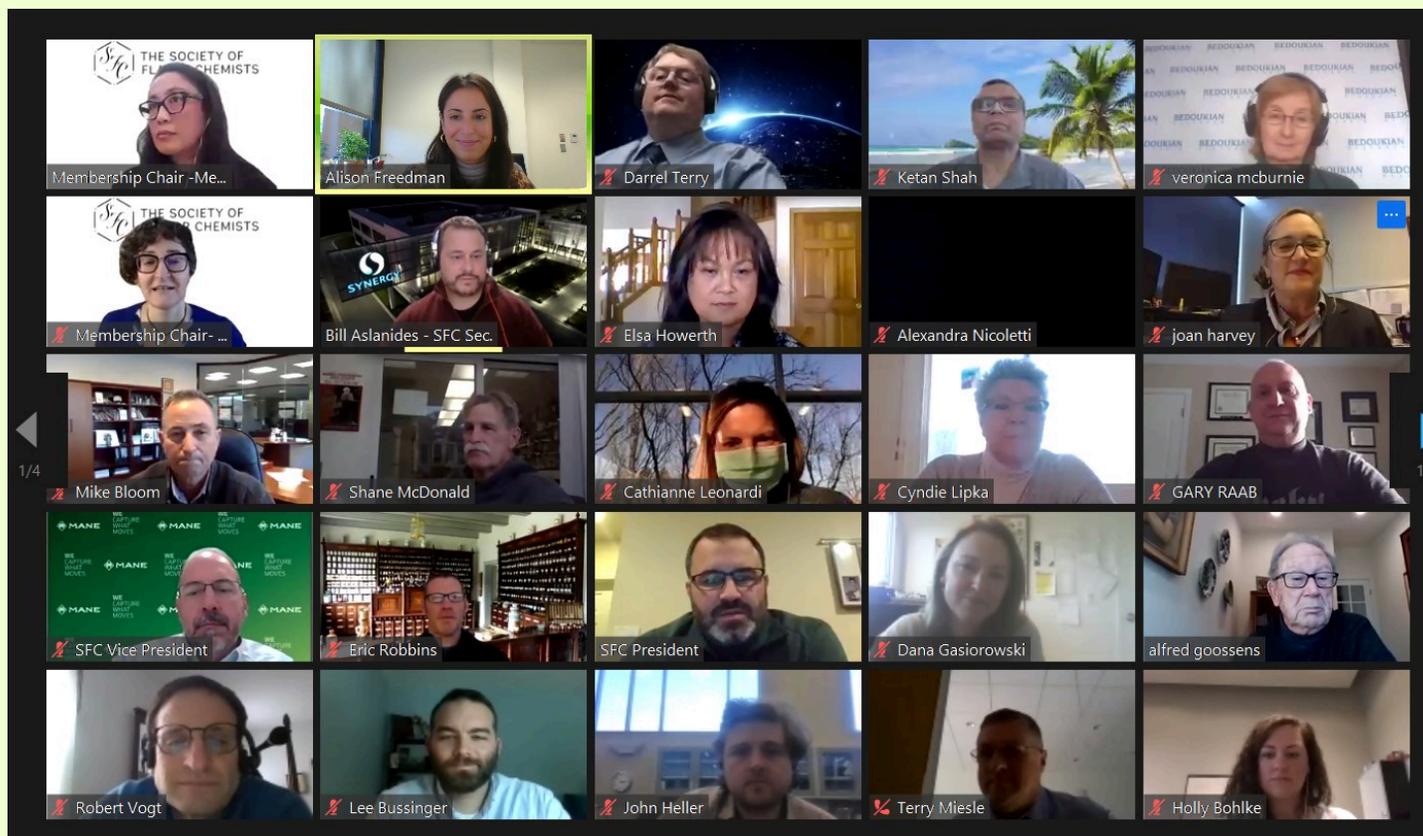
This presentation went over what draws people to these beverages, what type of flavors are showing up, the challenges of flavoring hard seltzer applications, and where they might be headed in the future. This presentation can be found on the SFC website under DOCUMENTS.

MEETING NEWS

447th Business Meeting of The Society Of Flavor Chemists, Inc.

Thursday, January 28, 2021

Virtual Meeting on Zoom

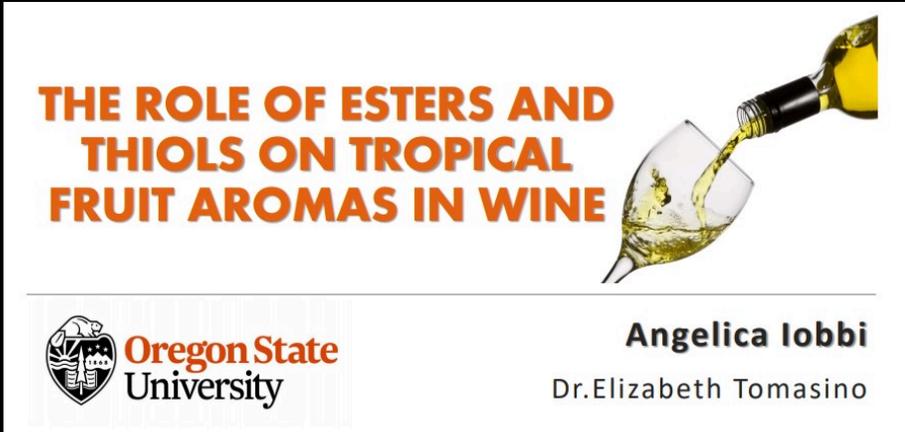


- First meeting in the new year. Total registrations were 128 of which 125 were SFC members. We had members join in from Canada, Ireland, South Africa, and Brazil. Awesome!
- 4 New Members presented and elected. See pictures and bios in Member pages.
 - ◆ Lee Bussinger (Pepsico), sponsors Michael Crain and Charlena Moy spoke on his behalf
 - ◆ AJ Kamimura (Blue Cal), sponsors Aaron Graham and Sara Marino spoke on his behalf
 - ◆ Alexandra Nicoletti (Robertet), sponsors Richard Dandrea and Darleen Shaffery spoke on her behalf
 - ◆ Andrew Petrou (Bell), sponsors Linda Gleason, David Strauss, and Joan Harvey spoke on his behalf
- Updates by media, membership, and website committees reported. See following pages.
- Two educational presentations— Scholarship award recipients presented their research studies related to flavors. The first one on wine, the second one on pea protein. See next page for synopsis.

447th Business Meeting of The Society Of Flavor Chemists, Inc.

Thursday, January 28, 2021

Virtual Meeting on Zoom



THE ROLE OF ESTERS AND THIOLS ON TROPICAL FRUIT AROMAS IN WINE



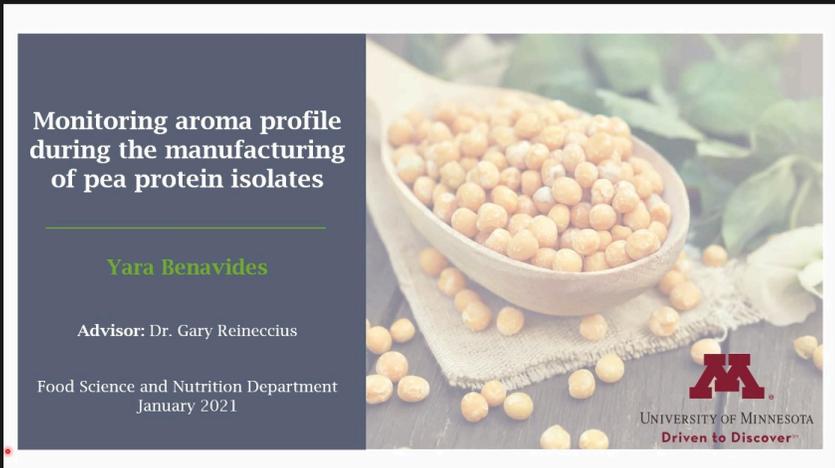
Oregon State University

Angelica Iobbi
Dr. Elizabeth Tomasino



First Speaker

Angelica Iobbi - May 2020 William F. Jaggard Memorial Scholarship Winner - “The role of esters and thiols in white wine and their interaction in the formation of tropical fruit aroma”. Her work investigates the cause of fruity aromas in white wine. Her current studies involve the adaptation of a novel sensory methodology, identification of esters, monoterpenes and volatile thiols using the GC and HPLC, and the effects of specific aroma families to tropical fruit aroma causation. This presentation can be found on the SFC website under DOCUMENTS.



Monitoring aroma profile during the manufacturing of pea protein isolates

Yara Benavides

Advisor: Dr. Gary Reineccius

Food Science and Nutrition Department
January 2021



UNIVERSITY OF MINNESOTA
Driven to Discover™



Second Speaker

Yara Benavides - May 2020 Jogue Inc. Scholarship Winner – “The characterization of off-aroma compounds inherent to the plant, through the isolation processes for pea protein.” Her doctoral research is focused on the characterization of off-aroma compounds inherent to the plant, through the isolation processes (e.g. pH precipitation and salt solubilization) for pea protein. This presentation can be found on the SFC website under DOCUMENTS.

MEMBER NEWS

Candidate elected on Mar 4, 2021

Congratulations!



Lauren Senne

Imbibe, Inc.

Apprentice

I have been working on the Flavor Innovation team at Imbibe for the last four years, 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, Gravy. I look forward to attending more SFC events and continuing to get to know additional members of the flavor industry.

MEMBER NEWS

Candidates elected on Jan 28, 2021

Congratulations!



Lee Bussinger

Pepsico

Apprentice

I am a Sr. Scientist and Flavor Trainee at Pepsi Co working on beverage flavors. I specialize in indulgent and sweet flavors and regularly attend industry events to keep abreast of new ingredients, regulations, and ingredient supply changes. Outside of work, I enjoy pursuing the culinary arts, building models, hiking, and power lifting. I currently reside in Connecticut with my wife, three kids, dog, turtle, and three fish.



Aaron (AJ) Kamimura

Blue California

Apprentice

I grew up near Los Angeles and went to Cal Poly Pomona for my bachelor's degree. After college, I became an EMT to pursue my then goal of working in the medical field but have since moved to the flavor industry. I found out about this industry by complete chance when I applied to a lab tech job that seemed interesting from a job search website. I have been working in this industry for 6 great years and I hope to continue along this path as long as I can. I enjoy my work along with other hobbies such as cooking, attending sports events, going to concerts, camping, hiking, and golf.

MEMBER NEWS

Candidates elected on Jan 28, 2021

Congratulations!



Alexandra Nicoletti

Robertet USA

Apprentice

I have always been intrigued by food and the sciences! I remember at a young age entering my first F&F house staring in awe at all the “magic” being created in the lab. It is that memorable experience that has stuck with me throughout the years. In my spare time, I love to cook different cuisines and bake intricate, delicious desserts. I like to travel globally to experience new cultures and indulge in the native cuisines. I apply what I have learned in my travels, kitchen and even my knowledge from the applications lab; to becoming a better flavorist. Every flavorist is unique and I believe it is the experiences one endures in life that helps shape their career and adds to their creativity which is essential to being a successful flavorist.



Andrew Petrou

Bell Flavors & Fragrances

Apprentice

My name is Andrew Petrou and I am a Jr. Flavorist in the Savory Group with Bell Flavors & Fragrances. I have always enjoyed working on the savory side of the flavor industry and making delicious, mouthwatering products. I have an adventurous personality, and greatly enjoy traveling and outdoor activities with my wife and dog! These activities range from hiking and soccer during the summer to snowboarding during the winter. My favorite national park I’ve been to is Krka Natural Park in Croatia. During the winter, the Rocky Mountains are one of my favorite places to hit the slopes.

MEMBER NEWS

Candidates elected on Dec 3, 2020

Congratulations!



Jessica Bates

Flavor & Fragrance Specialties (FFS)

Apprentice

I grew up in New York and received my BS in Dietetics, Nutrition and Food Science at the University of Vermont in 2014. Several months after graduation, I began working in the flavor industry. I never looked back! With my mother being a private chef, I have had a passion for food and cooking for my entire life. I love the creativity and excitement of working in flavor creation, much like cooking. When I am not on the bench, you will find me in the kitchen, traveling, or spending time with loved ones.



Ilya Flaks

T. Hasegawa USA Inc.

Upgrade to Certified

I was born in Leningrad, USSR (now St. Petersburg, Russian) and relocated in the United States in 2002. I am a graduate of the University of Illinois, Chicago with a BS in Biology. After a brief tenure in Pepsico, I joined Imbibe where I discovered an interest in flavor chemistry. Six years later, my aversion for being trapped indoors eight months out of the year prevailed over my love for Chicago and I relocated to Los Angeles where I soon joined T. Hasegawa. On my free time, I enjoy hiking, gardening, baking, brewing beer, playing drums and guitar.

MEMBER NEWS

Candidates elected on Dec 3, 2020

Congratulations!



John Heller

Imbibe, Inc.

Apprentice

I was born and raised in the northwest suburbs of Chicago and graduated from the University of Illinois with a degree in Chemical Engineering and minor in Food Science. I started in the flavor industry right out of school in QC before transitioning to the flavor chemist training program. I'm married to my wonderful wife, Erika, for two years and have an 8-year-old terrier mix dog, Belah. We enjoy traveling running, skiing, and traveling.



Tiffany Kosanda

Sensient Technologies

Apprentice

Since high school, I have known I wanted to work in the food industry. I attended the University of Illinois at Urbana-Champaign and graduated with a Bachelor's in Food Science and minors in Chemistry as well as Human Nutrition. Since then I have been working in the flavor development group at Sensient Technologies. In my spare time, I enjoy traveling, reading, and exercising.

MEMBER NEWS

Candidates elected on Dec 3, 2020

Congratulations!



Jessica Lopez

Flavors Of North America (FONA)

Upgrade to Certified

I have a love for art. I like to crochet, paint, rehab furniture, and make mosaics. I also love to run and have ran two full marathons as we 10 half marathons. I spend my free time exploring a new museum/art gallery, taking on a new creative project, visiting antique shops or planning a new trip. This past year, I went to Vietnam in March and ventured on a solo trip to Italy in October! I love being able to venture into an unknown and experience all the new smells and tastes. I hope to add more stamps to my passport in the future!

Membership Committee Update

Since the cancellation of our physical meetings this year, we have created a remote process by which we could continue to conduct the interview of applicants already scheduled this year. The process is outlined below. To date, 36 applicants have successfully gone through this process since its first implementation in April 2020

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

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

Membership Committee Update *continued* ...

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



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

Media Committee Update

Dear Member,

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

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

To participate, please do the following:

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

By engaging you will:

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

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

Warm regards,

Alison S. Freedman
SFC Media Chair 2020-2021



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

FEATURE FLAVORIST

questionnaire

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

FEATURE FLAVORIST

questionnaire

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

Website Committee Update

Having trouble with the SFC website? Please let us know. Log Out Search...

THE SOCIETY OF FLAVOR CHEMISTS About Us Resources Membership Information My Membership Contact Us f in

Honorary Members

Article II, 4 of the By-laws of The Society of Flavor Chemists states:

Any person outside the Society who is in sympathy with its objectives and who has rendered distinctive service to it or to the flavor industry may be elected upon nomination by the Board of Directors and the unanimous vote of the voting members present.

Paul Z. Bedoukian, PhD	Ernest Polak	Brian Lawrence, PhD
Charles H. Manley, PhD	Gary K. Beauchamp, PhD	Gary Reineccius, PhD
Joe Zazzi	John C. Leffingwell, PhD	Jim Marchioni
James H. McGlumphy, PhD	John M. Wenneis, PhD	Terry Acree, PhD
Richard L. Hall, PhD	Edmund H. Hamann, PhD	Walter Jennings, PhD

Become a Member

Join our network of members devoted to the advancement of the field of flavor technology and related sciences.

LEARN MORE

2014 2013 2012 2011 2010 2009 2008 2007 2006 2005 2004 2003 2002 2001 2000 1999 1998 1997 1996 1995 1994 1993 1992 1991 1990 1989 1988 1987 1986 1985 1984 1983 1982 1981 1980 1979 1978 1977 1976 1975 1974 1973 1972 1971 1970 1969 1968 1967 1966 1965 1964 1963 1962 1961 1960 1959 1958 1957 1956 1955 1954 1953 1952 1951 1950 1949 1948 1947 1946 1945 1944 1943 1942 1941 1940 1939 1938 1937 1936 1935 1934 1933 1932 1931 1930 1929 1928 1927 1926 1925 1924 1923 1922 1921 1920 1919 1918 1917 1916 1915 1914 1913 1912 1911 1910 1909 1908 1907 1906 1905 1904 1903 1902 1901 1900 1999 1998 1997 1996 1995 1994 1993 1992 1991 1990 1989 1988 1987 1986 1985 1984 1983 1982 1981 1980 1979 1978 1977 1976 1975 1974 1973 1972 1971 1970 1969 1968 1967 1966 1965 1964 1963 1962 1961 1960 1959 1958 1957 1956 1955 1954 1953 1952 1951 1950 1949 1948 1947 1946 1945 1944 1943 1942 1941 1940 1939 1938 1937 1936 1935 1934 1933 1932 1931 1930 1929 1928 1927 1926 1925 1924 1923 1922 1921 1920 1919 1918 1917 1916 1915 1914 1913 1912 1911 1910 1909 1908 1907 1906 1905 1904 1903 1902 1901 1900

Join Our Community

Have you seen the honorary members page on the website lately? It is taking shape with member pictures and content. Alfred Goossens and Ronnie McBurnie have been digging through files and archives and in some cases, contacting the members themselves to obtain photos and verification of their content information. This process has uncovered some inaccuracies or misalignments which are being corrected. The same work is being done on the Golden Blotter Awards page. In due time, these pages will be completed. We will take pride and inspiration from them.

SAVE THE DATE



Oct 16, 2019—a day that will live in SFC history!

2019 Flavor Symposium was a huge success in more ways than one. We are looking to outdo ourselves for the 2024 Flavor Symposium with welcome changes. For starters, we will move from where we have traditionally held our symposiums in The Garden State to The Buckeye State.

SOCIETY OF FLAVOR CHEMISTS
2024 FLAVOR SYMPOSIUM
October 21-23, 2024
Cincinnati, OH

CALENDAR

Upcoming Events

Wed, Apr 28, 2021	449th Meeting of The Society Of Flavor Chemists (SFC) Virtual on Zoom
Thurs, May 27, 2021	450th Meeting of The Society Of Flavor Chemists (SFC) Annual Meeting virtual on Zoom
Thurs, Sep 9, 2021	Chemical Sources Association (CSA) Roundtable 2021 https://chemicalsources.org/
Mon-Wed Oct 25-27, 2021	2021 FEMA Symposium https://www.femaflavor.org/
Tue-Wed Nov 16-17, 2021	2021 Flavorcon Virtual https://www.flavorcon.com/



Editor's Note If you would like to submit an article, announcement, and /or message relevant to our membership body, and any questions, suggestions, or feedback , please do not hesitate to contact Elsa Howerth at chair@flavorchemist.org.