



SOCIETY NEWS



President's Message

Dear Members of The SFC,

Happy New Year! As we step into a promising year, I wanted to extend my warmest wishes to each of you. Member support and dedication have been the cornerstone of our industry group's success, and I'm excited to embark on this

journey together in 2024, a year which marks the 70th anniversary of the SFC!

With the dawn of a new year, I'd like to highlight some essential aspects vital to our collective progress. As we look towards the future of the SFC, I feel that it is imperative to focus on fostering internal excellence. Our collective success lies in the strength and continuity of our ways of working, our governance, and I'm excited to share some vision for enhancing the internal facets of our association.

I believe that the primary goal of any industry group is to create a collaborative environment that benefits its members and its industry as a whole. Flexibility, responsiveness to members' needs, and a focus on driving positive change via volunteering within our Society are key elements for sustained success.

Dues and Membership

The support and contributions from our members drives the vibrant spirit of our industry group. Your dues play a crucial role in facilitating our initiatives, events, and resources that benefit us all. We kindly

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urge you to renew your memberships promptly to ensure uninterrupted access to our offerings. Also, paying your dues sure beats having to take the tests again. Remember to have your dues renewed, available on the website, by January 31 to ensure your continued membership.

Sponsorships and Collaborations

This past year has seen an emphasis on the financial stability of the SFC, a non-profit organization with limited resources. To enhance our offerings and operations, the *Friends of The Society* initiative has taken a prominent position in our messaging. This program offers sponsorship opportunities for our industry partners, flavor companies and suppliers alike. Sponsorships not only amplify brand visibility but also significantly contribute to the success of our events and programs. Involvement as a sponsor helps us deliver high-quality experiences and fosters valuable connections within our industry.

Meeting Attendance and Engagement

Your involvement matters! Active participation in our meetings, discussions, and events enriches the depth of our collective knowledge. Your presence and engagement contribute to the diversity of perspectives, fostering a robust environment for learning and growth. Make sure to mark your calendars and join us regularly for our upcoming engagements. Ask your managers, ask your owners. Be sure to watch for registration deadlines and hotel room block cutoffs, these tend to come quickly one after the other at this time of our calendar.

Upcoming Events Calendar

Keep an eye out for our detailed events calendar, outlining dates, times, and themes for all our upcoming activities. Stay tuned for announcements and updates via email, our website, and social media channels.

Testing Sessions

Our membership testing platform stands as the bedrock of our industry group's evolution. These sessions provide the platform that validates competence and ensures the lifeline of our trade. Recent years have seen an increase in the numbers of candidates seeking the SFC stamp of approval. This has led to an increased demand for certified members to act as testing panelists to assist in the process. The Membership Committee has done yeoman's work in continuing the scheduling of new members but we need to continue to clear the dockets, and that requires coordination and volunteer efforts.

Stay tuned for announcements regarding upcoming testing sessions where we will conduct multiple testing sessions and evaluations. Your involvement in these sessions is pivotal, shaping the direction and impact of our industry group. Let's embrace these opportunities to be part of what I believe to be the most critical duty of the Society – validation and certification of its members.

Committee Involvement/Empowering Leadership and Talent Development

Developing leaders within our association is key to our sustained growth. We aim to encourage our members to take on pivotal roles within the Society and guarantee a continuous chain of command excellence. Committee memberships offer a unique chance to drive initiatives, share expertise, and shape the direction of our industry group. I encourage you to consider involvement in committees aligned with your interests and expertise. Your active engagement in these groups is critical to fueling innovative ideas and new initiatives.

Feedback and Continuous Improvement

We desire feedback from members to continually improve the group's offerings, events, and initiatives and an evolution in our driving principles. This helps tailor activities to better suit the needs of the industry and its participants. Your feedback, ideas, and involvement are invaluable in shaping our collective journey. Feel free to reach out with suggestions, thoughts, or queries.

These plans represent just the beginning of our journey together. Stay tuned for updates, calls to action, and opportunities to engage. Together, we will shape a brighter future for our Society, our industry, and our individual companies.

Together, let's make 2024 a year of shared accomplishments and growth! Thank you for your unwavering support and dedication to the SFC.

Wishing you a prosperous and fulfilling New Year! Hoping to see you all soon.

Warm regards,

Bill Aslanides

SFC President 2023-24

Discovering China's Unexpected Flavor Experiences

By Yuhong Chen

As a flavorist who spent my formative years in China before learning my craft in the U.S., I have had the privilege of experiencing an array of culinary wonders. My journey, which brought me to my current role at Döhler in Georgia, has been a dynamic fusion of cultural upbringing and professional training. Along the way, I have developed a unique perspective on the diverse flavors that emerge from China's food culture.

In the world of flavors, China is a realm of its own, one where tradition and innovation coexist harmoniously. In this article, I outline five food categories that have fascinated me, and I hope they will spark your curiosity, as well. Some of these culinary delights are nostalgic reminders of my childhood, while others have emerged as intriguing additions to the supermarket aisles and local food scenes. In this ever-evolving landscape, some items have remained timeless standbys, while others may have graced the market briefly. One thing is for sure: When it comes to culinary adventures, China is a treasure trove of surprises.

Pizza is a beloved worldwide comfort food, but in China, it can take on unique twists that might leave your taste buds intrigued. Forget the classics; here, it's all about inventive toppings. Some pizzerias have been known to serve durian pizza, combining the pungent and creamy durian fruit with cheese and a crispy crust. The result is a fusion of flavors that's both sweet and savory, leaving you with an unforgettable taste experience. And on a family trip to my hometown of Changzhou a few years ago, an excursion to the supermarket revealed frozen pizzas with additions such as blueberry and crab. (None of us were feeling like pizza that day, so I can't report on how they tasted.)



Pizza: Beyond Pepperoni and Margherita

Ice Cream: Sweet Meets Savory

Ice cream is a universal dessert, but in China, it can be a playground for your palate. You might stumble upon wasabi ice cream, where the fiery heat of wasabi contrasts with the cool creaminess of ice cream. Alternatively, lavender ice cream offers a floral, aromatic experience, while adventurous eaters can try seaweed-flavored ice cream for a taste of the sea in every scoop. Red bean is also a perennial favorite in ice cream or popsicles, along with many other foods.

Candy: Satisfying Sweet Cravings in Unusual Ways

Candy is not just about sugary delights in China. When it comes to the candy aisle, you'll find some truly unexpected options. Corn-flavored candy is one such peculiar treat. These candies, which are a Chinese classic, offer the sweetness of corn with a hint of butter, providing what I'd call an oddly satisfying sensation (although I realize they're not for everybody). Also, don't be surprised if you come across lychee gummy candy, offering the unique taste of this tropical fruit in chewy, bite-sized form. And let's not forget one of the most famous Chinese treats of all, White Rabbit. It's a chewy confection that, like many other Chinese goodies, is only mildly sweet. Its milk/cream taste never fails to make me nostalgic!



Chips: A Crunchy Adventure for Your Palate



Chips are a popular snack around the world, but Chinese chips bring something new to the table. Seaweed-flavored Lay's potato chips are a common find, providing a salty, umami flavor that's distinct from the usual chip varieties. If you're up for an unconventional chip adventure, try sweet and spicy lotus root chips, offering a delightful contrast of flavors that's both sweet and fiery. I've seen blueberry-flavored potato chips for sale in my hometown. Other potato chip varieties such as cucumber, spicy crayfish and "hot sour lemon braised chicken feet" have also appeared on the market.

Pastries: Unusual Choices for Baked Goods

Pastries in China don't just stick to the familiar. Here, bakers experiment with flavors and ingredients that might surprise you. Lavender and cheese pastries are a prime example. These pastries blend the soothing floral notes of lavender with the richness of cheese, creating a delightful juxtaposition of flavors. For a unique twist on the classic croissant, you can try a red bean-filled croissant, merging Western pastry with traditional Chinese flavors.

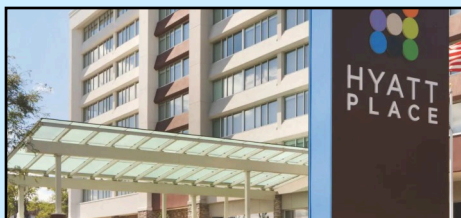


The World of Flavors Awaits

China's culinary landscape is a playground for the adventurous eater. From daring pizzas to sweet-and-savory ice cream, unexpected candy, crunchy chips, and innovative pastries, the diversity of flavors in China is sure to astonish even the most seasoned food explorers. So, the next time you find yourself in China – or perhaps at your local Asian market – don't shy away from trying something out of the ordinary. You just might discover a new favorite flavor combination that will leave a lasting impression on your taste buds! ❖❖❖



Yuhong Chen has been a certified member since 2019. She currently works for Dohler in Georgia.



463rd Meeting of The Society of Flavor Chemists, Inc. Thursday, September 14, 2023 Hyatt Place, Rosemont, IL

Presentation summaries written by Allison Pairan (MANE)

Steve Pearce, CEO of Omega Ingredients/Robertet UK, and Connie Earl from Robertet USA presented on the history of Robertet and their new acquisition of both Omega ingredients and Robertet Savory. Robertet started in 1850 as a natural extract ingredient company and has since grown to offer a wide variety of essential oils, extracts, aroma chemicals, health & wellness ingredients, hemp, CBD, and savory flavor ingredients. Their products are all traced from their sources to ensure sustainability, ethics, and product certifications.

In 2021, Robertet acquired Ecom, a Canadian company which is now referred to as the Savory Flavor & Ingredient division of Robertet.



Over the past few years, they have expanded to a 2.5-acre site North of Toronto. They continue to extend their innovations in savory to exceed customer expectations. Currently, the Savory division provides tasteful solutions of spices and herb extracts, heat delivery, savory flavors, culinary blends, flavor enhancers and maskers. They also supply natural colors and natural antioxidants.

Robertet acquired UK-based company, Omega Ingredients, in Spring of 2022. Their specialized extracts are better known as KiiNotes®. These are 100% natural, from the named source, clean label, and exhibit authentic taste profiles. Since KiiNotes® can be from a wide variety of natural sources, there are different extraction techniques that work best for different botanicals. Some of their extraction technologies include steam distillation, falling film evaporation, tinctures, and more. Recently they have been experimenting with using cores and peels that are byproducts of the cut-fruit industry. Some of their discoveries of extracts from these have shown promising results with unique flavors and even some FMP properties. More information on this will be shared at BSF in London in March.





They shared a product tasting of 3 different cocktails with their natural extracts as well as their mocktail versions with alcoholic flavor top notes. The Sweet Earth Shooter was Peru Balsam Extract, Tamarind Extract, and Elderflower Absolute. This was paired with a sweet and spicy pistachio biscotti that contained Guajillo Oleoresin and Garam Marsala Spice Blend. The Bloody Caesar Cocktail contained Horseradish Oleoresin, Worcestershire Spice Blend, and a Soy Sauce Spray Dry with a rim of Celery Oleoresin and Spinach Powder. This was paired with a Korean BBQ seasoned chip containing Kimchi Flavor, Smoke and Grill Flavor, Vegan Beef Type Powder, and Organic Tamari Soy Sauce Powder. The final beverage was a Rosemary & Olive Martini with Rosemary Distillate, Olive Distillate, and Bergamot Distillate.

Lastly, a demonstration of the Flavour Blaster was shown to add a basil smoke bubble to the top of a martini. The Flavour Blaster Bubble Gun is made by JetChill Ltd. It vaporizes flavor cartridges and gives the ability to blow flavor bubbles atop beverages. ❖❖❖



Multisensory Eating & Drinking Experience



Alex Woo, PhD, founder/CEO of W20, discussed the multisensory experience of eating and drinking. His discussion went over four modules – flavor, cross-modal integration, sweetness perception, and the application of this information.



Flavor is the combination of the five basic tastes, aroma detected by over 400 receptors in the nasal passages, sight, sounds, and touch. All these senses work together to create what we refer to as flavor. This can even include as much as the food packaging and your immediate environment while consuming the food.

The reason all the senses together create flavor is due to a phenomenon known as cross-modal integration. This is a process in the brain that integrates all the sense signals. In this Venn diagram,



the combination of neuroscience and gastronomy is neurogastronomy. This is why sugar tastes sweet, why we perceive other food items that aren't sugar as sweet, and generally why anything

tastes the way it does. Neuroscience and food science can be described as 'neurofoodscience' – a term coined by Woo. An example would be how food scientists design sugar substitutes if we know why sugar and other foods are perceived as sweet. The bulk of his discussion lies in that center shared piece – a multisensory experience.

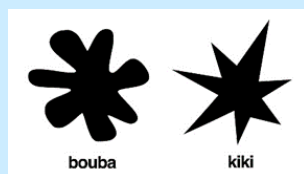
The combination of taste and smell together has been proven to increase the satiety of the food consumed compared to just taste alone. The smell must be a congruent smell of the same anticipated intensity, meaning that any strong smell will not increase perceived satiety. This follows the food pairing theory, where one food enhances the flavor of another due to them sharing some of the same aroma chemicals. Another theory commonly practiced in Southeast Asian cuisine is food bridging. This is where two foods without similar aroma compounds are paired using a third food to bridge common aroma chemicals between them. Some examples of aroma and taste influence are that hops aroma makes beer seem more bitter, or salty aromas (such as soy sauce, beef, or chicken) enhance salt perception.

Sight and taste working together is known as color-taste integration. When foods are colored in ways that are intuitive, it increases the overall liking. As for shape, angular images are associated with bitterness while round images are associated with sweetness. When color is an option, red is perceived as sweet, green is sour, white is salty, and black is bitter.



Sound and taste influence has more to do with the immediate environment in which one consumes a product. Lower pitch sounds are typically associated with a larger product size. High pitched evokes sweetness, deep tones are more bitter, and a throbbing sound is salty. Interestingly, during air travel, umami is the only basic taste that is not impacted. The noise and environment of an airplane can reduce sweet and sour perception by up to 30%. If the nonsense words “bouba” and

“kiki” were heard while consuming food, “bouba” was associated with round foods that are sweeter or fattier. “Kiki” was angular,



bitter, citrusy foods. This is a correlation between sound emotion and sound shape.

Taste and touch are related to the tactile feeling of the packaging as well as the texture and temperature of the food. Potato chips that are crispier are perceived to have more flavor. Colder products have less umami character. Touching velvet or silk while eating makes food seem sweeter, sandpaper increases saltiness, and rough or bumpy textures are more sour. Capsaicin, which is a form of chemical heat, masked bitterness better than the physical heat of high temperature.

These sensorial queues can be used in the packaging for foods and environments which they are presented to shift the consumer’s perception. Some examples of this include the color of beer driving the likability, yellow colors suggesting chardonnay-like buttery notes, red and orange labels being fruitier and sweeter. In spicy packaged nuts, the sharper and more angular the flame image was on the label, the spicier the nuts were rated. Cup shapes and weights certainly have an impact as well. Coffee is considered strongest in a tulip shaped cup, soft drinks are more bitter in angular cups and more carbonated in heavier cups, outward sloped glasses cause the consumer to drink at a faster rate, slim cans are perceived as healthy, and heavier cutlery suggests a better quality of food overall.

There is a famous restaurant in the UK named the Fat Duck Restaurant. Their signature dish, Sound of the Sea, displays a seafood dish complete with seaweed and edible sand. The food is ‘sonically seasoned’, meaning it comes with an iPod loaded with oceanic soundscapes that are meant to add to the experience.



One application of multimodal sensory input to further along food science could be with sweetness reduction. If the brain can use queues from all the other senses to increase perceived sweetness, then the product can have a lower sugar content without it being noticeable. Sweeter products are visually associated with round and red, auditorily higher in pitch, smooth to the touch, and have a sweet aroma. These aspects can be used in design to further along masking of sugar reduction.

Overall, multisensory input is based on neuroscience and cross-modal integration. There is potential in the future to create better flavors and products as we develop a deeper understanding of the neuroscience behind taste. ❖❖❖



FLAVOR SYMPOSIUM 2024

Designed by Flavorists
for Flavorists

THE
FLAVOR
CREATION
EVOLUTION
CONTINUES

SAVE THE DATE

For details
See page 36

Plant-based Challenges in Chocolates



So Kim, R&D Scientist at Blommer, presented on the challenges and future of plant-based ingredients in the chocolate industry. The first hurdle is understanding the consumer and what they expect plant-based products to contain. According to their research, most consumers define plant-based as “mostly made of plants.” Consumers, which the majority identify as omnivores or flexitarians, were most willing to consume oat milk, almond milk, and soymilk as alternatives to dairy milk.



Once the consumer expectations are understood, the next discussion is around the standard identity of chocolate and what kind of product they are anticipating developing. Milk chocolate has a standard of identity as defined by the CFR which is greater than 10% chocolate liquor, 12% milk solids, and 3.39% milk fats, while having less than 1% emulsifier. Some optional ingredients are sugar, flavoring (that does not mimic chocolate, milk, or butter), and cocoa butter. With these strict ingredient regulations, the non-dairy chocolates must legally have a different identity than milk chocolate. These types of products are commonly



called chocolate confections. There is also no FDA standard for vegan, but there is a technical definition under development by the International Organization for Standardization. Vegan and plant-based are generally considered dairy-free,



however there will commonly be risk of cross-contamination from the factory. Due to changing the ingredients and legal definitions, labeling of the plant-based confection can be a regulatory challenge.

Along with the potential for a shift in taste profile, many of the dairy ingredients play a major role in the integrity of the chocolate. These non-dairy alternatives have different moisture contents than the standard milk chocolate recipe, and even micro shifts in moisture can ruin the texture of chocolate. The added fiber from the plant-based ingredients can alter the product's temperature sensitivity. Lastly, the taste profiles of the plant-based proteins have some variability and off notes depending on supplier and other factors. These challenges require an introduction of other innovative ingredients or flavors to overcome these functional issues, potentially causing a clean-label problem. ❖❖❖

Flavorist Panel & Open Discussion

The last discussion was held by a panel of five flavorists including **Cathianne Leonardi, Tony Moore, Terry Miesle, Jacqueline Finner, and Menzie Clarke**. This was a question-and-answer session about the SFC syllabus, testing, and all things membership.



Cathianne Leonardi, certified member since 2009, was Membership Chair, Board Treasurer, 2022 President, currently Board Chairperson, currently works for The Coca-Cola Company in Georgia.

Tony Moore, certified member since 1999, was Website Chair, Midwest Program Chair, currently works his own business, FlavorLabs LLC in Ohio.

Terry Miesle, certified member since 2001, was Website Chair, currently works for Sensient Technologies in Illinois.

Jacqueline Finner, certified member since 2019, currently works for Synergy Flavors in Illinois.

Menzie Clarke, certified member since 2006, was Chicago Program Chair, Membership Chair, currently works for McCormick-FONA in Illinois.

Question: Last year a new syllabus was published. What does this mean for the course of training as a flavorist? What is the overall meaning of the syllabus to you?

Answer: A certified flavorist is expected to have broad knowledge of the whole industry – which includes topics they don't deal with daily. It should be a guide for day-to-day work and set the expectation for the knowledge a flavorist should hold. It may also be used as a working resource to draw curiosity on topics that you may not be an expert in.



Question: How in depth should a candidate need to answer on a topic they do not perform in their daily work?

Answer: It is the expectation that the candidate should have a basic knowledge of everything encompassed in the syllabus to be able to execute on any project requested by a customer. It is perfectly acceptable to answer with philosophy and resources of tools to use if you have not had direct exposure to a topic. State what you know and how you would go about figuring the rest out. Be confident in your exposure to the industry and the knowledge you do have.

Question: In the future, will there still be virtual test slots available?

Answer: Online testing took a lot of effort to perfect, but it is currently working well. More information on this was shared in the business meeting. There are valid reasons to keep it and to move to in-person testing only.

Question: How do you become a panelist for interviewing candidates?

Answer: Email membership@flavorchemist.org

Question: Not every candidate has the privilege of working at a company with resources to practice some of the more fringe concepts on the syllabus. How is that handled in the testing environment?

Answer: The syllabus has been revised to have less of the 'fringe' topics included, however, candidates must be able to answer questions about all topics on the updated syllabus. This follows the expectation that the candidate can execute against any request or answer any questions a customer may have in their career. Information can be found on the public domain about all topics the syllabus covers. A candidate will never be asked to divulge company IP to answer a question.





Question: Is there a specific point of contact in the Society if a candidate wishes to have further clarification on a subject in the syllabus?

Answer: Yes, the same membership@flavorchemis.org email may be used for questions regarding the syllabus. Also, candidates with a sponsor should be able to consult with their sponsor. If a candidate is self-sponsored, please reach out generally to the membership contact, any committee member, or any chair member. If there are any current members willing to be a volunteer contact for questions, please also let the membership committee know.

Question: Are the candidates being evaluated on their ability to be a future mentor?

Answer: Not everyone is a good mentor, and that's OK. That is not what the membership testing is about. There is value in passing down knowledge to the next generation, but it is not required that a member be a mentor.

Question: What advice would the membership panel give to applicants?

Answer: If you want this badly, it is absolutely expected that you will be nervous. That's ok. Give your very best, then give a little more. It's going to be uncomfortable, and it's best to get comfortable with that.

Question: Some people just simply don't test well. Is this considered? How do the testers accommodate test anxiety? What can the candidate do to become more comfortable with their test?

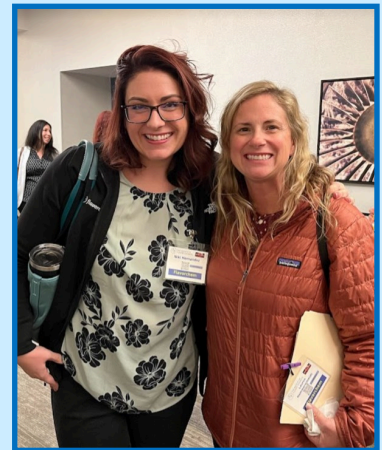
Answer: If a candidate is stumbling, the panelists often will play on the candidate's strengths and help them break out of their shell. As a candidate, it's wise to study in different environments, get practice interview experience within your company, and rely on your fellow chemists/trainees to ask impromptu questions. Part of being comfortable in the interview is being able to effectively communicate answers. This only improves with practice.

Question: What are the expectations of the sponsors?

Answer: Sponsorship is a major responsibility. The sponsor is vouching that the candidate has completed all required prerequisites and is a qualified candidate for the Society. It is important as a sponsor to know about the modern testing system, which is unlike how many experienced members were tested historically. A sponsor that actively tests in the Society is ideal. They are the point of contact for the candidate for all questions and guidance, so a good working relationship between the two is essential.

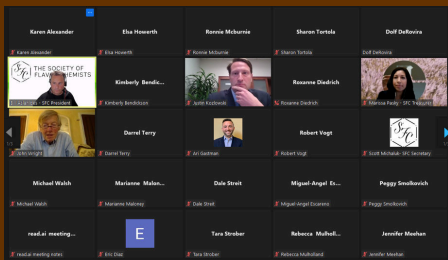












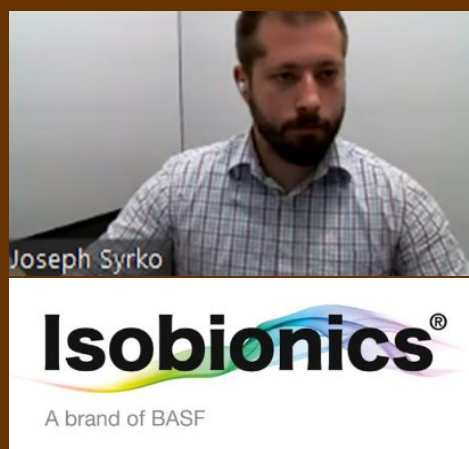
464th Meeting of The Society of Flavor Chemists, Inc. Thursday, October 19, 2023 Virtual Meeting via Zoom

Joseph Syrko, New Business Development & Account Manager for BASF introduced Isobionics technology.

Essential oils are present in daily life. Citrus oils are high volume essential oils. About 60% of soft drinks contain citrus oils. Citrus oil production has been challenged by the citrus greening disease in Florida. These have led to challenges in plant compound production as citrus material availability is challenged and material purity is challenged by the presence of pesticides.

Isobionics offers a solution to these challenges. The development of new substances through fermentation proves that biotechnological process is

more efficient than classical chemical production. It requires less raw materials and energy. The materials are renewable and sustainable food sources that have not been treated with pesticides. The process generates very low carbon footprint. And this technology produces sustainable products.

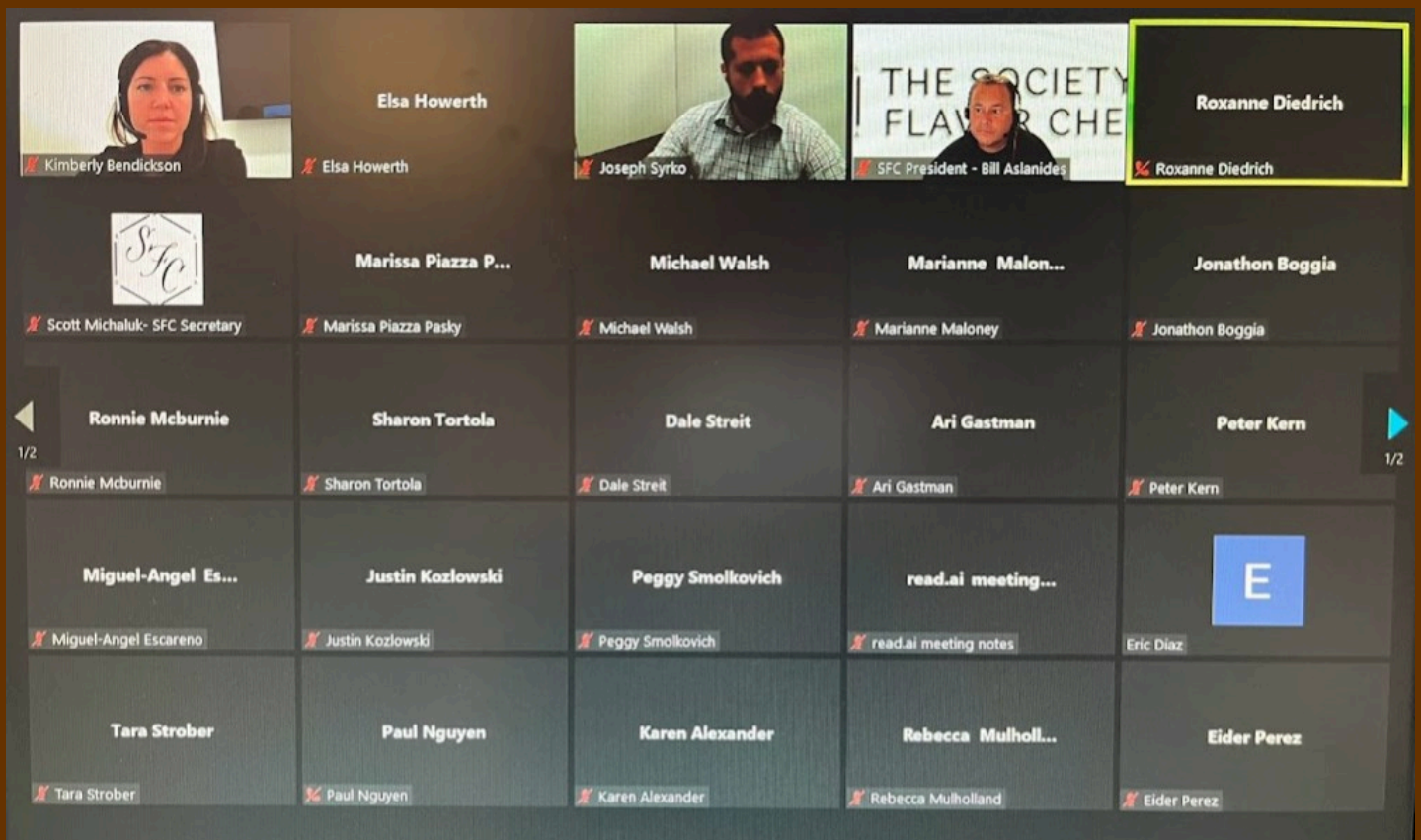


Isobionics technology is an innovative and precise cutting-edge fermentation process that allows the creation of products that are free from pesticides and seasonal variability. Isobionics offers an extensive range of natural flavors and fragrance ingredients for the food, beverage, oral and personal care industries.

Isobionics was founded in 2008. Since its inception, it has been crafting innovative biotech-based aroma ingredients for applications across flavor and fragrance. In 2019, Isobionics was acquired by BASF, strengthening the company's natural F&F ingredient portfolio.



Jeff Syrko presented high purity sesquiterpenes produced by fermentation technology and their benefits.

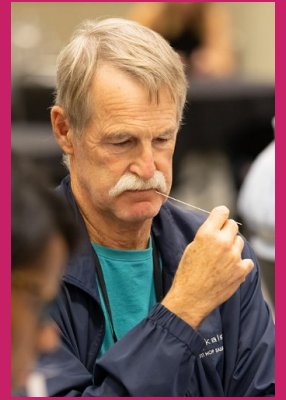


Flavor Industry Family Tree Project

SFC History Committee Chair, Sharon Tortola, presented the project with Dolf DeRovira. They did an interactive walk-through of the SFC History Committee’s Flavor Family Tree project, essentially asking all members to contribute any information about manufacturers, mergers, and acquisitions of flavor companies. See History Committee update on page 30.

Member sightings at Flavorcon, Nov 8-9, 2023 in Cincinnati.







New Members & Upgrades

Welcome & Congratulations!



I attended Rutgers University and graduated with a B.S. in Food Science. Since then, I have worked at Robertet Flavors, first as an Intern in the Flavor Applications Lab and now as a Flavorist. I've found flavor creation to be the perfect blend between science and art and I am frequently trying to create new flavors that reflect my experiences. When I am not in the lab, I like traveling and photographing my adventures. I like to use my hobbies and experiences to enhance my creativity in the lab.

BRIAN DOMBROWSKI

Robertet
Upgrade to Certified
September 14, 2023



I am a native NJ resident. I am originally from Jersey City, NJ. Jersey City is where I spent my adolescence, and completed my HS education at Hudson Catholic HS. I also completed my college education in Jersey City at New Jersey City University. I started my career in the flavor industry at Symrise, Inc. as a contract temporary employee in the summer of 2003. After two plus years, I was offered, and accepted, a permanent position with Symrise on Jan 2, 2006. I am currently a flavorist with Edlong. I can truly say I love my career choice. I look forward to my future as a Flavor Chemist because everyday there is something new to discover.

ERIC DIAZ

Edlong
Direct to Certified
September 14, 2023



I received my Bachelor's Degree in Chemistry from Juniata College in 2012. During my time as an undergraduate, I had the privilege of interning at McCormick and Company at their Technical Innovation Center. This is where I was first introduced to the flavor industry flavors and found I had a passion for flavors and how they were created. This led me to pursue a graduate degree in Food Science. I received my PhD specializing in Flavor Chemistry, from the University of Illinois at Urbana-Champaign in 2017. My thesis focused on the characterization of premium aged rums from both an analytical and sensorial approach. In 2017, I was the recipient of the William F. Jaggard Memorial Scholarship Award from the Society of Flavor Chemists recognizing my research. After graduating I was taken on as a Flavorist Apprentice at Silesia Flavors and have been there for 5 years.

CHELSEA ICKES

Silesia

Apprentice

September 14, 2023



I was born in Sialkot, Pakistan and grew up in Brooklyn, NY. After completing my Bachelor of Science in Chemistry, I was working in a flavor company as a quality control intern. One thing led to another and I was moved over to the flavor creation side as a trainee. From there on out, it has been flavorful. I have been lucky to have worked with knowledgeable and helpful individuals throughout my career. One of the keys in life is to be surrounded with likeminded and supportive group of people. Also, I am focused on improving all parts of my life and learning new skills. I enjoy being the go-to handyman in the family with a Do-It-Yourself mentality. I advocate overall health as the number one priority in life and therefore am always looking to improve movement, nutrition, mental health, and cognition.

ATIF AHMED

Takasago

Upgrade to Certified

October 19, 2023



I am an Assc. Principle Scientist and Junior Flavorist 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 enjoys pursuing the culinary arts, building models, and watching my kids sports. I currently reside in Connecticut with his wife, three kids, and dog.

LEE BUSSINGER

Pepsico

Upgrade to Certified

October 19 , 2023



Graduated from Rutgers in 2010 with a B.S. in Food Science. Upon graduation I started my career at IFF, as an Applications Technologist. My curiosity about the flavors I would use naturally lead me to pursue a career in flavor creation. Outside of work, I love spending time with my wife and two little boys. Any remaining time is enjoyed watching TV/ movies, playing video games, listening to audio books, and smoking meats.

WAYNE LEWIS

IFF

Upgrade to Certified

October 19 , 2023



I was born and raised in Ireland and moved to Orange County, California after university to work with Glanbia Nutritionals. I hold a BSc (Hons) in Environmental Science from University College Cork. I love food and consider it a hobby discovering new flavor trends. I also have an interest in sports nutrition which is the primary focus of the products my employer produce. Outside of work, I play sports such as golf and handball on a regular basis. I also love travel and have an interest in exploring cultural cuisines.

REBECCA MULHOLLAND

Glanbia-Foodarom
Upgrade to Certified
October 19 , 2023



My name is Tara Strober, and I am a flavorist at Phoenix Flavors, LLC. I graduated from Rutgers University with a bachelor's degree in Food Science and have continued to advance my career in flavor creation for sweet and beverage applications ever since. I am beyond passionate about what I do – but what is not to love about working in flavors? We flavor and taste, cookies, cakes, icings, coffees, creamers, sodas, seltzers, and more all day long. When I am not working in the lab, I am cooking or crafting up something at home. I am an artist at heart, so I love to build and design, whether it's building an 8-tier, 4-foot spice rack to fit my spice collection or creating a sour dough bread starter to bake delicious loaves of bread. I am fortunate that my love for creating and design can be expanded outside of work.

TARA STROBER

Phoenix Flavors
Upgrade to Certified
October 19 , 2023

Committee News

Volunteer Opportunities!

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

President@flavorchemist.org.

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

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

COMMITTEES

2023-2024

ARRANGEMENTS

CHAIR: [Chris Williams](#)

AUDIT

CHAIR: [Paul Ricciardi](#)

BY-LAWS

CHAIR: [Mariano Gascon](#)

HISTORY

CHAIR: [Sharon Tortola](#)

LIBRARY

CHAIR: [Sam Tharpe](#)

MEDIA

CHAIR: [Alison Freedman](#)

MEMBERSHIP

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

PROGRAM-CHICAGO

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

PROGRAM-MIDWEST

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

PROGRAM-EAST COAST

CHAIR: [Kim Bendickson](#)

PROGRAM-WEST COAST

CHAIR: [Jay Harris](#)

NOMINATION

CHAIR: [Cathianne Leonardi](#)

RECOGNITION

CHAIR: [Mary Robertson](#)

SCHOLARSHIP

CHAIR: [Megan Nolan](#)

SPONSORSHIP

CHAIR: OPEN

SYMPOSIUM

CHAIR: [John Baughman](#)

WEBSITE

CHAIR: [Elsa Howerth](#)



History Committee

We are working on building a family tree of the flavor industry. This was an idea from Dolf DeRovira and Mike Bloom coming to fruition. If you have information regarding 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](#)

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

If you haven't seen the spreadsheet, below is a snippet of the data collection progress as of 11/14/23. To view it entirely, click this link [Flavor Manufacturers Mergers Acquisitions](#). Or click this link [Flavor MMA History Progress File](#).

Thank you for helping in this endeavor.

Company	Year Started	By	Year Bought	By
Dodge & Covill	1850	Acquiring more partners renamed it as Dodge and Covill	1859	the first Olcott joined the firm and it was renamed Dodge, Colvill and Olcott.
Dodge & Olcott Co.	1861	Colvill withdrew form the firm. Dodge, Colvill & Olcott		Taken over by National Distillers
Dodge & Olcott Co. National Distillers	1952	Sold to Fritsche Brothers but remains as an independent business.	1969	Merger of Fritsche Brothers and Dodge and Olcott
Dodge, Colvill and Olcott.	1859	the first Olcott joined the firm and it was renamed Dodge, Colvill and Olcott.	1861	Colvill withdrew form the firm. Dodge, Colvill & Olcott
Dodge, Cumming & Co.	1840	from Robert Bach and Partners	1850	Acquiring more partners renamed it as Dodge and Covill
Dominant				
Dragoco	1919	Carl Weinhekm & August Bellmer	2003	Merged with H&R to form Symrise

For questions, please contact
 Sharon Tortola
history@flavorchemist.org



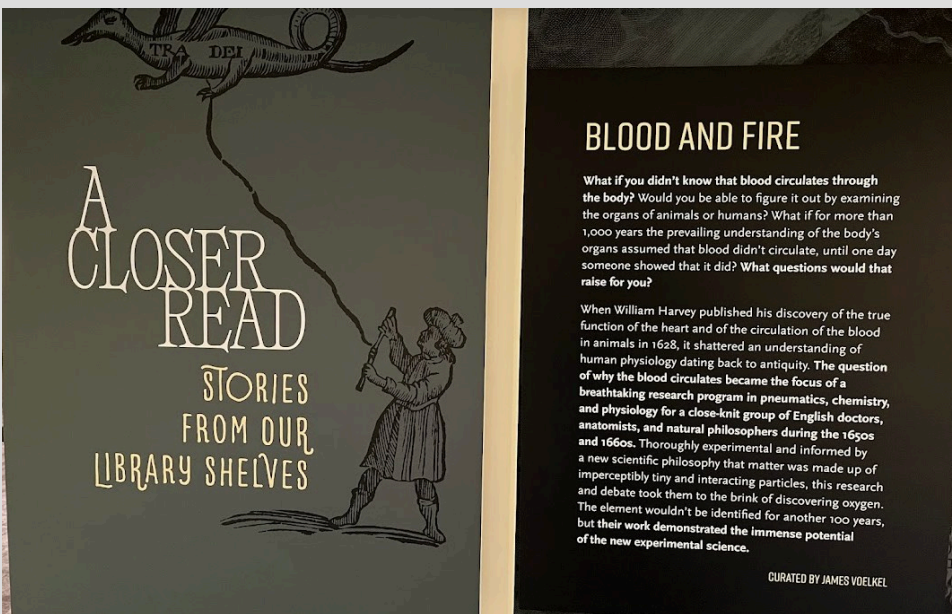
Sharon Tortola has been a certified member since 2015 and has been the History Committee Chair since 2022. She currently works for Tastepoint in Pennsylvania.

Library Committee

October 6, 2023 —On a crisp fall evening in October, in the shadows of All Hallows Eve, members of the SFC explored the science of blood at the Science History Institute in Philadelphia.



The Forensic First Friday event delivered thrills and chills with a chance to also solve a historical forensic murder mystery! A newly revealed rare book exhibit, “Blood and Fire” gave members the opportunity to read and see what scientists were discovering in the 17th century about blood circulation. The experimental science trying to answer the question, “why” with discoveries made on the living!



BLOOD AND FIRE

What if you didn't know that blood circulates through the body? Would you be able to figure it out by examining the organs of animals or humans? What if for more than 1,000 years the prevailing understanding of the body's organs assumed that blood didn't circulate, until one day someone showed that it did? What questions would that raise for you?

When William Harvey published his discovery of the true function of the heart and of the circulation of the blood in animals in 1628, it shattered an understanding of human physiology dating back to antiquity. The question of why the blood circulates became the focus of a breathtaking research program in pneumatics, chemistry, and physiology for a close-knit group of English doctors, anatomists, and natural philosophers during the 1650s and 1660s. Thoroughly experimental and informed by a new scientific philosophy that matter was made up of imperceptibly tiny and interacting particles, this research and debate took them to the brink of discovering oxygen. The element wouldn't be identified for another 100 years, but their work demonstrated the immense potential of the new experimental science.

CURATED BY JAMES VOELKEL

David Cole, president, and CEO of the SHI hosted SFC attendees to a glass of wine in his office prior to the event. A surprise whiskey tasting served as a forensic warm up for our host and his guests. Three bottled spirits presented in brown paper bags and having the same bottle shape were presented to identify. The “what is it” provided a lot of speculation and conversation!



SFC members—Sam Tharpe (Symrise), Dave Thompson (Tastepoint), Sharon Tortola (Tastepoint), Bill Aslanides (Synergy), and Elsa Howerth (Kerry) were hosted by the SHI staff at the CEO’s office for a fun cocktail hour.

Rounding out our evening and a reward for all our “hard” work, we proceeded to dinner at the National Mechanics restaurant, around the corner from the SHI. ❖❖❖



The Society of Flavor Chemists is partnering with the Science History Institute to digitize the out-of-copyright flavor reference books in the SFC library, our library now part of the Othmer Library at the SHI. Digitization of Society of Flavor Chemists newsletters spanning more than 40 years is now underway through funding from a recent donation.



[“A Matter of Taste”](#) is the rare book collection exhibit that will be revealed at a cocktail reception on Wednesday, March 6th, 5pm at the SHI. Rare books on flavor science and distillation will be featured. Reservations can be made through contacting Grace Sharples Cooke, Director of the President, 215-873-8244.

To learn more about [The Society of Flavor Chemists Legacy Project: A Collaboration with The Science History Institute](#) and additional initiatives of the project to include capturing oral histories, please visit the SFC website. Tax deductible donations to the SFC Legacy Project can also be made here.

For questions, please contact

Sam Tharpe

library@flavorchemist.org



Sam Tharpe has been a certified member since 2000. He had been a Midwest Program Chair, Board Secretary, and was the President in 2018. He has been the Library Committee Chair since 2020. He currently works for Symrise in New Jersey.

Membership Committee

Moving back to in-person testing

Virtual testing was implemented during the COVID pandemic in order to continue processing candidates when in-person meetings were not being held. Now that regular meetings have resumed, we are moving back to primarily in-person testing. Virtual testing may be conducted periodically based on the needs of the Membership Committee (e.g. if testing cannot be administered at a particular meeting), or, as an accommodation for an ADA reason.

For questions, please contact

membership@flavorchemist.org



Aparna Oak has been a certified member since 2017 and has co-chaired the Membership Committee since 2020. She currently works for McCormick in Illinois.



David Gera has been a certified member since 2015. and has co-chaired the Membership Committee since 2020. He currently works for Campbell Soup Co. in New Jersey.

Scholarship Committee

The SFC is pleased to announce our 2024 scholarship opportunities!

The Jogue scholarship is an endowment facilitated by Dr. Dattu Sastry and his wife, Mrs. Pushapa Sastry. They have been generously contributing to SFC scholarship funds for the last few years. The Jogue scholarship is awarded annually in the amount of \$2,000 to an outstanding full-time or part-time graduate student accepted into a program related to the flavor industry, including but not limited to chemistry, biology, food science, nutrition, microbiology, engineering, business, or marketing. To apply, click [Jogue Scholarship Application](#)

The William F. Jaggard Memorial Scholarship is generously funded by William F. Jaggard's Estate. The Jaggard scholarship is awarded annually in the amount of \$2,000 to an outstanding full-time or part-time graduate student who is currently in a program specifically related to the flavor industry. Our ideal candidate will have a proven passion for analytical chemistry as it relates to the flavor or food industry. To apply, click [Jaggard Scholarship Application](#)

Interested students may apply to both! Deadline is February 29, 2024.

For questions, please contact

Megan Nolan

[*scholarship@flavorchemist.org*](mailto:scholarship@flavorchemist.org)

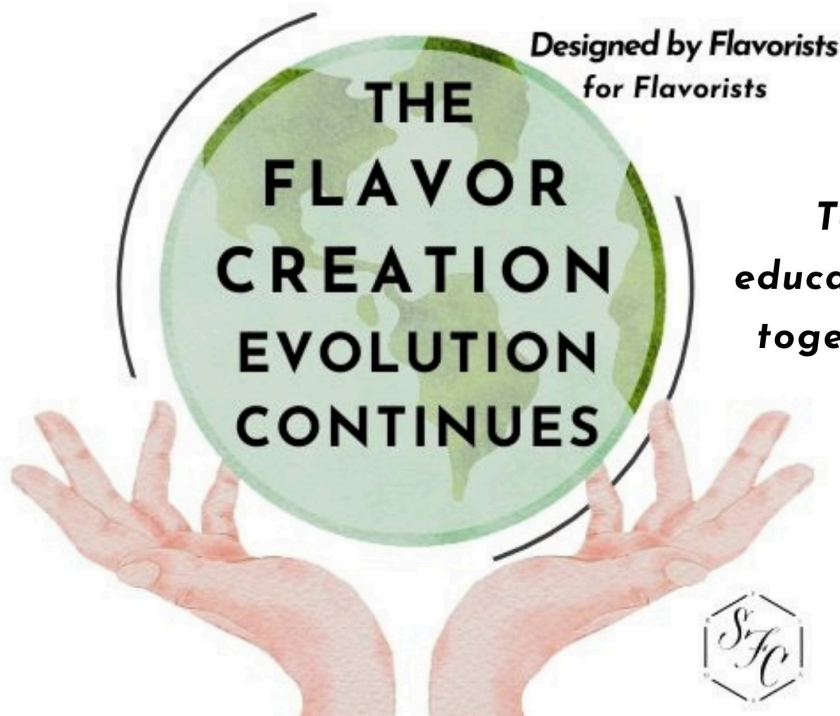


Megan Nolan has been a certified member since 2020, and has been the Scholarship Committee Chair since 2022. She is also part of the 2024 Symposium Committee. She currently works for ADM in New Jersey.

Symposium Committee

The long-awaited, much-anticipated flavor symposium is happening this year! Occurring only once every five years, this is the largest event the SFC puts on. So come one, come all! To see the program schedule and updates, click this link [SFCsymposium2024program](#).

FLAVOR SYMPOSIUM 2024



Our mission:
***To connect & grow through
educational & impactful discussion,
together as a flavor community.***

October 21 - 23, 2024
Hilton Netherland Plaza
Cincinnati, OH

For program schedules, topics, speakers, and dedicated app. Go to this link.

[SFCsymposium2024program](#)

Updates will be posted here as they become available.

\$1100 early bird registration open now and good through June 1, 2024. For full registration details, go to this link.

[SFCsymposium2024registration](#)

The Society of Flavor Chemists 2024 Symposium Announcement

October 21-23, 2024 in Cincinnati, Ohio

The Society of Flavor Chemists Symposium is the only multi-day event designed by flavorists exclusively dedicated to educating on subjects of flavor creation and adjacencies.

Sponsorship opportunities supporting the event are available now with benefits outlined below. There has never been a better time to be a member or sponsor of the Society of Flavor Chemists.

Sponsor Benefits	Platinum \$10,000 & above	Gold \$5,000 & above	Silver \$2,500 & above
Tax Deductible based on SFC 501c(3) status	YES	YES	YES
Company name included on all future email blasts leading up to the event	YES	YES	YES
Company logo and sponsorship level on all Symposium media communications	YES	YES	YES
Sponsor employees attending Symposium will have a ribbon denoting sponsor	YES	YES	YES
Company logo on SFC website with link to any page of company website	YES	YES	YES
Recognition as a Friend of the Society throughout 2023-2024	YES	YES	YES
Full Page advertisement on Symposium Program	YES	NO	NO
Half Page advertisement on Symposium Program	NO	YES	NO
Recognition as a Friend of the Society throughout 2023-2024 and 2024-2025	YES	NO	NO
One gratis admission ticket for 2-day event	YES	NO	NO

To become a sponsor, please click this link [SFCsymposium2024sponsor](https://www.flavorchemists.org/symposium2024sponsor)

For questions, please contact

John Baughman

symposium@flavorchemist.org



John Baughman has been a certified member since 2000. He had been a Midwest Program Chair. In 2020, soon after the 2019 symposium, he fearlessly stepped up to be the next Symposium Chair to plan the 2024 Symposium. He currently works for ADM in Kentucky.

Calendar

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

September 14th, 2023

The Hyatt Hotel

6350 North River Road, Rosemont, IL 60018

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

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

See meeting details [here](#).

October 19th, 2023

Newark Liberty International Airport Marriott

1 Hotel Road, Newark, NJ 07114

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

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

Changed to virtual meeting only

See meeting details [here](#).

November 1st, 2023 - CSA Chicago Roundtable

Embassy Suites

5500 North River Road, Rosemont, IL 60018

See meeting details [here](#).

January 18th, 2024

Sheraton Park Anaheim

1855 South Harbor Blvd., Anaheim, CA 92802

See meeting details [here](#).

February 6th, 2024 – SFC/NAFFS Joint Meeting

The Sazerac House

101 Magazine Street, New Orleans, LA 70130

See meeting details [here](#).

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

Delta Marriott Hotels Anaheim Garden Grove

12021 Harbor Boulevard Garden Grove, California 92840

Call for reservations – T: 714-867-5555

See meeting details [here](#).

April 11th, 2024

Oasis Conference Center

902 Loveland Miamiville Road, Loveland, OH 45140

See meeting details [here](#).

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

Newark Liberty International Airport Marriott

1 Hotel Road, Newark, NJ 07114

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

See meeting details [here](#).

Oct 22-23, 2024 – Flavor Symposium 2024

Hilton Netherland Plaza Hotel

Cincinnati, OH

See meeting details [here](#).



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