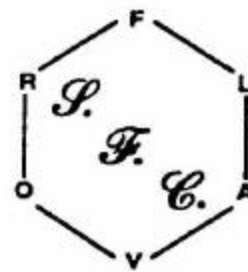


Society News



THE SOCIETY OF FLAVOR CHEMISTS

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It's not a job, it's an adventure

Here we go again.....

Hoping you had a safe Y2K celebration, we are starting our first edition for this millennium with a face lift for our newsletter. I hope you like this new format.

And to keep the momentum going, I am pleased to announce that **future issues of this newsletter will be sent via e-mail.**

Why are we doing this?

To alleviate the cost of postage, printing, secretarial work and to save the trees and last but not least, to put us into the 21st century.

What are the advantages?

Quick delivery from my desk to yours... plus you will be able to print it from your own printer and share them with your coworkers.

How are we going to do this?

We need to create a roster which means I will need each of you to send me

your e-mail address with your name in the subject line. Thank you in advance.

For all of you that do not have an e-mail address, please let me know (by fax, not e-mail ok?)

Now feel free to browse the newsletter, our president's letter will give some insight into our next meeting and by the same token it will encourage you come to the meetings, express your thoughts and in that way to contribute to the Society's growth.

It is not a secret that our Symposium was a big success. *Phil Barone and Carole Pollock* have shared their memoirs with us. Please take the time to read over these articles and you might discover the true words of Mike Fasano "*It's not a job, it's an adventure*".

As always, please join me in welcoming our new members.

Small biographies and pic-

tures to follow.

For all of our members, please remember that we have an employment committee which basically serve to introduce flavor chemists to potential employers. Be aware that this service is free and confidential. Feel free to share this with your employer. For more details, read Al Saldarini's article inside.

What would you think about tasting and smelling over the Internet? Or have you ever gotten lost in unknown territory? Then the Cybermania section is just right for you.

In case you were dozing, I am including abstracts of the very interesting technical presentations that you might have missed in our last meeting.

Comments?

Questions?

Autographs?

Tomato throwing?

Mariano_Gascon@wixon.com

Fax 414-769-3019

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President's Letter



Mike Fasano
President

“Come to the meetings, express your thoughts and together we can bring the Society to heights no one person could ever achieve.”

I hope everyone had a safe and joyful Holiday season. It is now time to get back to the usual regimen while trying to shed those new found ounces. (Key word – trying).

We also seemed to have survived the changing of the calendar. On January 1st, the lights came on, the sun came up, the machine gave me my soda (after I put my dollar in – no Y2K problem here). All appears to be right with the world, or at least the same as it was. What remains is the argument as to whether or not we are in the new millennium yet. My thought – anybody really concerned one way or the other does not have enough to think about. If anybody has a funny Y2K story, please send it to Mariano and it can be included in the next newsletter.

I'm very pleased to report that our Symposium went over extremely well. Many thanks go to all the involved parties, from the very capable Symposium Committee to all our fine, well prepared and dedicated speakers. I am also gratified by the responses of the attendees. I have received letters and phone

calls from people expressing their appreciation for the material that was shared and how much they learned. I hope everyone in attendance was able to bring something back to their respective labs that will help them to continue to grow as Flavorists, and to share their new insight with those unable to attend.

Looking ahead, the March meeting still has some needs to be filled, so watch your mailboxes for the meeting notice. For the Midwest Meeting, thanks goes to *Jim Moon* of Givaudan as he was instrumental in putting the program together. Jim was able to get *Dr. Richard Pflugfelder* of Coors who will discuss oxidative off-notes in beer. In the evening, *Lincoln Henderson* of Brown-Forman will talk about whiskies of the world.

I understand that there will be a whiskey tasting, which is probably why this meeting will actually be held in Kentucky. For the Annual meeting, *Timothy Gluszak* of General Mills will enlighten us on what it takes to get a product from concept to market.

As many of you know, we

have done away with the dais at dinner during the meetings. This allows me to sit with our newest members of the Society and get fresh ideas on how the Society can continue to grow and prosper. This also means that the other Board members, as well as people on the various committees, are sprinkled throughout the room. This gives everybody the chance to speak with any Board or Committee member during dinner and relay specific thoughts or concerns on Society matters. I invite each of you to seek out and join Board and Committee members on these occasions and let us know what you are thinking.

In my last message, I asked you to consider small ways that you might contribute to the Society's growth. Here is a perfect opportunity to do just that. Come to the meetings, express your thoughts and together we can bring the Society to heights no one person could ever achieve.

As always, I look forward to hearing from you and hope to see more of you at future meetings.

Until then and with best regards,

FLAVORS 2000 Symposium Memoirs

by Philip A. Barone Jr.

When I volunteered for the Flavors 2000 Symposium, better than two and a half years prior to the event, I had no idea what I was getting myself into. I thought, "I have plenty of time to help organize this thing, no problem". Boy was I wrong. Not only did time literally fly by at an alarming rate, but I also had to learn everything along the way. I had no idea what I was doing. Thanks to the patience of our dedicated Symposium leader, *Lowell Sanker* and the other committee members, *Tom Reisser*, and *Joyce Purdon*, we managed to lay the grounds for what was to be an interesting and memorable event.

Most of the blue prints if you will, were mirrored from the last Flavor Symposium in 1994, with a few improvements. We were fortunate to meet with *Carole Pollock*, the 1994 committee chairperson for some sound advice and direction. Our goal was to have everyone benefit. We wanted to reach out to the junior flavorists as well as reinforce the knowledge of our "dinosaurs".

What amazed me, and I can probably speak for the other committee members, was how smoothly the whole event ran. A large part of that was the hard work and dedication of *Kim Earle* of Dan Thompson's office. She tied up a lot of loose ends a few weeks prior to the event, as well as helped during it.

Recently, people have been asking me if we should have a flavor symposium more frequently than once every five years-like every two, three or four years? Given the financial and time constraints, would your company support a symposium

that happened more often? Should we schedule future symposiums to coincide with the latest technical developments in our industry? Can we continue to improve on past symposiums, or do we risk diluting the hard work of the speakers? I am not trying to look at this from a negative position; I just want to pass along some thoughts I had when I was presented with this idea. In addition to expanding everyone's knowledge and keeping them abreast of the latest developments in our industry, the sym-

posium also generates revenue for our Society. Please email me your thoughts on this subject:

flavorphil@earthlink.net

In closing, I would like to encourage people to get involved with a committee. It can be a little intimidating if you are a new member, but the rewards far outweigh the intimidation factor. Now that the symposium is over, I miss the interaction with the committee members, the presenters and most of all, the attendees.

"Should we have a flavor symposium more frequently than once every five years-like every two, three or four years?"

Symposium Memoirs

by Carole Pollock

The Flavor 2000 Symposium Team- *Lowell Sanker*, *Joyce Purdon*, *Tom Reisser* and *Phil Barone* did an absolutely outstanding job on conceptualizing, planning, organizing and running this seminar. All of these team members are relatively "new" Society of Flavor Chemists volunteers. Phil was the only New Jersey-ite in the group-but now resides on the other coast. The rest are all mid-westerners. In spite of two job changes, a move from coast-to-coast and extensive foreign travel, they managed to keep working on the symposium and bring it off without a glitch.

The theme of this symposium was "how can we improve ourselves by adding to our knowledge base, creative ability, skills and be able to motivate and train others." Most of the speakers were either working flavorists or specialists in the flavor industry. There was a notable absence of GLC charts, computer tools and other devices that support the fla-

vorists' work. Instead, the speakers talked about: group training and developing a common language by using a disciplined daily tasting routine, their rigorous in-house training program for new flavorists, using "old art" and new flavor ingredients to stimulate creativity and make better flavors.

The breakout labs were especially interesting and helpful. It took a lot of work, planning and volunteers to prepare smelling and tasting experiences for two hundred people. What I noticed was that the participants were talking to each other! Senior flavorists were chatting with younger flavorists and sharing their impressions of the materials and "teaching" one-on-one. It turned into a flavor Woodstock-albeit with all the comforts of the Princeton Marriott.

Thanks to all the speakers, lab leaders and flavorist attendees, old and new. I learned a lot from you all.



New Members



Susan L. Kratz
Apprentice

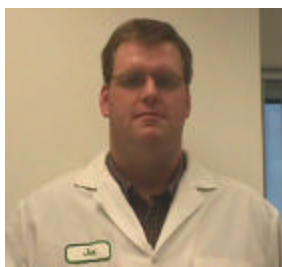
The early part of my career as spent in McCormick's Flavor Division.

In 1991 I joined the McCormick & Wild joint venture and in 1992 assumed the role of lab technician working with Brian Hall who encour-

age me to choose "flavorist" as a career. of Notre Dame of Maryland in 1995.

In 1997 I joined Wild Flavors, Inc. as a flavorist trainee.

A native of Baltimore, MD, I received my Bachelor of Arts in Marketing from the College



Jonathan P. Martin
Apprentice

I graduated with a Bachelor of Science in Biology from Indiana University in May 1994.

I started at Wild Flavors Inc. in August of 1994 as a technician and have continue my studies in flavor develop-

ment in various positions within the Wild Organization.

My hobbies include scuba diving, skiing and working as a volunteer firefighter.



K. Mark Lee, PH.D.
Apprentice

Mark is a Senior Scientist Flavor Chemist of The P&G Co., managing flavor development for health care new respiratory products. In his 13 years at P&G, Mark has gained a unique and broad experience suited for his flavor career: flavor technology development, analytical ap-

plication, and creative formulation (graduated from the P&G Flavorist Training Program). Mark came from the "Flavors and Fats-&Oils Laboratory" of Rutgers Univ., Food Science Dept., where he received both his M.S. and Ph.D.. He also earned a M.B.A. from Xavier Univ., and his

B.S. in Food Science from National Chung-Hsing Univ. (Taiwan). Mark enjoys working on home improvements, playing violin, table tennis, and doing oil painting. He also likes cooking Chinese food, of course, playing with various herbs and spices.

I graduated from Rutgers University in 1994 with a degree in Food Science. While attending college I worked part-time at Colgate Palmolive as a perfumer's assistant in the soap & household division. Prior experience included working as a perfumer's as-

sistant in the fine fragrance and QC departments of IFF.

I started working for Seagram after graduation and entered their flavorist training program taught by Mr. Jerry DiGenova. In my spare time, I

have spent many winters working as a volunteer ski patroller and ski instructor at Belleayre Mountain in the Catskills. I also enjoy English and Western horseback riding, mountain biking and playing golf with my husband Chris

Lisa Jaeck
Apprentice

Michael was born in Oct '68 in Columbus, OH. Graduated from Otterbein in 1991 and took a position at the Ross Div. of Abbott Laboratories and began formal training compounding, analyzing, evaluating, and eventually creating flavors under the guidance of Senior Flavor

Chemist Sherri Walker.

In 1996, Michael began pursuing a MS in Food Science at The Ohio State University and also joined the Society of Flavor Chemists as an apprentice member.

In 1997 he won the Ross Award of Excellence for per-

sons in research and development. He married Rhonda Cole in 1998, an engineer at Abbott Laboratories, and they are now expecting their first child. Today Michael enjoys playing a variety of sports, constructive hobbies, and ethnic dining.



**Michael Vincent Walsh
Certified**

I have been in the flavor industry about eleven years now. Mainly creating savory type flavors.

In July 1995, I moved to the United States. Currently working as Senior Flavor Chemist for T. Hasegawa Co. LTD.

I like to listen to music, especially Big Band Jazz, since I used to play the trumpet when I was a student.

I have a wife and a daughter. We like to visit National Parks. We would like to visit Yellow Stone National Park

in the near future. We also love to visit the Zoo and Sea World during the weekends.



**Yukihiro Nishimoto
Certified**

Employment Committee

by Al Saldarini

The Employment Committee has been in existence for many years; basically serving to introduce flavorists to potential employers. As a member of the Society, I am forbidden to solicit companies or prospective employees. Simply, I cannot act as an executive search group or recruiter. I must play a passive role and serve as what might be called, a "dating service". (The latter fact is possibly the reason more companies do not avail themselves of our free service. The more companies that register with me the faster this service will operate.)

Prospective employees register with me stating their requirements, expertise and preferred area of employment. Agents and companies desiring an employee would also register with me stating

the position that is open, approximate location of the position, expertise required and, in some cases, the salary range.

Since I am not permitted to solicit and mine is a passive role, the trend is to have fewer companies than agents proferring their job openings. Agents usually require a payment of 20% or more when an individual is hired. **The Society requires no payment.** If flavorists were to make their companies aware of our employment service, and have them register open positions with our Employment Committee, mutual responses would be greatly increased; a benefit to employer as well as the employee.

Some points to note:

1. The Employment Committee introduces pro-

spective employees to employers.

2. When the parameters set by employee and prospective employer match, the employee will be called and the job requirements described. He or she then has the option to call the individual or company offering the position.
3. When the individual is hired, I would much appreciate being notified so that I may remove that position from my books.
4. It would serve the interests of your company, if flavorists would inform their management of the free service rendered by the SFC Employment Committee.

alsaldarini@worldnet.att.net

"Basically serving to introduce flavorists to potential employers"

“ new technologies that allow you to experience smell and taste from your computer ”

Cybermania

What would you think about tasting and smelling over the Internet? ... Scary, isn't?

There are 2 companies that claimed that in the very near future you will actually be able to sample flavors and fragrances over the Internet: Digiscents and Trisenx. Both claimed to have developed astonishing new technologies that allow you to experience smell and taste from your computer.

Free travel information on the WEB

The following is an article which appeared in auto restorer, December 1999. It has a nice comparison of the various Internet sources for free travel information. Two Internet sites led the pack when it comes to trip planning: Microsoft's Expedia Maps and Delorme's CyberRouter.

Both are where to go if you need a map and directions in a hurry. Both will produce maps and directions quicker than any of the software packages, if the Web's not too bogged down.

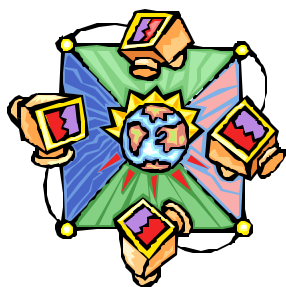
www.delorme.com/Cybermaps

Choose the CyberRouter function to get quick and easy driving directions.

Minimal add clutter, and very easy to use. If all you need is directions, this is the place to start.

www.mapquest.com

Promises a lot, but delivers very little. It had problems finding cities, and it couldn't generate a route map from our test cities. Its Mobil Travel Guide is pathetic, with few listings for lodging or restaurants outside major metro areas.



I do believe that technology advances quickly, but I am rather skeptical on this issue. If this is true, the impact in our life will be unimaginable. www.Trisenx.com

This company developed computer peripheral, called "Senx-machine", that integrates into a desktop computer. It will be marketed on the first quarter of the new millennium. You might want to check their web site

which is just a big ad but there is zero information about it.

www.Digiscents.com

The basis of this technology is a program with a peripheral device, although I am not sure when the beta version will be available. Their elaborate site will invite you to fill out a survey to join their mailing list. They also offer an on-line video.

by Gerard Mosciano

www.mapsonus.switchboard.com

A great site if you also need to find addresses and phone numbers, the basis of switchboard.com.

Provides good maps and driving directions, yet strangely doesn't tell you when you cross into another state. Lots of information on taps easy to use.

www.expediamaps.com

Fast, easy to use and complete, this Microsoft site delivers great, easy to read directions. Use the Yellow Pages button to find motels, even in smaller communities, highly recommended.

www.lycos.com/roadmap

The only site that found the new interchange on our test route. But then, when asked to plot the directions, gave us a "no can do" message. You see, when you ask for directions, Lycos sends you over to MapQuest, and as is true with both the product and the web site, MapQuest is the poorest trip planned.

When queried for motel information, Lycos came up with a lot of selections, but one was

for a town over two hours from our destination.

www.freetrips.com

Lots of ads, Lots of ugly ads, with even more printed on the driving directions.

Pity, because the "AutoPilot" directions are delivered easily and quickly.

Strange thing: You can have it select motels (and other businesses) along your travel route, and it finds a lot of them-but nothing at your destination when you're most likely to need them.

www.roadsideamerica.com

Forget all about maps. What you really want to know when planning a trip is where to find the World's largest 6-Pack (LaCrosse, Wisconsin) and other quirky but memorable roadside attractions. This site gives you a sampling off every state's oddest distractions, which you'll never find on any other map.

A lot of fun, but not terribly useful.

Gmoscianoldt
@earthlink.net

While you were sleeping

This time I will not include a synopsis of our last meeting since you have already received the business minutes. I

would like to add we had a good turnout at the Holiday Inn North Newark. For those who did not attend, below are

the abstracts of the very interesting technical presentations that you missed.



Beta-Cyclodextrins

by Allan Hedges, PhD/ Cerestar

Beta cyclodextrin (BCD) can be used to encapsulate or form molecular complexes with organic compounds, such as flavors. Complexation of compounds by BCD results in increased solubility of the compound in water, easier dispersion of the flavor through food products, stabilization of compounds to prevent oxidation, photodegradation or reaction with other chemicals, reduced volatility during

manufacture and on the shelf, and conversion of oils to a solid.

BCD is made from starch and is a closed circular molecule containing seven glucose molecules. There are no reducing sugars and BCD is chemically compatible with food systems and can withstand pH and temperature conditions normally associated with foods. The forces holding the flavor molecules in the cavity of BCD

are sufficiently strong to allow protection of included compounds, but weak enough to allow release of the included guest under conditions involved in eating or mastication of foods. In the United States, BCD has been self affirmed as a GRAS flavor carrier by Cerestar USA. There are several approvals and pending approvals throughout the world for BCD.

For more information on this topic, please call Cerestar USA at 219-473-2234

Silicas in the Flavor Industry

by Heinz Lux/Degussa-huells

Two applications where the flavor industry can utilize Synthetic Amorphous Silicas are as carriers for the plating of liquid flavors and as a processing aid during the encapsulation of flavors by spray drying.

The use of precipitated silicas significantly increases the amount of liquid that can be carried relative to the conventional plating agents.

For conventional carriers, the rate of flavor loss from the carrier is dependent solely on the boiling point

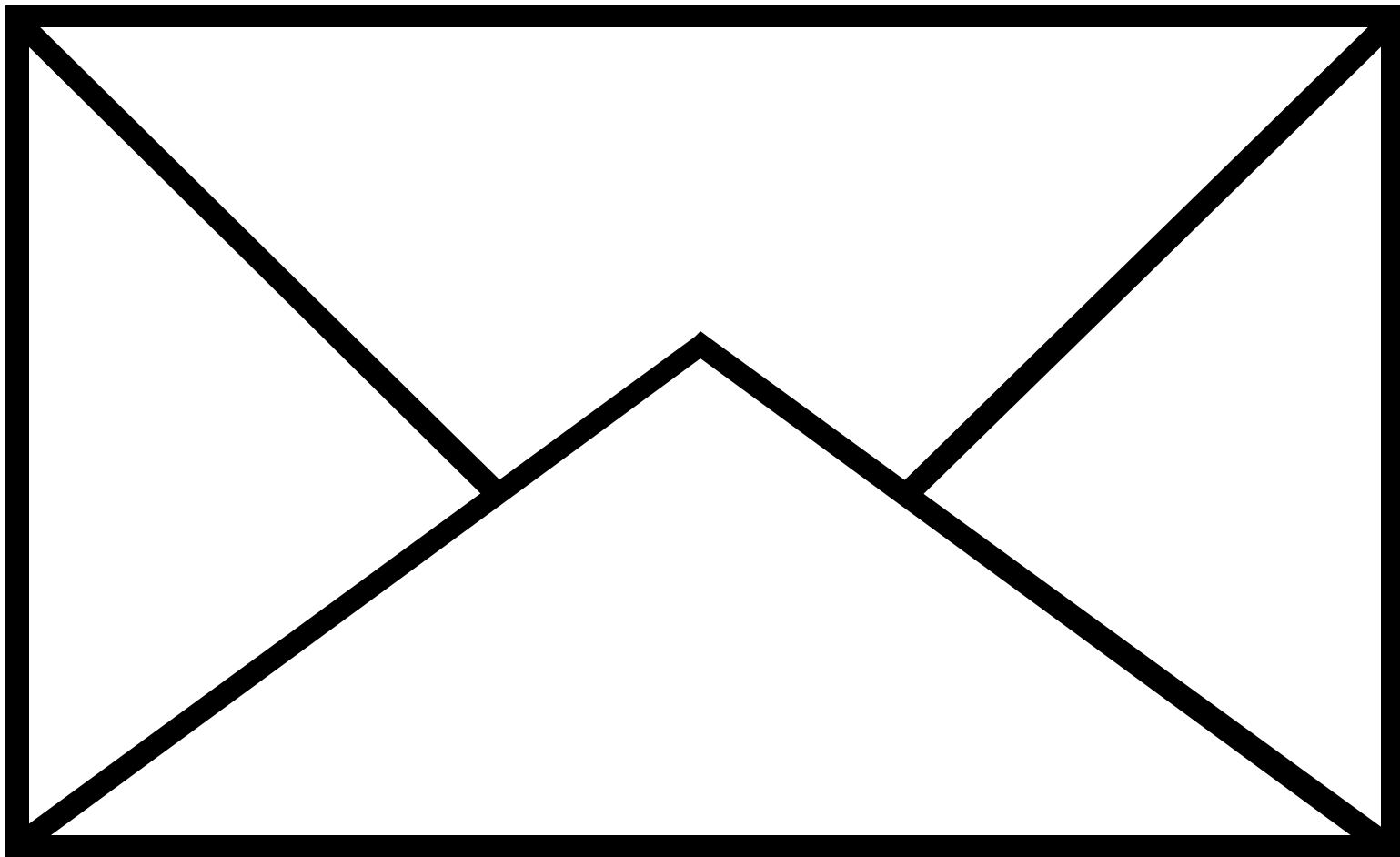
of the individual flavor compounds while the loss of flavor from amorphous silica carriers is dependent on the boiling point and polarity of the flavor compound. The functionality of the silica surface allows for interactions between the surface silanol groups of silica and the flavor components.

When liquid flavors are plated onto conventional carriers, the rate of oxidation may be accelerated over that of the flavor due to the increased exposure

to oxygen.

Relative to conventional carriers, the use of silica as a carrier to plate liquid flavors can lead to a higher level of oxidative stability. For example, a limonene based flavor plated onto a silica was reported to have an extended shelf life of > 24 days versus a shelf life of only 4 –10 days when the flavor was plated on salt, sugar, and carbohydrate carriers.

For further ideas please call Degussa-Huells at 800-833-5222 and request GP127



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