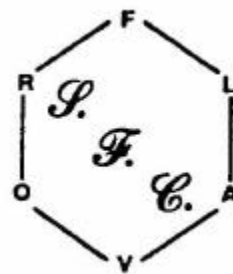


# Society News



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## THE SOCIETY OF FLAVOR CHEMISTS

### Smell what you missed

**I**f you attended our last meeting at the Princeton Marriot you listened to 2 spectacular speeches about smelling: A hand-held model of the already known electronic nose manufactured by Cyrano Science. Stephen Malin impressed us all with a lot of data that his company has obtained working with electronic noses for a long time. If you are interested on getting more info, check their web site [www.cyranosciences.com](http://www.cyranosciences.com)

The second one, a revolutionary peripheral PC device that delivers aromas from your computer. This new gadget promises to make your web browsing experience more pleasant. It works like a printer, but in this

case the cartridges contain aromas that can be synchronically released by the web site you are visiting. Check their web site for more info [www.Digiscent.com](http://www.Digiscent.com).

By now, you have received your business meeting minutes and hopefully realize we are intending to make changes in the by-laws. As always, I invite you to assist to our next meetings and make your voice heard. Attached to the minutes you have received a schedule of the future educational presentations. Our next meeting will be featuring a conference from Bill Hahne, President of the Research Chefs Association. Learn more about this fast-growing association and their similarities

to our society in the President's Letter (Page 2). A total of 8 new members and 2 upgrades were approved in our last session. Their biographies are published from page 3 through 6.

Suffering from Heartburn and/or High Blood Pressure? Check the terrific article that Gerard Mosciano has sent us about health tips for the web surfers on page 6. After reading Eugene Buday's Article on page 7, "what is flavor creation?", I agreed that having a food imagination and an artistic background are essential in being a good flavor chemist.

Comments?

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## Inside this issue:

- President's Letter 2
- New Members and Upgrades 3
- Cybermania 6
- What is Flavor Creation 7

## The Lost and Found Section

**I**n order to maintain professional contact among our members, here you have the list of the latest changes for those who are interested. Please feel free to write me to keep this list updated.

- If you need to get a hold of Phil Barone, you better try his new number at Nestle R&D Center in New Milford, CT.
- Robert Vogt is back to the East Coast. He joined IFF in the South Brunswick Facility.

- If you are looking for Peter Mazeiko, call Ottens Flavors in Philadelphia
- Joan Harvey is now with A.M. Todd in Cranbury, NJ.
- Bill Jaggard is part of the Bell Flavors team.
- Every time you call some of you old friends at BBA, get use to hearing the operator greet you with "Good Morning, IFF" And last but not least, a big applause to 3 of our top certified members who have changed their status to emeritus.

Shirley Barcelon  
Elizabeth Burnett  
Arthur Liberman



## President's Letter



**Dolf DeRovira**  
President

**I**n keeping with the flavor of the next month's speaker, Bill Hahne ("Pops"), President of the Research Chefs Association, I would like to dedicate this month's Presidents Address to how we as separate organizations, are actually quite similar in our approach to creative food systems.

The technique used in the culinary arts starts with basic concepts and through the use of blending, cooking and refinement creates the many sauces that are the basics of fine food preparations. The concept of "the sauce makes the meal" is certainly applicable.

Chefs employ many base systems such as cream sauces, roux's, ... and use them to make blends that generate other concepts such as .....

Let's look at some of these types of mother bases and look at the analogy to systems we use as flavorists.

A roux, for example is a starch, oil (usually butter or other flavorful fat) and cooked until it browns. The browning reaction is a Maillard reaction and forms the same unique characters as we get when we combine amino acids and reducing sugars and cooked them in a similar manner.

A mirepoix is a combination of carrots, celery, onions and other spices to give a background character to a sauce. It is reduced to give a concentrated system by boiling off the water. This is used to enhance many foods and contributes much of what we as flavorists would use when combining onion powder and/or other oleoresins and spice extractives.

An espanol sauce utilizes a tomato and meat stock system. Here, the product is reduced again by removal of much of the water. Taste components found in the meats and tomato such as natural glutamates and other enhancers do the same trick as we would when using protein hydrolysates, MSG, I+G, or meat extracts.

There are scores of other similarities that could take up much of this letter, but I wanted to throw these ideas out to our members as food for thought. Perhaps you have other ideas as well. I welcome comments.

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" ... we (Research Chefs Association and the Society of Flavor Chemists) as separate organizations, are actually quite similar in our approach to creative food systems "



## New Members and Upgrades

Born in Salisbury, MD but grew up in Baltimore. In 1990 I graduated with a BA in Biochemistry and Molecular Biology from the University of Maryland Baltimore County. That same year I began

training as a flavorist at McCormick & Co. In 1997 I went to work for Elite Spice. Currently I work for C&A in Belcamp, MD since May 1999. Married to a certified flavor chemist, Joni Diedrich, we are

the proud parents of twins, Aloise and Roxanne. Some personal interests are Czech history and language study, restoration of classic cars, and staying close to home with my family.



**Stephen Paul Askew**

Certified  
Member since May 1996  
C&A Essences, LTD

People always describe me as an introvert, quiet, humble and shy person. At Baskin Robbins Flavors, I work with cross-functional project teams (including sister companies). I work out and do tread-

mill regularly when I can't get to the gym I do it at home and have to do some types of activity everyday. Aerobic exercise was one of the activities that I enjoy; it can be a great stress reducer and can con-

tribute to a feeling of my personal satisfaction and achievement. I love figure skating, gymnastic, music, paddleboat, art, and movies. I am really conscious of what I eat.

**Helen D. Dang**

Certified  
Member since May, 2000  
Baskin Robbins Flavors

BS in Chemistry from the University of Ceylon, Sri Lanka (1968). A Chemistry lecturer for 3 years at Universities in Sri Lanka. I joined M/S Ceylon Cold Stores (1971), trained in Flavor Chemistry in Sydney Australia (1974), in

charge of the Flavor Factory until 1987. Consultant Chemist to the Government of Cook Islands with the UN Development Program, in New Zealand for 4 years. Next I worked as a Consultant Flavor Chemist to M/S

Link Natural Products in Sri Lanka. In California since 1994, worked as a Consultant Beverage Flavor Chemist to Sensa Beverage until 1995, then joined Blue Pacific Flavors as a Consultant Flavor Chemist.

**Eardley Fabian Fernando**

Certified  
Member since Sep 2000  
Blue Pacific Flavors Inc.

## New Members and Upgrades

### **Fernando Gil**

Certified  
Member since Sep 2000  
Melchers Flavors of America

Fernando was born in Colombia, on August 31<sup>st</sup>, 1949.

He is a flavorist, with a BS in chemical engineering and a MBA.

He has over 26 years of experience in the Food Industry, 19 of those as

a flavorist. Formerly employed by CPC, Geli, Lucta and H&R, he has worked in Colombia, Germany as well as in the US.

He is currently the Chief Senior flavorist at Melchers.

His hobbies include reading, writing and traveling.

### **Monir N. Zakhary**

Certified  
Member since Sep 2000  
Flavurence Co



### **David Maine**

Apprentice  
Member since Sep 2000  
McCormick & Co, Inc

I have been in the area of flavor creation for over seven years now. The first two years I spent much of my time compounding flavors and learning the materials. For the past five I have been developing

flavors, with focus in spice alternatives, for McCormick and Co in Hunt Valley, MD. My first love is music. I played trombone for many years, and now I am going after the guitar. I play tournament

softball, and hit the golf courses whenever I can. I am a Baltimore/Baltimore county native, and I love what Maryland offers.

## New Members and Upgrades

I started my career at Givaudan in 1974 initially learning flavor compounding. Progressing through several flavor application areas which included beverage, savory, confectionery and pharmaceuti-

cals. With the acquisition of Fritzsche Dodge & Olcott by Givaudan in 1990, an opportunity existed for me to expand my scientific development in the creative part of the business

learning essentials oils, extracts, oleoresins and then use in finished flavors. A lifetime resident of New Jersey, happily married to my wife Eva of 18 years. I enjoy cooking, gardening,



**Robert F. Maksym**  
 Certified  
 Member since Sep 2000  
 Givaudan Flavors Corp.

I started flavor work in July of 1991 under Graham Perry at General Flavors in Cincinnati OH. In July of 1994 General Flavors was acquired by Flavor Systems Int. where I began training

under Bill Wasz. I became a Junior Flavorist at Flavors Systems in July of 1999 and became an apprentice member with the SF of C in Sep 2000.

**Glenn Mangarelli**  
 Apprentice  
 Member since Sep 2000  
 Flavor and Fragrance  
 Specialties

**Jerry Noe**  
 Apprentice  
 Member since Sep 2000  
 Flavor Systems Int.

## New Members and Upgrades

### Yuchin Kim

Apprentice  
Member since Sep 2000  
Danisco Cultor

I graduated from Rutgers University in 1996 with a BS in Food Science. In summer 1995, I started working for Universal flavors as a lab technician and acquired skills such as compounding, analyzing

and creative flavors for savory application under the guidance of Douglas Young. In 1998, I joined the flavor department at Cultor Food Science as an Assistant Flavorist and a continued my studies in

flavor development for beverage, confection and dairy application under the guidance of Aurora Montenegro. In my spare time, I enjoy drawing, sculpting and developing black and white photographs.

## Cybermania

### Health tips for web surfers

**I** recently read a copy of vitality magazine. Besides having some rather interesting articles it included a brief section on "your tour guide to healthy web sites. It outlined two sites I would have been much more interested in when I was working full time, Heartburn and High Blood Pressure.

The National Heartburn Alliance at [www.heartburnalliance.org](http://www.heartburnalliance.org), is a site which presents a wealth of information about heartburn. You'll find tips for preventing the condition and details about self-care and medical treatments for it. Myths and facts about

heartburn and expert advice from staff physicians also are available.

National High Blood Pressure Education Program at

[www.nhlbi.nih.gov/about/nhbpep/index.htm](http://www.nhlbi.nih.gov/about/nhbpep/index.htm).

This government-sponsored site provides information about preventing, diagnosing and treating high blood pressure. Answers to frequently asked questions are posted along with interactive quizzes, low-sodium recipes and tips on how to work with your doctor to manage hypertension.

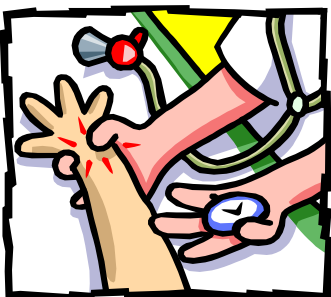
I don't think either of these sites has a section on unreasonable customers and untimely project

by Gerard Mosciano demands.

If you are taking medication to counter the effects of these problems, you should know about Drug Information Technologies at [www.ditonline.com](http://www.ditonline.com).

Here you'll find several interactive tools that can help you use prescription medications safely and effectively. Besides creating a personal-health profile that can be updated continually, you can check the side effects of medications and assess your risk of drug or drug-food interactions.

*"..." I don't think either of these sites has a section on unreasonable customers and untimely project demands..."*



## What is a Flavor Creation?

by Eugene Buday/ GSB & Associates



Flavor creation is a Science, as well as an Art - it is man's attempt at duplicating nature.

It is a Science in the sense that man is able to isolate, identify, and synthesize the various chemicals found in nature that make up the foods we eat.

It is an Art in the sense that man expands upon what is found in nature to create more stable foods, better tasting foods, exotic foods, convenience foods, microwave able foods, ethnic foods, fantasy foods, etc.

A flavor creator is a person who works for many years evaluating the multitude of chemicals, both natural and synthetic, essential oils, fruit concentrates, and plant extracts that make up the palette of ingredients available to the flavor chemists, more commonly called a flavorist.

Each flavorist will develop a technique unique to each individual. He will have favorite ingredients he works with which will stamp his personality on his finished work. Flavors

are a blend of many ingredients combined in such a way to create specific flavor nuances. If one is working on a grilled hamburger flavor, the flavorist must know what combination of ingredients make up the grill part of the flavor, and what ingredients will give the meaty hamburger character. The ingredients are then blended, tasted and rebled until the effect the flavorist is looking for has been achieved. The flavor will then be submitted to the customer, who will try the flavor in his product. The flavored product is then evaluated and the flavorist will be made aware of the findings. The flavor is okay as is, it is terrible, or it is good but needs a slight adjustment in making it more grilled-like or more meaty in character.

The flavorist will modify the flavor according to the customer's desire, and the process is repeated until the customer is satisfied. What the customer likes is not always what the flavorist likes!

The flavorist works closely with research chemists

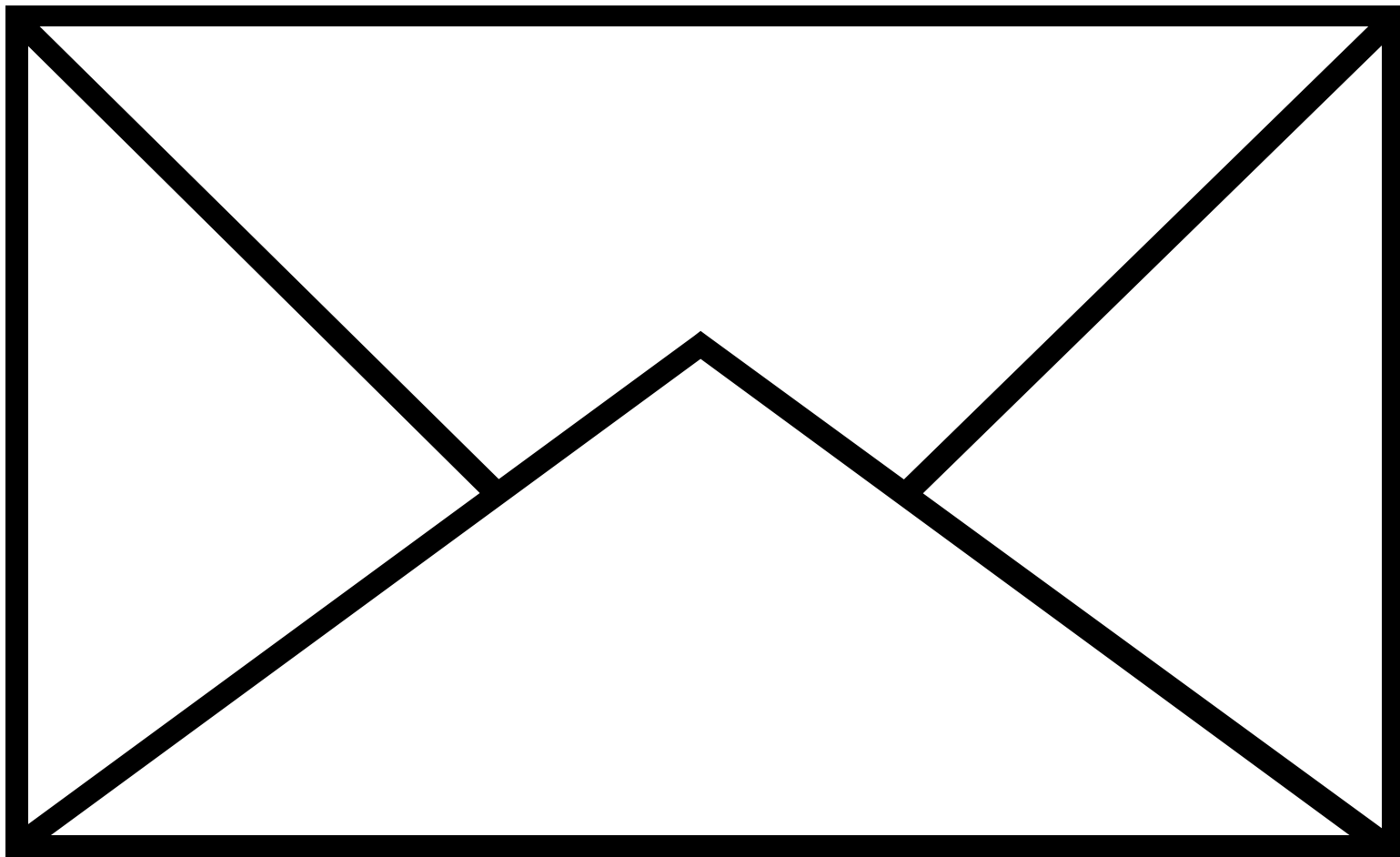
who, with the use of the most modern analytical technologies, determine which chemicals found in nature are really of value in the flavor creation process. Many chemicals found in nature are prone to rapid spoilage through oxidation, smell or taste bad, are poisonous, and are allergenic.

The trained flavorist knows which natural chemicals to delete, and how to replace them with similar chemicals that are proven to be safe and stable.

A background in the sciences, as well as some culinary experience, all help in the flavorists work. A person who has a food imagination and an artistic background is the ideal candidate to become a flavorist. Through training, which could take up to fifteen years, they are able to take the good from nature and blend with man made ingredients in order to develop modern tasting foods.

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*" ... " A person who has a food imagination and an artistic background is the ideal candidate to become a flavorist... "*



*THE SOCIETY OF FLAVOR  
CHEMISTS*

---

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