

Volume 8, Issue 3
Fall Edition 2005

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The 358th Meeting of the Society of Flavor Chemists, Inc.

The September meeting of the SOFC was held on Thursday, September 15, 2005 in Newark, NJ. The educational portion of the meeting included presentations by Hans Schade-President, High Result Solutions, who shared some insights from his 40 years of experience in the product development arena. Lucia Ponginebbi, PhD. - Technical Manager Emulsions and Targeted Delivery, National Starch, spoke to the membership on the topic of micro-encapsulation techniques.

The business meeting followed the educational program. Several new members were welcomed into the Society. After dinner, the Golden Blotter Award was presented to James Broderick in recognition of his contribution to the flavor industry.



Committees

- **Arrangements Committee:**
Chair: Susan Lerner
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- **Historian Committee:**
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- **Membership Committee:**
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- **Midwest Meeting Committee:**
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- **West Coast Meeting Committee:**
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The Flavor Chemistry of Culinary Techniques – By Dolf De Rovira

One of the most notable observations when taking professional culinary classes is the correlation between techniques and the optimization of flavor characteristics. It is the techniques that have been honed for hundreds of years to give the best possible end flavored product, but it is our knowledge of the flavor chemistry and flavor development of the systems via the flavor chemist's experience and knowledge which brings this best to light.

Let us explore the types of cooking procedures and analyze what reactive processes are occurring.

The three main types of cooking techniques can be described as:

Moist Heat Cooking
Dry Heat Cooking
Combination Cooking

With moist heat cooking, poaching, simmering and boiling/steaming are subcategories. These correlate with increased temperature ranges and also correlate with different reactions and hydrolytic changes.

Poaching temperatures range between 170 °F and 180°F. Here, globular proteins which have both hydrophobic internal sites and hydrophilic external sites open up and solidify with heat. This forms usually irreversible masses and greatly affects the texture. Little real flavor is changed because the temperatures are well below effective Maillard or caramellization temperatures. Because of this, sauces are often made on the side for a deep poach. In the case of a shallow poach, a sauce can be made of the liquid (the cuisson), but the flavor is obtained mostly from spices, acids, and the extraction of proteinaceous materials at the lower temperatures.

Simmering temperatures range between 180 °F and 190 °F. Here the temperatures are high enough to convert collagen into gelatin, extracting and concentrating it down into the liquid. Stocks are made in this way and the gelatin helps give the mouth fullness that is appreciated in a sauce.

Boiling temperatures approach 212 °F, depending on solublized salts and elevation. Here major destruction of plant and animal material can occur, but the trade off in volatile loss and poorly coagulated proteins resulting in tough consistencies make it understandable that most chefs do not prescribe boiling of any foods except for short term blanching, and the hydrolysis of very tough vegetables.

Continued pg. 3

Mark Your Calendars

The Society of Flavor Chemists :

December 1, 2005; Newark, NJ

February 16, 2006; Newark, NJ

April 6, 2006; Cincinnati/Kentucky

May 18, 2006; Newark, NJ

2005

October 27-30 -NAFFS 88th Annual Convention;

The Resort at Longboat Key Club, Longboat Key FL; www.naffs.mytradeassociation.org/

October 31-November 3 – Flavors: Their Creation, Definition and Use; Hyatt Regency, New Brunswick, NJ; Contact: The Center for Professional Advancement; tel: 732/613-4535; e-mail: info@cfpa.com; www.cfpa.com

November 3 –WFFC Fall Seminar: “Regulatory Issues Faced by the Flavor & Fragrance Industry Today”; Saddle Brook, NJ; Contact: WFFC

November 14-17- Vanilla 2005 Conference; Veracruz, Mexico; contact: Daphna Havkin-Frenkel; tel: 732/932-9711 x349; e-mail: daphnahf@aesop.rutgers.edu; www.baktoflavors.com

2006

May 2-19 2006 - BSF 4th Flavourist Training Programme; Reading University, UK. Contacts: Prof. Don Mottram; e-mail: d.smottram@reading.ac.uk; tel: 44(0)118 378 8712. Jack Knights; e-mail jackknights@aol.com; tel: 44(0)1604 412725.



Still, the temperatures have not gotten high enough to induce Maillard browning or caramelization, so flavor is usually introduced by producing a sauce independent or semi-independent of the cook. Hollandaise, Remoulade (Tartar Sauce) and other types are made.

Dry heat cooking methods are characterized as the amount of fat added. From sautéing to deep frying, fat is added in greater amounts. Because the temperatures now reach caramelization temperatures and Maillard temperatures, more complex flavors are formed.

The least fat added are the techniques called sweating, stir frying and sauté. Here the flavor development varies. In sweating, vegetables are typically heated in a little bit of oil until they become clear or translucent. The reaction that takes place is the hydrolysis of complex carbohydrates, and a bit of caramelization. Textural changes enhance the eating experience, but little else in the way of reaction takes place. These sweated vegetables are often used in more complex dishes at higher temperatures. Here sugars are converted into simpler sugars which can undergo these anticipated reactions.

Sautéing is one of the most commonly used techniques. It lends itself to the best flavor development for the least amount of time, space and effort. It is often used to reheat items as well. Care must be taken not to overcrowd the pan so boiling is minimized reducing desired temperatures and avoiding the proper reactions. The brown bits or glaze at the bottom of the pan or fond is used to make a sauce base. It is resolublized or deglazed with vinegar, wine, stock, or other suitable liquid, and then spices, caramelized tomato (pincé) or other items are mixed in.

Stir fry is a complex technique which employs outside sauces, hydrolysis, caramelization, Maillard, etc. Umami effects are heavily relied upon and sauces made from glutamate containing seaweed, fish extracts and soy products are a mainstay in this procedure.

Grilling, broiling and roasting are other dry heat methods which utilize high temperatures to achieve desired flavors. Grilling has heat from the bottom, broiling from the top. Juices can flame up and add a smoky character and a sauce is often made on the side.

Roasting is a high heat system which is used for large cuts of meat. Internal temperatures and moisture must equilibrate after cooking and the fond at the bottom is very useful for creating an "au jus" (with its own juices) gravy.

Frying can be either in a pan or fryer. It is either shallow or pan fried or deep fried. Breadings or batters are used for moisture control and as media for seasoning, and for browning flavors. Sauces are exclusively made separately. Because of the high temperatures, the oil changes over time and starts off bland but develops flavors through oxidation, is optimized and then degrades. Other ingredients and systems flavor the oil.

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Important Announcements

Newsletter now prepared with the Publicity Committee: E-mail important information to: newsletter@flavorchemist.org

MEMBERS: Please review your membership information on our Society's website; many addresses and e-mails are not current. If you find yours in error please update with correct information. Thank you!

The Program Committee has a new Chairperson. Please welcome Michelle E. Huber to our committee members. Her contact information is: Ottens Flavors 7800 Holstein Avenue Philadelphia, PA 19153 Phone: 215-365-7801; fax: 215-365-7801; e-mail: michelle.huber@ottens.com



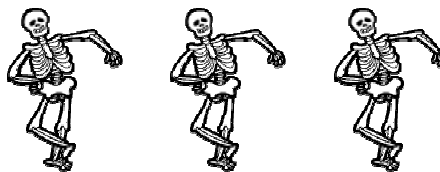
Maillard Reaction takes place from the moisture in the foodstuffs and leaches into the oil. This is especially true of sulfur containing amino acid systems which can actually taint the frying oil. The flavor of the oil also can come into play. Although olive oil is pretty stable, its expense and characteristic flavor makes it not generally accepted as an all purpose frying oil.

Finally, it is the combination cooking methods which utilize the optimum flavor development. Oftentimes the items are first browned by sauté or similar means. Then these items are put into partially covered water systems and cooked for a long time. This is particularly true for tough cuts. But it is the exercising of the muscle meats which make them the most potentially flavorful. Collagen and other connective tissues break down over an extended time and can produce a combination of mouth-fulling extraction of gelatin, flavorful Maillard Browning components and Caramellization volatiles. Hydrolyzed vegetables, and other seasonings are often added and a variety of sauces can also be made either with the fond developed or added separately.

Braising is when the food like meat is first browned, and then simmered for a long time, partially covered in water, and stewing is a full submersion of bite sized pieces.

It is often an "aha!" experience when something that is being done by others just makes sense from your own perspective. It is with this kind of insight that I believe anyone well-versed in the language, art and science of flavor chemistry can greatly appreciate what chefs have been doing since the time of Escoffier. It is my privilege to be able to teach flavor chemistry alongside some great chefs at the Culinary Institute of America in both Greystone (Cal) and Hyde Park (NY), and the insight has made me better able to develop flavors with a culinary flair.

Dolf De Rovira
 Certified Member and Past President of the Society of Flavor Chemists
 President, Flavor Dynamics, Inc.
 Author of "The Dictionary of Flavors"



ASSOCIATION CONTACTS

BSF -British Society of Flavourists

Chris Goddard
Tel: 44-1277-224587
e-mail: christogoddard@aol.com

CSA – Chemical Sources Association

Admin. Office: AFI
Tel: 732-922-3008
chemsources@afius.org

EFEO – European Federation of Essential Oils

Lutz Düşop
Tel: 49-40-23-60-16-15
www.efeo-org.org

FEMA- Flavor & Extract Manufacturer’s Association

Kim Earle
Tel: 202-293-5800

IFEAT – International Federation of Essential Oils & Aroma Trades

Tel: 44-20-7836-2460
www.ifeat.org

IFT – Institute of Food Technologists

Name: Gail A. Wiseman
e-mai: gawiseman@ift.org

WFFC – Women in Flavor and Fragrance Commerce

Tel: 732-922-0500
e-mail: info@wffc.org



**MEMBERSHIP NEWS:
Newly Elected Members September
2005**



L to R: David Johnson, Susan Parker, Kurt Nordman, Maria Olson

Not pictured: Frank Farello

Emeritus Status:

Joyce Deane Purdon retired from American Beverage Marketers May 1, 2005

Deiter Bauer retired from Symrise December 2004

Certified:

Susan A.S. Parker has a B.S. degree in Chemistry with a Music and Mathematics concentration from University of Wisconsin-Lacrosse. She works for Kraft Food Ingredients as a research scientist. She has worked in the dairy and savory business units. Susan has designed flavors from green bell pepper, roasted tomato, to cilantro, fried potato, sweet coffee cake and fried garlic. These flavors can be used in biscuits, marinades for red meats, gravies, chips, cheesecakes, brownies, cookies and glazes. Susan enjoys knitting and cooking and spending time with her family and loves her pets, Turbo Jack, Kimo and Sabay. Susan can be reached at 901-381-6718, saparker@kraft.com

Earl David Johnson pursued a degree in Psychology at Grambling State University. He is currently employed by Wild Flavors and he previously worked at Beck Flavors. David creates beverage, bakery and confectionary flavors. He worked in quality control and the application’s department on spray dried flavors and emulsions for bakery applications. He can be reached at 859-342-3574, djohnson@wildflavors.com

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PerfumeFlavorist.com

Employers

Post your job on *PerfumerFlavorist.com* today and reach out to over 30,000 creative perfumers, flavorists and those allied to the flavor and fragrance industry market. *PerfumerFlavorist.com* is the number one destination to reach job seekers in the flavor and fragrance industry. Our site traffic is targeted and our readers are leaders in their field.

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Find the right candidate or the right job now!

MEMBERSHIP NEWS Continued: Apprentice:

Kurt Nordman has a B.S. in Chemistry from Kean University. He is currently employed by Symrise and previously worked at Dragaco. He currently works in the citrus flavor lab creating natural and artificial citrus flavors and prepares washed extracts. He also worked on beverage flavors at Dragoco creating mostly natural, natural WONF, and add-back flavors. Kurt enjoys playing sports. He played lacrosse in college and is currently playing flag / touch football. He enjoys his daughter Brittany and dog Gunther. He is also proud of his wife graduating from the University of Medicine and Dentistry of New Jersey with a degree in Periodontic Dentistry. You can reach Kurt 201-462-2329, Kurt.Nordman@symrise.com

Frank Farello has an Associate Liberal Arts degree from Suffolk Community college and currently is pursuing a finance degree at Suny Old Westbury Universtiy. He is currently employed by Technology Flavors & Fragrances, and previously worked at Comax flavors. He started in the quality control department and later transferred to the flavor lab and trained with Agneta Weisz. You can reach Frank at 631-853-9525, ffarello@gmail.com

Maria Olson has B.S. in Food Engineering from Universidad Autonoha Metropolitan, Mexico City and she completed her M.S. in Food Technology at Chapman College in Orange County, Calif. She is employed by Mission flavors and has worked there for 14 years. Maria creates flavors for savory and sweet flavors for both seasoning and beverages. She has experience in regulatory, labeling and GC/MS analysis. Her first exposure to the flavor industry was through a work experience program at Chapman University. She feels very lucky to have been trained as a Flavorist and looks forward to going to work and finding new challenges every day. Maria enjoys her children's activities and watching her husband ride his motorcycle. She enjoys field hockey, hiking and traveling. She can be reached at 949-461-3344, Maria.olson@missionflavors.com

Please join me in congratulating these new members. I hope you have learned something about each of our new members so if you see them at a SFC meeting you can introduce yourself and make them feel welcome.

Membership committee:

Joan Harvey-Chair joan.Harvey@am.csplc.com

Gary Raab grab@wildflavors.com

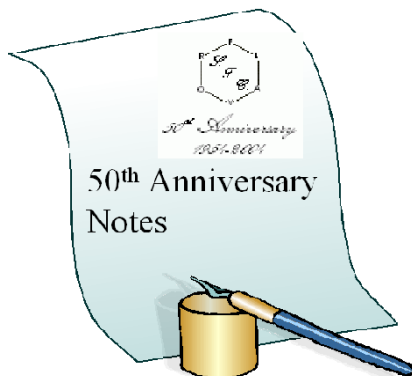
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Steve Ruocco steve.ruocco@mccormick.com



MY MEMORIES OF THE SOCIETY OF FLAVOR CHEMISTS

GREGORY LIMA, PRESIDENT 1990-1991:

Congratulations to all the members on achieving our 50th anniversary!

What do I remember about my years in the SFC? I remember being asked to leave the Chemists Club along with my comrades-in-trouble---Carole (Pollock), Carl (Holmgren) and Joe (Cipriano). We had “moo-d” too loudly during a l-o-n-g lecture on cow taste buds. The President at that time was Al Saldarini who later became my boss, so I heard about our disturbance many, many times. We enjoyed the dinner part of the meetings, often too boisterously. It seemed that the loudest discussions and laughter came from our table. I remember my five years working as Membership Chairman. Some of the interviewees later told me that I almost had them in tears. As SFC Treasurer I planned the meeting venues and the President’s Reception. What a good time we had! It was a chance to dress up, take our spouses and have a ball with fellow members.

As President, one of my tasks was finding out who were our “Founding Fathers”. Jerry DiGenova, the Secretary at that time, sent me an old index card on which he had kept attendance. I remember designing and commissioning the 25 –year pin to give recognition to our members. I remember getting our banner made and assigning the awesome responsibility to the Vice-President, from that time forward, to guard our banner and to remember to bring it to meetings. I also came up with the wording for the end of the year service plaques: “The Society of Flavor Chemists presents to (name) in appreciation of his/her Dedication, Leadership and Service”. This saying remains in use today.

Enough remembering! I have to get back to work. I am a “bench chemist” and a teacher by choice. I am still an active member of the SFC, and I encourage other flavorists to take an active role and to have a good time at our meetings and in service to our organization.

Sincerely,

Gregory Lima, President 1990-1991

JOHN BARANOWSKI, PRESIDENT 1982-1983:

Congratulations to the members of the Society of Flavor Chemists on their 50th Anniversary.

I am still living in Bayonne. Although we are the only county in the state of New Jersey that does not have a golf course, Bayonne does have a golf club and I enjoy playing golf all through the nice weather. About ten years ago there were plans to build a course about a mile from my home. There were to be two courses, one private and one public. After the builder and our city fathers finished bickering they decided to build only one, a private one, which will have a \$100,000 membership fee. So I may have to consult for about 10 years in order to join!

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I must also mention the late Dr. J Frank Perkins and my close friend John Bonasera who were great discriminators of chemicals and flavors made my 30+ years enjoyable and successful at Firmenich.

There is one thing I would like to pass on to the young flavorists, which they may already know. If you like a chemical, and we all have our favorites, your sensitivity to that chemical sometimes can be lower than a person who does not use or does not like the chemical in a formulation. If you can, have one of your peers critique your work.

To the past and present Board members and their committees I say “great job for the past 50 years.”

To the future Board members and their committees, best wishes for the next 50 years.

John Baranowski, President 1982-1983:

KLAUS J. BAUER, PRESIDENT 1975-76

First of all, I am sending my most enthusiastic greetings to the event of the 50th Anniversary of the Society of Flavor Chemists. We all can be proud of the entire history of this group, a great number of memories of personalities and events have been made and have been recorded.

I recount the hard work that went into planning and executing meetings, symposia or joint undertakings with other groups. This was the price to pay for success for all the Flavor Chemists and their reputation. How proud it felt, when one meeting after the other advanced our cause of professional involvement and recognition!

I also can state with satisfaction, although being fierce competitors at all times, I can count several of the members of the Society among my dearest friends.

We also had fun; I remember our meetings at the Chemists Club in New York City, (think of Mr. Steiner). Our final meeting of one year was marked with such levity, that several members actually occupied the stair case, rather than sitting properly on their chairs. I also remind everyone, who attended, to recall the failed effort by Sol Reiss, during one cocktail hour at the Holiday Inn, to walk on water.....

Our ‘Founding Members’ have left the greatest impact on me. They were the impersonation of hard workers who had fun. I still had the privilege working with many of them on the Board, in committees and related industry matters; they truly formed my ideals and nurtured my professional progressions. I am thankful to all of them.

Seriously now, my lifetime of involvement in the flavor industry leads me to my message to all new members: It has been fun, it continues to be fun and it is up to you, to make the best for yourselves and better our industry.

This industry is changing; regulations, customers are placing additional requirements and demands on the execution of our duties and talents. This should not frighten us, change is necessary and change is good. Human beings are engineered to withstand such changes and rise to the occasion over and over.

Again, my very best wishes to the Society of Flavor Chemists, my own involvement is being reduced, due to my now 'semi-retirement' status. I still plan to remain involved and shall maintain my connectivity to a large number of friends and associates.

Klaus J. Bauer
Past President, Society of Flavor Chemists 1975 – 1976

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MARION SUDOL, PRESIDENT 1985-1986

The answer is, “Yes”, for those of you who are wondering if I’m still alive!

My sincere apologies for missing many years of meetings. There are no excuses except to say that for the past 18 years my daily commute has been 110 miles, & I’m STILL enjoying the ride.

Highlights? There are so many. But, there are 5 people that have deeply affected my career as a Flavorist, as well as my life. I want this to be a sincere “Thank You” to each of them:

1. Jim De Novi- A most wonderful boss, mentor, and friend. I thank him for the freedom and time that he allowed me to begin creating. He’d say, “Marion, if you think that garlic belongs in a strawberry, go ahead, try it!” One whiff, one taste, and I never looked back. Thank You, Jim.
2. Al Saldarini- A terrific and enthusiastic support and an encyclopedia of knowledge, always believing in me and what I could achieve. Thank You, Al.
3. Bob Amaducci- He allowed me the resources and the support to be able to be Secretary of the Society, and eventually, the first female President (2 weeks after giving birth to my son). Thank You, Bob.
4. Dr. Larry Buckholz, I thank him for bringing me to IFF. With him, I entered the real world of commercial flavor creation. I learned how to create successful flavors not just with creative ability but also with street smarts. Most important, with him, I learned how to summon the strength to withstand the highs & lows of our daily endeavors. Thank You, Dr.B.
5. And last, but certainly not least, Brian Grainger- For his modest brilliance, mentoring, fairness, and friendship.

MORE THAN ANYTHING ELSE, YOU NEED PASSIONATE LOVE FOR YOUR WORK. IT’S NOT NEEDED FOR THOSE WONDERFUL DAYS WHEN YOUR FLAVOR PASSES ALL HURDLES & THE ORDERS START COMING. IT’S NEEDED FOR THOSE DAYS WHEN EVERYTHING GOES WRONG AND YOU’RE ON TRIAL 150 AND YOU STILL CAN’T GET IT RIGHT. YOU NEED IT TO KEEP GOING TO 151, 152, ETC. UNTIL THE FINAL”EPIPHANY CREATION”: THE END OF A JOB WELL DONE...

THANK YOU, FLAVOR INDUSTRY FOR THE CHANCE TO WORK IN A FIELD THAT I LOVE SO MUCH, AND,

THANK YOU, SOCIETY OF FLAVORISTS, FOR PROVIDING A PATHWAY.

Respectfully Submitted,

Marion Sudol, President 1985-1986

MEMORIES OF MY “ROOKIE” YEARS**EUGENE BUDAY, PRESIDENT 1970-1971**

My first exposure to Flavor Chemistry was in 1955 when I got a job at Felton Chemical. I thought the job was for the analytical lab, but instead I was placed in the flavor lab. This is where I met Arthur Kirsten and Ruth Standish. Arthur was the Chief Flavor Chemist and Ruth was a Junior Flavor Chemist. At first I got all the scut work to do— washing dishes, straining flavors through a 30 mesh screen, doing the spray drying, making emulsions, baking cakes, making hard candies, mopping the floor, getting lunch and doing whatever else I was told to do. I actually cried one day while grinding ten pounds of a garlic spice blend. I said to myself “why did I go to school and study analytical chemistry?”

Thank God I didn’t go into the analytical lab, as I wouldn’t be where I am today! Arthur was an “old-fashioned” flavor chemist. He had worked his way up from production to the flavor lab. Arthur gave me formulations to make,

which was the actual start of my flavor training. We would play games with each other by passing smelling blotters back and forth to see if we could identify the chemicals. He knew them, and I didn't. We kept this up for years until we both could identify nearly every raw material. We had a very close relationship and he helped me tremendously. There were no GS/MS in those days—only the nose and tongue. I thank both him and Ruth for my early training. Doing the crap jobs never hurts.

I left Felton after five years to join PFW. I thought I was a “big shot” since I was now a member of the Society of Flavor Chemists and I thought I was ready to fly on my own. Then I met Ernest Polak who was a very strict scientist and a perfectionist. PFW had wonderful research facilities in Holland and we at Middletown were constantly sent new raw materials to evaluate. Ernest would insist that we try these new ingredients in existing flavors to see if we could improve on them. And to try the ingredients in any new flavors before these could be released in a flavor to a customer. We all learned a great deal about patience, perseverance and temper control! Again, we didn't have MS to work with. We did have a homemade GC with a sniffer port to help with our duplications. Ernest didn't like doing duplications and stressed creativity, but we had to do what we had to for our sales force.

During my sixteen years working at PFW under Ernest Polak was where I learned to be a flavor chemist. I owe a great deal of my success to Ernest. He was one of a kind!

I feel that our “teachers” like Arthur Kirsten, Ruth Standish and Ernest Polak should be remembered by the members of the Society.

Gene Buday, President 1970-1971



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