

The Board

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The 359th Meeting of the Society of Flavor Chemists, Inc.

The 359th meeting of the Society of Flavor Chemists took place on December 1st, 2005 at the Holiday Inn North in Newark, NJ. During the educational part of the meeting, Mr. Ray Masili from the Masili Consulting Group described various analytical tools and sample preparation methods that could be useful for investigating flavor or off-flavor problems. He advised that the Analytical Chemist, the Sensory Analyst and the Flavorist can all be part of team that works together towards solving flavor problems. Also, Mr. Sebastien Baray from Colloides Naturels International presented information about the role Acacia Gum can play in beverage flavor emulsions.

During the business portion of the meeting, several new members and 2 membership upgrades were accepted.

The after dinner speaker, Mr. Paul Mancuso from Anheuser-Busch, explained the history and brewing of beer and how ingredients and brewing techniques contribute to the wide variety of beers available.



Committees

- **Arrangements Committee:**
Chair: Hedy Kulka
E-mail: arrangements@flavorchemist.org
- **Audit Committee:**
Chair: Dieter Bauer
E-mail: audit@flavorchemist.org
- **By-laws Committee:**
Chair: Garry Conklin
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- **Employment Committee:**
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- **History Committee:**
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- **Library Committee:**
Co-Chairs: Michael Crain and Elaine McGlynn
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- **Membership Committee:**
Chair: Joan Harvey
E-mail: membership@flavorchemist.org
- **Midwest Meeting Committee:**
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- **Newsletter Committee:**
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- **Program Committee:**
Chair: Michelle E. Huber
E-mail: program@flavorchemist.org
- **Publicity Committee:**
Chair: Mary Foster
E-mail: publicity@flavorchemist.org
- **Website Committee:**
Co-Chairs: Tony Moore and Jack Fastag
E-mail: website@flavorchemist.org
- **West Coast Meeting Committee:**
Chair: Philip Barone
E-mail: west-coast-meeting@flavorchemist.org

MEMBERSHIP NEWS: Newly Elected Members December 2005



L to R: Dana Sanza, Denise Serafim, Maria Olsen, Frank Farello

Emeritus Status:

None

Certified:

Deborah D. Barber is with Kraft Foods in Glenview IL. Deborah has a Masters in Food Science from the University of Illinois, and a BS in Education from Ohio University. Her interests include golf and photography. She can be reached by phone at 847-519-1855.

Denise Serafim is with Ottens Flavors in Philadelphia, PA. She has a BA in Biology from the University of Pennsylvania. Denise enjoys sailing, cooking, decorating and painting. She can be reached by E-Mail at dserafim@ottens.com and by phone at 1-215-365-7800.

Apprentice:

Dominick J. Basile works for Frutarom in North Bergen, NJ. Dominick has AS in Biology from Bergen Community College. He can be reached by E-Mail at dbasile@us.frutarom.com and by phone 1-201-861-9500.

Sarah McCabe currently works for Symrise Inc in Teterboro, NJ. Sarah has a BS in Biology from Rutgers University. She can be reached by E-Mail at sarah.mccabe@symrise.com and by phone at 1-201-462-2270.

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Mark Your Calendars

The Society of Flavor Chemists :

February 16, 2006; Newark, NJ

March 23, 2006; Joint meeting, Anaheim CA

April 6, 2006; Cincinnati/Kentucky

May 18, 2006; Newark, NJ

February 20-22, 2006 - IFT Offers Flavor Interactions Course; Austin TX

For more information and to register, visit ift.org

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 jacknights@aol.com;

tel: 44(0)1604 412725.

May 7-10 – FEMA 97th Annual Convention;

Trump International Sonesta Beach Resort,

Sunny Isles Beach, FL; Contact: FEMA

June 24-28, 2006 IFT Annual Meeting + Food Expo; Orlando FL

For more information and to register, visit ift.org



To Frank Fischetti: We your friends and colleagues are sending to you sincere wishes for a full recovery.

MEMBERSHIP NEWS Continued:

Dana Sanza works at FONA in Geneva, IL. Dana has a BS in Biology from Iowa State University. She enjoys roller-blading, volleyball and reading. Dana can be reached by E-Mail at dsanza@fona.com or by phone at 1-630-578-8678.

Scott D. Ulrich is currently working for Givaudan Flavors in Cincinnati OH. He has a BA in Chemistry Miami University, BA in Zoology from Miami University, a MBA in Business from Xavier University. His hobbies are playing guitar, snow skiing, soccer, golf and ice hockey. Scott also volunteers working with a teenage youth group. He can be reached by e-mail at scott.ulrich@givaudan.com and by phone at 1-513-948-4825.

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

Janice Ford j.ford@ffs.com

Larry Engel lexonemaker@aol.com

Dave Bowen dave.bowen@firmenich.com

Ed Albaugh ealbaugh@dmflavors.com

Steve Ruocco steve.ruocco@mccormick.com



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!

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
e-mail: 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

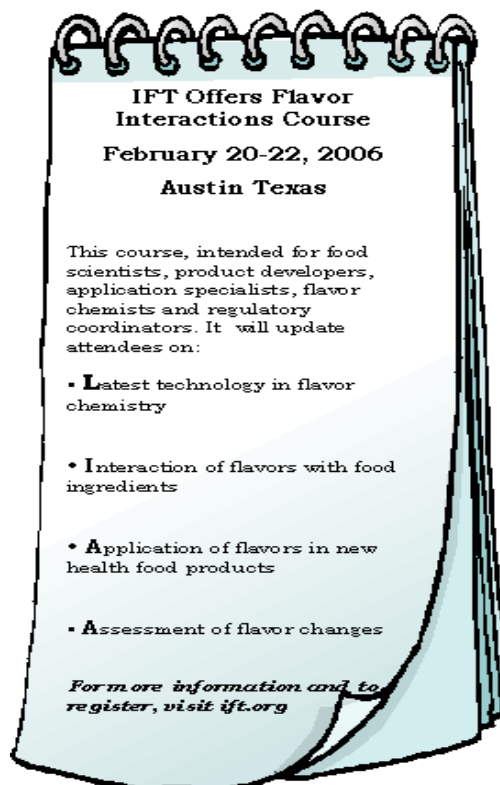
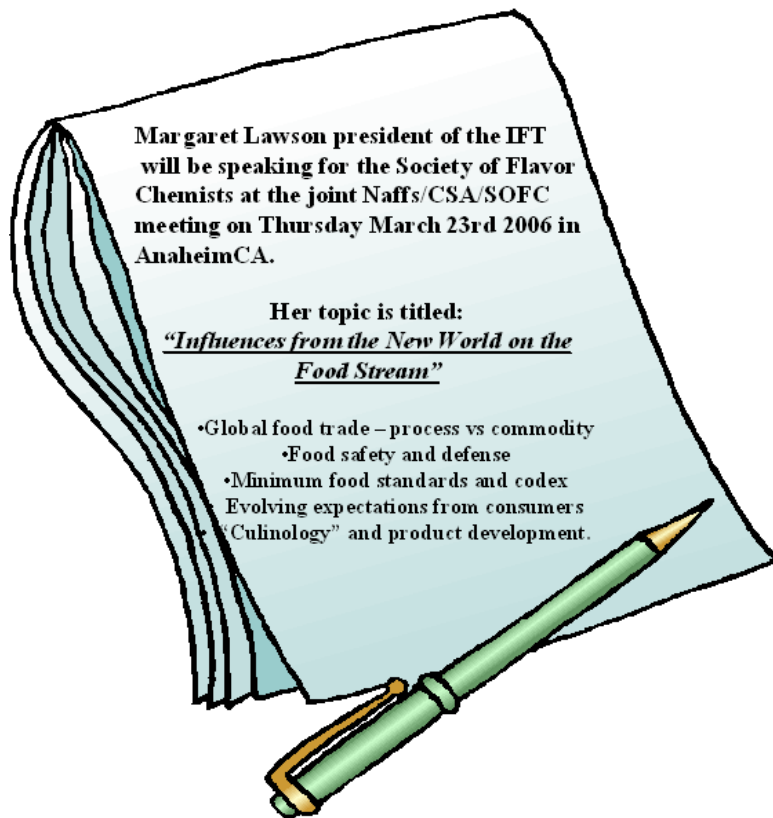
Tel: 44-20-7836-2460
www.ifeat.org

IFT – Institute of Food Technologists

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

WFFC – Women in Flavor and Fragrance Commerce

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



Golden Blotter Recipient 2005:

James J. Broderick Charter member Society of Flavor Chemists; Emeritus SFC, President SFC 1954-1965; President FEMA 1985-1986.



R to L: Edward Brown, Mr. & Mrs. James Broderick, Chairman of the SFC Dennis Kucharczyk.

In his words:

After graduating from Brook Technical High School in 1938, with its three years of chemistry as a chemistry major, I obtained a lab assistant's job in a dessert company's laboratories in 1939. This was a private label producer and I worked there two months before the economy forced a layoff. Two months later the chemist was fired for union promoting activities, and I returned to work under the plant manager who had a pharmacy degree and some practical food development knowledge. During the initial two months, I had helped evaluate many flavor samples and the chemist remarked that I had a good sense of taste and a good feel for flavors.

Apparently a chemist with some flavor background had previously been there because there was an excellent library of flavor samples, several books on flavors, and a number of the key flavor materials in the lab. There came a time when I dabbled at making flavors on my own, and a number of them were accepted and used internally, in retrospect, I feel that this was due primarily to their cost rather than their quality. During this time I started on a degree at the Cooper Union in NYC.

For a while this dessert company had an arrangement to help produce products for the Drew Corporation of America, who had run into financial difficulties. I had done some work on the adulteration of vanilla extract that Mr. Drew learned about, and when he went off on his own again, he contacted me, and I joined him, and was employed there for one and a half years. Initially in charge of the lab, I was eventually responsible for all the flavor development. On discharge from the Army at the end of the war, I rejoined Drew, but found the labeling practices not to my liking. (I had married Pat in the interim.), and looked to change. I also felt the need to work with some talented Senior Flavorists to enhance my flavor knowledge. The Drew Corporation was eventually absorbed by Virginia Dare.

My experience to that time led me to believe that van Ameringen-Haebler flavors showed me the greatest fidelity and creativity, and that I would like to work with its developer. When I saw an advertisement from them for a flavor chemist I applied and was accepted in 1947. I learned that the flavorist I admired Mr. Reed had died some time before. Mr. Reed had learned his craft at W. J. Bush in England, and had trained his son as his replacement. His son already advanced in years had suffered several heart attacks and I was being hired as his replacement.

I spent five years at van Ameringen-Haebler under Dr. McGlumphy, and feel that I gave them at least as much as I learned from them I was young, and although I loved the atmosphere and had a fine boss that I was low man on the totem pole, and that things were moving too slowly. I resigned and accepted a position at Givaudan in 1952. Dr. McGlumphy told me that I had been slated to be his replacement. But he was only 45 years old and I felt that I was doing the right thing.

At Givaudan I met and worked with Jerry DiGenova and Earl Merwin, and learned that we complemented each other quite well. I stayed there three years. Management had set up a competitive situation with the three and did not apparently see the longer range potential of keeping all content. When my contract was up, I left.

My next position was with Lever Brothers while in my initial interview, I tried to convince them that they did not need a flavorist. Several weeks later I was asked to return and was shown samples of meat reaction flavors and their delta lactones. I was hooked. I spent five years there utilizing their excellent library with lots of time to study and do work on my own. I had one of the first gas chromatographs made by Aerograph, and despite its crudeness, I learned every time I injected a sample. Finally convinced that I would never have sufficient flavor work coupled with the potential I saw in gas chromatography. I felt it was time to dive on. The flavor industry at that time was not convinced of the potential of GLC so I obtained several units took up consulting at home and had the most exciting five years of my life.

With my children starting college, and the need for the stability of a regular paycheck I was prompted to accept the position of laboratory director at H Kohnstamm in January 1966. I learned a lesson from Dr. McGlumpby who retired at the same time, in a family company, I felt a part of the family, and stayed there twenty two years, retiring as flavor division manager and a member of their board of directors. Kohnstamm's policy was to give more value than received and it was an atmosphere I felt very comfortable in. I had the opportunity' to help train a number of flavorists who always remained perfectly loyal. Those that chose to leave the company did extremely well. Unfortunately Kohnstamm never achieved the success it deserved and its potential was passed on to Universal Foods who acquired the HK color and flavor business. Shortly after that acquisition I retired at age 67, and I enjoy it thoroughly.

One key lesson I learned-you may get an assist along the way, but you teach yourself.

JJB



Mr. & Mrs. James J. Broderick

Congratulations!

Flavor Technology

A	B	C	D	E	F	G	H	I	J	K	L	M	N	O	P	Q	R	S	T	U	V	W	X	Y	Z
				J			A		O						P			W							

P P I I F S I I F I
 D N X H P P M A Z H D A C F C J W Z A X F D A J A Z
K
 O F C Y M X K G X D C D N X W C M S D A C F
F P I F P S
 C J P R H Z D A Z H M J M H Q C R P R C U M X I W

Answer: The application of scientific knowledge to the solution of practical flavor problems.

Reaction Chemistry

E W N F O L H L C E P M A T T
 S N I O Y D A N N O A O H T G
 H S Z S I C O I I I O E R L A
 H A I Y T T E R L E R K Y K Y
 E N M O M T C L A M T C E T T
 E N S N S A A A A N I O A D B
 V E I Y I R T L E N T E R R C
 T O C Z D O S I E R M S O P H
 E H L M A E L L C T X W E R I
 X S I A O R I E N I N A L A C
 Y T O A T C Y L O I Q I R G K
 L Q H C Z I S P N A C I D U E
 O K Y I U O L G Y T A E W S N
 S B E E F L L E R O A S T E D
 E Z S X A O G E R U F L U S I

ACID
 ALANINE
 AMNIO
 BEEF
 BROWNING
 CHICKEN
 COOKED
 CYSTEINE
 ENZYMATIC
 FISH
 ODORANTS
 PORK

PROTEIN
 PYRAZINE
 REACTION
 ROASTED
 SUGAR
 SULFUR
 SWEATY
 THERMAL
 THIAZOLE
 VOLATILE
 XYLOSE



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