



DELEGATE GUIDE

BANGKOK IFAT CONFERENCE
19-23 OCTOBER 2026

ifeat.org

EMBRACE THE GREEN SAVOR THE NATURAL

Methyl Cedryl Ether

CAS# 67874-81-1

Methyl Cedryl Ketone

CAS# 32388-55-9

Cedarwood Oil

CAS# 85085-29-6

Cedrol

CAS# 77-53-2

Ethylene Brassylate

CAS# 105-95-3

α -Cedrene

CAS# 469-61-4



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WELCOME

It is a pleasure to welcome all delegates, and IFEAT friends to Bangkok, city of Wats (Temples), also considered one of the culinary capitals of the world.

From October 19-23, 2026 Bangkok once again hosts the annual IFEAT Conference – the leading platform for essential oils, aroma ingredients, and related fields, where all the stakeholders can meet, discuss, trade, and learn about new opportunities, as well as challenges that will shape our Industry for the coming years. However, perhaps more important than all the above, the IFEAT Conference is a place where accidental encounters happen, new relationships are formed, friendships are strengthened, issues are solved, and the younger generation can develop the passion that fuels this unique industry. It is these ingredients that make an IFEAT Conference unique.

The theme of this year's Conference is Celebrating Tradition, Resilience and Innovation, which is very fitting with the journey that we have taken. As many of you know already, Bangkok was not the original choice for this year's Conference, however geo-political developments forced us to switch location, and we are delighted to be able to come back to a familiar and welcoming place. We are particularly thankful for the assistance given by many Members who volunteered to be the speakers and connect with IFEAT

staff to enable us to put together a very comprehensive, inspiring, and thought-provoking speaker programme. We are also grateful to the sponsors, who have shown their resilience in supporting us strongly despite many global uncertainties. Finally, our Member companies continue their support in a big way, as evidenced by the strong registration numbers. We are expecting to welcome 1,700 delegates from 60 countries, making this year's Conference one of the biggest. This support is crucial not only in making this year's Conference a success but also realising IFEAT's Mission to enhance Members' value through events, best practices, scientific investment, and cross-border collaboration.

In a change to the usual schedule, this year's Conference starts on Monday evening with the Welcome Reception, which will take place at the EM Skye on the 14th Floor of EM Tower, a short walk from the main venue of Marriott Marquis Queen's Park Hotel, where you will be introduced to the culinary delights of Thailand, and the impressive evening view of the city. Meet in the hotel lobby from 5:30pm to be guided to the venue.



Robby Gunawan



We start the business events on Tuesday morning at 9:30am, with the speaker programme opened by the keynote presentation on Green Intelligence and Global Linkage, followed by the Sustainability session that will present the socio-economic report and Sustainability Award nominees. Finally, we will close the day with the important plenary session on The Asian Aromatic Journey – Heritage and Future Direction.

Wednesday Morning is dedicated to the IFEAT AGM and Business session, which will update Members on various IFEAT activities. This will be followed by the Members' Forum, which we recommend Members to attend, and this will lead to the important Medal Lecture, which is open for all participants. We will continue the programme with a fireside chat session on Defending Ingredients with Science and Strategic Advocacy, and finally end the day with the session on IFEAT education, reporting on the progress of the IFEAT academy, the University of Reading course and the Study Tour update.

Aside from the morning programme, we would like to draw your attention to the unique and high-quality workshops available on the Tuesday, Wednesday, and Thursday afternoons. The first two of these workshops are bookable by registration at a minimal cost, while the third is free to attend, but must be booked via the event app.

The first workshop on Tuesday – "When Pastry Meets Perfumery" will explore the latest trends in fine fragrance and the ingredients that shape those trends. This will be followed on

Alastair Hitchen



Wednesday by a workshop of Family Business Succession, which is a follow-up to the highly successful session on family business conducted during last year's Conference in Goteborg. Finally, on Thursday, there is an open workshop on Tea Tree Oil – an ingredient that finds itself in the crosshairs of EU regulation. Some delegates will also join the post-Conference Study Tour to the Oudimension facility at Trat Province on Saturday morning.

Evenings offer their own unique experiences – from the Young IFEATians event on Tuesday at the Marriott Marquis Level 4 Poolside to our exclusive Member-only IFEAT Dinner event on Wednesday at The 71 Riverside, beside the famous Chao Phraya River, which will be accompanied by the dynamic live show performance and of course, the grand finale of our Closing Banquet at UOB Live, which promises an immersive Thai Cultural experience, and will hopefully leave you with a lasting impression of this Conference.

Finally, we would like to thank the IFEAT Bangkok Conference Committee and the dedicated IFEAT staff and consultants team. It is not possible to put together this comprehensive Conference in a limited time without the hard work of each of you.

Welcome to Bangkok – welcome to the IFEAT 2026 Conference. We wish you all a great and successful Conference.

Warm regards,
Robby Gunawan and
Alastair Hitchen
Co-Chairs of the IFEAT 2026 Bangkok Conference

THANK YOU TO OUR SPONSORS

PLATINUM



Ultra International

DIAMOND



GOLD



SILVER



HOTEL KEYCARD



LANYARD



IFEAT DINNER



CLOSING BANQUET



CONFERENCE APP



DELEGATE BAG



LUNCH AND COFFEE BREAKS



WORKSHOPS



YOUNG IFEATians



MEDIA PARTNERS



EXECUTIVE COMMITTEE



Ramon Bordas
President
Spain



Geemon Korah
Executive
Committee Chair
India



Alan Brown
Executive Committee
Vice-Chair
USA



John Cavallo
USA



Cathy Chen
China



Catherine Crowley
Immediate
Past-Chair
South Africa



Sergio Davalos
Argentina



Ruben Francot
Italy



Agnes Gendry-Hearn
UK



Henry Gill
UK



Robby Gunawan
Indonesia



Alastair Hitchen
Immediate
Past-President
UK



Zieger Lin
China



Sofia Lluch
Spain



Eduardo Mattoso
Brazil



John Nechupadom
India



Zahra Osman Guelle
Somalia



Jens-Achim Protzen
Germany



Susumu Tomimaga
Japan



David Tomlinson
UK



Antonella Corleone
Italy
CO-OPTION



Hussein Fakhry
Egypt
CO-OPTION



Michael Torre
UK
CO-OPTION

BANGKOK CONFERENCE COMMITTEE

CONFERENCE CHAIR:



**Robby
Gunawan**
Indesso



**Alastair
Hitchen**
Lionel Hitchen



**Sergio
Davalos**
Sourcify
Naturals



**Henry
Gill**
De Monchy
Aromatics



**Geemon
Korah**
Mane Kancor



**John
Nechupadom**
Plant Lipids



**Zahra
Osman Guelle**
neo botanika



**Susumu
Tominaga**
Tanemura

IFEAT SECRETARIAT:



**Louise
Kapor**
Company
Secretary & Chief
Administrative
Officer



**Ronit
Meier**
Finance
Manager



**Shaehzad
Chaudhry**
Events
Manager



**Geethu
Rebecca John**
Events
Coordinator



**Lindsay
Smith**
Education
Manager



**Sheila
Russell**
Education
Programme
Officer



**Simon
Frost**
Communications
Coordinator &
IFEATWORLD Editor



**Divya Sara
Mammen**
Study Tour
Administrator



**Jisha
Das**
Socio-Economic
& Committees
Administration
Coordinator



**Francesca
Perego**
Chief Scientific
Officer



**Jonathan
Bonello**
Scientific
Platform
Coordinator



**Sibel
Erkilic Horsman**
Scientific Officer



**Ajay
Bansal**
Bookkeeper



**Peter
Greenhalgh**
Consultant

ABOUT IFEAT

IFEAT is a trade association founded in 1977. It represents the interests of companies involved in the production, processing, trading and manufacturing of the many thousands of ingredients used in flavours, fragrances and aromatherapy. IFEAT's principal aim is to advance and protect the Members' interests in all parts of the world through various activities. These include international collaboration between Members and other national and international organisations, funding research and education programmes, the encouragement of good practices, the dissemination of information and the provision of forums for discussion. IFEAT's current membership is over 800 companies from 68 countries.

The Executive Committee, which is elected by the Membership, is responsible for the governance of the Federation. At present there are 14 nationalities represented in an Executive Committee of 19 elected Directors, three Co-Options and one Ex-Officio, all of whom provide their services *pro bono*. Since 1977, there have been Chairs from 12 different countries. The Chair is elected by the Executive Committee Members to serve for a three-year period.

A Business Session for Members is held each year at the Annual Conference. The agenda includes presentations of the annual activities of the Federation and at the time of the AGM, financial reports, elections of new Directors to the Executive Committee and re-elections of existing Directors. Non-Members are welcome to attend the Business Session in order to learn more about IFEAT. This will be held on Tuesday morning at this Conference in Göteborg.

Non-Members with queries on any topics should not hesitate to contact members of the Executive Committee Wednesday morning at this Conference in Bangkok.

APPLICATION FOR MEMBERSHIP

The qualification criteria for membership are:

- Your company must be active in the flavour and fragrance industry (as producer, trader or end-user).
- You must supply the details of two references to support your application. These references are to be from two different companies with no shared ownership (one of whom should be from outside of your country), who are existing IFEAT Members with whom you already do established, active business with and who have been within the membership for at least one year

Membership applications must be made via email to the IFEAT Secretariat. After completion of the application, the Secretariat will contact the references you have provided and put your application forward for approval to the Membership and Executive Committees. If you have any queries, or require assistance in submitting the application, then please contact the IFEAT Secretariat by email membership@ifeat.org

An IFEAT Information Desk will be available during the Bangkok Conference.





Ultra International **IFEAT 2026**

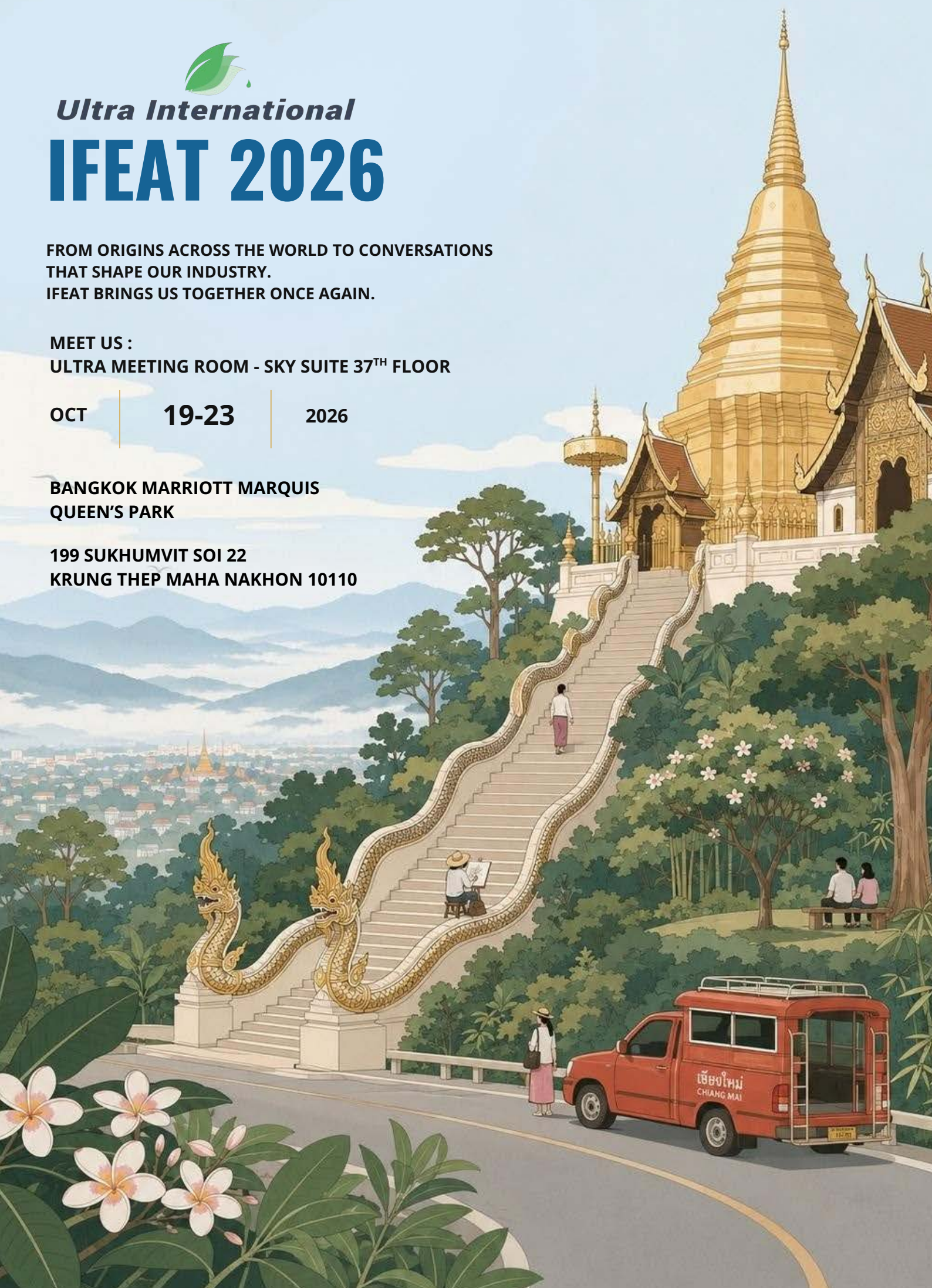
FROM ORIGINS ACROSS THE WORLD TO CONVERSATIONS
THAT SHAPE OUR INDUSTRY.
IFEAT BRINGS US TOGETHER ONCE AGAIN.

MEET US :
ULTRA MEETING ROOM - SKY SUITE 37TH FLOOR

OCT | 19-23 | 2026

BANGKOK MARRIOTT MARQUIS
QUEEN'S PARK

199 SUKHUMVIT SOI 22
KRUNG THEP MAHA NAKHON 10110



EVENT INFORMATION



CONFERENCE APP

The Conference app holds all event information. Set up your profile, network, arrange meetings with other attendees, exhibitors and sponsors and plan your session attendance all in one place! For the best experience, we recommend **downloading the IFEAT app from the Apple or Google app store – just search IFEAT and you'll find it there.** But if you prefer to access the app via the browser, simply visit **crowdcomms.com/ifeat2026**



REGISTRATION

The Conference registration desks will be located on the Lobby Level.

REGISTRATION OPENING TIMES

Sunday 18th October	08:00 – 20:00
Monday 19th October	08:00 – 20:00
Tuesday 20th October	08:00 – 17:00
Wednesday 21st October	08:00 – 17:00
Thursday 22nd October	08:00 – 17:00
Friday 23rd October	08:00 – 12:00

LUNCH BREAKS

12:00-14:00

An International Buffet will be served at Goji Restaurant (Lobby Level) and in the Level 2 Foyer

Indian and Jain Cuisine will be served in the Drawing Room (Lobby Level)

Chinese Cuisine will be served in the Pagoda Restaurant (Level 4)

WIFI

Complimentary wifi internet access is offered for all registered IFEAT delegates in bedrooms, meeting spaces, and public areas of the hotel during the event.

WiFi: **MarriottBonvoy**

Password: **IFEAT2026**

BADGES

Colours key:

IFEAT Committee Member

IFEAT President

IFEAT Secretariat

IFEAT Member Delegate

Non-Member Delegate

Accompanying Person

Support Staff

All IFEAT Bangkok Conference Delegates, Members, and non-Members must be registered to attend this Conference. IFEAT encourages all of its Conference Delegates to ensure that all colleagues they meet with during the Conference are registered Delegates.

Members or Non-Members attending the Conference must identify themselves as registered Delegates by wearing their official IFEAT Conference badge, always showing their photo and company name. Delegate badges are valid for the named attendee only and cannot be transferred. You may be asked for a photographic ID during the Conference. If you are unable to provide identification which matches your delegate badge you may be asked to leave the Conference.

INTRODUCING:

IFEAT ACADEMY

IFEAT has officially integrated the International Centre for Aroma Trade Studies (ICATS) into its new flagship educational brand: the IFEAT Academy.

Following IFEAT's acquisition of ICATS in early 2023, this relaunch marks a significant step in the digital and academic overhaul of our education programme. IFEAT Academy now serves as the centralised home for IFEAT's industry-standard professional development.

"The IFEAT Academy is one of the most significant successes of the Federation in recent years," says IFEAT Education Committee Chair, Ruben Francot. "It embodies IFEAT's commitment to knowledge, education and industry excellence, serving as a global reference point for companies and professionals who want to grow within the world of essential oils, aromas and fragrances."

IFEAT Academy courses operate through a bespoke, asynchronous remote learning platform. This allows professionals to study from any location without the need for live attendance or formal exams. All units are assignment-based, focusing on practical industry application. The courses are open to both IFEAT Members and non-Members globally.

There are numerous different routes that students can take – from the Full Diploma to the Flavourist or Fragrance

bundles. Or for those who wish to focus on a specific unit, all of the individual units can be taken independently!

"We are excited to launch our new Fragrance and Flavour Bundles for 2026," notes IFEAT's Education Officer, Sheila Russell. "We know how important it is to have flexible learning that fits your life, and these bundles, developed with industry experts, are a brilliant way to either start your journey or refresh your skills in the F&F sector."

IFEAT Academy has modernised the original coursework initially developed by industry legends Dr. Tony Curtis and David Williams. The curriculum now bridges the gap between traditional fragrance/flavourist skills and modern regulatory/technical demands.

"The launch of the IFEAT Academy represents an exciting new chapter for professional education in the aroma trades," says Lindsay Smith, IFEAT's Education Manager. "By building on the strong foundations of ICATS within the IFEAT Education portfolio, we are creating a modern, flexible global learning platform that supports both emerging and experienced professionals as the industry continues to thrive and innovate."

IFEAT Academy is endorsed by the following organisations:



"My experience with the IFEAT Academy has been very engaging so far. The programme feels very grounded in the realities of the aroma trades, and I appreciate how the modules present foundational concepts through an industry lens. The breadth of materials available through Pathwright has been incredibly helpful for building a more practical understanding and making connections across different topics. It's been a great way to build confidence as I continue developing in the field."

Meaghann Kral



NEW BUNDLES FOR 2026

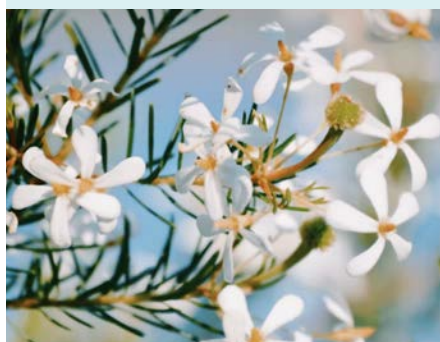
To celebrate the launch of the IFEAT Academy, we're offering new students the chance to get a flavour (or a fragrance!) of the Full Diploma via our new unit bundles.

Each bundle comprises three of the 11 units that make up the Full Diploma in either the Flavour or Fragrance pathway – and with 20% off the combined unit price, at a rate of just £2,840 for IFEAT Members and £3,496 for Non-Members.

Build your expertise with our Fragrance and Flavour unit bundles. Study 100% online, at your own pace, wherever you are in the world.

THE FRAGRANCE BUNDLE:

Explore the diverse range of natural derived materials available to perfumers. This unit covers sourcing, characteristics, and applications of naturally derived ingredients, enhancing your ability to create unique and captivating fragrances.



Unit 8: Naturally Derived Materials for the Perfumer



Unit 9: Synthetically Produced Materials for the Perfumer

Dive into the world of synthetically produced materials tailored for perfumery. Learn about the development, properties, and uses of synthetic ingredients, allowing you to craft complex and innovative scents.

Develop your skills in fragrance creation and evaluation. This unit covers the art and science of blending, assessing, and applying fragrances, ensuring products meet the highest standards of quality and appeal.



Unit 12: Fragrance - Creation, Evaluation and Application

THE FLAVOUR BUNDLE:



Unit 10: Naturally Derived Materials for the Flavourist

Investigate the naturally derived materials essential for flavourists. This unit examines the extraction, properties, and applications of natural flavour ingredients, empowering you to create authentic and appealing flavours.

Uncover the potential of synthetic materials in flavour creation. This unit focuses on the synthesis, characteristics, and uses of artificial flavour compounds, providing the tools to produce consistent and novel taste experiences.



Unit 11: Synthetically Produced Materials for the Flavourist



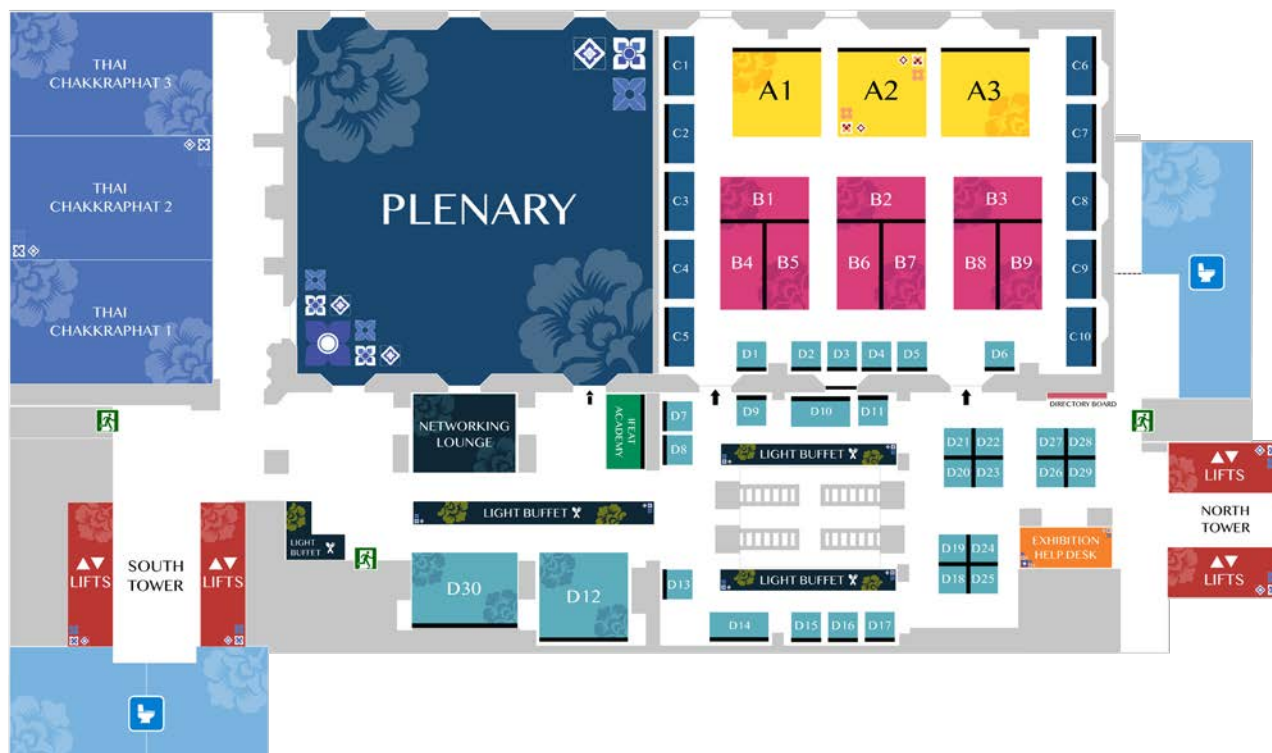
Unit 13: Flavour - Creation, Evaluation and Application

Hone your expertise in flavour creation and assessment. Learn about the principles of flavour blending, sensory evaluation, and application techniques, enabling you to understand and design flavours that delight and satisfy consumers.

Go to ifeat.academy to find out more and sign up today.

CONFERENCE FLOORPLANS

Level 2 Plenary, Exhibition and Meeting Rooms



Exhibition Booths

A1	Hangzhou Grascent
A2	Van Aroma
A3	Oqema

B1	Jindal Drugs
B2	Mamta Polycos
B3	Shandong Jitian Biotechnology
B4	Kefi Wangi Indonesia
B5	K V Aromatics
B6	Asia Specialty Ingredients
B7	Gupta Aromatics
B8	Natura Perisa Aroma
B9	SiyoMicro Biotech

C1	Qingdao Terio United Aromachem
C2	H J Arochem
C3	Kunming International Aroma
C4	Indoharvest Spice
C5	Kutas
C6	Aroma Atsiri Indonesia
C7	Som Extracts
C8	Kunshan Odowell
C9	Anhui Garlicare Bio-Tech
C10	ABL Botanicals

D1	Chengdu Sunshine Flavors
D2	Tanbo Foods Ingredients
D3	Camstar Herbs
D4	Ruihai Biological Technology
D5	Katyani Exports
D6	Juye Zhongyue Aroma
D7	Nishant Aromas
D8	Tianxin Flavors
D9	Sinkona Indonesia
D10	TMV Natural Oils & Extracts
D11	Zhejiang Medicine
D12	Jayshree Aromatics
D13	Purong Essences
D14	AES
D15	Hunan Hetong Bio-Tech
D16	Tengzhou Ruiyuan Flavor
D17	ANDRITZ Gouda
D18	EOAS Organics
D19	Anhui Fengle Perfume
D20	Anhui Hyea Aromas
D21	JiangSu Xinrui Aromatics
D22	Ayanda African Oils
D23	Wutong Aroma Chemicals
D24	Mianyang SMG Bio-Tech
D25	Aromatic And Allied Chemicals

D26	Anhui Rodafone Perfume
D27	Hangzhou Doreflower Technology
D28	Biottonia NaturalCare
D29	Dongying Kehong Chemical

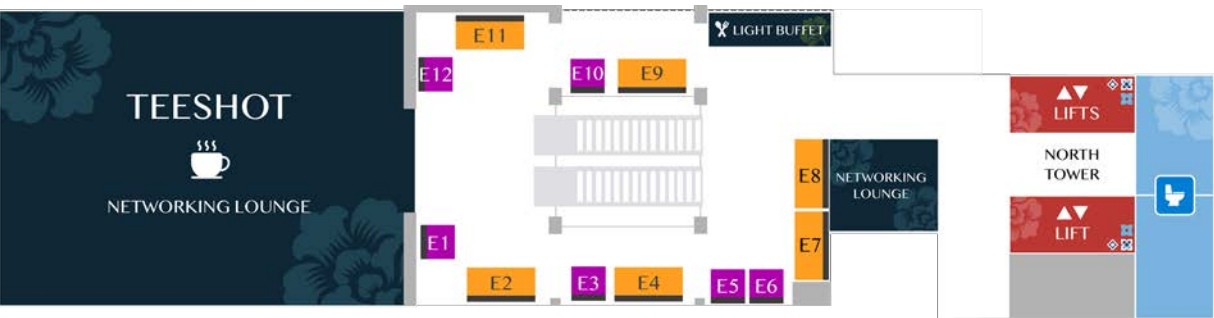
Meeting Rooms

Thai Chakkraphat 1	Indesso
Thai Chakkraphat 2	Berjé
Thai Chakkraphat 3	DSM-Firmenich

Lobby Level

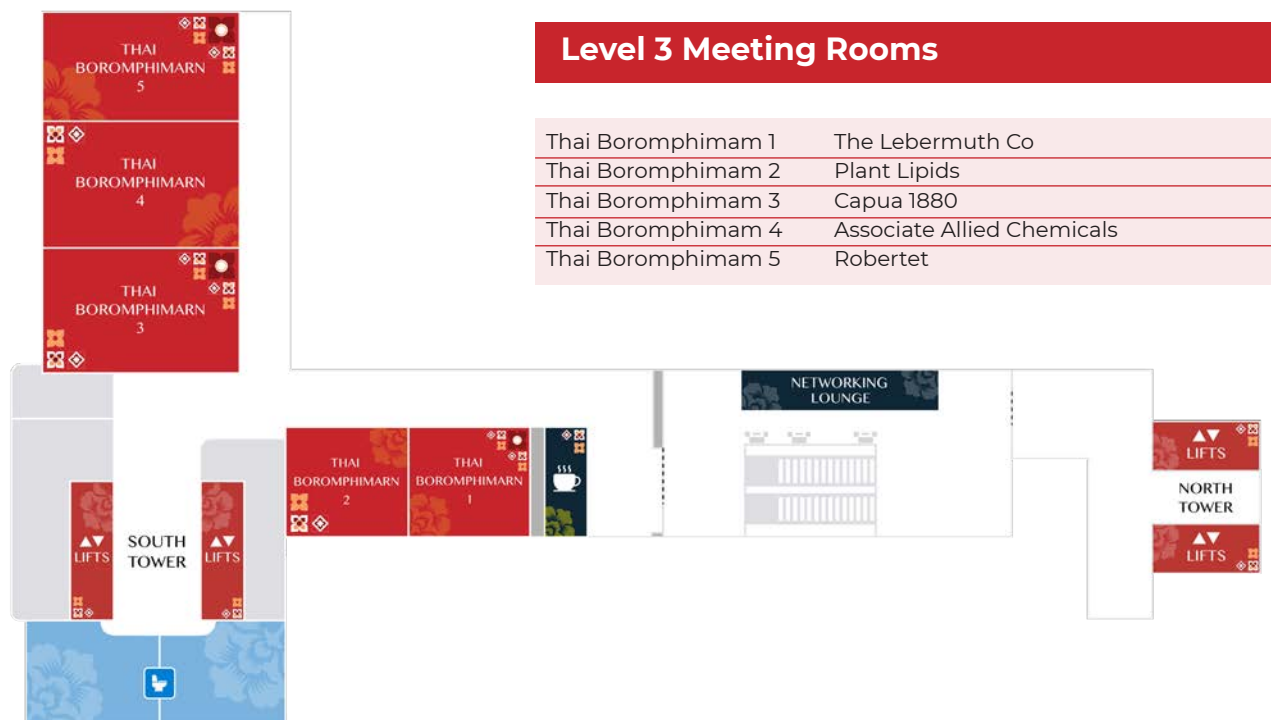


M Level Exhibition Booths



- | | |
|----|---------------------------------------|
| E1 | Elchemy |
| E2 | Yili Chuanning Biotechnology |
| E3 | Herb-Inn Morocco |
| E4 | Alta Oils |
| E5 | Pavlovi Food Industries |
| E6 | Suining Dingshi Biological Technology |

- | | |
|-----|--------------------------------------|
| E7 | Dal Maydi |
| E8 | Anhui Chinaherb Flavors & Fragrances |
| E9 | Wild Wood of Australia |
| E10 | Rawji Fine Fragrances |
| E11 | Yunnan Lorraine Aromatic Products |
| E12 | Bio-Young Aromas |



Level 4 Pool House and Pagoda Restaurant Meeting Rooms



Pool House Meeting Rooms:

Pavilion 1	Lluch Essence
Pavilion 2	Mane Kancor
Mezzanine 1	Purong Essences
Mezzanine 2	Moellhausen

Pagoda Restaurant Meeting Rooms:

Plum Blossom	A. Fakhry & Co
Magnolia	Austria Juice
Lilac	Axxence
Rose	Vidara Life Ingredients
Azalea	Eternis Fine Chemicals
Lotus	IFF
Primrose	Hashem Brothers
Gentian	Bordas

Level 5 Meeting Tables

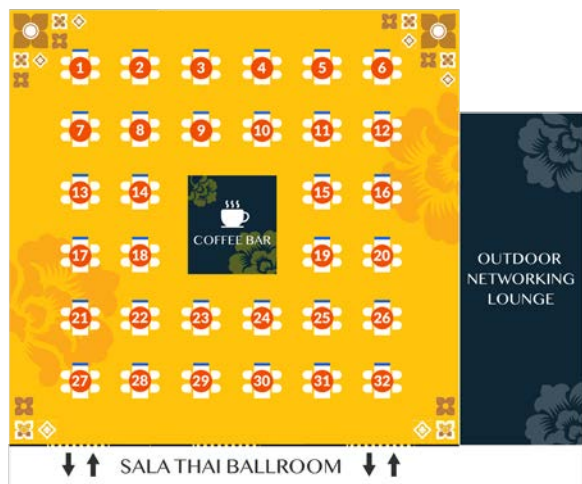
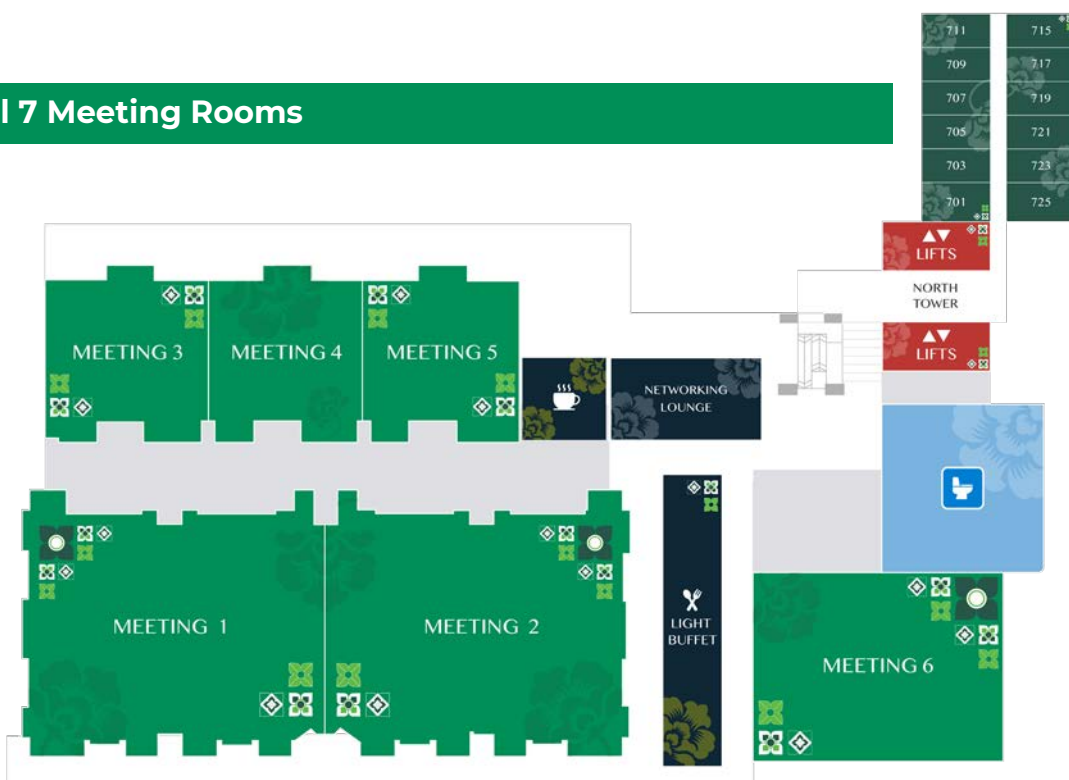


Table 1	CPL Aromas
Table 2	Floral Concept
Table 3	Floral Concept
Table 4	Anhui Hyea Aromas
Table 5	Jasmine C.E
Table 6	Indo-GSP Chemicals

Table 7	Zhejiang Medicine
Table 8	Aurashine Essentials
Table 9	Lallemand
Table 10	Zalabí
Table 11	Miltitz Aromatics
Table 12	ACS International
Table 13	Anthea Aromatics
Table 14	BMV Fragrances
Table 15	HDDES Extracts
Table 16	SAS Distillerie Agnel
Table 17	BASF
Table 18	GIFF
Table 19	Anhui Great Nation Essential Oils
Table 20	Eucaforest
Table 21	Wuhan Hesheng Technology
Table 22	Vietplantex Joint Stock Company
Table 23	Australian Botanical Products
Table 24	Xinyu Jialin Perfumery
Table 25	Inter-Agri Oils
Table 26	Clive Teubes
Table 27	Shanghai Moistall Biotechnology
Table 28	Atul
Table 29	Kao Corporation
Table 30	Bhoomi Natural Products and Exports
Table 31	Copperhead Sandalwood
Table 32	Shaanxi Hongda Flavor Technology

Level 7 Meeting Rooms



Meeting 1	Vessel
Meeting 2	Ventos
Meeting 3	Bontoux
Meeting 4	Jiaxing Sunlong Industrial & Trading
Meeting 5	Beijing Zoteq
Meeting 6	Azelis
701	Tanemura
703	Mitra Ayu Adipratama
705	Grupo Tecnaal

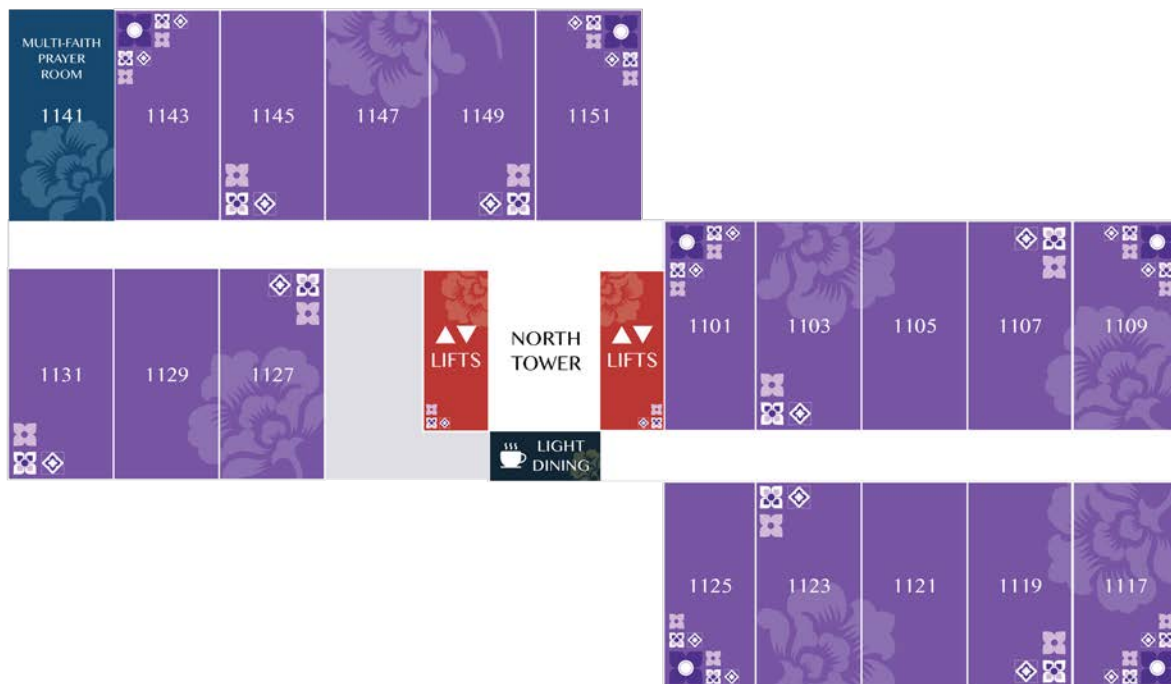
707	Axxence
709	Taytonn ASCC
711	Verger Naturals
715	Tilley Distribution
717	Prakash Chemicals International
719	Shandong Tianxiang Food Ingredients
721	H. Reynaud & Fils
723	Silvestris & Szilas
725	Techvina

Level 9 Meeting Rooms

Apartment 1	Agrumaria
Apartment 2	Takasago
Apartment 3	Yancheng City Chunzhu Aroma
Apartment 4	Santis
Apartment 5	Bernardi group
Apartment 6	Enscent International
Apartment 7	Citromax Group
Apartment 8	Wanhua Chemical Group
Library	Citrus & Allied Essences



Level 11 Meeting Rooms



1101	Kunshan Asia Aroma
1103	Saptagir Camphor
1105	Agson Global
1107	BASF
1109	Virat Exports
1117	Oriental Aromatics
1119	Misitano & Stracuzzi
1121	Natarra Global
1123	Cilione
1125	Volans Aroma

1127	Al Sheikh For Export
1129	Shanghai Wanxiang F&F
1131	Nanjing Vincero International
1141	Multi-Faith Prayer Room
1143	Xiamen Bestally Biotechnology
1145	Shengyuan Flavors and Fragrances
1147	Mianyang SMG Bio-Tech
1149	Citrojugo
1151	DSM-Firmenich

PROGRAMME SUMMARY

Welcome Reception

When: **Monday 19th October
– 18:00-23:00**

Where: **EM Skye
(Meet in Hotel Lobby
from 17:30)**

Eligibility: **Delegate Ticket
and Accompanying
Persons**

Dress Code: **Smart Casual**

Main Conference Sessions

When: **Tuesday 20th –
Friday 23rd October**

Where: **Thai Chitlada (Level 2)**

Eligibility: **Delegate Ticket**

Lunch Locations

International Buffets:
Goji Restaurant (Lobby Level)
and Level 2 Foyer

Indian and Jain Cuisine:
Drawing Room (Lobby Level)

Chinese Cuisine:
Pagoda Restaurant (Level 4)

Workshops

† Requires additional purchase
* Included in registration but
requires booking in event app

When: **Tuesday 20th October
15th September,
14:00-1700†**

Where: **Pastry Meets
Perfumery**

When: **Wednesday 21st
October
15th September,
14:30-16:30†**

Where: **Family Business –
Are You Prepared
for Succession?**

When: **Thursday 22nd
October
14:30-16:30***

Where: **CMR Classification in
the EU and What it
Means for Business:
Tea Tree Oil and
Spearmint Oil. Is
Eucalyptus Oil Next?**

Where: **Thai Chitlada, Level 2**

Eligibility: **Delegate Ticket and
by separate
registration**

Exhibition

When: **Tuesday 20th –
Friday 23rd October –
09:00 – 17:00**

Where: **Level 2**

Eligibility: **Full Delegate Ticket**

IFEAT Dinner

When: **Wednesday 21st
October**

Where: **The 71 Riverside
Venue (Meet in Hotel
Lobby)**

Eligibility: **Full Member Delegate
and Accompanying
Person tickets, and by
separate registration**

Transport: **Coaches will depart
from the Hotel**

Dress Code: **Smart**

Members' Forum

When: **Wednesday 21st
October – 10:50 – 11:20**

Where: **Thai Chitlada (Level 2)**

Eligibility: **Member Delegate
Ticket**

Closing Banquet

When: **Friday 23rd October
– 18:00 – 00:00**

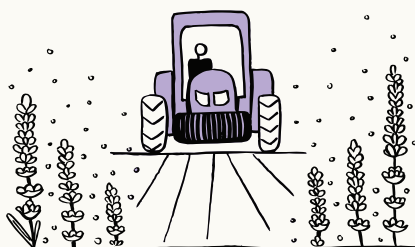
Where: **UOB Live
(Meet in Hotel Lobby)**

Eligibility: **Delegate Ticket and
Accompanying
Persons**

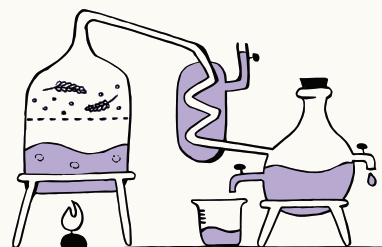
Transport: **A short walk – event
staff will direct
delegates from the
Marriott Marquis
Lobby.**

Dress Code: **Smart Casual**

OUR PRODUCTION



CULTIVATION & HARVESTING



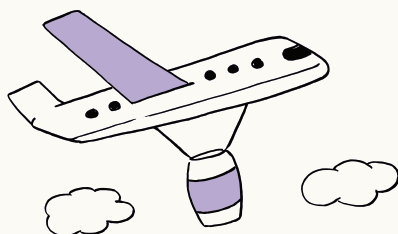
DISTILLATION



BOTTLING AND LABELING



BULK SALES & QUALITY ASSURANCE



EXPORTATION

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PROGRAMME

Sunday 18th October

08:00 - 20:00 **Registration**

Monday 19th October

08:00 - 20:00 **Registration**

18:00 - 23:00 **Welcome Reception, EM Skye**

Meet in the hotel lobby from 17:30 to be guided to the venue.

Coffee breaks 10:30-11:00 and 15:30-16:00 Refreshments will be served throughout the venue.	Lunch Breaks 12:00-14:00 International Buffets: Goji Restaurant (Lobby Level) and Level 2 Foyer Indian and Jain Cuisine: Drawing Room (Lobby Level) Chinese Cuisine: Pagoda Restaurant (Level 4)	Sponsored by  TANEMURA Importers & Exporters
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Tuesday 20th October

Note, the Exhibition is open daily, 9am-5pm from Tuesday 20th-Friday 23rd October.

Session One: Opening & Keynote

- 09:30 - 09:35 **Opening by the Conference Emcees**
Ralph Cochrane & Hanny Narula
- 09:35 - 09:40 **Welcome from the Conference Chairs**
Robby Gunawan & Alastair Hitchen
- 09:40 - 10:10 **Keynote: Green Intelligence & Global Linkage**
Bruce Yang, Wanhua Chemical

Session Two: The Sustainability Award Spotlight

- 10:10 - 10:50 **The Sustainability Award Spotlight**
Eduardo Mattoso, IFEAT Socio-Economic Committee Chair, **Geemon Korah**, IFEAT Executive Committee Chair Moderator: **Hamish Taylor**, Shinerigise Partners

10:50 **Coffee break**

Session Three: Asian Aromatic Journey: Heritage and Future Direction

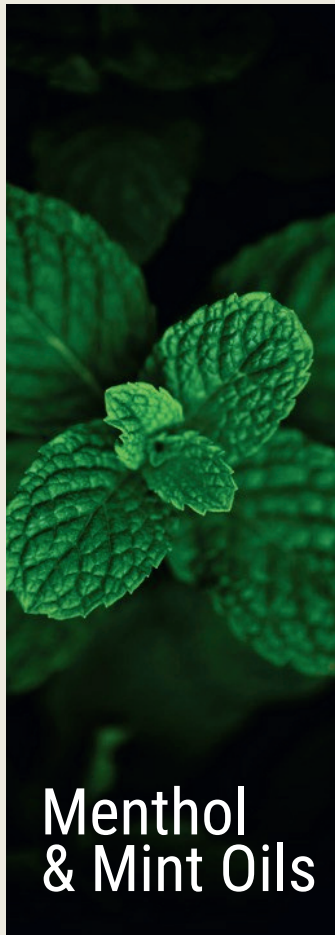
- 11:10 - 11:30 **Rajen Mariwala**, Eternis Fine Chemicals
- 11:30 - 11:50 **Middle Eastern Perfumery Success**
Laurent Mercier, ARBOL Consulting
- 11:50 - 12:10 **Sandalwood: From Heritage to Regeneration**
Rithika Gupta, F. P. Aromatics Singapore
- 12:10 - 12:30 **Oud in the Modern Day**
Kavin Pohsa, Oudimension
- 12:30 - 13:00 **Panel Discussion and Q&A**

Workshop

- 14:00 - 17:00 **When Pastry Meets Perfumery***
Isabelle Ferrand, Cinquième Sens - **Claire Lonvaud**, Passion Nez
*Note, this workshop is not included in your Delegate ticket and requires a separate booking.
- 18:00 - 23:00 **Young IFEATians**
Level 4 Poolside - bookable only in the Conference app.



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PROGRAMME

Wednesday 21st October

Session Four: IFEAT Business Meeting

- 09:30 – 09:35 **Opening by the Conference Emcees**
Ralph Cochrane & Hanny Narula
- 09:35 – 10:05 **The IFEAT Annual General Meeting**
- 10:05 – 10:25 **Annual Review**
Geemon Korah, IFEAT Executive Committee Chair
- 10:25 – 10:30 **Announcement of the IFEAT 2027 Conference**
Susumu Tominaga & Alastair Hitchen

10:30 **Coffee break**

Session Five: Members' Forum

- 10:50 – 11:20 **Members' Forum**

Session Six: Medal Lecture

- 11:25 – 11:50 **The IFEAT Medal Lecture**
Alastair Hitchen

Session Seven: G4 Fireside Chat

- 11:55 – 12:35 **Defending Ingredients with Science, Strategic Advocacy – A Global Perspective**
Sven Ballschmiede, Alexander Mohr, Eric Angelini, John Cavallo

Session Eight: IFEAT Education Reports

- 12:40 – 12:45 **IFEAT Academy Report**
Ruben Francot, IFEAT Education Committee Chair
- 12:45 – 12:50 **University of Reading, Flavourist Course Report**
Amanda Mlangeni
- 12:50 – 12:55 **Student Medals**
University of Reading Flavourist Course Best Student - **Amanda Mlangeni**
IFEAT Academy Best Student - **Carla van Aswegen**
- 12:55 – 13:05 **Study Tour Reports**
Australia 2026 Study Tour **Rithika Gupta**
Finland Focus Study Tour **Laura Orlando**
- 13:05 – 13:10 **Announcement of the 2027 Study Tour**
Zahra Osman Guelle, IFEAT Study Tour Committee Chair

Workshop 2

- 14:30 – 16:30 **Family Business – Are You Prepared for Succession?***
Kajsa Haag, Jönköping International Business School

*Note, this workshop is not included in your Delegate ticket and requires a separate booking.



- 18:00 – 22:00 **IFEAT Dinner***
71 Riverside Venue
Meet in the hotel lobby at 17:30 for departure.

*Note, the IFEAT Dinner is not included in your Delegate ticket and requires a separate booking.
IFEAT Members and Accompanying Persons only.





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SCAN TO EXPLORE

PROGRAMME

Thursday 22nd October

Session Nine: Advocacy

09:30 - 09:35 **Opening by the Conference Emcees**
Ralph Cochrane & Hanny Narula

09:35 - 10:00 **Advocacy Session**
Rebecca Lentini, NOVE

Session Ten: Scientific

10:00 - 10:40 **EFEO-IFEAT Scientific Program**
Jonathan Bonello, PhD
Jocelyn Kurtz

10:40 **Coffee break**

Session Eleven: Scientific (Continued)

11:00 - 11:10 **IFEAT Scientific Committee Annual Activity**
Francesca Perego, IFEAT Chief Scientific Officer

11:10 - 11:30 **From Molecules to Minds: Neural Mechanisms of Flavour Generation**
Jack Shi, EPC Natural Products

Session Twelve: Navigating the Regulatory and Sustainability Landscape

11:35 - 11:55 **Supply Chains Under Scrutiny: The Risks Businesses Can't Ignore**
Maxime Belingheri, Fair Labor Association

11:55 - 12:15 **Mapping Invisible Upstream for Sustainable Supply Chains**
Ismawati, ReClimaTech
Arianto Mulyadi, Indesso

12:15 - 12:35 **Doing the Right Thing... Doing Things Right!**
Hamish Taylor, Shinerigise Partners

Session Thirteen: Is the F&F Industry Measuring What Matters?

12:40 - 13:10 **Beyond Carbon Footprint: The Overlooked Indicators That Determine True Supply Chain Resilience**
A panel discussion moderated by **Alain Frix**

Workshop 3

14:30 - 16:30 **CMR Classification in the EU and What it Means for Business: Tea Tree Oil and Spearmint Oil. Is Eucalyptus Oil Next?**
Cécile Bascoul, Bascoul Bioscience
Tim Valentiner, Alltruix

This workshop is included in your delegate registration but must be booked in the Conference app.

Programme correct at time of print. Any post-print adjustments to the agenda will be available in the Conference app



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PROGRAMME

Friday 23rd October

Session Fourteen: Family Business Forum

- 09:30 **Opening by the Conference Emcees**
Ralph Cochrane & Hanny Narula
- 09:35 – 10:30 **Family Business Forum**
Moderated by **Kajsa Haag**, Jönköping International Business School

10:30 Coffee break

Session Fifteen: Industry Landscape: Trade and Tariff Dynamics

- 10:50 – 11:10 **The Changing F&F Landscape: Resilient Demand, Ongoing Consolidation and the Shift to Natural and Sustainable Solutions**
Alexandre Bernardi, Advancy
- 11:10 – 11:30 **Tariffs: Navigating the New Normal**
Pierre-Jean Hellivan, Azelis
William Bower, Vignon International

Session Sixteen: Citrus Market Report

- 11:35 – 12:30 **The Citrus Pulse 2026: Market Intelligence from Global Crops to Processed Derivatives**
Moderator: **Henry Gill**, De Monchy Aromatics

18:30-00:00 Closing Banquet at UOB Live

Meet in the hotel lobby at 18:00

Programme correct at time of print. Any post-print adjustments to the agenda will be available in the Conference app

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Join us and cast your vote at the AGM

Wednesday 21st October at 09:35

New Members Meet & Greet

All new IIFEAT Members are invited
to join us for a friendly welcome.

**Thursday 22nd October at 15:00,
at the Level 4 Pool House.**



GENERAL INFORMATION

TIPPING

Tipping is not mandatory in Thailand but it is seen as a gesture of appreciation for a good experience. In bars, pubs and coffee shops, they often have jars on the counter where you can leave coins. In sit-down cafés, wine bars and casual restaurants, rounding up the bill is standard practice among locals. An amount between 5 and 10 % of the bill is considered appropriate.

CURRENCY

The currency in Bangkok is the Thai Baht, exchange rates correct at the time of print, were:

1 USD = **33.6 THB**
1 GBP = **44.5 THB**

ATMs

The hotel has an ATM machine for guest use. It is located on the ground floor behind the hotel check in desks.

TAXIS

It is very easy to get around Bangkok in local taxis. The Marriott Marquis hotel concierge can also help with any transport queries.

HEALTH SERVICE

We have on-site Medical Practitioners every day between 9am till 5pm. They are based in the Lobby, next to the Floating Market, and will assist you if you are unwell. Alternatively, visit our event Information Desk and a member of staff will direct you.

TOURS

All tours should be booked directly with our tours desk based next to our registration desks.

EMERGENCY PROCEDURES AND NUMBERS

In the event of an emergency situation occurring in the hotel, press "1299" from any house phone for immediate assistance.

Should a fire or other emergency occur, you will hear the Marriott Marquis emergency alarm ring. At this time, you should remain calm and proceed to the nearest exit – all emergency exits have the green exit sign above the doorway. In the event of an emergency, the elevators will be out of service.

If you are staying at the Marriott Marquis, you are recommended to review the building floorplan on the back of your guest room door upon check-in. This will allow you to become familiar with your closest exit.

National Emergency Numbers

Police **191**
Fire **199**
Ambulance **1669**

Hospital

In the event of a medical emergency the nearest Hospital is Bumrungrad International Hospital 33 Sukhumvit 3, Wattana, Bangkok 10110





EFEO IFEAT
European Federation of Essential Oils

SCIENTIFIC PROGRAM

We Need your Support to Defend the Future of Essential Oils.

The EFEO-IFEAT Scientific Program was launched in late 2023 to actively gather and generate data to support the EU Commission's report, due in early 2029, on the derogation of Plant Extracts from the application of the MOCS rule (Art. 54a of Regulation (EC) No 1272/2008): this work is to demonstrate the clear differences between essential oils and their individual isolated constituents, showing that MOCS approach is not scientifically appropriate for the classification of essential oils and plant extracts.

If the derogation is not confirmed, many essential oils and plant extracts can be classified as hazardous. Even where products remain legally marketable, the commercial implications could be immediate:

- Downstream users may reformulate to avoid CMR or other hazard classifications, which would have to be reflected in a product's labelling
- Retailers may limit shelf space for products carrying hazard warnings
- Cosmetic, home-care and aromatherapy brands may remove essential oils from sensitive product lines
- Natural flavours would drastically change their hazard classification
- Beverage and flavour companies may reformulate to avoid hazard classification on the label or use "less complex signature" flavours where specific molecules are removed, consequently losing their unique aroma, depth, and rounded taste profiles
- Essential oils (such as orange, lemon, lime, and mint) contain many volatile compounds that provide the complex, authentic flavour notes found in premium beverages, sodas, and juices. If the derogation expires, many natural extracts would be classified as hazardous, meaning that even simple citrus-flavoured sparkling waters could require hazard warnings on packaging
- Supply chain disruption for natural extracts and essential oils would increase due to higher cost, reduced use, and limited inventory levels
- Customer demand may be reduced resulting in alternative formulations

The most immediate risk is the expected reaction of the market, requests for product reformulation, and movement away from essential oils.

It represents a significant regulatory threat for the entire value chain and a detrimental effect to many businesses that depend on natural products as their core business portfolio.

Contributing to the EFEO-IFEAT Scientific Program is more than financial participation – it is a visible commitment to protecting the long-term future of essential oils and natural products.



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CAREFULLY BROADENING THE IFEAT PANEL OF EXPERTS

IFEAT is about passion, commitment, and results, and regularly engages its team of international Experts to accomplish projects beneficial to our industry.

If you have a profound attachment to our industry, along with at least 20 years of expertise, and the desire to work on a pro bono basis with a team of like-minded Experts from IFEAT, then we welcome you to contact us for further discussion. Hopefully you will meet the necessary criteria to join our select IFEAT Panel of Experts. IFEAT screens all candidates according to requirements through a thorough process which is very selective and based on evolving needs. For more information, please contact: secretariat@ifeat.org

IFEAT has a large reach in terms of people and activities related to the world of flavour and fragrance ingredients - in particular ingredients derived from nature.

The IFEAT Panel of Experts

Alongside the Executive Committee, IFEAT has built a unique network of pro bono experts from all regions of the world to form the IFEAT Panel of Experts. These individuals have committed their careers to being actively engaged in the essential oils (EO) and associated natural complex substance (NCS) industries, especially in relation to their application in the areas of flavours, fragrance, food & feed, cosmetics, and aromatherapy. Each expert also has decades of experience in the F&F industry.

Current members of the Panel of Experts are (in alphabetical order):



**Dr.
Christopher
Choi**



**Mr. Alain
Frix**



**Dr Matthias
Guentert,
Ph.D**



**Prof. Luigi
Mondello**



**Mr Manuel
Peña Roig**



**Mrs Dorene
Petersen**



**Mr Stephen
Pisano**



**Mr
Dominique
Roques**



**Mr Ravi
Sanganeria**



**Prof. Daniel
Strub**

ESSENTIAL OILS – **THE CIRCULAR ECONOMY**

CIRCULARITY BEGINS WITH NATURE – AND IS ALREADY IN PRACTICE

The natural world has always worked in cycles: growth, transformation and renewal. Essential oil value chains do the same.

At a time of growing pressure on materials, energy and supply chains, circularity is an economic need as well as an environmental ambition. For the essential oils sector, this is not a new direction: the circular mindset is already rooted in how plants are grown, processed and valorised.

Acquired from renewable plant materials, essential oils are part of value chains designed to make the most of natural resources. Materials remaining from cultivation and processing are often treated not as waste, but as valuable by-products, feedstocks, soil inputs or energy sources, wherever technically and safely possible.

Circularity therefore starts long before the end of a product's life. It begins in the field, continues through extraction and distillation, and extends to the reuse and repurposing of water, biomass, peels, residues and other plant-based materials. In many cases, nutrients return to the soil, biomass provides energy for production and by-products enter new value chains.

These are established practices, developed through generations of agricultural and production know-how. Europe's opportunity is to recognise, preserve and build on circular models that are already working.



MAKE THE MOST OUT OF EVERY PLANT

Essential oils are not the only valuable products that can come from a crop. Flowers, leaves, peels, seeds, roots and wood can be used to obtain essential oils, while other parts of the plant can still have a purpose.

After cultivation and distillation, materials such as hydrosols, peels and biomass can be used in food, feed, cosmetics and fragrances, or for compost, soil-improvement products, bioenergy, biomethane and biochar. This creates a cascading use of renewable resources, with one plant generating several streams of value.

The Spanish lemon sector is a concrete example. It has identified 27 circular practices in agriculture and six additional practices linked specifically to lemon oil production. Water can be treated and reused, peels can become compost, animal feed or biomethane, and renewable energy can support processing.

“Circular economy is already in the DNA of the lemon sector: from regenerative agriculture and water efficiency to renewable energy and the valorisation of by-products, circularity is part of how the value chain works today.” – AILIMPO.

FROM THE FIELD TO THE CIRCULAR BIOECONOMY

Circularity in essential oils is inseparable from the places, people and agricultural systems behind them.

Circular practices are already visible in the farms. Plant material left after pruning or harvesting can return to the soil; organic compost can reduce the need for external inputs; reclaimed water, drip irrigation and precision techniques can improve water efficiency; and renewable energy can support farming and processing.

These practices also support healthier and more resilient agricultural systems. In the lavender sector in Provence, for example, organic composting, ponds and insect hotels show how resource efficiency can go hand in hand with care for the wider farming environment.

The circular economy and the bioeconomy naturally meet in these value chains. Spent mint biomass can fuel boilers used in distillation, with compost returning nutrients to the field. Spice residues can be used for energy, while green cypress material can serve as a feedstock for essential oil production before the remaining organic substrate is returned to productive use.

These examples combine traditional know-how with modern processing. They contribute to resource efficiency, local value creation and reduced reliance on fossil-based inputs.

Innovation can expand these models further by creating new uses for post-distillation biomass, hydrosols, extracts and other by-products as ingredients, functional materials, soil enhancers or renewable-energy feedstocks.

The sector therefore already has a strong circular foundation on which further innovation can build.



CIRCULARITY, BIODIVERSITY AND RESILIENCE

For plant-based value chains, circularity and biodiversity reinforce one another.

Essential oil production depends on healthy soils, plant diversity, resilient ecosystems and agricultural knowledge. Protecting these resources is therefore both an environmental responsibility and an investment in the sector's long-term resilience and competitiveness.

Practices such as maintaining vegetation cover, returning organic matter to the soil, improving water efficiency, supporting beneficial species and reducing unnecessary inputs can strengthen biodiversity while improving resource efficiency.

By sourcing renewable plant materials responsibly, using biomass efficiently and finding continued value in by-products, the essential oils sector demonstrates how economic activity, rural communities and healthy ecosystems can support one another.



BUILD ON WHAT ALREADY WORKS

Europe's circular transition will require innovation, investment and enabling legislation. It should also recognise and support circular practices that are already delivering results across bio-based value chains.

For essential oils, the priority is not to create a circular model from zero, but to protect, scale and further improve models that have been developed over decades and are already working in practice.

Policy frameworks can help by reflecting the realities of bio-based production, clearly distinguishing valuable by-products from waste, enabling their safe use in new applications, and supporting investment in resource efficiency.

Essential oils already embody many of the principles Europe now seeks to advance. A proportionate and innovation-friendly framework will make it easier to keep renewable materials in productive use, unlock additional value from by-products and strengthen the resilience and competitiveness of Europe's bioeconomy.

Circularity is not a new destination for the sector – it is an established way of working, with practices already developed, tested and delivering value.



SCIENTIFIC SERVICES

The Scientific Committee of IFEAT continues its extensive work in the different areas of industry support. This work focuses on the following areas:

a. RIFM Project

The Research Institute for Fragrance Materials (RIFM) is an independent non-profit scientific organisation dedicated to the safety evaluation of fragrance materials, including essential oils and Natural Complex Substances (NCS). RIFM's NCS Safety Assessment Programme aims to build a recognised, publicly available database that IFEAT Members can use to promote safe product use to governments, regulators, and the public.

Having completed safety assessments of more than 2,250 individual (discrete) fragrance materials, RIFM is uniquely positioned to evaluate NCS, which are composed of many of these same substances. This allows RIFM to efficiently evaluate the many complex natural mixtures used in fragrance.

RIFM and the independent Expert Panel for Fragrance Safety have evaluated more than 150 NCS covering 22 groups according to their plant taxonomy (Amaryllidaceae; Annonaceae; Apiaceae; Asteraceae; Caprifoliaceae; Citrus; Cupressaceae; Fabaceae; Geraniaceae; Iridaceae; Labiatae; Lamiaceae; Lauraceae; Myrtaceae; Oleaceae; Orchidaceae; Pinaceae; Poaceae; Rosaceae; Rutaceae; Santalaceae; and Styracaceae), with a plan to complete testing on first round naturals, for a total of 600 of relevance to IFEAT Members by 2028. The first Expert Panel- and peer-reviewed assessments have already been published by Elsevier and are available in the public domain (petitgrain mandarin oil; orange essence oil; mandarin oil terpenes; tangelo oil, expressed; lavandin abrialis; pinus nigra oil; sage oil, Spanish; clove bud absolute; ho bark oil; ho leaf oil; ho wood oil; and savory winter oil).

All RIFM safety assessments are freely available to IFEAT Members via the Elsevier Fragrance Materials Safety Resource database: frangencematerialsafetyresource.elsevier.com.

b. IFEAT Plant Protection Products (PPP) and Agricultural Residues Pilot Project

The IFEAT Plant Protection Products (PPP) Project has successfully completed all four phases of sample collection, testing, and analysis. In total, 19 Natural Complex Substances (NCSs) were tested, encompassing over 300 samples provided by 22 sponsors globally. Findings from the project were presented at both the IFEAT Berlin and Bangkok Conferences. In June 2026, IFEAT also organised two dedicated webinars, one for stakeholders and industry associations and another for IFEAT members. Both sessions generated considerable interest and engagement, highlighting the relevance of the project to the wider industry. The project findings have since been developed into a series of scientific manuscripts, which have been submitted to the Journal of Essential Oil Research (JEOR) with the aim of progressing towards peer-reviewed publication.

c. G4 Heads of Association

In addition to IFEAT's projects and events, the Federation also actively participates and helps host the G4 Heads of Associations (G4). This group, consisting of IFEAT, EFEQ, IFRA, and IOFI, works to coordinate different activities and address industry-wide issues, which can include:

- The constantly evolving regulatory landscape
- NCS safety assessments
- Chemical Control Legislation (CCL)
- Contaminants and agricultural residues
- Renewability and sustainability
- The impact of climate change

The breadth of the work of the G4 also includes input from the NCS Advisory Group (NAG), an interassociation group of which IFEAT is also an active member. The NAG looks at more technical areas related to safety and regulation of NCSs and considers the impact of those areas along all parts of the F&F value chain. The next G4 meeting will be held in Göteborg during the Conference.

d. Panel of Experts

IFEAT maintains a grouping of individuals who have expertise in areas covering both aromatic naturals and synthetics. These volunteers form the IFEAT Panel of Experts and are passionate about our industry and its growth and success.



SOCIO-ECONOMIC REPORTS

The IFEAT Socio-Economic Committee has continued to produce Socio-Economic Reports (SERs) on a variety of essential oils from different regions around the world. These SERs have several aims including providing a comprehensive overview of each oil. They cover aspects such as nomenclature, history, production, processing, uses, markets, quality and composition, legislative and regulatory issues, and their socio-economic and environmental impacts.

This is an important initiative, as it aims to estimate the number of people, families and communities involved in the local production, processing, and trade of these essential oils. In the face of increasing legislative and regulatory discussions, the SERs have become an important means of communicating the positive impact of essential oil production in the regions and countries where they are produced. They can serve as a resource for providing this information during legislative and regulatory discussions. The SERs are shared with Members and other industry associations in support of ongoing efforts to monitor and measure the socioeconomic impact of the entire essential oils value chain. Initially, several short SERs were commissioned as part of this initiative, which has since evolved into an ongoing and continuous project. All SERs can be accessed at ifeat.org/socio-economic-reports

EDUCATION SUPPORT TO THE INDUSTRY

In addition to the IFEAT Academy – IFEAT's flagship remote earning programme – IFEAT actively supports existing educational programmes whilst also seeking new opportunities to introduce further initiatives for the flavour and fragrance industries. IFEAT is committed to creating new platforms for advanced learning within the sector. In 2026, IFEAT sponsored the Flavourist Course at the University of Reading in the UK and the ISEO, held in Grasse, France. At the same time, IFEAT strengthened its collaborations with universities, educational institutions, and related initiatives, establishing new connections that further enhance the Federation's educational activities.

PUBLICATIONS



IFEATWORLD – FEAT's quarterly magazine, keeps Members up-to-date with IFEAT news and a range of developments in the industry. It also includes the socio-economic reports and Conference updates throughout the year.



IFEAT Study Tour books – providing in-depth information on the companies and products from Study Tour countries. So far these include Indonesia (2011), Brazil and Paraguay (2012), India (2013), China (2014), France (2015), USA (2016), Bulgaria (2017), Spain (2018), South Africa (2022), Italy (2024), Turkey (2024), Argentina (2025), Australia (2026), and Finland (2026).



IFEAT Conference Proceedings – which date back to 1994 and the majority of which are available on the IFEAT website for Members to download or watch.

IFEAT Report & Accounts - the annual accounts of IFEAT are shared with Members

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