

ISSUE 64 2024

IFEAT WORLD

INTERNATIONAL FEDERATION OF
ESSENTIAL OILS
& AROMA TRADES

**BANGKOK SPEAKER
PROGRAMME**

**THE NATURAL
HISTORY OF SPICES**

**PROTECTING
FAMILY FARMS**

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BANGKOK CONFERENCE CO-CHAIRS' WELCOME

Welcome from the IFEAT 2024 Conference Chairs

Geemon Korah and John Nechupadom, the IFEAT 2024 Bangkok Conference Co-Chairs, welcome you to this year's special Conference Issue of IFEATWORLD.



Dr Geemon Korah

Dear IFEAT family,

A warm welcome to all our IFEAT friends to the land of smiles, Bangkok! Considered by many as the food capital of the world, we are proud to host you for the IFEAT 2024 Bangkok Conference. We are super excited to bring to you the biggest Conference in our history – and it promises to be the most exciting, too.

The conference, as always, starts on Sunday evening with the Welcome Reception. We invite you to join delegates at the newly opened EM Yard, connected at the back of Marriott Marquis Queen's Park hotel, where you will be introduced to the incredible cultural offerings of Thailand and its fantastic cuisine.

We start the business events on Monday morning at 9am with the lecture programme. This year we are bringing in exciting speakers who will discuss what the future holds and how it will shape our industry – something you definitely don't want to miss.

Tuesday morning is dedicated to the IFEAT AGM and business session, with various reports on IFEAT activities and the Medal Lecture. While the AGM voting is reserved for Members, all participants are welcome to attend and to hear the Medal Lecture!

On Tuesday afternoon we will have the roundtable session on Sustainable Supply Chains: from Carbon Footprint to Human Rights. Registration is free, but signup is required – you can do this through the Whova app or at the IFEAT information desk in the hotel foyer.



John Nechupadom

We would like to take this opportunity to draw your attention to our fun evening events.

The **IFEAT Dinner** (by ticket, for Members only) on Tuesday evening will be a river cruise along the famous Chao Phraya river, where you will get to see the spectacular city while enjoying some great food and entertainment. We guarantee this will be a rare and unique experience.

The **Closing Banquet** (free with full delegate and accompanying person registration) at the brand new UOB LIVE venue is surely an event that you won't want to miss. This will be a once-in-a-lifetime event where you will get to enjoy the best of what Thailand can offer and take back with you brilliant memories of the conference.

This year we are also introducing two new features:

Essence and Rhythms: this will be the after-dinner entertainment, with live music and chatter along the poolside of the venue hotel for all delegates to network in a fun environment. This will be on Monday and Wednesday nights after 9pm. This is included in your IFEAT registration.

Young IFEATians: this is an opportunity for young IFEAT members to meet to get updated on the industry, and to network with the pioneers of the industry. This will take place on Monday at 6:30pm by the poolside. All youngsters and new Members of IFEAT please note this interesting evening session and do please participate.

We hope that you will find time to discover the magical city of Bangkok with all its food, culture, shopping, and sightseeing wonders! The venue is in the middle of a great many shopping malls and surely you will find enough to take home some memories of Bangkok.

At this point we would like to thank again the dedicated Bangkok Conference Committee and especially the IFEAT staff. Hosting the biggest Conference would not have been possible without the hard work of each of you!

So, as your Conference Chairs, we wish you all the best for a great and successful Bangkok Conference.

Dr Geemon Korah and John Nechupadom
IFEAT 2024 Bangkok Conference Co-Chairs

Notes from the Chair

By Catherine Crowley
Chair of the IFEAT Executive Committee

Gathering in Bangkok!

The excitement has been building around the upcoming IFEAT Conference in Bangkok, Thailand, happening from Sunday 10 November through Thursday 14 November.

As of this writing in mid-September, the Conference registration is at 1,532 people, reflecting great anticipation from Members and non-Members, and fantastic support for sponsorship from IFEAT Member companies.

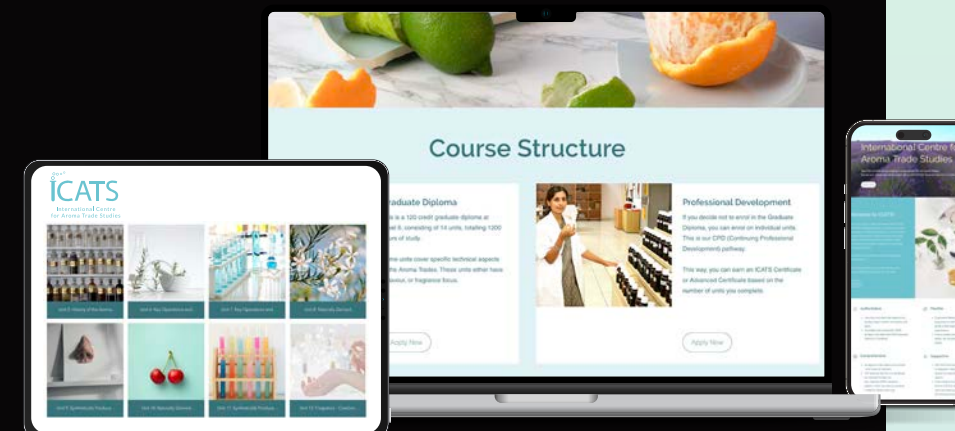
Our **Welcome Reception** on Sunday evening will present Bangkok Street Night – a captivating mixture of the vibrant nightlife of Bangkok and dynamic street culture. Expect a sensory experience as we offer the sights, sounds, smells and tastes of the region!

Tuesday night's **IFEAT Dinner** puts us on the water as we set sail on a private luxury barge on the Chao Phraya River. Enjoy a great time with your friends and colleagues as we glide past royal palaces and glittering temples, while indulging in authentic Thai cuisine. Welcome drinks and live music will beckon you on land, before departure.

The **Closing Banquet** wraps up the Conference on Thursday night – get there early to experience the five regions of Thailand, offered by set-up villages offering live cooking stations and drinks, serving cuisines representing the regions. Moving from the villages into the main arena, the full Banquet will be accompanied by live Thai cultural performances and special entertainment.

For all who have experienced these, the IFEAT Closing Banquets always provide memories lasting long after the Conference ends!

To all of our Sponsors (see page 37) – **THANK YOU. You all make this happen – we could not offer these experiences without you!**



IFEAT ICATS
International Centre
for Aroma Trade Studies

Come Learn With Us! Launch of new ICATS Platform

At the beginning of September, IFEAT introduced the new ICATS learning platform and website accompanying it. A lot of thought and input from various industry groups has gone into the reworking of the content of this coursework.

Courses that are extremely relevant for our industry, set out in a dynamic learning setting, offer all of us a chance to recommend this to our staff, fellow colleagues, or enrol for a refresher course ourselves!

Embracing new learning technology, the IFEAT-accredited curriculum can be taken as individual courses or pursued as part of a full Graduate Diploma. Development of the learning resources is constantly evolving, and IFEAT will look for additional opportunities to provide interactive learning experiences. Courses cover the full range of skills needed in the Flavour and Fragrance industries, and more.

Take a look at the offerings at icats.education. If you want to make suggestions for additional areas to be covered – please contact us!

IFEAT congratulates all who have been involved in this work – IFEAT's Education Committee, IFEAT & ICATS staff, industry colleagues and experts offering their time and expertise – for a job well done! These areas of study can continue to play a part in strengthening our industry further.

IFEAT Protect Essentials

Protect Essential Oils – Advocacy & Regulatory Activity

Even during a northern hemisphere summer, with many on summer breaks and a recess for the European Parliament, this work has remained very active. As many of you know, IFEAT works closely with the Global Communications group FGS – taking steps that will practically address the risk of unintended consequences from legislation designed to protect human health and the environment. Let me run through the highlights here, please bear with the technical language in parts!

Essential Use Concept (EUC)

- The European Commission has now published the guiding criteria of the EUC – the aim of this work is to depart the current 'risk-based' approach and move towards a 'hazard-based' approach.
- The EUC will affect substances defined as the most harmful. Eventually, usage would only be allowed if: i) they are labelled as essential and ii) their use is necessary for health or safety or is critical for the functioning of society and iii) there are no acceptable alternatives.
- If this concept is applied in its current form, it will not only increase the administrative burden on producers and suppliers, but will mean that an essential oil classified as most harmful can be banned if it does not match the EUC criteria above.

What we are doing:

We have prepared documentation that explains step-by-step why it is correct to exempt essential oils from the EUC, alternatively at a minimum to reduce its impact.

Primary points:

- Essential oils are natural and cannot be compared to the most harmful chemicals.
- Essential oils are of socio-economic importance to Europe.
- There is no alternative to nature.

Tea Tree Oil (TTO)

At the end of last year, ECHA (European Chemicals Agency) recommended a reclassification of tea tree oil as a reprotoxic substance under Category 1B.

What we are doing:

- In April, IFEAT & EFEO submitted comments to the group assessing this further and forming an opinion for ECHA – the Committee for Risk Assessment (RAC).
- The joint submission stressed that human relevance must be considered in detail before deciding on the classification as a presumed human reproductive toxicant.

What has happened:

- In July, EU chemical policy experts reviewed the RAC recommendation to classify tea tree oil as a presumed human reproductive toxicant. The recommendation was based on evidence from animal studies, due to the lack of human safety data.
- This classification would not result in an immediate ban for TTO, but it could lead to tighter regulations on its use.
- The biopesticides company Stockton Group has requested the classification process be paused while it conducts further studies to challenge the relevance of the animal data. So far, ECHA is maintaining that there is no new evidence to change its risk assessment opinion.

Tea tree has for many years been the gateway to consumers' direct use of essential oils. That, combined with the very wide use of tea tree in personal care products, means it is an especially important oil to protect. We are continuing to monitor the ECHA developments on this and will support the process to present further evidence that establishes its safety for use in all existing applications.

IFEAT – EFEO Scientific Platform

- Early this year, EFEO and IFEAT joined together to create the Scientific Platform in response to the need to maintain the Derogation granted as part of the CLP revision.
- The recently revised CLP Regulation (Classification, Labelling and Packaging) includes a Derogation for MOCS (More than One Constituent Substances) that are extracted from plants and are not chemically modified. This Derogation was a measure that industry associations worked to include.
- Following on, the European Commission needs to produce a scientific report within the next five years to validate this Derogation.



Jonathan Bonello and **Daniel Strub** presiding over a series of lectures in support of the EFEO-IFEAT Scientific Platform at the 54th International Symposium on Essential Oils in September.

- To validate the Derogation, evidence needs to be compiled that confirms an essential oil as a whole does not necessarily behave as the sum of its individual components.
- The Scientific Platform has been established to pull together a solid compilation of strong scientific evidence that supports the Derogation. The work of this platform is very much underway, compiling both scientific and mechanistic evidence. This will be an ongoing work for some time.
- Presentation of the work of the Scientific Platform is happening in different industry settings. Among other events, a dedicated session on the Platform was included in the Aroma Days gathering organised by COSMED, which was held in France in June; and at the ISEO 2024 in Hungary in early September.

Let us Hear from You!

On any of the work that IFEAT is doing, highlighted above or otherwise, if you have questions or comments, or additional information to share, we would love to hear from you! If you are an IFEAT Member or an IFEATWORLD reader, we value your input. Please write to: communications@ifeat.org.

Wrapping up, this will be the last issue of IFEATWORLD for 2024. It has been a busy year for our industry. We have begun to see an increase in activity for our sectors that have seen softened demand over the past few years, which is welcomed. It is generally expected that the demand will incrementally continue to increase. Industry associations are working collaboratively to ensure a regulatory environment that is fair and science-based, to the greatest extent possible. We are together making progress.

I will take this opportunity to wish you and yours a restful and inspired end-of-year break and joyful celebrations along the way.

Recommended Reading: Leadership and Self Deception by the Arbinger Institute

Warmly,

Catherine

The ICATS Launch Sale ends soon!

ICATS (the International Centre for Aroma Trade Studies) has supported the Aroma Trades industry with world-class distance learning for over 30 years.

In September, to celebrate the launch of our bespoke learning platform and website (icats.education), we announced we would be offering significant savings on enrolment to our ICATS courses – for IFEAT Members and non-Members alike.

10% off or three for two

For our remote Graduate Diploma, we are offering a 10% reduction on course fees using the discount code **10%OFF**.

The Graduate Diploma is a 120-credit diploma at Level 6, comprising 14 units and 1,200 hours of study. It is accredited by IFEAT and endorsed by the University of Reading, IFRA, the UK Flavour Association, the British Society of Flavourists, Perfumer & Flavorist, and the British Society of Perfumers.

But if you want to support your Continuing Professional Development (CPD) without taking the full Graduate Diploma course, any of our 14 Course Units can be purchased individually. And until the end of October, using the discount code **ICATS342**, you can purchase any two units and we'll give you a third for free!

IFEAT Education Officer, Lindsay Smith, said, "As we launch the new ICATS learning platform, I can't express enough how excited we are to make this incredible resource accessible to everyone in the Aroma Trades, no matter where they are in the world!"

"This platform is more than just an educational tool – it's a gateway to growth, innovation, and opportunity in our industry. We've designed it with flexibility in mind, allowing professionals to develop their skills and advance their careers on their own terms. I truly believe that this new chapter for ICATS and IFEAT will empower individuals and businesses alike to reach new heights in the Aroma Trades."

The industry's leading Professional Development provider

ICATS provides quality distance-learning materials for Continuing Professional Development in the Aroma Trades industry. This industry-leading programme supports professionals in various roles with courses including chemistry, biosciences, maths and statistics, technical, flavour and fragrance, so they can reach their full potential and bring extra skills to their organisation.

Prior to announcing its acquisition of ICATS in 2023, IFEAT was a long-time

Learn anywhere
with **ICATS**

ICATS - home of remote professional development for the Aroma Trades - has a brand new website and new courses!

It's your
last chance to
enrol yourself or
your staff on an
ICATS course at a
reduced rate.

supporter of ICATS, which was created by industry expert Dr Tony Curtis to meet the Aroma Trades industry's need for flexible, yet rigorous, specialist education.

Our new ICATS platform brings this long-established and respected education programme up to date, with a sleek new learning interface and updated modules offering the most current possible resources to help you, your colleagues, and your business thrive.

icats.education

ICATS

International Centre
for Aroma Trade Studies

IFEAT Best ICATS Student: Raymond Chan

After graduating with a Chemical Sciences degree in 2013, I had been exploring different jobs, unsure what I was to do after university. However, by 2016 I was fortunate enough to begin my career in the fragrance industry with CPL Aromas in Brixworth, Northamptonshire, working in quality control where I was able to develop knowledge and skills for the fragrance industry.

I was offered the opportunity to join the ICATS programme by my manager, and this was instrumental in furthering my knowledge of the fragrance industry. During my time studying I was very fortunate to be surrounded by many experienced colleagues who were able to support me with any questions I had.

The course was invaluable, as it gave me exposure to other facets of the fragrance industry such as marketing in the aroma trades and new product development. This exposure to other subjects also broadened my understanding and interactions with other departments.

One of my favourite modules was a review of aroma materials of synthetic and natural origin. Coming from a chemistry background, I found the extraction techniques of natural

fragrance materials fascinating. It gave me great insight into the different production processes and how we utilise natural materials and their synthetic counterparts for the fragrance industry.

For my dissertation, I chose to review the sustainable innovation and strategies within the fragrance industry and their socioeconomic impacts. I was keen to understand how innovations in the fragrance industry affect the socio-economics of the local areas they are employed in.

As an industry we face challenges regarding raw materials and responsible land use. Creating sustainable growth and positively impacting local economies is essential for the growth of the industry.

Event review: BSF Goes to India – an online lecture

Reviewed by Ali Green, Director of Studies at ICATS

The British Society of Flavourists, which endorses and recommends the ICATS courses, offers online lectures throughout the year from academics and experts in various fields relevant to the world of flavouring. These excellent sessions make cutting edge research available to all in the aroma trades without costly subscriptions to journals, and only charge minimal fees for attendance.

In this session, in June, we were taken on a journey to India, to discover research from two academic innovators about very different disciplines relevant to flavours. Dr Binod Maitin – a technical innovation consultant – delved into the world of the senses with a fascinating look at ‘Enhancement of Taste and In-Mouth Perception by Retronasal Olfaction’. Binod explained that consumer preferences depend largely on mouthfeel and flavour perception. This can be significantly enhanced for the good or bad by the release of volatiles, which are transported to the nasal epithelium whilst eating. Therefore, he posits, it is absolutely essential that retronasal perception is a component of any sensory panel testing and has the potential to make or break a new flavouring.

Dr Khativa Bhatnagar, CEO of Kanograde, India spoke on ‘Unravelling the Intersection of Nutrition and Flavour

Perception’ which posed an important question – ‘does good-for-you taste good?’ In answer to this question she employed the psychological Gestalt theory as a potential approach to how manufacturers might make healthy food more appealing. She suggested that flavour was a key component in food selection, but that perception of this was not only dictated by the senses, but also by emotions, time of exposure, culture and cognitive processing. Thus, manufacturers must understand psychology and culture if they want to create healthy and flavoursome offerings.

Both these approaches – one very physical and the other more cerebral – have the potential to impact the success of new formulations and it was a wonderful opportunity to hear about new research from India. This is just one of the highly informative online lectures from the BSF. It is well worth keeping an eye on their website and following them on social media to see what is coming next. Membership of the Society (there are several different categories depending on your job) is open to flavourists and those interested in the world of flavours across the world. For Members, there is unlimited access to past lectures, reference books and journals.

More details can be found at www.bsf.org.uk

IFEAT BEST STUDENT: Reading Flavourist Training Course 2024: Nthabiseng Letlalo

I'm delighted to share my experience of winning the 2024 IFEAT Best Student Award at the IFEAT/Reading University Flavourist Course, which I attended in June 2024. This journey has been incredible and full of learning, growth, and discovery.

When I was much younger, I initially wanted to be a chef because of my love for cooking. My focus subjects were maths, science, and hotel/catering, eventually earning a National Diploma in Food Technology from Tshwane University of Technology, South Africa.

Through my certification, I was able to begin my career with experiential learning at Givaudan in Johannesburg, followed by roles as a QA/Production Planner at Roha Dyechem in Centurion and five years in R&D at Frutarom. For the past seven years, I've been a flavourist at Cranbrook Flavours, which has opened doors for many opportunities and much growth.

From day one, the IFEAT/Reading University Flavourist Course was an intense dive into the technical world of chemistry, allowing me to broaden my knowledge of chemicals, with a strong technical leaning. I was honoured to share the room with esteemed lecturers of the highest standard, and well regarded industry professionals from all over the United Kingdom.

The course gave me newfound confidence and the ability to use logic backed up with judgment and solid knowledge. For anyone unsure about their career path, I highly recommend such learning experiences as they broaden your horizons and open you up to new possibilities.

The course spanned three weeks, running from 8am to 5pm every day. Participants came from all over the world, including South Africa, Australia, Chile, the Netherlands, the United States, Italy, and Greece. This diverse group provided a rich learning



Nthabiseng Letlalo

environment and allowed for a fantastic exchange of ideas and experiences.

One of the highlights of the course was creating my winning flavour – peach apricot and key lime tart. Developing these flavours was challenging and

which pushed my knowledge to new heights. The process of developing this flavour included three types of flavour systems – reaction flavours, citrus oils, and general chemistry.

As it was my first time traveling out of South Africa and visiting the UK, it was a refreshing experience. What stood out the most was seeing how different things are abroad and how diverse people are. It was also lovely to do some sightseeing and try out food that was unique to the country.

Looking ahead as a proud mother of three with a supportive husband, the future looks very bright. My approach to life has always been to bloom where you are planted and to always live life with purpose. One of my favourite quotes of all time is: “Aspire to inspire before you expire.”

I'm truly excited to attend the ceremony at the IFEAT Conference in Bangkok to receive my award and share my experience with everyone. Winning the IFEAT Best Student Award fills me with immense pride and validates my deep passion and unwavering dedication to the flavour industry.

It's been an honour to represent South Africa and Cranbrook Flavours on this

“For anyone unsure about their career path, I highly recommend such learning experiences as they broaden your horizons and open you up to new possibilities.”

rewarding. I particularly enjoyed developing the key lime tart flavour,

global stage. Thank you for celebrating this achievement with me!

Lemon essential oil

By **Sergio Dávalos**, Commercial Manager (Citrus) at COTA Ltda.
Vice-Chair, IFEAT Communications Committee

Without a doubt, my favourite among all essential oils is lemon. Not just because of its notes, its refreshing fragrance, and its widespread use around the world, but because it represents the place where I was born, raised, and live with my family: Tucumán, Argentina.

In the world of essential oils, lemon essential oil stands out as one of the most versatile and appreciated. Its vibrant citrus aroma and numerous applications make it a global favourite. Lemon essential oil is derived from *Citrus limon*, a fruit valued for centuries for its tangy, astringent flavour and refreshing properties. Native to Asia, the lemon has been cultivated and cherished since ancient times and quickly spread worldwide, becoming an essential ingredient in many cultures.

And in this globalisation, this great tree and its fruits reached Argentina's smallest province: Tucumán. Located in the northwest of the country, in a small area at the foot of the mountain ranges that mark the beginning of the Andes, Tucumán has become the world's leading producer of lemon essential oil in recent decades, generating more than half of the world's lemon essential oil.

Extraction and uses

Lemon essential oil is extracted from the fruit's peel through a process known as cold pressing. This method is particularly suitable for citrus oils, as it preserves the purity and potency of the oil. The surface is scraped, mixed with water, and an emulsion is obtained, which is then centrifuged to yield pure oil. Before shipment, the oil needs to be de-waxed. Approximately 1,000 kilograms of fruit are needed to obtain about 5 kilograms of oil.

Lemon essential oil is known for its fresh and energising aroma, making it popular in various applications. Its versatile properties make it a valuable resource in the flavour, beverage, perfumery, aromatherapy, personal care, household cleaning, and culinary industries.



Sergio Dávalos

While everyone living in Tucumán is familiar with lemon production, I first encountered the essential oil when I started working in this industry 15 years ago. Since that day, it began its journey to becoming my favourite.

Tucumán, Argentina

As mentioned, Tucumán is a province in the northwest of Argentina. Its subtropical climate, with warm temperatures and evenly distributed rainfall throughout the year, provides ideal conditions for citrus cultivation. Fertile soils and the natural environment contribute to the quality and quantity of lemon production in the region.

Additionally, the combination with its short but notable winter is key to making this land one of the best in the world for lemon cultivation. The cold days make the characteristic yellow colour of the fruit explode, resulting in golden yellow oils. Finally, the location of the fields on the foothills of the mountain range to the west offers special protection from winter frosts.

The history of lemon cultivation in Tucumán dates back to the early 20th century, when the first plantations were established in the region. The industry has significantly evolved since then, becoming a pillar of Tucumán's economy and this Argentine region. Lemon cultivation has been a crucial factor in modernising agriculture and generating employment in the province.

Several lemon varieties are cultivated in Tucumán, but the most well-known and sought-after are Eureka, Lisboa, and Genova lemons. These varieties are valued for their high-quality juice and oil-rich peel.

Lemon production in Tucumán includes both domestic market cultivation and export. Lemon trees in Tucumán are grown in extensive plantations, and harvesting takes place for much of the year, with peaks in the autumn and winter months in the Southern Hemisphere (April to September).



Lemon processing is a crucial part of the value chain in Tucumán. The province boasts numerous processing plants dedicated to extracting juice, essential oils, and lemon peel.

In recent decades, the sector has invested in advanced technologies and modern agricultural practices, improving yields and quality. The implementation of efficient and sustainable cultivation techniques has helped position Tucumán as a global leader in lemon production.

The impact of the industry

The lemon industry in Tucumán has a profound impact on the province's economy throughout the entire value chain. From planting and cultivation to harvesting and processing, each stage of the process contributes to the final product and the success of the industry.

The industry is crucial for job creation. From farmers and plantation workers to processing plant staff, logistics personnel, and all associated services, success in international markets can translate into more jobs and economic opportunities for the local community. Thousands of families in Tucumán depend on the lemon industry for their livelihood.

Moreover, it drives regional development. Investment in technology, transportation, and processing contributes to regional development and improves living conditions in rural areas, including one of the country's most disadvantaged regions.



Additionally, participation in the global market encourages producers to maintain high quality standards and adopt sustainable agricultural practices, such as efficient water management, organic cultivation techniques, and reduced chemical use. These practices not only help preserve the environment but can also enhance product quality and competitiveness in the global market, benefiting both the environment and local communities.

Finally, the sense of belonging generated by this product, along with local recognition and pride, cannot be overlooked. Producers and workers see the value of their effort and dedication reflected in the global success of the product.

Crisis and future challenges

Despite its success, the lemon industry in Tucumán faces several challenges. These include climatic variations that can affect production, and the need to maintain high quality standards to compete in international markets.

The sustained decline in lemon prices has significant consequences for the activity in the region and Tucumán's economic situation. The industry is in the midst of a severe crisis, resulting in the loss of plantation hectares, increased concentration of production, and loss of producers and jobs.

Many farms have been neglected, as the prices received by producers in recent years have barely covered production costs.

The industry faces the challenge of finding balance again, becoming profitable, and recovering competitiveness and sustainability, and it is working hard to achieve this.

A bridge to the world

Lemon essential oil has been a bridge connecting Tucumán's producers to the rest of the world.

In the final link of this extensive production chain, our role is travelling around the world representing this industry, bringing these essential oils to various markets. We have a responsibility as ambassadors for this activity.

Being present at international events not only means showcasing lemon essential oil on a commercial platform but also highlighting the province's commitment to quality, innovation, and sustainability. It allows us to demonstrate the work of thousands of people to achieve these excellent results and represent the vision of this industry, which, despite its current and temporary crisis, has everything to continue thriving and bring Argentina to the world.

This is reflected in the global essential oil community, where we all meet year after year in different places, representing our local communities. Large and small industries. Intensive crops and small-scale ones. IFEAT Members and participants from diverse countries carry the responsibility of being the voice of our regions. Our products end up in the widest variety of markets and locations. We face common challenges and commit to defending these natural products. We have the tremendous privilege of being part of this vibrant and fascinating world.

That is why essential oils mean so much to so many people. Lemon essential oil represents the work, effort, traditions, and dedication of thousands of people over decades. It embodies what my country can offer and develop. It represents countless future opportunities.

And personally, I have nothing but gratitude for lemon. It has allowed me to see the world, meet hundreds of people, learn about their cultures, and work in what I love most – how could it not be my favourite?

INTRODUCING THE

IFEAT Argentina STUDY TOUR

6-12 April 2025

Buenos Aires – Salta – Cafayate – Tucumán – Buenos Aires

The next IFEAT Study Tour will be a once-in-a-lifetime journey of discovery through the beautiful country of Argentina.

We'll visit three provinces in one week – each offering unique landscapes, climates and cultures (but all offering amazing food and drink – including world-famous steak and wine!)

The tour will take in visits to Cota, Vicente Trapani, Citromax, Citrusvil, Litoral, FGF Trapani and San Miguel, as well as a workshop on Argentinian essential oils, from producers around the country. We will also visit flavour and fragrance houses and Argentinian perfumiers.



Limited places will be available to book on this trip of a lifetime. Members will be notified by email as further details are confirmed, and before registration is made available.

Visit studytours.ifeat.org for the latest information.

Join the EFEO-IFEAT Scientific Platform!

The European Parliament and the Council of the European Union have reached a provisional agreement on the revision of the EU Regulation on the Classification, Labelling and Packaging of Chemical Substances and Mixtures (CLP, Regulation (EC) No 1272/2008). Among various updates, they finalised their position on the classification of More than One Constituent Substances (MOCS). This directly impacts natural products extracted from plants, including Essential Oils. The proposal states that the classification of MOCS should follow the same rules as mixtures when data on individual constituents is available for specific hazards.

What does it mean?

If any single constituent of MOCS in plant extracts were to be classified as carcinogenic, reprotoxic, mutagenic or as an endocrine disruptor under the revised CLP Regulation, then the harmful classification would extend to the entire substance. This would be irrespective of any data which points to the absence or lesser severity of these hazardous properties to the substance as a whole.

Derogation

Fortunately, the provisional agreement on the CLP Regulation includes a derogation for MOCS that are extracted from plants and are not chemically modified. However, the European Commission is required to produce a scientific report within the next 5 years validating the relevance of this derogation. The objective is to demonstrate the fact that an Essential Oil as a whole does not necessarily behave as the sum of its individual components. The report may be accompanied, if appropriate, by a legislative proposal.



Call to join forces

We urgently call on industry partners and associations, academic and independent experts to join us - to assemble the necessary expertise and data and to assist with financial support to continue this work so that the derogation from MOCS for plant extracts remains in its current form.

In case of interest please contact/visit:
IFEAT: scientific.enquiries@ifeat.org / www.ifeat.org
EFEO: secretariat@efeo.eu / www.efeo.eu

Important to know

An Essential Oil when evaluated as a whole oil may have a different result than exhibited by its individual components. Some existing data show that plant extracts can have different properties as a whole compared to its individual parts.

The example of Rose Oil highlights this point. Based on data obtained according to the corresponding OECD testing guidelines, Rose Oil would be classified as carcinogenic and mutagenic if classified based on the presence of methyl eugenol (one of its constituent parts). However, when Rose Oil is tested as a single substance, there is no genotoxic effect.

The role of the EFEO-IFEAT Scientific Platform

Our goal is to provide scientific evidence to support the review by the Commission. To this end and together with independent academic and industry experts, we have already begun collecting existing scientific and mechanistic evidence. This needs to be complemented by further studies to demonstrate that the derogation is justified. Our contribution should provide robust evidence that proves the different behaviour of a whole Essential Oil compared to the behaviour of its individual constituents with respect to various human and environmental toxicological endpoints.

Platform core team & partners



Q&A: EFEO-IFEAT Scientific Platform

IFEAT's Chief Scientific Officer, **Jonathan Bonello**; and Scientific Officer, **Sibel Erkilic Horsman**, answer our questions on the EFEO-IFEAT Scientific Platform.

Can you explain the potential impact on the essential oil industry if the derogation for MOCS (More Than One Constituent Substances) is not upheld?

The application of MOCS principle could lead to the overclassification of many Essential Oils (EOs) and ultimately, to the restricted use or to the full withdrawal from the market of some EOs should they eventually be classified as Carcinogenic, Mutagenic, Reprotoxic (CMR), as Persistent Bioaccumulative and Toxic (PBT) and/or as Endocrine Disruptors (ED).

Are there any specific essential oils that are a priority for the platform's research efforts?

The EOs that shall be considered first are those containing individual constituents classified as CMR, PBT and/or have endocrine disrupting activities that could potentially have a negative impact on the classification of the whole EO. A few EOs have been identified, including rose oil, lavender oil, bergamot and other citrus oils, among others.

What specific types of expertise are you looking for from industry partners, academics, and independent experts?

The expert input that is required to support the platform includes:

- Detailed characterisation of EO composition and specific analytics, such as stereochemistry
- Environmental toxicology – i.e. biodegradation, bioaccumulation and PBT/PMT assessment
- Human toxicology – i.e. toxicokinetics, genotoxicity, reproductive toxicity and endocrine disruption.

It will be important not only to collect physical data that clearly demonstrates the different behaviour of the whole essential oil versus the sum of its individual constituents, relating to the toxicology endpoints mentioned above, but also to provide a mechanistic explanation of the observed results.

How will the EFEO-IFEAT Scientific Platform ensure the scientific robustness and credibility of the evidence collected?

The platform will ensure the scientific credibility of the evidence per endpoint by appointing independent, internationally renowned and experienced academic and industrial experts from different sectors who will collaborate in order to design robust scientific programmes and collect the broadest weight of evidence.

Moreover, any research programmes or tests will be conducted either by academic laboratories specialised in the study of a specific property or by independent Contract Research Organisations specialised in performing OECD and GLP compliant studies.

What are the different ways that interested parties can contribute to the platform's work?

Interested parties can contribute in three different ways: data sharing, expertise, and/or funds to sponsor future research programmes.

Is there anything else you would like to highlight about the importance of this initiative for the industry and consumer safety?

One of the main objectives of the platform is to scientifically prove that EOs as a whole are inherently safe for consumers if applied under the conditions of intended use. This is why it is necessary to clearly demonstrate why the behaviour of EOs as a whole substance, with respect to the human and environmental toxicology endpoints being investigated, is different from that of the sum of its individual constituents – therefore, that the derogation for EOs is justified and that the proposed MOCS requirements should not apply to such extracts of natural plant origin.



Welcome to IFEAT

This issue we welcome two new members of staff to IFEAT. We'd also like to thank Sarah Nightingale for her fantastic work earlier in the year as Interim Editor of IFEATWORLD!

What is your role with IFEAT and ICATS?

As Administration Coordinator at IFEAT, I work with both the finance and education teams. My role involves supporting finance tasks such as handling invoices and bills for both IFEAT and ICATS. Additionally, I work with ICATS to support the relaunch of our educational programmes and lead unit rewrites. I'm also driving the digital transformation of the ICATS programme to enhance its inclusivity and accessibility.

What is your background?

I have a background in medical education and I'm a registered clinician with a specialist interest in balance and dizziness. I'm currently studying motion sickness as part of my doctorate. My career in teaching has taken me across the globe, including major universities in the UK, where I focused on designing educational programmes with a key focus on innovative teaching and learning methodologies. My expertise in curriculum development and digital learning, as well as in strategy, made

me a strong fit for the ICATS team, where I apply my skills to improve and modernise the programmes offered.

Which Committees do you work most closely with and what are your key projects?

I work most closely with the Education Committee. My key projects involve supporting the relaunch of the education programmes and leading the rewriting of crucial units such as biochemistry, mathematics and statistics, and my key passion, anatomy and physiology. Additionally, I am focused on driving the digital transformation of the ICATS programme, ensuring that it is inclusive and accessible to all learners.

What are you excited about achieving with IFEAT and ICATS?

I am most excited about supporting the ICATS programme through digital transformation. My goal is to create an engaging, inclusive learning experience that supports global learners in the aroma trades. Using my background in medical education



Claire Langman
Administration Coordinator

and digital innovation, I'm enthusiastic about updating the course materials and developing innovative learning materials that provide greater access and support to students across the world. I look forward to making education in the aroma trades more flexible, accessible, and impactful.

What is your role with IFEAT?

I joined IFEAT in July as Communications Coordinator and IFEATWORLD Editor. So, as well as editing this very magazine (and in this case, interviewing myself!), I'm responsible for ensuring that everything we do is communicated effectively via all of our media channels.

When you receive a mailshot from IFEAT, or you see one of our posts on LinkedIn, or an update to our website, there's a good chance it's me getting that message out for the team.

What is your background?

I've worked for about 15 years in media and communications – first of all as a writer and editor for consumer titles of various kinds, before moving into specialist membership publications. Most recently, I worked as Digital Editor for SCI (Society of Chemical Industry), prior to which I was the Group Magazine

Editor for IOM3 (Institute of Materials, Minerals and Mining).

Which Committees do you work most closely with and what are your key projects?

I work most closely with the Communications Committee, although the nature of my role means that most Committees need me to get a message out for them at one time or another. A major ongoing project for me is the development of a new IFEAT website, which I am managing with a web design agency. Aside from that, any major project for IFEAT is a major project for me – Conferences, Study Tours, education, advocacy – whatever we're doing, I need to get the message out!

What are you excited about achieving with IFEAT?

In the immediate term, I'm looking forward to launching a sleek and modern new website for IFEAT. More



Simon Frost
Communications Coordinator and
IFEATWORLD Editor

broadly, I'm excited to be connecting and supporting this truly global industry, working with people and visiting places all over the world!

Become an IFEAT Member

Companies that join IFEAT have a unique opportunity to connect with industry leaders, interface with business partners and obtain up-to-date information on key areas that directly impact the global business environment of aromas and essential oils.

SCAN HERE TO
FIND OUT MORE



Membership benefits include:

Recognition within the F&F industry as an IFEAT Member.

Access to the IFEAT **Members' Directory**.

Use of the IFEAT **Conciliation** Service.

Discounted Conference registration fees and **priority online booking**.

Ability to participate in IFEAT-organised Study Tours and Focus Study Tours.

20% discount on the ICATS course (visit icats.education).

Access to the IFEAT **Scientific Team** - the ability to have technical questions taken up and addressed and insight on international industry matters.

Connect with industry leaders, material suppliers, growers, producers, and processors.

Priority advertising in **IFEATWORLD** and hard copy delivered to your door quarterly.

Read and download past **Conference Proceedings** free of charge.

Access to other publications including **Socio-Economic Reports**.

Access to **Member-only resources** including links to useful regulatory details, up-to-date Industry information on global trends impacting ingredient **supply chain logistics** and more.

Voting rights at the AGM.



IFEAT THE INTERNATIONAL FEDERATION OF
ESSENTIAL OILS & AROMA TRADES

www.ifeat.org



SCENTS OF THE MEDITERRANEAN COAST



PRIMA by Agrumaria Reggina:
A story of Savoir-faire



STRONG DNA NATURALS,
BORN IN UNIQUE TERROIRS,
RAISED THROUGH ITALIAN SAVOIR-FAIRE



The History and Natural History of Spices: The 5,000-Year Search for Flavour



Reviewed by **Ali Green**,
Director of Studies at ICATS

"A feast for the senses and a must-read for anyone interested in the colourful history of natural raw materials and their uses."

By Ian Anderson
Pub.The History Press, 2023
ISBN: 9781803991566

This wonderful book takes us on a fragrant journey through history and across the world on a cross-disciplinary adventure that takes in botany, history, pioneers and voyages of discovery and the world of the aroma trades.

The story begins with a botanical exploration of important plant families, key players in the world of spices and then travels with early geographers, physicians, apothecaries and natural scientists – the pioneers who first studied the natural world and how it could be useful to man.

Refreshingly, the author does not begin with western thinkers such as Hippocrates and Theophrastus; rather, we are introduced first to Sushruta (8th century BCE) – one of the founders of Ayurvedic medicine from what is now India, which seems fitting as it is still one of the heartlands of

spice production. From there we are given comprehensive coverage of botanical and medical thinkers up to Linnaeus, accompanied throughout with both precise botanical terminology and a truly compelling scientific story of classification and discovery.

From early scientific thinkers, the author turns to a comprehensive history of the spice trade, throughout each phase of history. The first journey back in time takes us through prehistory to the Bronze Age of Ancient Egypt, through the Iron Age and then describes the development of the trade routes across the world with the development of the incense trade route in Egypt, Africa and Arabia, and the Silk Road reaching as far as China. He then not only travels forward in time, but also focuses on different plant families that held particular significance at the time:

- Apiaceae - the coriander family (geographically focused on the Middle East and the Mediterranean)
- Black pepper as a global commodity
- The ginger family
- Nutmeg, mace and cloves and the age of discovery
- Chili and the new world spices
- Sugar

These sections are vividly described as well as full of scientific and historic information, illustrated with some beautiful colour plates. There are so many incidental stories and quotations along the way, such as this fabulous text from the ninth century Persian geographer Ibn Khordadbeh:

"They transport from the West eunuchs, female slaves, boys, silk, castor, marten and other furs, and swords [...] to Sind, India and China. On their return from China they carry back musk, aloes, camphor, cinnamon and other products of the Eastern countries [...] Some make sail for Constantinople to sell their goods to the Romans; others go to the palace of the king of Franks."

Thankfully we are no longer trading in people or most animal-derived aroma materials, but camphor and cinnamon are still very important for the aroma trades.

The final chapters are related to the cultural function of spices, with a discussion ranging from eroticism to spiritualism and medicine to flavouring.

I was rather disappointed to come to the end of this sensory romp through history and I would heartily recommend it. It really is a feast for the senses and a must-read for anyone interested in the colourful history of natural raw materials and their uses.

It is clear that the author has undertaken meticulous research to find such excellent and varied sources, but the book is not presented as a dry academic tome – rather, it conveys enthusiasm and passion for the world of spices, the plants they come from and their heritage.





IFEAT 2025 Göteborg Conference: the Nordic Nexus

It is our great pleasure to announce that the IFEAT 2025 Conference will take place from **14-18 September** in **Göteborg, Sweden**.

Join us in the heart of Nordic innovation from 14-18 September for the IFEAT 2025 Göteborg Conference, which will celebrate the "Nordic Nexus".

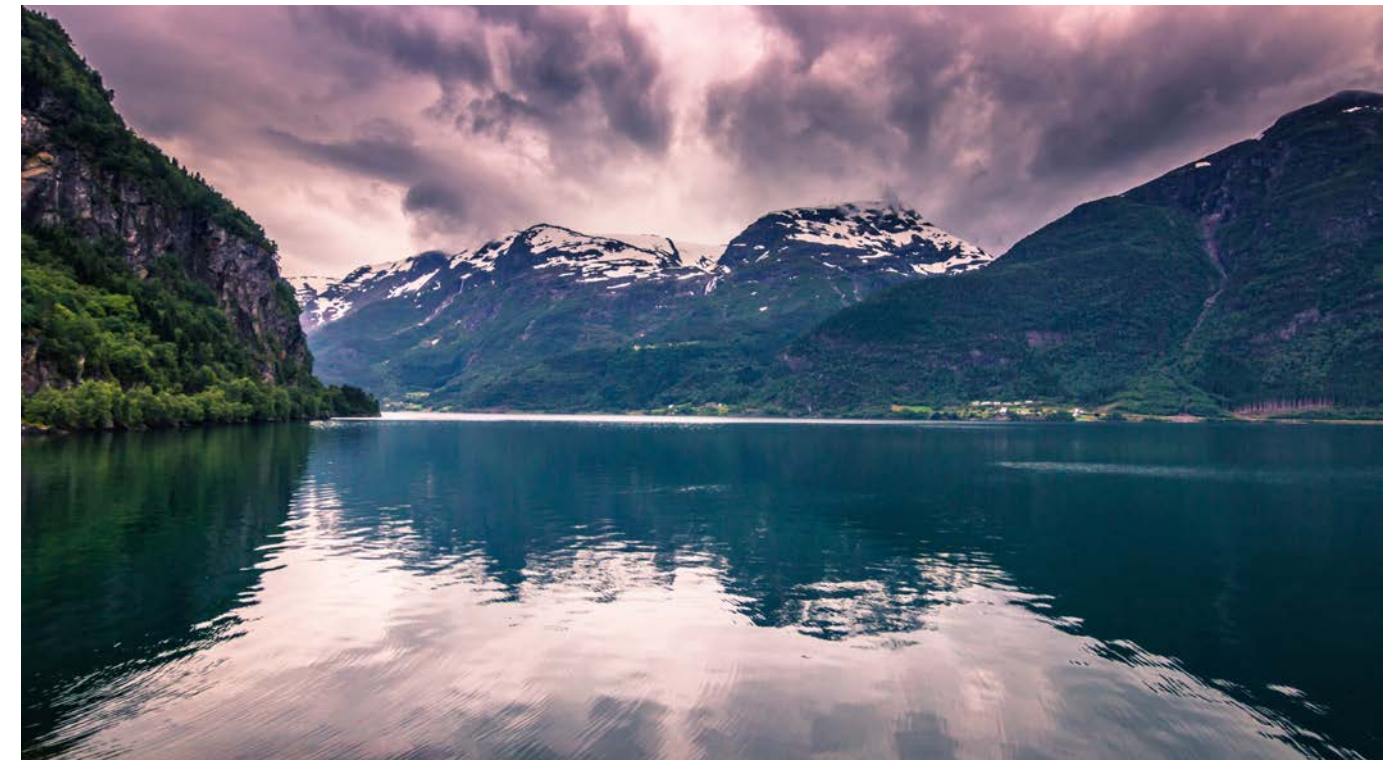
This vibrant city, world-renowned for its sustainability initiatives and rich cultural heritage, offers the perfect backdrop for our industry's most significant gathering.

The Nordic countries are global leaders in sustainability and environmental stewardship. They have shown the world how to harmonise economic growth with the preservation of natural resources – a balance that is crucial for our industry

as we seek to meet growing global demand without compromising the health of our ecosystems.

By holding our conference in Göteborg, we place ourselves at the heart of these pioneering efforts, gaining insights that will be invaluable as we navigate the challenges of the future.

The Nordic region is also synonymous with innovation. Whether it's in sustainable agriculture, cutting-edge extraction techniques, or advancements in product quality, the Nordics are at the forefront of research and development.



Next year's Conference will be a unique opportunity to explore these innovations up-close, to learn from the experts, and to discover new ways to enhance our own practices.

Imagine the possibilities that could arise from the collaborations and ideas exchanged in such a forward-thinking environment.

Part of the Swedish Exhibition and Congress Group, the three iconic glass-fronted towers of Gothia Towers – located opposite the world-famous Liseberg amusement park – house 1,200 hotel rooms, the luxury Upper House hotel, the highest spa in the city, several restaurants, sky bars with sweeping views, and 41,000 square metres of fair and conference space.

Connecting the Industry

Beyond the location and the logistics, next year's Conference is about something much deeper – it's about connection.

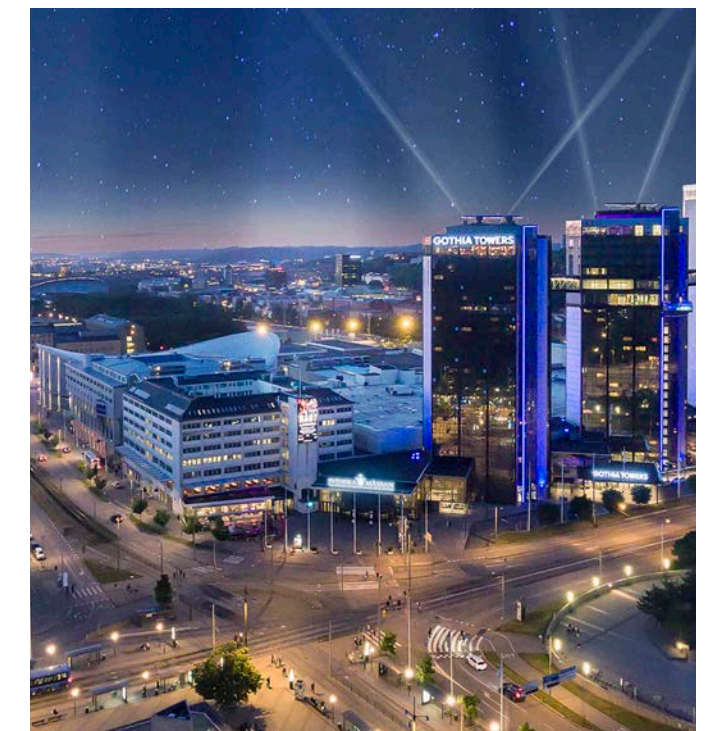
After a time where our global community has faced unprecedented challenges, the opportunity to come together, in person, in such an inspiring place, is something truly special. It's about reconnecting with colleagues, building new relationships, and strengthening the bonds that make our industry not just successful, but meaningful.

The organising team is already hard at work planning a conference that will exceed your expectations. From thought-provoking keynote speakers to interactive workshops, from showcasing the latest innovations to fostering discussions on sustainability and ethics, this conference will provide you with the knowledge, tools, and inspiration you need to take your business to the next level.

We will also ensure there is ample time to enjoy the unique culture and natural beauty of Göteborg and its surroundings. Whether it's a boat tour of the archipelago, a visit to the botanical gardens, or simply enjoying a traditional Swedish meal with colleagues, there will be plenty of opportunities to relax, recharge, and take in the Nordic way of life.

Gothia Towers

And it all takes place in the largest hotel in the city, in Sweden, and indeed the entire Nordic region – Gothia Towers – the perfect venue.



Block the dates of 14-18 September 2025 in your calendar today.

Registration for the IFEAT 2025 Göteborg Conference will open next year – further details will be announced in due course.

Heritage at risk: ensuring the survival of family farms

Dimitar Petkov calls for urgent action to save family farms. With the right support, these vital agricultural entities can continue to thrive and preserve centuries-old traditions.



Dimitar Petkov
Co-Founder and Business
Development Manager,
Essential Oils and Herbs Ltd

As the Co-Founder and Business Development Manager of Essential Oils and Herbs Ltd, I have the privilege of representing a union of essential oil plant farmers – the backbone of rural communities in Southeast Bulgaria.

My journey began in the financial sector, where I honed skills in strategic thinking, business growth, and analytical problem-solving. Today, I leverage that background to expand markets, forge long-term partnerships, and build sustainable sourcing models within the aroma trade industry. My commitment goes beyond promoting ethical work practices and preventing child labour; it includes a deep dedication to preserving the family farms that produce authentic Bulgarian crops like lavender and rose.

For centuries, family and small farms have been the cornerstone of agricultural communities, embodying stability, heritage, and a way of life passed down through generations. In recent years, however, economic pressures and shifting agricultural policies have pushed these traditional producers to the brink. Today, many family farms face overwhelming challenges, leading to significant changes in rural landscapes and livelihoods. It is necessary to change the traditional practices and sustainable solutions to support these vital agricultural entities.

Family farms are particularly vulnerable to the economic challenges plaguing the agricultural sector today. Fluctuating prices for traditional crops, coupled with rising production costs, have compelled many farmers to consider alternative crops that promise higher incomes and better subsidy support. Although crop switching may offer temporary financial relief, it often demands substantial investments in new equipment, training, and infrastructure – resources that many small family farms simply cannot afford.

The practice of cultivating a diverse range of crops to ensure sustainability and soil health is increasingly being abandoned in favour of monocultures aimed at maximising and guaranteeing better profits. This shift threatens not only ecological balance but also the cultural heritage of farming communities. The loss of crop diversity can lead to long-term environmental degradation.

Traditional knowledge and skills, honed over generations, risk being lost as new, less diverse farming methods take precedence.

The cost of maintaining a farm – coupled with diminishing returns from traditional crops – has become untenable for many. As a result, small family farms are being sold off or abandoned, leading to the consolidation of farmland into larger, corporate-owned entities.

This trend drastically reduces the presence of family farms in the agricultural landscape, weakening their role in local economies and communities. For example, the Ministry of Agriculture in Bulgaria states that in the last 17 years, small farms have decreased tenfold. From 500,000 in 2003, their number has shrunk to 49,900. The trend is similar in most EU

countries. The collapse of family farms is not just an economic issue but a social one. Many families, particularly younger generations, are being forced to leave their ancestral lands in search of better opportunities. This emigration further depletes rural communities, leading to demographic shifts and the erosion of rural culture and traditions. As young people move to urban areas or abroad, the future of traditional farming becomes even more uncertain.

The subsidies and the measures proposed so far are obviously not working. A radical change in policies and government support is urgently needed. Governments should offer targeted support tailored to the unique needs of family farms, promoting sustainable practices and crop diversity. The main need outlined by farmers is the provision of a long-term stable and predictable market. Clear rules are essential for distinguishing natural from synthetic production.

This can be achieved with clear and transparent labelling, tracing the origin of the culture produced, and promoting the production of natural products. Farmers, organisations and associations should demand this from the politicians creating the regulatory frameworks.

The decline of family farms threatens not only the livelihoods of local farmers but also the centuries-old tradition of producing world-renowned medicinal and aromatic crops such as lavender and rose oils. Sustainable production goes beyond ethical work practices and the prevention of child labour – it encompasses the protection of family farms that produce genuine crops. These farms, with their long-standing distillation practices, are crucial for maintaining the high quality of these essential oils.

Sustainability can only be achieved by ensuring that farmers receive a fair price for their produce, allowing them to continue their traditional practices and sustain their livelihoods. The production of natural products is labour-intensive and energy-intensive, so its price is higher than that of synthetically produced products, and this should be clearly explained and labelled.

Industry using natural oils in their end products would be assured of consistent quality and this would guarantee long-term contracts to farmers.

Call to Action

Ensure fair pricing

Establish fair prices that cover production costs and ensure sustainable livelihoods for farmers.

Maintain quality

Ensure the production of high-quality essential oils, such as lavender and rose, from traditional terroirs.

Preserve the cultural heritage

Support the centuries-old traditions of distilling essential oils.

The future of many traditional essential oil cultures hinges on immediate and collective action. To counter economic pressures and ensure the survival of family farms, I believe business partnerships should be formed based on medium- or long-term contracts, joint ventures, or other forms of contract farming. These partnerships would create a sustainable and traceable supply chain between farmers, processors and wholesalers.

I invite stakeholders – governments, businesses, and consumers – to join us in supporting traceable and sustainable production. By working together, we can preserve both the economic viability and the cultural heritage of this traditional industry.



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If there were a word to define this obsession for perfection, this imaginary line that links time with aroma, it would be Chronoaroma.

SPEAKER OVERVIEW

Conference Host



Ralph Cochrane
Conference Host

Your IFEAT 2024 Bangkok Conference programme will be overseen by returning Master of Ceremonies, Ralph Cochrane!

Ralph is a Chartered Engineer and a Fellow of the Royal Society of Arts with a distinguished career in high-tech, media and advertising. He works as a consultant, helping IFEAT behind the scenes with communications and advocacy. He is a regular broadcaster, podcast host and MC for events across a broad range of industries. This will be Ralph's fourth IFEAT conference as MC and host. Welcome back, Ralph!

MONDAY

09:15: KEYNOTE - Global Trends in Perfumery

The essential oil industry stands at a pivotal crossroads, in an era where consumer preferences and regulatory concerns are evolving rapidly. As the global essential oil industry increasingly recognises the influence of Asian markets, this keynote address will spotlight how Asia's rich botanical heritage and innovative practices are shaping the future of the sector.

The address will begin by examining Asia's historical and cultural connections to essential oils, showcasing how traditional practices are being modernised to meet contemporary demands. It will delve into how Asian countries are leveraging their unique botanical resources to introduce novel ingredients and formulations, influencing global market dynamics and consumer preferences.

Key topics will include the integration of advanced cultivation & extraction technologies emerging from the region. Case studies will illustrate how Asian producers are leading initiatives in tissue culture, hydroponics and other advanced technologies for controlling product quality and enhancing geographical diversification.

The talk will deep-dive into the current regulatory challenges posing an existential crisis to the industry with a call to action to the stakeholders to work collaboratively to defend the future of the industry.



Kedar Vaze
CEO
Keva

Kedar Vaze is a master perfumer and scientist excelling in the realms of fragrance and flavours. He earned an MSc in Chemistry from IIT Mumbai and further enriched his education through Stanford University's Global Managers Program, laying the foundation for his journey with Keva in 1996.

Rising from Chief Technology Officer to Group Chief Executive Officer, Kedar's strategic acumen has propelled Keva to unprecedented heights, culminating in a successful IPO in 2015 with a market capitalisation of Rs. 4,500 Crore. Today he leads a team of Discovery and R&D. Under his able guidance, Keva became the only company of Indian origin to file patents in the field of fragrance and novel aroma ingredients.

Beyond corporate success, Kedar's passion for perfumery and science drives ground-breaking advancements, solidifying Keva's position as an industry trailblazer. Committed to upholding his family's entrepreneurial legacy, Kedar's leadership ensures Keva's continued growth and innovation in fragrance, poised to redefine industry standards.

MONDAY

09:45: Asia: Market Economy, Influence, Powerhouse of the Future

Blink and you could have missed the most violent global market correction in August since Covid's onset in 2020. Just as quickly as growth scares, the unwinding of popular trades, and AI concerns roiled financial assets, an equally vivid V-shaped rebound has emerged in their place.

What are the implications of the US elections on the global economy and markets? What does this historic bout of volatility mean for portfolios? We think there are several important lessons that could heavily influence what comes next.

First, additional spikes in volatility are likely around key data releases and events. But the broader fundamental backdrop of imminent rate cuts, a soft landing in the US, and a weaker dollar has not changed.



Kelvin Tay
Chief Investment
Officer (South Asia
Pacific)
**UBS Global Wealth
Management**

Kelvin is the Chief Investment Officer (South Asia Pacific) at UBS Global Wealth Management, where he also serves as a member of the UBS WM Asia-Pacific Investment Committee. He provides strategic research and insights to the asset allocation process.

Kelvin is also an Adjunct Associate Professor at Nanyang Technological University's Nanyang Business School and a Lead Lecturer at the Wealth Management Institute.

He is a bi-monthly guest host on CNBC Asia and a regular commentator on international broadcast media such as Bloomberg TV and ChannelNews Asia.

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MONDAY

11:05: China: F&F Update – Part 1: China Past, Present & Future
Xu Ying, Mane China

The aroma chemicals industry was founded in the late 19th century and has over 5,000 products to date. But with the development of the industry, more and more enterprises are facing the problem of how to develop more competitive products to cope with market demand and changes. This session will discuss several product lines that may have opportunities from a commercial value perspective, as well as focus on discussing the comparison of aroma chemical industry between China and India, and the development potential of emerging market Thailand.

11:20: China: F&F Update – Part 2: China’s Regulatory Challenges

In recent years, although speed has slowed down, the China F&F industry has made smooth progress, as downstream industries – such as food and cosmetics – have developed steadily with a high degree of internationalisation.

The total revenue in 2022 was about 42.4 billion RMB – an increase of 1.7% compared to the previous year – and the CAGR of 2018-2022 was about 2.8%. With an estimated 1,500 manufacturers, China's F&F industry plays an important role in the global market.

A general regulatory system for the F&F industry has been built in China, based on the principle of “different requirements for different use”. Some main regulatory regimes, requirements and important standards have been introduced for F&F companies, manufacturing, products, materials, and labelling.



Mu Min
Secretary General
CAFFCI

Mu Min received his postgraduate degree from BTBU and joined the China Association of Fragrance Flavour and Cosmetic Industries (CAFFCI) in 2006. He was elected as Secretary General of CAFFCI in 2018 and has around 18 years of experience in regulatory and standardisation work in the flavour and fragrance industries.

11:45: Unexplored Essential Oils from India, South East Asia and their Use in Fragrances – Part 1

In this technical presentation, Milind will share analytical data on a range of lesser-known essential oils, describing how they can be used in both fragrances and aromatherapy. These will include Sugandhmatri oil (India and Indonesia); Buddha wood oil (Australia); Aetoxylon oil (Indonesia); Muhuhu oil (Africa); and Macgrigori oil (Indonesia).



Milind Deshpande
Senior Manager
Ajmal Biotech Pvt Ltd

Milind Deshpande earned his postgraduate in chemistry from the Indian Institute of Technology (IIT) Powai in 1979. He has worked in the field of naturals and essential oils for 40 years, and with Ajmal Group since 2001, heading up the R&D, QC and Essential Oils division of Ajmal India.

MONDAY

12:00: Unexplored Essential Oils from India, South East Asia and their Use in Fragrances – Part 2

The cultivation of Hinoki trees (*Chamaecyparis obtusa*), a species native to Japan, has gained interest in South Korea due to their economic and environmental value. These trees are highly esteemed for their fragrant wood, which is prized in construction and traditional crafts. South Korea's diverse climate and topography provide suitable conditions for Hinoki cultivation, particularly in the southern regions, where the temperate climate resembles that of the tree's native habitat. The Korean government and local communities have increasingly invested in Hinoki forestry, recognising its potential for sustainable forestry and as a source of high-quality timber.

In addition to timber production, the distillation of Hinoki leaves has emerged as a valuable industry in South Korea. The plant contains a blend of terpenes, commonly referred to as phytoncides, which possess antimicrobial, anti-inflammatory, and aromatic properties, making the essential oil of Hinoki leaves popular in aromatherapy, cosmetics, and natural medicine. Together with its Korean partner, Lluch Essence is beginning to promote this valuable essential oil, especially in Europe, but also in other regions.



Thierry Jean Bourrat
Business Development
Director - Europe
Lluch Essence

Thierry holds a degree in engineering from a renowned Paris Grande École and has over 30 years of international sales experience in the fragrance and flavour industries. His professional career began in the south of France, where he gained significant expertise, particularly in the field of natural raw materials and their extraction methods. After spending three years in the USA, he continued to develop his expertise in fragrance creation at drom fragrances in Munich. There, he managed major clients in the perfume and cosmetics industry, such as Beiersdorf, Henkel, and Procter & Gamble. During this time, he oversaw the interdisciplinary management of fragrance development projects, working closely with perfumers, fragrance evaluators, marketing teams, and application technologists. Currently, he holds the position of Business Development Director – Europe at Lluch Essence, a Spanish company based in Barcelona. Lluch Essence specialises in trading raw materials for the perfume, flavour, and animal feed industries.

12:25: Sustainability by Design: A New Zealand Essential Oil Producer’s Approach

Mitch will discuss sustainability initiatives, best practices and lessons learnt as a new producer of Douglas Fir Essential Oil (*Pseudotsuga menziesii*).

Port Blakely NZ Essential Oils is a subsidiary of a forestry company, Port Blakely. Sustainability is a core value of Port Blakely's, and the same ethos applies to this new business. Mitch Cooke's presentation will explore the key components of sustainable EO production, including raw material production, sustainable production methods, and Forest Stewardship Council (FSC) certification.



Mitch Cooke
Business Manager
Port Blakely NZ
Essential Oils

Mitch is passionate about forestry and the environment, which led him to begin his career as a forester. During this time, he focused on productivity projects aimed at enhancing plantation forest growth, gaining valuable experience in the industry.

He has led the growth of a newly formed subsidiary from its infancy. Port Blakely NZ's focus is on producing Douglas fir essential oil from its existing tree-farm resource.

MONDAY

WORKSHOP

13:00-17:00: Flavour & Fragrance Ingredients Workshop: From Natural to Synthetics

Join industry expert, Dr Michael Zviely, for an exciting workshop where he delves into the world of flavour and fragrance ingredients. This comprehensive workshop aims to support attendees in gaining invaluable knowledge on the aroma building blocks and ingredients essential for planning and composing flavours and fragrances in the food & beverage and cosmetics industries.

Key Themes:

- Gaining insights into the chemical senses of taste and odour, including terminology and sensory perception
- Exploring aroma molecules derived from both natural and synthetic sources, including essential oils, natural extracts, and biosynthetic compounds
- Understanding the classification of aroma ingredients into various organoleptic groups and their characteristics
- Understanding the production routes for aroma chemicals and their applications and their applications in flavour and fragrance formulations



Michael Zviely

Michael Zviely obtained his PhD and completed his Post-Doc in Chemistry before leading a research group at the ICL Corporate R&D Institute for nearly a decade. Following this, he served as the Global VP for Research, Development, and Science at Frutarom (now IFF) for eleven years. He then spent three years in China as the CTO for Research and Development at O’Laughlin Corp, focusing on aroma chemicals, flavour and fragrance ingredients, botanical extracts, cooling agents, and UV sunscreen ingredients. Subsequently, he held a directorial position at SDA Spices and then served as the VP for Research and Development at Virdia Inc (now Stora Enso, Finland), specialising in lignocellulose-derived bio-materials for three years. Concurrently, he held a visiting Professorship at JiangNan University in China for five years and later became the VP for Business Development for aroma chemicals at Jiangsu GS in China.

Dr Zviely has authored over 20 patents, contributed to more than 60 articles and chapters in various monographs, and delivered numerous speeches and presentations at both national and international events. Presently, Dr Zviely serves as a Co-Founder of Mamay Technologies, where he spearheads the development of a universal digitisation method and system aimed at communicating flavours and fragrances through a numerical scale. Additionally, he holds the position of SVP for R&D at Glacier FoodTech (Resugar), an enterprise leveraging innovative technology to reshape the future of sweetening.

11:15: IFEAT Medal Lecture

Indonesia, the world’s largest archipelago, is a treasure trove of biodiversity, home to one of the richest ecosystems on Earth. Its essential oil industry, steeped in tradition yet embracing modern sustainable practices, plays a pivotal role in the nation’s economic and environmental landscape.

This lecture explores the evolution of the industry, from its centuries-old roots to its current position as a global leader in natural products, producing essential oils such as patchouli, clove-leaf, citronella, and nutmeg. You can find the full abstract in the Delegate Guide and via the Whova app.



Robby Gunawan
CEO
Indesso Aroma

Robby has dedicated his career of over three decades to developing, producing, and commercialising value-added natural-based ingredients for the flavour, fragrance, and food industries, leveraging resources from Indonesia and Southeast Asia. As the CEO of Indesso Group since January 2010, he has successfully mobilised corporate resources to meet business and financial objectives, fostered organisational alignment with market challenges, and set strategic directions for new business and product development. His leadership has been instrumental in mentoring and motivating team members, ensuring continuous system improvement, and achieving clear performance metrics.

TUESDAY

11:55: The Inevitability of AI in the Flavours and Fragrances Industry

As the flavours and fragrances industry continues to evolve, the integration of artificial intelligence is becoming not only beneficial but inevitable.

This presentation explores how AI can be integrated into every stage of the industry, from farms to labs to factories to marketplaces, with every bit of the value chain working within a self-enriching closed loop.



Mia Kynadi
Co-founder & CTO
VentureFactory.AI

Mia Kynadi is a data scientist, entrepreneur and early stage investor based in Kerala, India. She is the Co-founder & CTO of VentureFactory.AI – a venture studio focused on building AI startups across the globe, along with domain experts from different industries. She is the Managing Director & CEO at Beyond Z & CTO at Raizer.AI, both of which are AI-first digital transformation companies in the US. Mia also leads tech investments at Venture Way – a unified global startup ecosystem where she serves as Joint Managing Director. She is also an active angel investor, and a member of the Board of Governors at Sparks Angel Network.

WORKSHOP

13:00-16:00: Discover the Art of Fragrance Creation

Join industry expert Marianne Martin for an immersive workshop experience where she dives into the captivating world of fragrance. This workshop aims to support attendees in igniting their senses to enjoy the world of scent creation.

Key Themes:

- Exploring a brief history of fragrance
- Understanding the psychology of fragrance perception
- Delving into the history of essential oils
- Understanding how aroma molecules have given rise to modern perfumery
- Exploring fragrance families
- Creating and blending your own individual unique fragrances



Marianne Martin

Marianne joined the essential oils and fragrance industry in 1974 analysing essential oils for Zimmerman & Hobbs. She has a BSc in Chemistry. She started to train as a perfumer in 1976 and has a long career as a perfumer. In 2011 Marianne started to share her knowledge in various settings. She is an associate lecturer at the London College of Fashion as the perfumery specialist on an MSc course in cosmetic science. She also works with the Society of Cosmetic Chemists in the UK as their perfumery educator for courses at various levels. Marianne has delivered several fragrance workshops at previous IFEAT conferences around the world. Marianne has had the honour of being president of the British Society of Perfumery. Her passion for perfumery and sharing it with others remains unabated. Marianne is a trained yoga teacher and meditation practitioner and has given many sessions encouraging the individual response to the sense of smell as a pathway to deeper growth and wellbeing.

TUESDAY

14:30: Roundtable on Sustainable Supply Chains: from Carbon Footprint to Human Rights

MODERATOR:



Alain Frix
IFEAT Panel of Experts

Alain Frix is based in Brussels, Belgium, and runs his own consulting firm, Allchemix BV, founded in 2020. He holds a master's degree in biology from the University of Brussels and a postgraduate degree in management from Solvay Business School. With 33 years of experience in the perfumery and aromatic ingredients sector, Alain has worked with a diverse range of products, including forestry materials like turpentine, aromatic plants, essential oils, and petrochemicals. His broad commercial experience with multinational companies has enabled him to develop a vast global network within the fragrance, flavour, and cosmetics sectors. His expertise in both natural and synthetic ingredients makes him a trusted figure among manufacturers, producers, processors, formulators, and regulatory experts.

Through Allchemix BV, Alain continues to pursue his passion by advising carefully selected companies across the value chain—from forestry and ingredient producers to compounders, consumer goods companies, and brands. Allchemix BV is an active member of seven industry associations, including IFEAT, where Alain has volunteered on the Executive Committee for over 17 years. He has held several key positions, including Chair of the IFEAT Marrakech 2010 Conference Committee, Chair of the Executive Committee (2013–2016), Chair of the Scientific Committee (twice), and currently serves on IFEAT's Panel of Experts. Alain has participated in nine IFEAT study tours, visiting remote areas to meet with farmers and distillers of aromatic crops. He also writes for various magazines, sharing his candid views on the dynamics and challenges facing the industry.

PANELLISTS:



Rajesh Nair
Partner
Markets EY LLP

Rajesh Nair completed his Production Engg from Regional Institute of Technology, Jamshedpur (now NIT) and joined Tata Motors as a Graduate Engineering Trainee. During his stint at Tata Motors, Rajesh received the 'Best Graduate Engg Trainee' Award from Ratan Tata in 1996. He did his business management from SP Jain and leadership development from Harvard Business School.

During his two and half decades in the management consulting domain, he has been with Ernst & Young for the last fifteen years. His area of expertise is Business Strategy, Sustainability, Leadership development and Mergers & Acquisitions.

Rajesh currently heads the Kochi Office of EY and leads all service lines of Ernst & Young in Kerala. He additionally leads business development for the ESG , Climate Change and Sustainable Services practices nationally for EY.



Sven Ballschmiede
Executive Director
IOFI

Sven Ballschmiede is Executive Director of the International Organization of the Flavor Industry (IOFI). Before joining IOFI, Sven had been the Executive Director for the European Flavor Association (EFFA), while simultaneously serving as Executive Director for the German Flavor Association (DVAI) and the German Fragrance Association (DVRH). A native of Saarbrücken (Germany), Sven is a lawyer by training who studied in both Germany and Switzerland.

Prior to his career in the world of associations, Sven worked at the International Law Firm Gide Loyrette Nouel in Brussels specialising in International Trade Law and WTO Dispute Settlement. He assisted multinational companies in the context of anti-dumping and anti-subsidy procedures and advised different national governments in dispute settlement procedures at the WTO in Geneva.

TUESDAY

PANELLISTS:



Cordula Mock-Knoblauch
Head of Sustainability Accelerator Aroma Ingredients
BASF

Dr Cordula Mock-Knoblauch heads the Sustainability Accelerator team in the global Aroma Ingredients business unit of BASF.

Cordula joined BASF in 2000 as laboratory manager in the central R&D department. She then moved on to a new business development position in the electronic materials unit in Asia and to leadership positions in the global Competence Centre Environment, Health and Safety, where she was particularly engaged in air quality and climate protection. In recent years, she has led teams that implement sustainability in BASF's operating divisions Intermediates and Nutrition & Health. In her current role, she also acts as vice chair of the IFRA-IOFI Sustainability Committee.

Cordula studied chemistry in Bonn, Dublin, Würzburg and Tokyo and holds a PhD in Organic Chemistry from the University of Würzburg, Germany.



Christian Van Osselaer
CEO & Founder
Envirium Life Sciences

Bioengineer, Christian is a Life Sciences multi-entrepreneur with substantial experience in natural products and technologies applied to the agricultural, biotech, cosmetic, food and pharmaceutical sectors.

A passionate leader with wide-ranging scientific and financial skills, applied within a multicultural context (Europe, USA, Asia and Africa), he was the founder and CEO of the green industrial holding Biofirst, subsidiary of the listed company Floridienne Group. He managed different companies in natural products as well as in the biotechnology sector. He is also an active member of companies involved in the use of nature as an alternative to chemicals (Biobest, Aquatic Sciences).



Martina Bianchini
President
IFRA

Martina became President of IFRA in June 2016. She has a passion for bringing together science and society, drawing from her multinational and multicultural experiences working across the chemical, agricultural, biotech, food, health and luxury goods sectors in a wide range of functions.

Martina has been educated at Louisiana State University, US; the Universities of Trier, Germany; the University of London, UK as well as the Harvard School of Public Health. She holds an MSc in Environmental Toxicology, a BSc in Earth Sciences and other continued education certificates.

She began her career at Monsanto and worked at Dow as Vice-President for EU Government Affairs & Public Policy and global advocacy lead for chemicals and health.

Until she joined IFRA, she was Vice-Chair of the International Chamber of Commerce's Environment and Energy Commission and Chair of ICC's Green Economy Task Force. She also was a business delegate to inter-governmental bodies such as the OECD and served on several boards.

WEDNESDAY

09:05: Update on IFEAT’s Agricultural Residues Project

Agricultural Residues (Plant Protection Products (PPPs) and their corresponding residues) are a major concern in the production and trade of essential oils. This is because compliance with regulations on maximum residue limits (MRLs) is mandatory for placing any agricultural product on the market, especially for organic certified products. Although analytical technologies have made significant advancements in terms of sensitivity, selectivity, and accuracy, the analysis of PPPs in essential oils remains extremely challenging due to the complexity of these matrices. On the other hand, several actors in the business chain and competent authorities expect the same analysis quality and quantification limits applied for crops to be achievable. This discrepancy in expectations and analytical possibilities often creates tension among laboratories, business operators, and regulators. When positive results are reported, the question of how to evaluate the result arises. Questions that are frequently asked include: Is the PPP or metabolite found related to its direct use or other factors? Is the result compliant with the relevant legislation? Will this result lead to a rejection by the client? Is the found concentration a potential food safety issue? Was the sampling process robust and the sample itself truly representative? Was the raw material free from contamination, so where is this PPP in my essential oil coming from?

The rapidly evolving regulatory landscape has prompted the IFEAT Scientific Committee to initiate a stepwise fact-gathering and range-finding study aimed at (i) identifying the most commonly used PPPs and establishing their regulatory status; and (ii) determining the processing factors (degradation or concentration) through robust scientific analysis of both the original plant materials and the resulting essential oils or extracts. This session is a follow-up to the roundtable discussion hosted during the IFEAT Virtual Conference 2021 entitled “Agricultural Residues in Naturals - A Scientific and Regulatory Landscape” and the Plenary Session held at the IFEAT Berlin Conference “Plant Protection Products (PPP) in Naturals - identification, Quantification and Interpretation”. The IFEAT Scientific Committee will provide an update on the PPP Project and highlight their observations and findings with the audience.



Sibel Erkilic Horsman
Scientific Officer
IFEAT

Sibel joined the IFEAT Scientific Committee as a consultant in February 2020. She has over 20 years of experience in procurement, focusing on engineering and strategic investment and has lived and worked in a number of countries including the US, Spain, the Netherlands and Switzerland. Prior to joining IFEAT, she was the Global Category Manager, Engineering and Utilities Lead at Givaudan and has also worked for SC Johnson, Philip Morris, Cognis and the Ford Motor company. She holds a BSc in Chemical Engineering and a MS in Industrial Engineering from Bogazici University in Istanbul, Turkey, and has experience in category management, energy sourcing, and sustainability. Sibel has also worked as a PhD research assistant for Boeing in the US. Currently, she works at IFEAT as a Scientific Officer on a variety of industry-related projects.

09:30: Developing Standards for Australian Native Oils

Australia has potential to produce a vast range of essential oil products derived from Australian native plants. However, there is a lack of formal standardisation and clear characterisation of the chemotypic variations which can exist in natural populations. EOPAA has undertaken a project to develop Industry Standards for emerging Australian Native Oils which include clear definitions of the essential oils including chemotype, physical and chemical parameter specifications and chromatographic techniques. These standards are intended for use by producers, traders and consumers of Australian native oils.



Ashley Dowell
Secretary
Essential Oil
Producers Association
of Australia

Ashley Dowell is a Natural Products Chemist with over 25 years’ experience working with quality control and research of essential oils and medicinal herbs in both the private and public sectors. Ashley is the Technical Secretary of EOPAA and Chair of the Australian Standards committee for Essential Oils CH-021.

He currently manages the Analytical Research Laboratory of Southern Cross Analytical and Research Services, located at Southern Cross University in Lismore, Australia.

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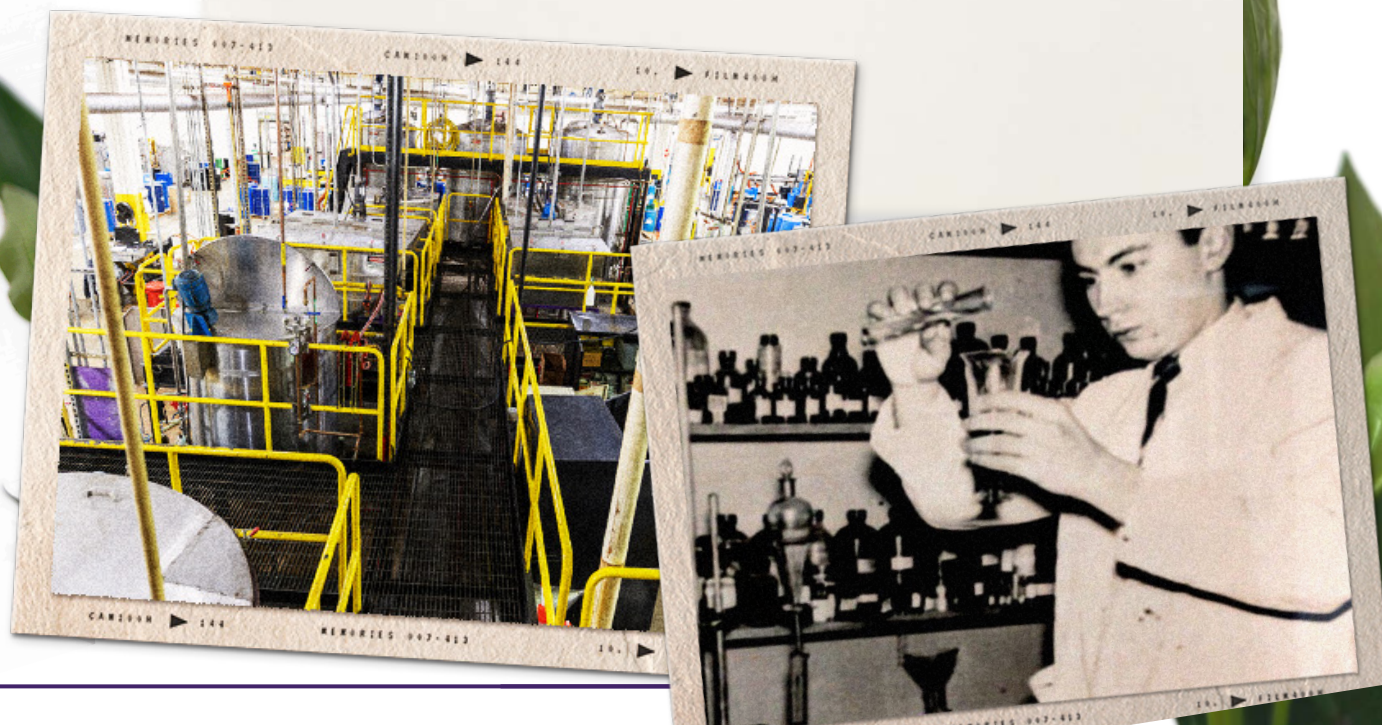
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WEDNESDAY

09:50: Harmonised Classification & Labelling in the EU – the CLH process and its impact on the global Essential Oil industry

“[In the EU] manufacturers, importers or downstream users have to (self)classify and label hazardous substances and mixtures to ensure a high level of protection of human health and the environment.

For hazards of highest concern (carcinogenicity, mutagenicity, reproductive toxicity (CMR) and respiratory sensitisers) and for other substances on a case-by-case basis, classification and labelling should be harmonised throughout the EU to ensure an adequate risk management. This is done through harmonised classification and labelling (CLH).

Harmonised classifications are listed in Annex VI to the CLP Regulation and should be applied by all manufacturers, importers or downstream users of such substances and of mixtures containing such substances.” *

The CLH process could be both a curse and a blessing, however the central competent body within ECHA (European Chemicals Agency) - the RAC (Risk Assessment Committee) - has developed a dynamic of its own in recent years that results in difficult classifications for our industry, so that the curse currently outweighs the blessing by far.

This will be clearly demonstrated in the presentation, in particular by the developments for TTO.

*From ECHA



Phillip Prather
Chairman
ATTIA Ltd

Phil is Chair of ATTIA Ltd, the Australian peak industry organisation and the global authority on Tea Tree Oil.

Phil is COO for Down Under Enterprises, which grows and distributes Australian essential oils. Down Under is a global Sustainability leader, achieving Ecovadis Platinum (2021-24), and first essential oil producer to achieve Certified B Corp.

Phil spent more than 25 years in medical devices, CEO of start-up Leo Cancer Care, and with industry leaders Cochlear, QIAGEN, PHILIPS, and Medtronic.



Jens-Achim Protzen
EFEO

Jens-Achim Protzen represents the third generation in the family business, Paul Kaders GmbH of Hamburg, which imports Essential Oils, Spice Oleoresins and Aroma Chemicals. He graduated as a chemist in 1994 from the University of Würzburg, joined Kaders in the following year and became Managing Director in 2001.

Jens-Achim is actively involved with several German and international industry organisations. In EFEO (European Federation of Essential Oils), he has held various positions, including President and (Co-)Chairman of the Technical Committee. He is also a member of IFEAT's Executive Committee and has been Chairman of the Scientific and the Berlin Conference Organising Committee.

WEDNESDAY

10:45: Essential Oil (Natural Complex Substance) Safety vs. Constituent-based Safety Evaluation

With recent scientific advancements, we can now analyse constituents of natural complex substances (NCS) with precision and accuracy. This has given a basis for modern toxicology and for safety evaluation based on single constituents. It has helped with the identification and mitigation of potential safety risks – but is this the best approach for the safety evaluation of NCS?

As part of the European Chemicals Strategy for Sustainability, the Classification, Labelling and Packaging (CLP) Regulation of substances and mixtures has been through major revisions. These include a classification of substances based on constituents' individual hazards. The final agreement between the Council and the European Parliament contains a derogation for natural plant extracts to the mixture rule, applicable to substances with more than one constituent (also known as 'MOCS'). The European Commission is also asked to present within five years a scientific report to Parliament and Council. The report may be accompanied, if appropriate, by a legislative proposal.

In this context, Cécile will discuss the pros and cons of toxicology based on single constituents vs evaluation of the whole NCS, and the benefits and downfalls of both approaches for botanicals – and specifically, essential oils.



Cécile Bascoul
Director of Product
Safety
doTERRA

As director of Product Safety at doTERRA, Cécile's research is focused on safety and toxicology of essential oils and natural complex substance ingredients. Her team acts as toxicology support from product development to release and post-market surveillance. Altogether, Cécile has almost 20 years of experience in clinical and pre-clinical research, from academia, as well as the pharmaceutical, cosmetic and nutraceutical industries. Her Ph.D. and postdoctoral work at Cardiff University, UK focused on the effects of omega-3 fatty acids and other dietary supplements in degenerative diseases.

11:05: FGS Update on IFEAT advocacy efforts regarding EU CLP revision, MOCS status and Essential Use Concept



Eve Davies-Tsagkadakis
Associate Director
FGS Global

Eve Davies-Tsagkadakis is an Associate Director at FGS Global. She supports clients with their strategic positioning, advocacy campaigns and interest representation in the political-regulatory domain at an EU level, in particular on matters of industrial policy. Prior to joining FGS, Eve spent six years working for the UK Government, including 2.5 years serving as a Diplomat in the UK Mission to the EU in Brussels.

WEDNESDAY

11:35: IFEAT EFEO Scientific Platform Update

The revision of the EU Classification, Labelling, and Packaging (CLP) Regulation posed a significant challenge for the essential oil industry, particularly concerning More than One Constituent Substances (MOCS). The updated CLP guidelines required plant extracts, including essential oils, to be classified like chemical mixtures, potentially labelling them as hazardous based on individual constituents, even if the whole extract exhibited different properties. This could have led to overclassification, with serious consequences for the industry.

However, thanks to effective advocacy by EFEO and IFEAT, the European Parliament and Council agreed to a derogation for plant extracts with more than one constituent from the mixture rule, which would have required hazard identification solely based on individual constituents. A review clause was added, mandating the Commission to produce a scientific report within five years, potentially leading to new legislative proposals.

In response, the EFEO-IFEAT Scientific Platform was established to generate robust scientific evidence that highlights the unique nature of essential oils, justifying their derogation under the revised CLP Regulation. Our focus is on gathering and analysing data to demonstrate the distinct toxicological and environmental behaviours of whole essential oils compared to their isolated constituents.



Eric Angelini
VP Global Regulatory
Affairs & Product Safety
Mane

Eric Angelini began his career in the world of aromatics and fragrances at Lautier / Florasynth in 1982, where he wrote his thesis in organic chemistry, which he presented at the University of Nice Sophia Antipolis. Eric Angelini has never left this field, devoting 20 years to laboratory analytical techniques, quality control, quality assurance and the regulation of fragrance compositions and flavours. In 2004 he joined Mane (Le Bar-sur-Loup) to focus exclusively on regulatory affairs.

Knowing that competition cannot be built on safety, Eric Angelini is eager to share his knowledge with his peers. Within the MANE group, he leads a network of regulatory experts, which is why he holds a number of mandates in the sector's professional organisations, as an expert or as an elected representative, at French, European or global level: member of the SNIAA's Board of Directors since 1996, of which he was President 2011-2024, a member of several technical committees of the IOFI (International Organisation of the Flavour Industry) and a member of the Board of Directors of the EFEO (European Federation of Essential Oils).

12:15: Natural Flavour and Fragrance Raw Materials as Active Substances in Functional Products Based on Clinical and Experimental Data

Natural flavour and fragrance materials (essential oils, resinoids, absolutes, concretes, oleoresins, raw exudates) are important for society as they are widely used, have established toxicological profiles, and are relatively safe. Sensory properties of these natural products are important but, taking into account structural diversity of their components, novel biological activities and practical properties are continuously explored. Their 'mainstream' application is constrained due to the various legislative requirements and the necessity to carry out research studies, which would prove their effectiveness and allow respective registrations to be made.

This presentation provides a brief overview of the proven properties of natural volatile materials, their application, and the potential use of essential oils and aromatic extracts as supporting preservatives or active antimicrobial agents – from a mid- to long-term perspective.



Daniel Strub
Professor
WUST

Daniel Strub completed his PhD with summa cum laude in fragrance chemistry at Wrocław University of Science and Technology, Poland. He is currently working at Wrocław as an Assistant Professor at the Department of Chemical Biology and Bioimaging. His current research interests include flow biocatalysis, combinatorial fragrance synthesis, structure-odour relationships, and applied aspects of essential oils science (antiviral and antimicrobial evaluations, determination of the impact of natural volatiles on the environment and human health).

WEDNESDAY

12:35: Olfactory Receptors and Essential Oils: A Cell Culture and Human Clinical Study Approach to Studying Behavioral Outcomes

Engaging with natural surroundings has been shown to initiate a restorative process, lowering cortisol levels, and facilitating a positive emotional state. The physiological and emotional benefits gained from exposure to nature are linked to the scents and aromas that define these environments. Phytoncides – organic compounds released by plants – are especially noteworthy for their potential health benefits, which include stress hormone reduction and immune system enhancement. This research investigates the interaction between natural scents and human olfactory receptors through a cell culture model, utilising heterologous expression systems. By cloning and expressing individual human olfactory receptors, coupled with a reporter system for receptor activation, Bartlett and his team have systematically explored the response patterns of 389 olfactory receptors to a range of odorants. This high-throughput screening allowed them to shed light on the molecular underpinnings of olfaction and how the perception of different odours influences mood and behaviour. Their findings reveal distinct patterns of olfactory receptor activation by various aromas, including the differentiation between synthetic, adulterated, and authentic sources of lavender essential oil. Moreover, a standardised mood and depression test indicated that diverse sources of essential oils produce statistically significant variations in mood outcomes. The work suggests that the olfactory receptor mapping model, through systematic comparison with mood and behavioural impacts, could illuminate the influence of phytoncides on human psychological well-being – contributing to a deeper understanding of the complex interplay between the natural environment and human sensory experiences, and emphasising the importance of preserving natural habitats for human health.



Mark Bartlett
Executive Vice
President
**Young Living
Essential Oils**

Mark Bartlett is a distinguished scientist with a deep-rooted passion for plant-based solutions. Raised in Australia's outback, near his family's sheep farm and apple orchards, his academic journey led to advanced degrees in chemistry, biochemistry, immunology, and cell biology. With a career spanning both academia and industry, Bartlett has made significant contributions to cancer research and the understanding of autoimmune diseases. His expertise is instrumental in developing innovative wellness products at Young Living.

WORKSHOP
13:00-16:00: Legislation & Regulation in the Aroma Trades

Join industry expert Penny Williams for an enlightening workshop, where she delves into the intricate world of legislation and regulation in the aroma trades. This workshop aims to equip attendees with a comprehensive understanding of the regulatory landscape, addressing key themes and practical examples essential for navigating this complex area.

Key Themes:

- Understanding the nature of legislation and its impact on aroma trade companies
- Exploring the Globally Harmonized System (GHS) and its implications for health and safety standards
- Reviewing transport regulations and their relevance to aroma trade products
- Introducing the International Fragrance Association (IFRA) and its role in setting safety standards
- Navigating cosmetic and flavour regulations, including labelling requirements and consumer safety considerations



Penny Williams
CEO
Formpak Software

Penny Williams' career in the industry spans over 30 years and includes creative, technical and regulatory roles. Penny is highly regarded as a leading regulatory expert, working with global experts within industry and with IFRA and IOFI on scientific and regulatory affairs. This includes working with NCS (Natural Complex Substances) and in relation to IFRA Standards.

Penny has a passion for training and development, has written several training courses and is a contributing author to the IFEAT education programme for Aroma Trades on regulatory affairs. She is also an award-winning Creative Perfumer and member of ISPC - the International Society for Perfumer Creators. More recently Penny became CEO of Formpak Software, who provide specialist software to the Aroma trades for product lifecycle and compliance management.

THURSDAY

09:30: Rewilding Asia: The Emergence of Wild Ingredients in Aromatherapy

The aromatherapy market is projected to grow by 10.9% by 2030, with Asia playing a pivotal role as a significant consumer and a source of essential wild aromatherapy ingredients like frankincense, jatamansi, and liquorice. Over the past two decades, the demand for wild plant ingredients has surged by over 75%, primarily propelled by the aromatherapy and wellness industry. This increased demand, coupled with habitat loss, has placed thousands of harvested species at risk. Of the 21% of medicinal and aromatic plant species assessed for threat status, 9% are at risk of extinction.

The aromatherapy industry has a crucial role in promoting the sustainable and fair sourcing of these wild ingredients, thereby securing supply chains for the future. This presentation will delve into the critical issues surrounding the sourcing of wild ingredients, their role in Asia's rewilding through the preservation of wild landscapes, and their impact on economic sustainability in rural communities. Deborah will also discuss vital considerations for aromatherapy stakeholders to ensure their supply chains are sustainable, fair-trade, and traceable. Additionally, she will explore ways to leverage their positive impact on the ground to connect with their customers.



Deborah Vorhies
CEO
FairWild Foundation

Deborah Vorhies is the CEO of the FairWild Foundation – a profit-for-purpose, impact-driven organisation with a mission to secure a fair and sustainable future for wild plant resources and people. Sustainability is at the heart of everything FairWild does, especially working with leading botanical, cosmetic and essential oil companies to bring sustainable and transparent wild plant sourcing into their supply chains.

09:50: Mass Balance: How to Reduce Carbon Footprint and Meet the F&F Sustainability Challenges

Consumers are increasingly looking for products with a lower impact on the environment, and appreciate those containing natural ingredients. The F&F industry is key to this market transformation, as demonstrated by the sustainability initiatives that many companies are undertaking. Two of these key initiatives are the movement towards lower carbon footprint products and the development of products based on renewable and bio-based raw materials. Raw materials cannot all be fully sourced from nature, and the mass balance concept represents a cost-effective and practicable approach addressing both industry and consumer needs regarding sustainability initiatives. This presentation will introduce the mass balance concept and highlight how it focuses on the use of renewable and bio-based raw materials to allow suppliers, customers, and end-users to minimise their environmental impact by reducing fossil-based raw materials consumption and greenhouse gas emissions.

The presentation will also detail the steps to get a third-party certification, such as ISCC PLUS – a documented and robust process for assuring the controlled use and traceability of renewable feedstocks. Specific examples will be presented to demonstrate how the mass balance concept has been applied to cyclopentanone, a key intermediate to produce MDJ (Methyl dihydrojasmonate) and the resulting benefits on fragrance formulations. Other examples include other well-known aroma chemicals such as vanillin and ethyl vanillin.



Thibaud Caulier
Syensqo

With a PhD in Chemistry, Thibaud Caulier joined Syensqo (previously Solvay) as a Researcher in 1998. He later occupied several managerial positions in technical, business development, commercial and strategic account management. He has accumulated 25 years of relevant experience in renewable products including glycerol derivatives and natural vanillins. His current assignment is to manage a portfolio of strategic global key accounts in the F&F industry. This management implies development partnerships aiming at the reduction of ingredients' environmental footprint, paving the way to net zero emissions.

THURSDAY

10:30: Citrus Market Report from Producing Countries, Followed by Q&A and Panel



Felice Chirico, Sales & Marketing Director, Agrumaria Reggina Srl

Felice Chirico is the CEO of Agrumaria Reggina, a family-owned citrus processing plant with operations in Italy and Egypt. His extensive international experience has shaped his leadership approach, and over the past few years he has been instrumental in driving the company's commercial and market expansion, making Agrumaria Reggina a key player in both the nutrition and beauty industries.

Under his leadership, the company is on a transformative path to improve its sustainability impact through regenerative practices, including the ongoing pursuit of B Corp certification. In addition, Felice serves as board member of a non-profit organisation focused on youth development.



Monica Bonafin, Commercial Manager, Louis Dreyfus Company

Monica Bonafin has been active in the citrus market for nearly 20 years, with the expertise mainly focused on citrus ingredients used on flavour and fragrances applications. Throughout her career, she has managed sales of those ingredients at Citrovita/Citrosuco from 2005-2018 and later she also had the experience of the business from the F&F perspective, having worked at Firmenich, sourcing orange and lemon ingredients globally.

Monica currently leads the Global Sales of Citrus Ingredients and Regional Sales of Juices for Latin America at LDC, based in Brazil, supporting and guiding clients worldwide through the challenges of the citrus supply.



Sigifredo Gudiño, Managing Director, Citrojugo

Sigifredo Gudiño Jr. has experience of more than 24 years in the lime citrus industry. He currently acts as the Managing Director of Citrojugo, a Mexican global company originated in the Mexican fields.

Under his leadership, Citrojugo has become a global brand, with commercial offices in Mexico, Japan, Switzerland, United States, Canada, India, and New Zealand. He has also introduced sustainable practices in Citrojugo 's operations, where they specialise in citrus-derived products such as juices, essential oils, and peels.

Sigifredo has a bachelor's degree in business administration from Tecnológico de Monterrey, an Advanced Management Program from the IE Business School in Madrid, Spain, and a certification on Agribusiness seminar at Harvard Business School.



Kenji Yagi, VP, Procurement, Takasago

To read Kenji's biography, visit the digital agenda at conference.ifeat.org or via the Whova app.

José Luis Adrian

1948-2024

Obituary by Peter Greenhalgh

José Luis Adrian was closely involved in the foundation and early growth of IFEAT.

In 1976, as CFO of the family business Adrian SA, in Marseille, his company was one of many that received a fraudulent shipment of water instead of essential oils from Indonesia.

He attended the preliminary meetings in London and joined the first Executive Committee as the only representative of France. The French association, Prodarom, decided not to join and did not support IFEAT's aims, a position they confirmed at the Kyoto Congress of Essential Oils in October 1977, when 13 representatives from 11 countries launched IFEAT.

In Cannes on 15 March 1980, José became the second Chairman of IFEAT's Executive Committee, having been preceded by Ron Neal (who became President) and succeeded in March 1983 by Richard Pisano Snr.

During his Chairmanship, José organised IFEAT's first official trip to China in 1982, with a 10-member delegation, taking place over three weeks and involving several members of IFEAT's Executive Committee.



By the end of his Chairmanship, IFEAT had grown to 140 members from 26 countries, and French companies had agreed to join.

In 1994, he organised the very successful Avignon IFEAT Congress, regarded by many as one of IFEAT's finest. In addition, he provided assistance to the IFEAT Study Tour to France in 2015.

José led the family business from 1973 to 2001, following in the footsteps of his father and grandfather. He also co-founded SAPAD – one of the first companies to produce certified organic essential oils – and ran the Ingredients division of Charabot until 2009, when he moved into consultancy for the likes of Givaudan, Mane, and Quimdis.

His son, Arnaud, wrote: 'Natural ingredients for flavours and fragrances were his passion. He lived his entire life for that. He was also a loving husband, father and grandfather.'

José Luis Adrian died at the age of 76 on 28 August 2024, following a battle with Parkinson's disease.

Robert Bontoux

1937-2024

Obituary courtesy of Bontoux Company

It is with great sadness that we announce the passing of Robert Bontoux on 20 August. Robert left us at the age of 87, taken swiftly by an illness.

At the age of 15, in the 1950s, he joined the family business founded by his grandfather in 1898. However, some would say his career truly began much earlier, at the age of three, when he was already harvesting lavender in the mountains with dedication.

In the early 1950s, he trained at Laboratoires Noël in Grasse, where he developed his expertise and passion for the profession.

From the 1970s onward, he expressed his collective vision by creating a group of producers while continuing the company's international expansion.



In the 1980s, he undertook to restart the family business, transforming it into what Bontoux is today, and passed the reins to his son Rémy in 2005.

Robert Bontoux was a passionate and inspiring entrepreneur, driven by boundless energy and a builder's spirit.

His commitment went far beyond the growth of the family business – he firmly believed in integrating all stakeholders and collective experimentation, convinced that success was built together.

His entire life was dedicated to serving the collective through his local and political engagements.

Attached to local terroirs while being open to the world, he combined international aspirations with a concern for local territories. His passion for people and the terroirs of Provence and beyond nourished his vision and projects. A man of

conviction and generosity, Robert always worked towards the sustainability of the company and the common good, building not only structures but also strong and committed teams.

His vitality, dynamism, and communicative entrepreneurial spirit will remain a source of inspiration for all who had the privilege of knowing him.

He leaves behind a company of over 200 passionate and dedicated individuals in the field of essential oils, many of whom had the honour of knowing him. Together, we will continue to uphold the values and legacy Robert has left us.

We have lost an iconic figure of the Bontoux family business and an unforgettable presence that will remain in the hearts and memories of those who knew him.

His memory will live on.

Robert Bedoukian

1948-2024

Obituary courtesy of Bedoukian Research Inc.

It is with the deepest sadness that we share the news of the passing of our colleague and friend, Robert Bedoukian. He passed away peacefully in August, after a valiant fight with cancer, surrounded by his family. This is an immense loss for all of us who had the privilege to know him and work with him, and for our industry, which has lost a leader like no other.

Robert was a visionary who dedicated his life to his family, to his company and to the industry, and inspired us all with passion, commitment, and kindness.

Bedoukian Research Inc., founded in 1972, provides complex organic products for the flavour and fragrance industry. Robert led the company starting in 1986, and true to his core, delivered high-quality products to customers all over the world. Robert also founded BedoukianBio, a company that delivers semiochemical products following the Bedoukian tradition of production of complex organic molecules with high quality and service.

Robert served on the Board of Directors of the Research Institute for Fragrance Materials (RIFM) from 1989-2022, was chairman of the Board from 2005-2007, and interim Co-President from 2015-2016; Fragrance Creators Association (FCA, formerly FMA and IFRANA) since 1995; Ability Beyond as Vice Chair since 2014; and Regional Hospice since 2020.

In addition to the Board memberships, in 2021, Robert created and chaired the Nuvance Research and Innovation Bedoukian Endowed Chair. He had been a member of the Armenian Museum of America Board of Trustees since 2002 and served on the Purdue Chemistry Advisory Committee since 2018. Robert was also a member of the Finance and Audit



Committee at Ability Beyond and the Finance Committee at the First Church of Christ Congregational in Redding.

Robert was a recipient of numerous professional and civic awards including; The Eric Bruell Distinguished Service Award (2015); The Cecil Previdi Award for Entrepreneurial Business Achievement from the Greater Danbury Chamber of Commerce (2021); The Robert S. Young Humanitarian Award issued by Ability Beyond (2018). He was honoured for community service by the Association of Religious Communities (2020) and a recipient of the Greater Danbury Good Scout Award (2021).

Robert was a dedicated chemist and chemical engineer who received his bachelor's degree in chemical engineering from Tufts University in 1970 and his Ph.D. in organic chemistry from Purdue University in 1975. He received the

Purdue University College of Science Distinguished Alumni Award in 2013 for his outstanding achievements in chemistry and business.

Robert was a man who lived with the highest integrity, he provided leadership not only to Bedoukian Research, Inc. but to the community where he and his family live and impacted many lives. Robert's life and legacy will live on through his charitable work and spirit of giving.

NEW IFEAT MEMBERS

Below is a list of new IFEAT Members who had joined by 4th September 2024

NEW IFEAT MEMBERS

Aamirav Ingredients and Specialties Pvt. Ltd

108-109, & 305, Nirman Kendra, Famous Studio Lane, Dr. E. Moses Road, Mahalaxmi, Mumbai - 400 011 India

Contact: **Amay Merchant**
Email: **amay@aamirav.co.in**
Web: **aamirav.co.in**

We are a 30+ year-old, family-owned, supply chain management business with roots in chemicals and raw material supply development from India, into end markets such as F&F, home care, beauty care, personal care, health, hygiene and wellness and food and nutrition.

Amerasian Fragrance Research Ltd

7/465 M. 6 Mabyangporn Pluagdeang, Rayong Province 21140, Thailand

Contact: **Gregory Bennett / Kittayaporn Khamphaen**
Email: **create@fragrance.co.th**
Email: **Aiw@fragrance.co.th**
Web: **fragrance.co.th**

We are a Thailand-based worldwide fragrance manufacturer.

Anhui Garlicare Bio-Tech Co., Ltd.

Southeast of the intersection of Xingye Avenue and Huanglou Road, Xinqiao International Business Park, Shouxian County, Huainan Anhui, China

Contact: **Jack Hu / Iris**
Email: **jack@garlicare.com**
Email: **dch@garlicare.com**
Web: **en.garlicare.com**

GarliCare is among the leading companies specialising in the R&D of garlic and ginger in China, we bring nature to our daily life.

AromaSeed

36 Chemin de la fontaine des Muls 06580 Pegomas, France

Contact: **Anthony Russel**
Email: **a.russel@aroma-seed.com**
Web: **aroma-seed.com**
(Under construction)

AromaSeed was established in 2021. We are a young and dynamic company based in the region of Grasse, France. We are a manufacturer and a trader.

Aromaticas Y Medicinales S.I.

Camino Vereda De Enmedio, 32 Dip. El Campillo – Lorca 30813 (Murcia), Spain

Contact: **Jhonatan Figueroa (Figo)**
Email: **compras@grupofreshcapital.com**
Email: **gestion@aromaticasymedicinales.com**
Web: **aromaticasymedicinales.com**

Aromaticas y Medicinales, located in the region of Murcia, was born out of the need to bring purity to the world of essential oils.

Asia Specialty Ingredients Joint Stock Company

Chi Long Village, Ngoc Long Commune, Yen My District, Hung Yen Province, Vietnam

Contact: **Ivy Tran / Andrew Duong**
Email: **info@asi-vn.com**
Web: **asi-vn.com**

Trusted essential oil and natural aromatic manufacturer in Vietnam.

Attractive Scent

PA Les Hauts de Grasse, 668 Allee des Parfums, 06530 St Cezaire sur Siagne France

Contact: **Aimee Chargy**
Email: **a.chargy@attractive-scent.fr**
Web: **attractive-scent.fr**

Our company is dedicated to the creation of perfume concentrates. We create fragrances for all types of products and have a range of 100% natural, COSMOS-certifiable fragrances.

Buffalo Extraction Systems Pvt Ltd

Gat No. 365, Urawade, Mutha Road, opposite Indo-German Technology Park, Pune, Maharashtra 412108, India

Contact: **Yogesh Jhamtani / Vignesh Murthy**
Email: **yogesh@buffaloextracts.com**
Email: **vignesh@buffaloextracts.com**
Web: **buffaloextracts.com**

Buffalo Extraction Systems is a turnkey solutions provider offering state-of-the-art extraction solutions for hemp, cannabis, bio-products, and nutraceuticals industries across geographies.

Buhbli Organics Inc.

53 La France Road, Brampton, Ontario, L6S 3V7 Canada

Contact: **John Rody / Aamer Butt**
Email: **John@buhblibrands.com**
Email: **aamer@buhblibrands.com**
Web: **buhbliorganics.com**

Buhbli Organics, founded in 2015, continuously providing best quality essential oils and currently is the leading supplier of essential oils to Walmart (Canada) and CVS Pharmacy (USA).

CH101 Market Private Limited (Trade Name: Distil)

5th Floor, Technopolis Knowledge Park, Mahakali Caves Road, Andheri, East, Mumbai, Maharashtra 400093, India

Contact: **Viraj Shah**
Email: **viraj@distil.market**
Web: **distil.market**

A technology-led distributor of aroma chemicals and essential oils offering reliable quality and extensive support. Founded by IIT Bombay alumni and backed by top venture funds.

Dago Vanilla

IK 60 Ampanengenana, Ambohimalaza, Antananarivo, Madagascar

Contact: **Narindra Raharitsifa**
Email: **narindra@dagovanilla.com**
Web: **dagovanilla.com**

Vertical integrated vanilla chain from farming in SAVA, preparation, extract, packing, shipping all over the world.

Distillerie Agnel SAS

79 Hameau Les Agnels, Route de Buoux, 84400 APT, France

Contact: **Veronique Agnel**
Email: **veroniqueagnel@lesagnels.com**
Web: **distillerie-agnel.com**
(Under construction)

Producer and distiller of aromatic plants since 1895, Distillerie Agnel offers essential oils and hydrosols of its own production (organic/conv) but also those of partners from different countries.

EO Products

90 Windward Way, San Rafael, California 94901, USA

Contact: **Brad Black**
Email: **bradb@eoproducts.com**
Web: **eoproducts.com**

EO Products, founded in 1995, is based in the USA and makes natural body care products with essential oils and other safe, effective, beautiful ingredients.

Essential Oils Peru

Jr Los Vinedos 312. 15023 Lima, Peru

Contact: **Armando Noriega**
Email: **Anoriega@eopperu.com**
Web: **eopperu.com/export**

Peruvian producer of essential oils from our biodiversity, with a focus on sustainability and respect for the environment and ancestral communities.

Ganzhou Maoyuan Pharmaceutical CO., Ltd.

Jiuer Industrial Base, Junmenling Town, Huichang County, Ganzhou, Jiangxi, China

Contact: **James Xu**
Email: **sales_01@maoyuanpharm.com**
Web: **maoyuanpharm.com/en/**

Ganzhou Maoyuan Pharmaceutical Co., Ltd is a professional manufacturer of salicylic acid and its esters.

Guangzhou Jiaxin Biotechnology Co., Ltd.

Room 521, Building 2, Yufeng International, No.55 Dashi Street, 105 National Road, Dashi Town, Panyu District, Guangzhou, Guangdong, China

Contact: **Ada Sun / Lemon Koo**
Email: **ada00163@163.com / lemon_koo@yeah.net**
Web: **en.jxaroma.com**

Located in Guangdong, China, Guangzhou Jiaxin Biotechnology Co., Ltd. specialises in the channel marketing of natural and synthetic fragrances and environmentally friendly chemical products at home and abroad. With deep market insight and innovation, we have created a unique service system to provide manufacturers with professional marketing, after-sales and channel cooperation services.

I G Petrochemicals Ltd

401-404 Raheja Centre Free Press Journal Road, Nariman Point, Mumbai 400021, Maharashtra, India

Contact: **Aditya Sharma**
Email: **arsharma@igpetro.com**
Web: **igpetro.com**

IGPL is a public listed company. We are the world's largest manufacturer of Phthalic Anhydride at a single location. We also manufacture DEP with a production capacity of 8400 MT PA. Our DEP is well accepted in the F&F industry.

NEW IFEAT MEMBERS

ICS Georgia DBA Synerzine, Inc.
5340 Highway 42, Ellenwood, GA 30294, USA



Contact: **Kaylene Turner**
Email: **kturner@synerzine.com**
Web: **synerzine.com**

At Synerzine Inc. we specialise in aroma chemicals and have a 50-year history in global service of the flavour and fragrance industry.

Indian Perfumes Pvt. Ltd

N-14, Encellary Estate, Nadarganj Industrial Area, Amousi, Lucknow, Uttar Pradesh 226008, India



Contact: **Anand Kumar Gupta**
Email: **info@indianperfumess.com**
Web: **indianperfumes.in**

Indian Perfumes Pvt. Ltd headquartered in Lucknow, India has been actively engaged in the distillation and trading of essential oils. With over 35 years of dedicated experience in our family business we take pride in delivering products of impeccable quality.

Jiangyin Healthway International Trade Co., Ltd

7-305, 2 (W) Binjian Road, Jiangyin City, Jiangsu Province, China



Contact: **Jennifer Yang**
Email: **jennifer.yang@healthwaychem.com**
Web: **healthwaychem.com**

High quality product with the best possible service.

Jiaxing Zhonghua chemical Co Ltd

Daqiao town, Jiaxing, Zhejiang, China



Contact: **Wayne Chen**
Email: **wayne@zhhhg.com**
Web: **zhhhg.com/en**

A leading global supplier of high-quality vanillin and ethyl vanillin, essential for creating fragrances and flavours in the consumer goods industry.

Katana Naturals

Solanski put bb, Ulcinj, Montenegro



Contact: **Asllan Katana**
Email: **asllan.katana@katana-naturals.com**
Web: **katana-naturals.com** (Under construction)

Katana Naturals was established in 1989. We are one of the oldest producers of essential oils in the Balkan region, specialising in Juniper berry oil, Helichrysum oil and Laurel leaf oil.

KLJ Plasticizers Limited

KLJ House, 8A, Shivaji Marg, Najafgarh Road, New Delhi - 110015, India



Contact: **Richa Kanodia**
Email: **richa.kanodia@kljindia.com**
Web: **kljindia.com**

KLJ Group is the biggest producer of fragrance carrier solvents in South Asia, i.e. DEP, TEC, DOA and benzyl alcohol.

Krisna Oud Ltd.

15/2 Outer Ring Frontage Road, Thungkru Subdistrict, Thungkru District, Bangkok 10140, Thailand



Contact: **Somjai Homchunchai**
Email: **marketing@krisnaoud.com**
Web: **krisnaoud.com**

Krisna Oud is the trusted aromatherapy supply partner specialising in oud products, particularly oud oil of pure, high and consistent quality for business sized volume.

Laboratoires PHODE

ZI Albipole, La Martelle, Terssac, Tarn (81) 81150 France



Contact: **Laurent Fernandez**
Email: **lfernandez@phode.fr**
Web: **phode.com/en/**

Since 1996, PHODE has been working on mastering the impact of olfactory molecules on the brain, in order to increase wellbeing in humans and animals.

Link U (Zhuhai) Science & Technology Ltd

Fuli Center 3506, No. 128, Xingsheng Yilu, Hengqin, Zhuhai, Guangdong, China



Contact: **Mark Lin**
Email: **mark@cnlink-u.com**
Web: **cnlink-u.com**

Grower, producer and supplier, having own contracted raw material bases.

Neostar United Industrial Co., Ltd

Building 5, No.2188, LongCheng Avenue, Zhonglou District, Changzhou 213012, Jiangsu, China



Contact: **Johnny Cao / Della Mou**
Email: **info@neostarunited.com**
Email: **della.mou@neostarunited.com**
Web: **neostarunited.com/en**

Neostar United Industrial Co., Ltd. founded in 1992, is a leading innovative products and services provider of Pharmaceuticals, Cosmetic Ingredients, Flavours & Fragrances.

NEW IFEAT MEMBERS

Oriental Aromatics Ltd

133, Jehangir Building, 2nd Floor, Fort, Mumbai 400001, India



Contact: **Parag Satoskar /Roopesh Anchan / Yogesh Dhupkar**
Email: **parag@orientalaromatics.com**
Email: **roopesh@orientalaromatics.com**
Email: **sales.mumbai@orientalaromatics.com**
Web: **orientalaromatics.com**

Oriental Aromatics is one of the largest manufacturers of specialty-based aroma chemicals, and camphor, with product range including Synthetic Camphor, Terpeneol's, Sandal Products, Astromusk, Sealone, & other specialty aroma chemicals which is used in various industries like Cosmetics, Soaps, Pharmaceuticals etc.

PT Bumi Atsiri Prima

Kompleks Mutiara Taman Palem Blok A6 No. 23-25 Jl. Kamal Raya Outer Ring Road Cengkareng, Jakarta Indonesia



Contact: **Anton Soedjarwanto / Anggi Kusuma**
Email: **anton@bumiatsiri.com**
Email: **anggi.kusuma@bumiatsiri.com**
Web: **bumiatsiri.com**

Bumi Atsiri Prima, as one of Indonesia's essential oil producers, has kept at the forefront in utilising these rich Indonesian sources, by producing, maintaining and distributing essential oils locally and globally. All Bumi Atsiri Prima essential oils are completely the same degree of purity and the same high standard quality.

Pushpa Flavour and Fragrance PVT Ltd

Corp. off. - 506, Synergy, Kanchpada, Malad West - 400064, India



Contact: **Chandran O.V. / Aashika Chaurasiya**
Email: **pushpaflav@gmail.com**
Email: **office.pushpaflav@gmail.com**
Web: **pushpaff.com/**

Pushpa Flavour & Fragrance Pvt Ltd, established in April 2006, as a Private Limited Company. The director Mr Chandran O.V. has experience in this field for over 40 years. We are the sole stockist and distributor for many IFEAT Member companies and are very well known in the the domestic and international market as a reputed company.

PT. Semarang Herbal Indoplant

Office Sido Muncul, Lt. 1, Gedung Hotel Tentrem, Jl. Gajahmada No. 123, Semarang 50134, Indonesia



Contact: **Elisa Frederica / Puspa Anggraeni**
Email: **elisa@semarangherbal.co.id**
Email: **puspa.anggreini@sidomuncul.co.id**
Web: **semarangherbal.co.id**

Semarang Herbal Indoplant (SHI) is a subsidiary of SidoMuncul, a public company and the largest herbal manufacturing in Indonesia. We produce botanical extracts and Indonesian essential oils.

SmellGood (Shanghai) Essence Co., Ltd

Room 109, No. 5, Lane 1688, Shenchang Road, Minhang District, Shanghai, China



Contact: **Pingzhi Lu / Tina Dam**
Email: **sales@smgflavors.com**
Email: **Tina@smgflavors.com**
Web: **smellgoodflavors.com**

SMG is a specialised manufacturer of aroma chemicals based in Sichuan, China with around 40 million USD annual turnover.

Thornhill Consulting, Inc.

50-55 245 Street, Douglaston, New York, 11362 USA



Contact: **Dr John Cavallo**
Email: **jlc@thornhillconsultinginc.com**

Provides consultancy services in international business development, M&A, Technical and commercial sales, and marketing support.

Tigerose Technology(Xiamen) Co., Ltd.

Room No.1122 block B, Xiangyun 3rd Road No.657 Xiamen area of China(Fujian) Pilot Free Trade Zone China



Contact: **Dima Wang**
Email: **dimawang@tigerosetech.com**
Web: **tigerosetech.com**
(Under construction)

Tigerose is a newly established and professionally managed company engaged in manufacture and exports of aroma chemicals.

Vicol Nutrition Pte Ltd

60 Kaki Bukit Place, Eunos Techpark #05-18, Singapore 415979, Singapore



Contact: **Rowan Sham**
Email: **rowan.sham@vicolnutrition.com**
Web: **vicolnutrition.com**

Distributor of aroma chemicals and essential oils.

Zaoyang Cixiang Pharmtech Co., Ltd

Baozhuang Village, Huancheng, Zaoyang City, Hubei Province (Chemical Industry Park), China



Contact: **Jill Wu**
Email: **jill@link-balance.com**
Web: **cinnamates.com**

Global professional manufacturer of synthetic cinnamic acid, aldehyde, and alcohol series products.



THE INTERNATIONAL FEDERATION OF ESSENTIAL OILS AND AROMA TRADES LIMITED

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