



UNIT 10:

NATURALLY DERIVED MATERIALS FOR THE FLAVOURIST

16 Credits

160 Learning Hours

Unit Fee

IFEAT Members: £1,100

Non-Members: £1,350

Apply Here

icats.education

Unit Overview

In this unit, you will investigate the naturally derived materials essential for flavourists. You will examine the extraction methods, properties, and applications of natural flavour ingredients, empowering you to create authentic and appealing flavours. This unit provides a comprehensive understanding of natural materials, covering their sourcing, characteristics, and regulatory considerations. Equip yourself with the skills to innovate and excel in the global flavour industry with this in-depth, professionally focused unit.

Further Information

education@ifeat.org

icats.education

ifeat.org



The IFEAT Academy is endorsed by the following:



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What's included?



Flexible Learning



Tutor Support



iCATS Learning Pack



Unit Aims

By the end of the unit you will be able to:

- Understand the extraction, properties, and production processes of naturally derived materials used in flavouring
- Analyse the diverse range of natural flavour ingredients and their applications in creating authentic and appealing flavours
- Evaluate the role of naturally derived materials in the flavour industry, including their benefits, challenges, and regulatory considerations

UNIT LEARNING OUTCOMES



Demonstrate a comprehensive understanding of the extraction methods, properties, and production processes of natural flavour ingredients



Demonstrate a comprehensive understanding of the extraction methods, properties, and production processes of natural flavour ingredients



Develop skills in selecting and utilising naturally derived materials to enhance the authenticity and appeal of flavour creations



Apply knowledge of natural flavour ingredients to create diverse and high-quality flavour profiles, understanding their interactions and stability in formulations

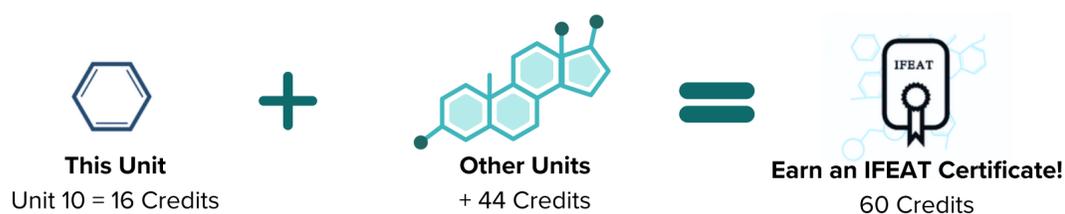


Enhance professional expertise in leveraging natural materials to meet industry standards and consumer preferences in the global flavour market

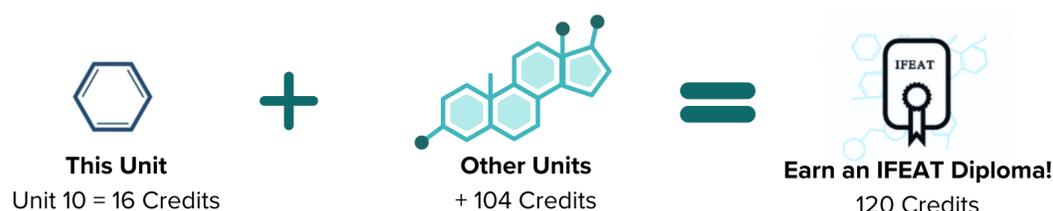


Synthesise information on natural materials to effectively evaluate their role and potential in advancing flavour innovation and authenticity

Combine units for an IFEAT Certificate



Combine units for an IFEAT Diploma



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