

ISSUE 70 2026

# IFEAT WORLD

INTERNATIONAL FEDERATION OF  
ESSENTIAL OILS  
& AROMA TRADES

**AUSTRALIA STUDY  
TOUR REPORT**

**BANGKOK CO-CHAIR  
INTERVIEW**

**ADVOCACY BULLETIN**



**19 - 23 OCTOBER**

**ISEO PREVIEW**

**MEET THE IFEAT  
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**2026 SUSTAINABILITY  
AWARDS**



**Geemon Korah**  
Chairman, IFEAT

# Welcome from the Chair

IFEAT Chairman Geemon Korah outlines the crucial, year-round strategic initiatives strengthening the global essential oils and aroma trades.

My dear Members,

I trust my note in the previous IFEATWORLD has given you an insight into the various committees and the teams at IFEAT that have worked behind the scenes throughout the year. Some of our Members only recognise and appreciate the IFEAT Conference as our most visible and directly impactful activity – but there is much more to IFEAT than the Conference.

As I write this message, our industry continues to navigate one of the most complex and unpredictable operating environments in recent memory. Geopolitical tensions,

shifting trade relationships, evolving regulatory frameworks, and persistent economic uncertainty are reshaping the landscape in which we all operate. Across our global supply chains, businesses are facing increased costs, heightened compliance obligations, and growing challenges in planning for the future.

Our sector is also confronting several specific issues that demand both attention and collective action. Developments in European legislation continue to have significant implications for the essential oils and aroma trades, creating uncertainty for producers, traders, and manufacturers alike. The challenges surrounding tea tree oil are a reminder of how



## WELCOME FROM THE CHAIR

quickly market perceptions and regulatory developments can impact individual products and entire value chains. As an industry, we must remain science-based, collaborative, and proactive in ensuring that regulatory decisions are grounded in evidence and informed by practical realities.

At the same time, the cost of doing business continues to rise across the globe. Whether through compliance requirements, logistics disruptions, sustainability expectations, labour costs, or financing pressures, companies of all sizes are being asked to do more with less – while maintaining the highest standards of quality, safety, and transparency. In such an environment, organisations like IFEAT have a critically important role to play in fostering dialogue, advocating for the industry, facilitating knowledge sharing, and helping our Members navigate an increasingly complex world.

Amid these challenges, it is particularly encouraging to see the continued strength and engagement of our global community. I am delighted to report that the Finland Focus Study Tour has generated exceptional interest and is fully subscribed. This enthusiastic response reflects not only the value Members place on these immersive learning experiences, but also their desire to strengthen relationships and deepen understanding across different sectors of our industry. I thank everyone involved in organising what promises to be another memorable and insightful programme.

One key outcome of our strategic path has been a renewed commitment to investing in the future leadership of our industry. The sustainability and vitality of the essential oils and aroma trades depend not only on how we address today's challenges, but also on how effectively we prepare the next generation to lead tomorrow.

Through our **Young IFEATians initiative**, we are increasing our focus on engaging, developing, and empowering emerging professionals from across the global industry. The enthusiasm and participation we continue to see from younger members reinforce our belief that the future of our sector is in capable hands.

Equally important are IFEAT's expanding **Education Programmes**, which are being further strengthened to provide young professionals with greater access to industry knowledge, technical expertise, networking opportunities, and leadership development. These initiatives are critical to ensuring the transfer of knowledge and experience between generations while keeping our industry innovative, relevant, and attractive to new talent.

Sustainability remains another cornerstone of IFEAT's long-term vision. As expectations from customers, regulators, investors, and society continue to increase, sustainability can no longer be viewed simply as a compliance requirement; it must be embraced as a source of resilience and competitive advantage. In this regard, we are pleased to see the continued evolution of the **IFEAT Sustainability Award Programme**, which is being further refined to recognise meaningful achievements, encourage best practices, and showcase initiatives that deliver tangible environmental, social, and economic impact across our industry. By celebrating success stories and fostering greater collaboration, we hope to inspire broader adoption of sustainable practices throughout the value chain.

Preparations for the **IFEAT 2026 Conference in Bangkok** are also progressing extremely well. The organising team, together with the Executive Committee and Secretariat, has been working diligently to develop a world-class event that will bring together industry leaders, experts, researchers, and professionals from across the globe. Bangkok promises to provide an outstanding setting for learning, networking, and discussing the opportunities and challenges that lie ahead. I look forward to welcoming many of you there in October.

Behind the scenes, IFEAT is also investing significant effort in shaping its own future. In June, members of the Executive Committee and Staff met in Kochi, India for an intensive strategy session focused on defining IFEAT's future direction. Through robust discussions and constructive debate, we worked on refining our Vision, Mission, and Strategic Priorities to ensure that IFEAT remains relevant, resilient, and impactful in a rapidly changing world. The discussions reinforced our shared belief that while the industry continues to evolve, IFEAT's purpose remains clear: to serve as the leading global platform that connects, supports, and advances the essential oils and aroma trades community.

The strategic work initiated in Kochi will continue in the months ahead as we develop initiatives designed to strengthen membership, expand educational opportunities, enhance industry advocacy, support sustainability efforts, and ensure that IFEAT remains a trusted voice for our sector. These efforts are not merely about responding to today's challenges; they are about building an organisation that is prepared to lead through the opportunities and uncertainties of tomorrow.

In times of uncertainty, collaboration becomes more important than ever. The resilience of our industry has always been built on relationships, trust, and a willingness to work together across borders and sectors. I remain confident that, despite the challenges we face, our collective expertise, ingenuity, and commitment will enable us to continue creating value for our customers, communities, and stakeholders worldwide.

I thank all our Members, committee members, and staff for your continued dedication to IFEAT and to our industry. I look forward to meeting many of you in Bangkok and continuing our journey together as we shape the future of our association and our sector.

It warms my heart to say thus:

We honour the wisdom of those who came before,  
While opening wide the future's door.  
Through learning, sustainability, innovation, and care,  
We strengthen the bonds that our Members share.  
One industry, one purpose, one global voice –  
To lead with responsibility is our enduring choice.

**Geemon Korah**  
Chairman, IFEAT



## An urgent call for support of the ESEO-IFEAT Scientific Program to protect our industry.

By 11 December 2029, the EU Commission will present a scientific report to the European Parliament and Council on the examination of information regarding More than One Constituent Substances (MOCS) ingredients extracted from plants.

We must demonstrate the differences in the properties of whole essential oils and their individual constituents, to establish that essential oils are unique, complex substances (not formulated mixtures), which differ both chemically and functionally from deliberately formulated mixtures of isolated components. In short, we must demonstrate that the MOCS approach for classification is not appropriate for essential oils.

And it's important that we act now. If we miss the opportunity to support the Commission in preparing a science-based report to provide the foundation for the derogation, the current classification of plant extracts – including essential oils – could change dramatically. It could result in significant consequences for their future use in consumer products, and considerable negative impact on your businesses and customers.

Think about what a hazardous label declaration would mean for the essential oils you trade in. We are working to prevent this scenario, and we need your support.

The purpose of the ESEO-IFEAT Scientific Program is to provide robust scientific evidence to accompany the EU Commission's review of Classification, Labelling and Packaging (CLP) rules – as amended by Article 54a, Regulation EC No 1272/2008, derogation for plant extracts, published 20 November 2024.

The future of essential oils is at stake.

**Will you support the ESEO-IFEAT Scientific Program? Take a look at the support and recognition levels, and get in touch at [sciprogram.funding@nove.eu](mailto:sciprogram.funding@nove.eu) if you'd like to discuss further.**

### RECOGNITION LEVELS:

| Level                                  | Total Pledge      | You Receive                                                                                                                                                                                                                                                                                                                                                                                                                    |
|----------------------------------------|-------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Special Recognition                    | €120,000 and over | Dedicated Press Release announcing your support of the project (amount can be disclosed or kept private)<br><br>Recognition plaque acknowledging your exceptional contribution to the industry<br><br>Recognition during IFEAT & ESEO 2026 & 2027 Conferences<br><br>PLUS all Gold Sponsor benefits                                                                                                                            |
| Gold Sponsor                           | €60,000           | Prominent positioning in Scientific Program communications, including :<br>- IFEATWORLD articles (quarterly)<br>- ESEO quarterly newsletter<br>- Scientific Program webpage<br>- Social media posts (LinkedIn, Instagram)<br><br>Logo placed and scaled prominently in Scientific Program promotional materials at IFEAT & IFEAT Conferences<br><br>A framed certificate recognising your significant support for the industry |
| Silver Sponsor                         | €30,000           | Mid-level logo placement in Scientific Program promotional materials at IFEAT & ESEO Annual Conferences, in IFEATWORLD & ESEO Newsletter and across digital platforms.<br><br>A certificate recognising your support for the industry.                                                                                                                                                                                         |
| Bronze Sponsor                         | €15,000           | Logo placement in Scientific Program promotional materials at IFEAT & ESEO annual Conferences, in IFEATWORLD & ESEO Newsletter and across digital platforms.<br><br>A certificate recognising your support for the industry.                                                                                                                                                                                                   |
| Consortium Member and all levels above | €5,000            | Direct access to early insights being generated for the 2029 defence.                                                                                                                                                                                                                                                                                                                                                          |

### The Scientific Program's supporters include:



# ISEO 2026: Grasse to Host 56th International Symposium on Essential Oils

From 6 to 9 September 2026, the international essential oil and aromatic extracts community will assemble in Grasse, France, for the 56th International Symposium on Essential Oils (ISEO 2026). Organised by the Olf'Active Association, this edition marks the symposium's return to France a decade after the 2016 meeting in Nice. Hosted at the historic Espace Chiris – an industrial heritage landmark deeply tied to modern extraction history – the event will present recent scientific findings, analytical developments, and critical regulatory updates impacting the sector.

First held in 1969, ISEO has established itself as an essential international forum dedicated to the scientific study of essential oils, volatile natural complex substances, and their derivatives. The annual gathering typically brings together up to 400 delegates representing academia and industry.

The scope of research presented spans multiple sectors, including flavours, fragrances, cosmetics, nutraceuticals, pharmaceuticals, aromatherapy, and agriculture. The 2026 programme features plenary lectures, oral communications, poster sessions, and technical roundtables structured to encourage objective dialogue among analytical chemists, biologists, regulatory experts, and industry executives worldwide.

## Joint EFEO–IFEAT Session: Science Meets Regulation

A key focus of the programme is a dedicated joint session co-organised by the European Federation of Essential Oils (EFEO) and the International Federation of Essential Oils and Aroma Trades (IFEAT). Scheduled for the afternoon of Tuesday, 8 September 2026, the session is titled *Essential Oil or Its Constituents? The Scientific Challenge in a Regulatory Environment*.

Dr Jonathan M. Bonello, IFEAT Scientific Platform Coordinator and a member of the ISEO Permanent Scientific Committee representing IFEAT, will introduce and moderate the session, providing an overview of the EFEO–IFEAT Scientific Program and guiding the discussion among the speakers and participants.

### Scientific Context & Legislative Horizon

By December 2029, the European Commission is expected to finalise its decision on how plant-derived substances containing multiple constituents will be evaluated under the EU Classification, Labelling and Packaging (CLP) Regulation. The outcome will directly influence market access, compliance

requirements, and product development across the natural extracts sector.

At issue is whether naturally complex, multi-component substances can be evaluated accurately using models originally designed for synthetic mixtures of isolated compounds.

### Evidence-Based Research Initiatives

The joint EFEO–IFEAT Scientific Program brings together academic researchers, toxicity experts, and analytical specialists to generate robust scientific data. The research focuses on demonstrating that essential oils act as unique natural single substances whose intrinsic safety, biological interaction, and environmental properties cannot be reliably inferred simply by summing the profiles of individual isolated components.

The programme for the afternoon of 8 September is still being finalised. The following list is therefore indicative and not exhaustive, with further scientific contributions and interventions expected, including from representatives of the European Commission.

Technical presentations currently planned include:

- **Dr Sylvain Antoniotti (Université Côte d'Azur):** Investigating whether the olfactory properties of essential oils equal the sum of their individual constituents.
- **Jocelyne Kurtz (MANE):** Perspectives on global regulatory affairs, safety assessment, and natural raw material innovation.
- **Philippe Merle (DSM-Firmenich / IOFI):** Analytical quantification challenges for regulated molecules in complex natural matrices.
- **Prof Luigi Mondello (Università degli Studi di Messina):** Methodologies for reliable identification and quantification of natural constituents in complex matrices.
- **Dr Daniel Strub (Wroclaw University of Science and Technology):** Matrix-derived combination effects and protection mechanisms against genotoxicity in human hepatic models.



## 56th International Symposium on Essential Oils

- **Dates:** 6–9 September 2026
- **Venue:** Espace Chiris, Grasse, France
- **EFEO–IFEAT Joint Session:** Tuesday, 8 September 2026 (Afternoon)
- **Contact:** [contact@olfactiveassociation.org](mailto:contact@olfactiveassociation.org)  
[Nicolas.BALDOVINI@univ-cotedazur.fr](mailto:Nicolas.BALDOVINI@univ-cotedazur.fr)
- **Website:** [olfactiveassociation.org/en/iseo-2026](http://olfactiveassociation.org/en/iseo-2026)

# IFEAT Australia STUDY TOUR

**Rithika Gupta** takes us inside a spectacular nine-day tour across Australia, where the global aroma community connected over native botanicals, shared meals, and the resilient farmers driving the industry forward.

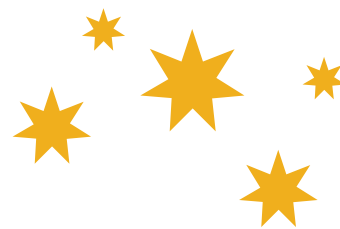
The IFEAT 2026 Australia Study Tour, held from February 28 to March 8, unfolded over nine dynamic and memorable days across a striking cross-section of Australia. Beginning on the Gold Coast and in Byron Bay, and continuing through Adelaide, Canberra, Launceston, and Hobart in Tasmania before concluding in Sydney. The tour brought together 41 IFEAT Members and industry participants for a truly shared and enriching experience.

Travelling through such an extraordinary country alongside people deeply passionate about the industry made the journey especially rewarding. From the outset, the programme delivered on its promise of variety: participants explored plantations, distilleries, laboratories, and farms; attended university sessions and company presentations; navigated internal flights and long coach journeys; and enjoyed hotel briefings, evening dinners, and wine tastings.



*Local Organising Co-Chairs Erika Reeves and Aaron Pollack.*





What made the tour particularly memorable was not only the pace and scale of the itinerary, but how each destination contributed a new layer to the evolving story of native Australian botanicals.

Delegates moved from lemon myrtle and finger limes in northern New South Wales into the heart of tea tree research, large-scale cultivation, and processing, before continuing to eucalyptus, sandalwood, and Buddha wood. From there, the group travelled to Tasmania, where we observed the farming and extraction of boronia and fennel. Along the way, kangaroos and koalas made their own appearances, constantly reminding us of the unique natural setting in which this industry exists.

Seeing the diversity of Australia's natural ingredients sector first-hand was both impressive and inspiring. Equally important was the composition of the group itself. The delegates brought together participants from across the global flavour, fragrance, and essential oils community – representing different countries, generations, and areas of expertise. That diversity gave the tour much of its energy. A shared curiosity carried through the week, and with the familiar IFEAT dynamic – where formal learning and informal exchange continually reinforce one another – some of the most valuable moments emerged not only during presentations and site visits, but also in the conversations that continued on buses, over meals, and in the transitions between landscapes.

## Tea Tree Industry

Tea tree oil is one of Australia's best-known natural ingredients and remains one of the country's most important essential oils. Distilled from *Melaleuca alternifolia*, it has evolved from a local bush product into a globally traded ingredient used in cosmetics, personal care, hygiene, household cleaning, aromatherapy, and even some agricultural applications.

Australia remains the principal reference point for authentic tea tree oil, supported by established plantations, advanced production systems, breeding programmes, analytical research, and recognised quality standards. Commercial production began with the harvesting of wild stands in

northern New South Wales, where foliage was cut by hand and processed in small bush stills. From the 1970s onward, the industry transitioned steadily toward plantation cultivation, allowing for far greater control over supply, oil quality, and agronomic management.

By the 1980s and 90s, Australia had become the dominant global producer and remains the benchmark origin for ISO-conforming tea tree oil. Today, while production has expanded to countries such as China, South Africa, Kenya, and Zimbabwe, Australia continues to be most closely associated with authentic *Melaleuca alternifolia* oil.

Australian output peaked at approximately 1,100 tonnes in the early 2020s, although recent production has declined due to major floods, post-Covid inventory corrections, and export uncertainties.

Tea tree oil's strength in the market lies in its versatility. It is widely used in shampoos, soaps, body washes, facial cleansers, deodorants, oral care products, and household cleaners. In the European Union alone, retail sales of products containing tea tree oil are estimated at €200–300 million annually, with around 20,000 products on the market. The sector is also notable for its high level of organisation. The Australian Tea Tree Industry Association (ATTIA) plays a central role in standards, research, sustainability, and regulatory engagement – helping Australian tea tree oil maintain its authority in global markets.

At the same time, the industry faces a significant challenge in Europe, where evolving regulatory approaches to tea tree oil are creating uncertainty for growers, processors, and buyers alike.

## Company Visits

The Australia Study Tour began on the Gold Coast on 28 February 2026, where delegates gathered to receive their lanyards, backpacks, itineraries, and briefing materials. Stephen Pisano, the Study Tour leader, welcomed the group, introduced the IFEAT committee members present, and formally opened the tour.

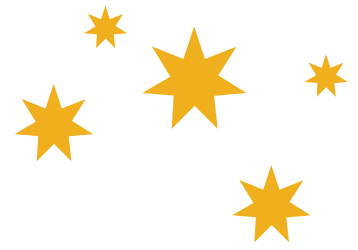
It was immediately heartening to see familiar faces reconnect after months – or even years – apart, while first-time delegates



Tea tree seedlings.



Delegates of the IFEAT 2026 Australia Study Tour.



were quickly made to feel included. The atmosphere was warm, positive, and genuinely joyful. From the outset, there was a clear sense that the week would be defined as much by shared experience and friendship as by technical learning. The evening concluded with a superb dinner, where conversations flowed easily and the group began to settle into the open, friendly spirit that would characterise the days ahead. It was a lovely beginning and one that set the tone for the tour.

## Australian Native Products

Our first company visit was Australian Native Products (ANP) – an ideal place to begin. On a beautiful sunny day, we were welcomed onto a stunning farm and introduced to the world of lemon myrtle in a way that was both informative and personal.

Founded in 1998 by Gary Mazzorana, the company remains deeply rooted in its origins, with his daughter Melissa now overseeing operations. Lemon myrtle sits firmly at the heart of the business, although ANP also produces smaller quantities of anise myrtle, honey myrtle, cinnamon myrtle, and curry myrtle.

A second farm in North Queensland has added both scale and diversification, while also strengthening biosecurity – an important advantage given the two sites are located approximately 2,500 kilometers apart. Both sites are certified organic and include processing facilities.

During the visit, we saw clearly how carefully the crop is managed. Lemon myrtle is harvested and processed year-round, with bushes trimmed into a triangular form to encourage regrowth, improve airflow, and assist with weed management. Myrtle rust remains one of the main agronomic challenges, attacking young shoots and reducing growth. We also learned that after approximately 28 years, yields begin to decline, and older blocks are progressively replaced.

ANP has placed strong emphasis on varietal selection, focusing on high-quality lemon myrtle types such as Line A, Line D, and Limpinwood. Each variety has subtle differences, allowing the company to match specific material to preferred end uses.

The factory tour provided valuable insight into the processing side of the business, which accounts for roughly 80% of operations, with essential oil production making up the remaining 20%. Leaves are pre-dried using warm air, separated from branch material, dried to below 10% moisture, and then milled and graded into different cuts. Fine cuts (screened to 1.6mm) are used for culinary applications, medium cuts (2mm) for tea bags, and coarse cuts (6mm) for loose-leaf tea.

Although smaller in volume, oil production remains significant. ANP produces approximately five tonnes of lemon myrtle oil annually using a three-hour steam distillation process, with yields of around 1.4–1.45%.

What made the visit especially memorable was the balance of technical learning and genuine hospitality. After the tour, we were treated to lemon myrtle tea and freshly baked scones, while Dominic and the ANP team hosted a traditional barbecue – “the barbie”, as it is known down under. We left having learned a great deal and, just as importantly, feeling warmly welcomed.

## Finger Lime Growers: Fingerlimes Fresh Pty Ltd

Our visit to Fingerlimes Fresh Pty Ltd introduced a very different side of Australia’s native ingredients story – one shaped not only by horticulture, but by persistence, innovation, and entrepreneurial drive.

The nursery grows both myrtle and finger lime varieties, but the business itself has undergone significant evolution. Between 2008 and 2020, the farm focused on native flowers for export, particularly to Japan. However, the decline of that market, combined with rising labour costs in Australia, forced a strategic pivot toward finger limes.

At the centre of this journey is Chris, whose background as a biochemist and software engineer – before becoming a farmer – made for one of the most compelling personal stories of the tour. What stood out was not only his technical knowledge, but also his clear passion for the crop.

Finger limes are far from easy to produce. They are delicate, prone to fruit drop, and present ongoing challenges in terms of shelf life. Manual harvesting typically recovers only about half of the fruit, prompting years of work to develop more efficient harvesting techniques, alongside improvements in post-harvest handling and value-added processing to enhance commercial viability.

The scale of the operation is notable. Fingerlimes Fresh is among the larger growers in Australia, producing around six tonnes of fruit annually at the time of our visit – still modest in absolute terms, reflecting the fact that there are no truly large-scale producers in the country.



At Chris Findlater's Fingerlimes Fresh facility.

Trees are established through cuttings or grafting, with *Citrus trifoliata* commonly used as the rootstock. March is considered the ideal planting time, allowing roots to establish during the mild winter months.

A particularly interesting aspect of the business is its focus on value-added products and shelf-life extension, rather than relying solely on fresh fruit sales. Processing includes pulp extraction, rind recovery, freezing, and the development of longer-lasting “lime caviar” formats.

# Agrumaria

Agrumaria marks the natural evolution of Agrumaria Reggina. A clearer expression of what the company has already become: a Mediterranean partner with a global presence in the **Nutrition & Beauty** industries.

Built on decades of citrus expertise, Agrumaria combines **origins, expertise** and **technical know-how** to develop natural ingredients and application based solutions.

With production plants in Italy and Egypt, the company supports customers worldwide through a reliable and vertically integrated approach across the **Food & Beverage** and **Flavour & Fragrance** industries.

Discover more on  
**[agrumaria.com](https://www.agrumaria.com)**

We also had the opportunity to taste several varieties side-by-side – green, pink, and others – which highlighted the remarkable diversity in flavour, texture, and commercial potential within the category.

## Down Under Enterprises

Our visit to Down Under Enterprises provided a valuable perspective on how a single company can successfully integrate farming, processing, marketing, education, and industry leadership within the Australian essential oils sector.

Founded by De-Anne in 2001, Down Under Enterprises operates as the wholesale arm of the business, while *Bulhambar* – the family-owned farm – underpins much of its production. The company remains deliberately focused on pure Australian essential oils and native botanicals. Despite having a relatively small team of around ten people, it operates with a level of professionalism and scale that is striking, with annual global sales estimated at 110–130 tons of oil.



*The Down Under team showcasing their tea tree farm operations.*

The business has clearly built its reputation on quality, certification, documentation, and strong customer support. One of the most notable aspects of the visit was the extent to which the company's role goes beyond simply supplying oils. Many international customers, particularly those unfamiliar with Australian native botanicals, require significant guidance in how to use them. In response, Down Under invests heavily in education – producing white papers, technical materials, and broader marketing support.

This outward-facing role is complemented by strong leadership within the industry. The company is actively involved in organisations and initiatives such as ATTIA, the Australian Organic Network (AON), the Essential Oil Producers Association (EOPA), AgriFutures Australia, tea tree advisory groups, and the B Corp Beauty Coalition. It also supports a coalition of seven Australian tea tree growers and other native farmers.

Bulhambar itself spans approximately 120 hectares and cultivates a diverse range of crops, including tea tree, lemon-scented tea tree, rosalina (*Melaleuca ericifolia*), eucalyptus, lemon ironbark, lemon myrtle, anise myrtle, honey myrtle, and fragonia (past).

Tea tree remains central to the operation, with the first harvest typically occurring 12 to 16 months after planting. We

were told that a well-managed plantation can remain productive for more than 35 years.

The visit concluded on a particularly memorable and symbolic note: each delegate planted a tree and tagged it with their name – leaving behind a small but meaningful mark of the experience.

## Golden Grove Naturals

Our visit to Golden Grove Naturals offered a clear view of a working tea tree farm and distillery shaped by practical farming knowledge and a continuous focus on innovation.



*Golden Grove CEO Aaron Pollack leads delegates on a tour of the facility.*

Aaron Pollack, the co-owner, personally guided us through the site. It quickly became evident that this is a business built hands-on, with both farming and processing methods refined steadily over time. While tea tree remains central to the operation, the company has deliberately diversified its product range, reflecting a strategic effort to build resilience in a variable agricultural environment.

One of the most engaging aspects of the visit was the opportunity to experience the products directly. Samples were passed around throughout the session, allowing delegates to smell and compare a wide variety of oils. This sensory element added an important dimension to the technical discussions.

Aaron also shared how farming practices have evolved over the years to improve sustainability, due to some of the farms' lower-lying areas, making them particularly vulnerable to flooding. A major flood event in 2022 had a significant impact, and since then, resilience has become an even more central consideration in how the farm is managed.

Innovation was evident in many practical aspects of the operation. In the distillery, a largely hands-off process flow – supported by improved piping systems – has been implemented to reduce manual handling and increase efficiency. Out in the fields, we were shown the use of the agricultural drone for spraying, watering, and other applications, demonstrating a thoughtful adoption of technology where it delivers clear operational benefits.

Overall, the visit highlighted a business that combines experience, adaptability, and innovation to navigate both the opportunities and challenges of tea tree production.



## Southern Cross University (SCU)

Our visit to Southern Cross University (SCU) highlighted the scientific and technical backbone supporting much of Australia's essential oils sector. What stood out most was the depth and breadth of infrastructure underpinning the industry – from field research and plant breeding to advanced analytical laboratories, quality control systems, and regulatory-facing science.

SCU's work spans the entire value chain, from plant genetics and cultivation through distillation and extraction, to analytical chemistry, pre-clinical research, and clinical trials. Tea tree has been one of the university's foundational research areas since its earliest days, and SCU now holds Australia's largest tea tree genetic databank.

A particularly valuable part of the visit was learning about the Tea Tree Breeding Program. SCU assumed responsibility for this work in 2017, continuing an industry-led programme that began in 1993 and has now reached its fifth breeding cycle. The initial focus was on stabilising the commercially viable chemotype of *Melaleuca alternifolia*, as the species contains six chemotypes, only one of which is considered suitable for commercial production.

Since then, the programme's objectives have expanded to include improvements in leaf biomass, oil yield, and overall plant resilience. Researchers are also addressing practical field challenges such as pre-harvest leaf drop and pest pressures.



*Alain Frix, former Chairman of the IFEAT Executive Committee, presents Ashley Dowell of Southern Cross University with an IFEAT Certificate of Appreciation.*

One of the most relevant and actively researched topics is methyl eugenol content. SCU researchers explained that current tea tree oil can range from approximately 50 to 1,000 parts per million (ppm) in methyl eugenol. The breeding programme is now working to identify and develop lower methyl eugenol lines, with a practical target below 100 ppm and an ideal target closer to 50 ppm. A key question remains whether low methyl eugenol levels are a stable inherited trait or primarily influenced by environmental conditions.

The laboratory facilities themselves underscored the seriousness of scientific support available to the industry. SCU's capabilities extend beyond essential oil analysis to include water chemistry, carbon analysis, protein testing (for food and other products), compost and soil testing, plant growth trials, contamination analysis, and broader environmental assessments.

We also heard from the ATTIA, which reinforced the importance of shared standards across the sector. A particularly practical takeaway was the emphasis on membership: distillers and producers are strongly encouraged to be ATTIA members, as this signals that their oil and production processes operate within a recognised framework of quality, traceability, and industry discipline. Buyers, in turn, were encouraged to ask a simple but important question of their suppliers: *Are you an ATTIA member?*

## Main Camp Naturals

Our visit to Main Camp Naturals provided a compelling view of large-scale tea tree production managed with a high degree of technical discipline. The business spans five tea tree farms in New South Wales, with additional eucalyptus operations in Western Australia, and stands as the largest tea tree plantation and production company in Australia.



*Exploring the A-Z of tea tree at Main Camp Naturals.*

What stood out alongside the scale was the resilience of the operation. The team spoke candidly about a succession of difficult years – from the 2018 drought to the 2019 bushfires and the 2022 floods. These challenges have clearly shaped both their farming approach and their broader diversification strategy, which now includes crops such as sugar, wheat, and rice.

The visit offered a comprehensive look at the operation, including nurseries, workshops, factory facilities, and warehouses, as well as live demonstrations of seeding, harvesting, and processing. Precision agriculture is central to the way Main Camp operates. Soil pH is carefully managed using lime and gypsum, while advanced mapping tools enable more accurate mineral distribution and help reduce reliance on herbicides and other chemical inputs.

Yield monitoring sensors on harvesters, combined with targeted soil testing, allow the team to assess the productive potential of different soil types and tailor fertiliser inputs accordingly. This data-driven approach is a key factor in optimising both yield and sustainability.

The nursery was another highlight of the visit. Seeds are pelletised to improve sowing precision, and the mechanised nursery system is designed for both speed and control. Each greenhouse contains approximately 540 trays and produces around 125,000 seedlings – sufficient to plant roughly four hectares per week.

The gains achieved through breeding were particularly striking. While original bush seed material might yield around 100 kg per hectare, improved breeding lines now average approximately 350 kg per hectare, with the best sites reaching up to 450 kg per hectare. Tea tree is planted at a density of 25,000 to 35,000 plants per hectare, and automation now allows planting of approximately four hectares per week.

Distillation is carried out using a 7.5-tonne liquid propane boiler, with a three-hour cycle, reflecting an efficient and standardised processing system aligned with the scale of production.

We concluded the visit with a generous home-cooked meal, leaving with a strong sense of respect and inspiration. Main Camp demonstrated how scale, precision agriculture, advanced nursery management, and processing efficiency can work seamlessly together to create a highly resilient and technically sophisticated operation.

### Wild Wood Oils of Australia

Our visit to Wildwoods Australia offered a fascinating insight into the world of Australian wood oils – an area defined by remote harvesting, long distillation cycles, and a deeply sensory experience for delegates.



Andrew and Dianne Correll with the rest of the Wild Wood Oils family.

The company's portfolio includes sandalwood species such as *Santalum spicatum*, *Santalum album*, and *Santalum lanceolatum*, alongside Buddha wood (*Eremophila mitchellii*), white cypress (*Callitris intratropica*), and other native wood oils. The business originated in timber operations before evolving into essential oil production following the discovery of a distinctive wood that would become one of its signature products.

One of the most interesting aspects of the visit was the diversity of sourcing models. Buddha wood is harvested from managed farm properties, while native *Santalum spicatum* is primarily collected from the wild. Importantly, harvesting focuses on dead wood, helping to protect living trees and preserve natural populations. The logistics of this work are considerable. Harvesting teams travel to remote arid regions, often camping for six to eight weeks at a time. Using motorbikes and trailers, they typically collect around two to three tonnes of wood per day, with each expedition aiming to return with approximately 20 to 40 tonnes of material.

Sustainability challenges were also discussed openly, including the need to manage environmental pressures such as damage from camels and rabbits, as well as efforts to support regeneration through replanting programs.

The distillation operation itself is equally impressive. The facility is powered by an approximately 80-horsepower boiler and can run between four and eight stills simultaneously. Each still processes around 800 to 1,000 kilograms of biomass per cycle. Distillation times vary significantly by species: sandalwood typically requires around six days, Buddha wood seven to eight days, and cypress approximately three days.

Yield figures provided further context, with Buddha wood yielding around 4%, *Santalum album* approximately 4.5%, and *Santalum spicatum* closer to 2%.

What made the visit particularly memorable was the emphasis on sensory engagement. Tables were arranged with a wide range of wood oils, allowing delegates to smell and compare them side by side. Small gift bags were also provided, enabling each participant to select personal favourites to take away.

### GR Davis Pty Ltd

Our visit to GR Davis Pty Ltd offered one of the clearest examples on the tour of how a century-old operation can remain commercially relevant through continuous technical improvement and investment.

Eucalyptus oil production in West Wyalong dates back to the early 1900s, beginning with manual harvesting and primitive distillation methods. The business evolved steadily, introducing mechanical harvesting in the 1960s and establishing commercial plantations in the early 1980s. Today, this long legacy continues through ongoing breeding work and significant upgrades in processing, demonstrating how deeply rooted experience can coexist with modern innovation.

At the centre of the operation is *Eucalyptus polybractea*, commonly known as blue mallee – a species particularly well suited to essential oil production. Its lignotuber – the woody base at the bottom of the plant – helps it regrow strongly after harvest or damage, allowing repeated cutting cycles without requiring a replant. The oil itself is naturally high in cineole, typically ranging from 80% to 90%, making it highly valued in global markets.



Learning about eucalyptus farming with Richard Davis of G.R. Davis Pty Ltd.



We learned that local seed sources perform best in the West Wyalong environment, and that a classical breeding programme – initiated in 2008 – has focused on increasing both leaf biomass and oil yield. The results have been striking while initial projections estimated gains of 20–30%, actual field improvements have surpassed 50%. Approximately 300 hectares have now been established using improved seed stock.

The company has also made major strides in modernising its distillation systems. A new biomass-based plant, commissioned recently, has replaced older infrastructure that had reached its operational limits. Once the boiler reaches temperature, wet leaf material can be used directly as fuel, contributing to an efficient, low-cost system with strong emissions control and minimal ash output.

Harvesting and distillation logistics have likewise been optimised. Material is transported in bins directly from the field to the still, reducing handling requirements and labor while improving overall process efficiency.

Overall, the visit was both instructive and inspiring. GR Davis demonstrated how a long-established family business can continue to evolve, invest, and remain competitive – while staying closely connected to the land, the species it cultivates, and the practical realities of producing high-quality blue mallee oil.

### Essential Oils of Tasmania (IXOM)

To conclude our field visits, we traveled to Tasmania to visit the operations of Essential Oils of Tasmania, part of IXOM (formerly Australian Botanical Products). From Launceston, we drove to Cressy to visit the boronia fields, before continuing to Margate to see the fennel fields and processing facilities.

Boronia is a delicate crop, highly dependent on cold winter conditions to initiate bud formation. The flowers are harvested during a short window between September and October, making timing critical. Extraction is carefully designed to preserve the plant's fragile aromatic profile. The flowers are first processed into a concrete, which is then refined into an absolute through alcohol extraction, chilling, and maturation.

Yields are extremely low – around 0.42% from flower to absolute – highlighting both the value of the product and the precision required to produce it successfully. Walking through the fields and hearing about the work behind such a small

and exacting crop gave a strong appreciation for the patience and expertise needed to sustain production.

In contrast, the fennel operation is more agronomic in character. Fennel is grown as a perennial crop, with harvest timing playing a critical role in both oil profile and yield. The crop is cut when the primary seed heads begin to brown, then windrowed, briefly wilted, chopped, and distilled.

The farm we visited covered approximately 35 hectares, with an expected oil output of around 170–180 kilograms for the season. The facility also processes parsley seed and peppermint, adding further diversity to the operation. Over time, the team has had to manage a range of challenges, including plant density, root competition, grazing pressure from sheep, nutrient management, and evolving regulatory requirements.

It was a privilege to visit such a remote part of the world and to witness the pride and care with which these products are grown and produced.



### Conclusion

We returned to Sydney from Hobart, where the tour concluded with a memorable harbor cruise, generously organised and sponsored by IXOM. Set against the iconic backdrop of Sydney Harbour, it provided a fitting and celebratory end to the journey.

The Australia Study Tour was not only highly educational but also genuinely enjoyable. It combined serious industry content with generosity, hospitality, and a shared spirit of discovery. New friendships were formed, existing connections strengthened, and participants gained a rich, first-hand understanding of the Australian natural ingredients sector. In that sense, the tour captured exactly what IFEAT study tours do best: transforming experience into shared knowledge, and professional connections into lasting relationships.



## Interview: **Alastair Hitchen**



From the first IFEAT Conference in 1979 to co-chairing and delivering the Medal Lecture at this year's Conference, Alastair Hitchen reflects on decades in the essential oil industry, the evolution of family-run businesses, and why face-to-face networking remains the heart of global trade.

### **How long have you been involved with IFEAT?**

I first got involved with IFEAT in 1979, attending the first IFEAT Conference in Bangalore. It included visits to Mysore for sandalwood and the Nilgiris for rose and jasmine. It was a fascinating mix of hard work, networking with global brokers, and a bit of sightseeing, like taking a group trip to the Taj Mahal. I think that event really set the template for future IFEAT Study Tours as well as Conferences.

Fast forward to 2000, and I joined the IFEAT Executive

Committee. My first Conference as a Director was 2001 in Buenos Aires, which was a huge undertaking. The organisation was incredible – we even chartered a plane to fly delegates up to Tucumán for field trips to massive lemon oil processing plants.

As a new committee member, I was still finding my feet and navigating the dynamics, but it was an inspiring start. As with every IFEAT event, the real value was the people – building contacts, forming lifelong industry relationships, and making lasting friends along the way.



**Do you have a favourite IFEAT Conference that you've attended?**

They've all been so different it's impossible to compare them. Though if you asked what was my favourite IFEAT Dinner, I might have to say Rome (2014). It was a balmy September evening in the magnificent Villa Giulia, and there was a beautiful performance by opera singers. The acoustics were wonderful and it was just fantastic, really special. But as far as Conferences and Conference locations go, every one has been memorable in its own way.

**Having held the Conference in Bangkok just two years ago, how are you making the 2026 Conference a new experience for the delegates?**

I think in some ways the familiarity will be of benefit to delegates, because many will already know their way around the region and the venue. With that said, we are changing a

lot this time around – it's going to be a completely different design for the Conference. For example, we have organised for the meeting rooms to be spread over fewer floors, which will make it much easier for delegates to get from meeting to meeting. The IFEAT Dinner, rather than being held on a boat on the river, will be at a really spectacular riverside venue. The visual design of the venue will be very different, plus of course we have a totally new speaker programme.

**What are your personal favourite spots in Bangkok that you think delegates should make some time for?**

The first that comes to mind is the Grand Palace. It is quite spectacular. If anybody's arriving a couple of days early for the or staying a couple of days afterwards, I would say the Grand Palace is a must-see.

I would also highly recommend the tours that you can take by bus up either side of the river, visiting various historical sites,

## CONFERENCE INTERVIEW

and then you can take a boat ride all the way back down again. That's an amazing way to spend a day in Bangkok – a bit of culture, history, and you get to take in some beautiful views from the boat. On some tours you can have a meal on the boat, too.

And finally I would say the food in Bangkok is spectacular, very special. So, just get out there and visit a few Thai restaurants if you can.

### What's it like working with your co-Chair Robby Gunawan?

It's great. Because my company only works in flavour, while Robby's is in flavour and fragrance, we draw upon slightly different areas. Robby has a lot of contacts in fragrance and, being based in Indonesia, he also knows a lot of people in the region of the Conference.



*Announcing the 2026 Conference with co-Chair, Robby Gunawan.*

We've found we have similar views on the kinds of talks that we want – for example, we really wanted to make sure we got a global view on challenges for our industry's supply chains. Whether you're a large company or a one-person operation, the whole supply chain is completely connected, so everybody in our industry has to deal with similar issues.

Alongside our Events Manager Shaehzad Chaudhry, we also work very closely together to manage the budget. It's a fine balance – making sure that we spend where needed to create the best Conference experience that we can, while also ensuring we're very responsible with the funds to make the Conference economically viable for our delegates and for IFEAT.

**As well as co-Chairing, you're delivering this year's IFEAT Medal Lecture – which Robby picked as a highlight that he's looking forward to himself. Are there any key themes that you're planning to address?**

I'll share how my family got into the essential oil business, as it wasn't where we originally started. And I'll walk through my personal journey – the training, the global travel, living in places like India and America, and the unique experiences that brought.

I'll also touch on those rare 'black swan' moments – unforeseen challenges that might only happen once or twice in a lifetime, and how drawing on past experience helps you navigate them when history repeats decades later.

I'll also share how I got involved with IFEAT and share some of my experiences with IFEAT over the years.

**This year the Conference will host a new workshop on family business succession planning, and a panel session on family businesses, too. Why do you think it's important to have such strong representation of family businesses in the programme?**

A large proportion of IFEAT's Members are family businesses. People in these companies work incredibly hard to make their businesses successful, but succession planning is sometimes a bit of an afterthought for way down the road, and I think it has to be brought to people's attention earlier in their decision-making process. What's your plan for when you retire? Are you preparing someone to take on the running of the company? Are you going to sell the business? In recent years, we've seen many family businesses being sold, engulfed in takeovers – companies that have been run very successfully.

I think it's important that succession planning is thought about, and that we recognise there are different ways to approach succession. What you can't do is force family to take over – they really have to want it. In my company at the moment we have two from the next generation in the business, but there are 10 altogether, between my brothers and sisters, and what we've said to them all is that they've got to go away to university, then find a job for five to seven years, and if they're still interested, come back and tell us about it then.

**"People in family businesses work incredibly hard to make their businesses successful, but succession planning is sometimes a bit of an afterthought for way down the road."**

**Why do you think face-to-face contact at the IFEAT Conference is so vital?**

Personal contact is the most important part of any IFEAT Conference – meeting people is top of the agenda. It's so nice

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to meet people – you learn so much from just chatting to people. It's great that we can facilitate this by having so many contacts in one place for one week. It also reduces our delegates' travel time, costs and carbon footprint to visit customers and suppliers around the world.

A few years ago, while attending an IFEAT Conference, I ran into a business contact from the herbs and spices sector. I had never seen him at an IFEAT Conference and was surprised to see him there, but he explained that they were distilling their processing byproducts into essential oils to open up a new market, so he had come to IFEAT looking for partners to represent them globally.

I introduced him to three brokerage firms – one in Asia, one in America, and one in Europe. He also mentioned needing technical and commercial guidance, so I connected him with an industry consultant. Within two weeks, he had flown the consultant out to tour their facilities, and they have been working together ever since.

At this stage in my career, I'm no longer at the coal face trying to win business. Instead, I see attending the IFEAT Conference as being about connecting people and helping wherever I can. Giving back to the industry – and to IFEAT – for everything it has given me over the years is deeply rewarding.

**"I see attending the IFEAT Conference as being about connecting people and helping wherever I can. Giving back to the industry – and to IFEAT – for everything it has given me over the years is deeply rewarding."**

### **What would constitute a successful IFEAT 2026 Bangkok Conference?**

If we reach our break-even attendance number, I'd consider it a real success – especially given the massive challenge of relocating the venue with only seven months' notice.

Bangkok was a popular location previously, so destination appeal isn't an issue. However, significantly higher airfares remain a challenge. While larger corporations are still likely to send their full delegations, we wondered if smaller and mid-sized companies may find they need to trim their numbers to manage costs. Given those economic pressures and the tight timeline, hitting our target attendance will make IFEAT 2026 a resounding success. The good news is that we're well on track for that.

### **What advice would you give to a first-time IFEAT Conference attendee?**

First, take advantage of the speaker programme. Pick the presentations that interest you most – our Education Manager Lindsay Smith has helped us to put together a fabulous programme, and there is a lot of value there.

Secondly, network as much as possible. Take part in the Young IFEATians event and if you're attending the IFEAT Dinner or the Closing Banquet, for example, make sure you visit different tables rather than staying comfortably with your own colleagues.

Finally, don't be afraid to talk to your competitors. In the past, companies avoided their competition entirely. Today, the industry relies on collaboration – we all buy from and sell to one another to build complete portfolios. So, engage with competitors – see what they are doing well, and 'steal with pride'. If another company has a process that works, there is no shame in learning from it and adapting it to your own business.





# BLEND THE WORLD

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LEADERS IN ESSENCE

THE PERFECT MIX OF THE SAME NATURAL RAW MATERIAL FROM DIFFERENT ORIGINS.



## BERGAMOT OIL BLEND VENTÓS (ITALY - BRAZIL - CÔTE D'IVOIRE)

60% Italian Bergamot  
20% Brazilian Bergamot  
20% Ivorian Bergamot



## CARDAMOM OIL BLEND VENTÓS (GUATEMALA - INDIA)

80% Guatemalan Cardamom  
20% Indian Cardamom



## CYPRESS OIL BLEND VENTÓS (SPAIN - MOROCCO)

80% Spanish Cypress (60% Murcia, 20% Catalonia)  
20% Moroccan Cypress



## SPIKE LAVENDER OIL BLEND VENTÓS (SPAIN, DIFFERENT REGIONS)

100% Spanish Spike Lavender  
Different regions  
• Andalucía  
• Murcia  
• Castilla la Mancha



## LEMON OIL BLEND VENTÓS (SPAIN - ARGENTINA - BRAZIL SOUTH AFRICA)

20% Spanish Lemon  
40% Argentinian Lemon  
20% Brazilian Lemon  
20% South African Lemon



## MANDARIN OIL, GREEN BLEND VENTÓS (BRAZIL - ITALY)

50% Italian Green Mandarin  
50% Brazilian Green Mandarin



## ORANGE OIL SPAIN BLEND VENTÓS (SPAIN - BRAZIL - EGYPT)

34% Spanish Orange  
33% Brazilian Orange  
33% Egyptian Orange



## ROSEMARY OIL BLEND VENTÓS (SPAIN - TUNISIA - MOROCCO)

25% Spanish Rosemary  
35% Tunisian Rosemary  
40% Moroccan Rosemary



## THYME OIL, RED BLEND VENTÓS (SPAIN, DIFFERENT REGIONS)

100% Spanish Red Thyme  
Different regions  
• Andalucía  
• Murcia



# SUSTAINABILITY AWARDS 2026

## Recognising Good Practice Across the Flavour and Fragrance Industry

The IFEAT Sustainability Awards celebrate the people and projects making a measurable difference across the flavour and fragrance industry. This year's winners will be announced at the IFEAT 2026 Conference in Bangkok.

Sustainability is no longer a side conversation in our industry. From regenerative farming and fair value distribution to water stewardship, biodiversity and carbon accounting, IFEAT member companies are quietly doing remarkable work in some of the world's most complex natural value chains. The IFEAT Sustainability Awards exist to bring that work into the light: to recognise it, to reward it, and to share it so that good practice in one corner of the industry can inspire progress in another.

The 2026 programme has generated strong interest from the start, with applications arriving from across the membership and a well-attended launch webinar in June. In response to requests from members – many of whom were balancing harvest seasons, audits and summer schedules – the Committee extended the application deadline to 1 August 2026, giving applicants the time to prepare submissions that do their work justice.

*“Good practice in one corner of the industry can inspire progress in another.”*

### What Makes These Awards Different

Plenty of awards schemes reward good storytelling. The IFEAT Sustainability Awards are designed to reward good practice – and the difference lies in the rigour and independence of the process, at both stages of judging. Independent evaluation, from the first read.

Every application is first screened and evaluated by Quantis, a leading international environmental sustainability consultancy. Quantis is entirely independent of IFEAT and of the applicants: it has no membership interest, no commercial stake in the outcome, and no role beyond the rigorous, expert assessment of what each entry actually demonstrates. Its consultants spend their working lives measuring environmental and social impact for organisations around the world, and they bring that same professional discipline to every application received.

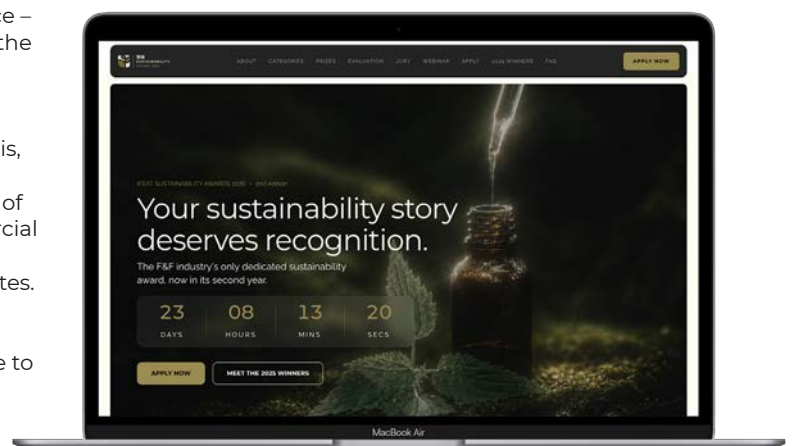
The evaluation is designed to remove bias at every step. Applications are anonymised before assessment, so that entries are judged on the substance of what has been achieved rather than the size or profile of the company behind them – a smallholder cooperative initiative and a multinational's supply-chain programme are read with the same critical, expert eye, and against the same criteria. All application material is handled in confidence throughout.

The screened entries then pass to the Jury Panel for final judgement – the second layer of independence in the process.

### A Jury Built on Independence

Our panel has been carefully selected to be fully independent and objectively neutral. Upon receipt of the screened applications from the Quantis process, each Jury member is asked to highlight any potential conflicts of interest, and if necessary they will abstain from judging an individual entry, leaving it to be considered by the other panel members only.

The panel represents a cross-section of sustainability expertise – with good knowledge of the challenges facing IFEAT member companies, and a broad and deep understanding of how sustainability impacts our environment and the people who work in natural value chains.



# Meet the Panel



**Rachna Sharma – Founder & CEO, Climate Ready Leaders.** Rachna brings more than 25 years of experience in communications and stakeholder engagement across India, Indonesia and the wider Asia-Pacific, including senior roles with global firms such as Edelman and MSL. Through Climate Ready Leaders she works to demystify climate and sustainability for business leaders – a perspective that keeps the panel focused on whether an initiative genuinely lands with the people it is meant to serve.



**Hamish Taylor – Independent Expert; Strategic Development, Value Chain Collaboration, Vanilla, HREDD & Biodiversity.** A long-serving sustainability leader at Symrise before turning independent consultant, he has spent decades working directly with growers and communities – most notably on Madagascar's sustainable vanilla programmes – and brings deep expertise in biodiversity, human rights and environmental due diligence (HREDD), and cross-industry value-chain collaboration.



**Gefei Yin – Founder & Chief Expert, GoldenBee.** A pioneer of corporate social responsibility and sustainable development in China, Gefei founded GoldenBee, one of the country's leading sustainability consultancies and platforms, and serves as joint secretary of the ISO 26000 Stakeholder Global Network. The author of more than twenty books on responsible competitiveness and sustainable business, he brings both academic rigour and an invaluable Asian supply-chain perspective to the panel.



**Charlotte Bande – Managing Director & Global Food & Beverage Sector Lead, Quantis.** Charlotte leads Quantis's global work with food and beverage companies, advising some of the world's largest organisations on measuring and reducing their environmental footprints. Her presence on the panel provides continuity between the first-stage expert screening and the jury's final judgement, ensuring the scoring methodology is applied consistently from start to finish.



**Floriana Breyer – Researcher and Socio-bioeconomy Articulator, Instituto de Pesquisas Ecológicas (IPÊ).** Based in Brazil at IPÊ, one of Latin America's most respected ecological research institutes, Floriana works at the meeting point of biodiversity conservation and community livelihoods – the socio-bioeconomy. Her research grounding ensures that claims about environmental and social impact are tested against the realities of the ecosystems and communities behind them.

## A Level Playing Field

Entry is free for all IFEAT members, with two categories: one for small and medium enterprises of up to 250 employees, and one for larger companies. The inaugural 2025 edition, celebrated on stage at the IFEAT Conference in Göteborg, drew winning projects spanning regenerative mint and lemongrass cultivation in India, circular essential oil production in water-scarce Spain, and bio-based chemistry and digital eco-design tools. What matters is not the scale of the initiative but the quality of the thinking, the honesty of the measurement, and the difference made on the ground.

The benefit goes well beyond a trophy. Recognition through the Awards carries the credibility of independent, expert evaluation – a distinction that resonates with customers, partners and the communities in which members work. And for the industry as a whole, every strong application adds to a growing body of shared knowledge about what genuinely works.

## The 2026 Conference in Bangkok

Applications for the 2026 Awards close on Monday 1 August at [sustainability-award.ifeat.org](https://sustainability-award.ifeat.org), where you will find the entry form, guidance notes and full details of the evaluation process and jury. The form is designed to be straightforward: it asks what you did, why, how you measured it, and what changed as a result.

And if you are reading this after 1 August, don't put your story away – the Awards will return in 2027, and there is no better time to start preparing an entry than now!

All shortlisted applicants will be invited to present their projects at the IFEAT 2026 Conference in Bangkok, in front of the industry's decision-makers from around the world, where the winners will be announced – Gold, Silver and Bronze in each category, plus the new People's Choice Award, voted for by delegates.

Your work deserves to be seen.

[sustainability-award.ifeat.org](https://sustainability-award.ifeat.org)



# Advocacy Bulletin #3

Rebecca Lentini outlines key updates on EU regulatory developments affecting essential oils and natural complex substances

## Introduction

A number of important developments across the EU regulatory landscape affecting the essential oils sector have taken place since the beginning of May. Throughout this period, the **IFEAT Advocacy Group** has remained actively engaged, working with like-minded associations and EU policymakers to promote science-based, proportionate regulation that recognises the specificities of essential oils and other natural complex substances.

This **third edition** of IFEAT's Advocacy Bulletin provides updates on the Group's ongoing work on **key EU regulatory developments**, including Omnibus VI, the ECHA Regulation and REACH revision discussions, **CLP harmonised classifications**, the European Commission's **simplification agenda**, and continued engagement with EFEO and EU institutions.

## Tea Tree Oil – Industry Continues to Defend Cosmetic Uses While ATP24 Remains Pending

Despite earlier expectations, **the European Commission has still not adopted the 24th Adaptation to Technical Progress (ATP24) to the CLP Regulation**, meaning that the harmonised classification of Tea Tree Oil (TTO) has not yet been formally published. While the reasons for the delay remain unclear, the additional time has enabled industry to continue engaging with the European Commission on the future use of TTO in cosmetic products.

A key milestone during this period was the meeting of the **European Commission's Cosmetics Working Group** that took place on 26 June, where industry presented a comprehensive dossier supporting the continued use of Tea Tree Oil in cosmetics. The presentation focused on two key aspects: demonstrating the **absence of suitable alternatives** and providing **evidence on food safety**, two of the remaining criteria required to support a derogation. The presentation was jointly delivered by **Maja Zippel**, on behalf of **EFEO**, and **Tim Valentiner**, representing **IFEAT** and the **Australian Tea Tree Industry Association (ATTIA)**. **Charles Laroche**, Public Affairs advisor, also attended to facilitate discussions with the European Commission and Member States.

The Advocacy Group will continue to closely monitor developments on ATP24. They will also support EFEO and other partners in providing additional information requested by the European Commission and Member States.



## RAC-77 – Discussions Continue on Spearmint Oil and l-carvone

The **77th plenary meeting of ECHA's Risk Assessment Committee (RAC-77)**, that took place 1-4 June, saw further discussions on the **harmonised classification of Spearmint Oil and l-carvone**, two closely linked dossiers that continue to be assessed in parallel.

Ahead of the meeting, EFEO, with the support of IFRA, prepared and submitted a **position paper** addressing the proposed classification for **biodegradability** of Spearmint. The paper highlighted a number of scientific concerns regarding the **assessment approach**. A formal written response will be provided following further consideration.

Discussions during RAC-77 demonstrated that **scientific disagreement** remains regarding the interpretation of the **available ecotoxicity data** and the way to take into account the granted derogation for plant extracts. As a result, RAC was unable to reach a final conclusion on eco-toxicity, and the discussion has been postponed to the next plenary meeting (**RAC-78**), scheduled for September 2026.

IFEAT will continue supporting EFEO throughout the process to ensure that the specificity of plant extracts are adequately reflected in the scientific assessment.

## Omnibus VI – EU Institutions Reach Provisional Agreement

On 17 June, the European Parliament and the Council reached a **provisional political agreement** on **Omnibus VI**, the European Commission's proposal to simplify several pieces of EU chemicals legislation, including the Classification, Labelling and Packaging (CLP) Regulation, the Cosmetic Products Regulation (CPR) and the Fertilising Products Regulation. The agreement

was subsequently **endorsed by Member States** in the Council and is now awaiting its final approval by the European Parliament before being formally adopted.

For the essential oils sector, the overall outcome can be considered positive. **The final compromise preserves the plant extracts derogation under Article 15(6) of the Cosmetic Products Regulation**, ensuring that classified constituents will be assessed for their safe use in natural complex substances, such as essential oils. It also clarifies the approach to the **assessment of alternatives**, ensuring that any substitution considerations remain grounded in scientific evidence and feasibility.

In addition, within 12 months after the entry into force of the Omnibus VI, the Commission is requested to develop guidance to support the consistent implementation of these provisions. Together with EFEO, IFEAT will take this as an opportunity to secure that the naturality is taken into account when assessing the existence of potential alternatives.

The agreement also introduces more **workable transition periods** for relabeling and repackaging obligations under the **CLP Regulation**, providing greater legal certainty for operators.

## ECHA Regulation – EU Institutions Reach Political Agreement

On 29 June, the European Parliament and the Council reached a **provisional political agreement** on the **ECHA Basic Regulation**, establishing a standalone legal framework for the European Chemicals Agency (ECHA). The new Regulation formally separates ECHA's governance from the REACH Regulation and consolidates under a single legal basis the Agency's growing responsibilities across EU chemicals legislation, while also introducing a more stable governance and funding framework to support its expanding mandate.

Of particular relevance for the essential oils sector, the agreement confirms the **integration of the Scientific Committee on Consumer Safety (SCCS) into ECHA's governance framework**. As originally proposed by the European Commission, the Chair of the SCCS will be an employee of ECHA. Throughout the legislative process, IFEAT, together with other industry stakeholders, expressed its clear opposition to this significant change in governance which could jeopardize the **importance of preserving the Committee's scientific independence**, given its central role in assessing the safety of cosmetic ingredients.

The provisional agreement is **awaiting its final approval** by the Council and the European Parliament before publication in the Official Journal of the European Union and entry into force.

### Omnibus X – Discussions Begin on the Food and Feed Safety Package

Alongside the ongoing simplification of EU chemicals legislation, the European institutions have also started discussions on the **Food and Feed Safety Omnibus package** (also referred to as "Omnibus X"), which aims to simplify several pieces of legislation covering **plant protection products, biocides and food safety**.

Of particular relevance to the essential oils sector are the discussions on **Maximum Residue Levels (MRLs)** for banned pesticides in the EU. While the European Commission initially proposed allowing MRLs to be lowered to the limit of quantification ("**technical zero**") for a limited number of particularly hazardous substances, recent compromise proposals prepared by the Council Presidency would broaden this approach to cover a wider range of non-approved active substances presenting health or environmental concerns. Any such decisions would remain subject to individual scientific and impact assessments, taking into account EFSA's scientific advice, food and feed supply considerations, and international trade obligations.

Discussions are also ongoing on the **duration of approvals for active substances under the Biocidal Products**

**Regulation**. Rather than introducing unlimited approvals as initially proposed by the European Commission, Member States are currently considering extending approval periods to 15 years for first approvals and 25 years for renewals, while maintaining shorter periods for substances raising particular concerns.

IFEAT is closely monitoring these negotiations, assessing their **potential implications for the essential oils sector**. The Council is expected to finalise its negotiating position in the coming weeks, while work is also advancing in the European Parliament, with committee discussions scheduled to continue after the summer.

### REACH Revision – No Ordinary Legislative Proposal During This Mandate

It has been formally announced that **the European Commission will not pursue the long-awaited revision of the REACH Regulation** during the current institutional mandate. Originally announced under the 2020 Chemicals Strategy for Sustainability, the revision was ultimately abandoned following extensive political discussions and the negative opinion issued by the Regulatory Scrutiny Board on the accompanying impact assessment.

Instead of reopening the legislation, the Commission intends to focus on **simplifying and modernising** the existing framework through targeted amendments, **comitology procedures** and stronger enforcement. While this approach has generally been **welcomed by industry** as providing greater regulatory certainty. This means that future changes will be introduced without going through the ordinary legislative procedure involving the European Parliament and the Council. For the essential oils sector, it is likely that **new data requirements** to integrate new hazard classes (such as endocrine disruptors and eco-toxicity) **will disproportionately impact SMEs and put at stake their business continuity**.

In addition to the comitology procedure, the Commission will take advantage of existing regulatory tools such as the



restriction procedure. The newly adopted roadmap for the phasing out of animal testing in regulatory safety assessment will also be integrated as well as the One Substance One Assessment expert group.

Finally, it has been announced the intention to establish EU Chemicals Innovation and Substitution Hubs designed to help industry, and particularly SMEs, to further accelerate the development of safer and more sustainable chemicals.

Although a comprehensive revision of REACH is no longer foreseen, the targeted measures currently under consideration may still have important implications for the essential oils sector and will remain a key area of the Advocacy Group's work.

### CARACAL 58 – Shaping the Next Phase of EU Chemicals Policy

The **58th meeting of CARACAL**, the European Commission's Competent Authorities on REACH and CLP expert group, took place on 1–2 July. The meeting provided an opportunity for the European Commission, Member States and stakeholders to exchange views on several of the key regulatory developments currently affecting the chemicals sector.

Among the main topics, the Commission provided an update on the **implementation of Omnibus VI and the ECHA Regulation**, ongoing work under the **CLP Regulation** (ATP25 in particular), and concerns raised by industry regarding very high doses used in **reprotoxicity testing**.

Additional points included the draft mandate from the Commission to set up a Caracal sub-group of experts to facilitate and monitor the drafting of the Commission scientific report related to the plant extracts derogation. Which is expected to be published by the end of 2029. The report will be drafted by DG GROW, DG ENV and the JRC. Together with experts from Member States, ECHA has been also invited to participate to that CARACAL subgroup.

Representatives of IFEAT's Advocacy Group closely followed these discussions to ensure that the **interests of natural complex substances** continue to be represented as the Commission develops its future work program. Participation in CARACAL remains an important component of the Advocacy Group's strategy, allowing the sector to engage directly with the European Commission and Member States at an early stage of policy development.

### Circular Economy – Showcasing the Sector's Best Cases

As the European Commission prepares the **Circular Economy Act**, expected later this year, the IFEAT Advocacy Group has begun positioning the essential oils sector within the EU's broader sustainability and circular economy agenda. Over the past two months, several initiatives have been launched to build the sector's advocacy strategy in this area.

#### 1. Circular Economy Workshop

At the end of April, the European Commission organised a **stakeholder workshop** on the forthcoming Circular Economy Act, in which Charles Laroche participated.

Discussions confirmed that the current approach of the European Commission is primarily focused on issues such as shortages of critical raw materials, waste management and construction materials, with **limited direct relevance to the essential oils sector** at this stage. However, the **involvement of DG AGRI** in the broader Circular Economy Action Plan, particularly on topics such as **end-of-waste criteria and by-product valorisation**, highlights potential entry points for the sector.

This represents a clear **window of opportunity** for the essential oils sector to proactively engage with the European Commission and Industry showcases of existing best practices in circularity. By highlighting the sector's use of renewable raw materials, efficient resource management and long-standing practices in by-product valorisation, IFEAT can help ensure that the specificities and contributions of the sector are better understood and reflected in the development of the forthcoming Circular Economy Act.

#### 2. EFEO AGM & Conference

The Circular Economy Act and European Bioeconomy strategy were also featured prominently during the **EFEO Annual General Meeting and Conference** held in Grasse on 28 May. The event provided an opportunity to present the initial outcomes of the workshop, exchange views with EFEO members and policymakers, and reinforce the importance of developing a coordinated advocacy approach on circular economy. Discussions confirmed the strong interest across the sector in proactively engaging with the European institutions on this emerging policy area.

#### 3. Developing a new Advocacy Flyer

Building on these discussions, the IFEAT Advocacy Group has started preparing a **new advocacy flyer** dedicated to the circular economy. The publication will showcase how the essential oils sector already contributes to circularity through the use of renewable raw materials, resource efficiency and sustainable production practices. Once finalised, the flyer will support future meetings with EU policymakers and complement IFEAT's existing advocacy materials.

### Looking Ahead

The months ahead will remain particularly active for the essential oils sector, with the formal adoption of Omnibus VI and the ECHA Regulation, continued discussions on Tea Tree Oil, Spearmint Oil, the advancement of the Food and Feed Safety Omnibus package, as well as the revision of the Biocidal Products Regulation all expected to shape the EU regulatory landscape.

The IFEAT Advocacy Group will continue working closely with industry allies and European policymakers to ensure that the interests of the essential oils sector are effectively represented. Through ongoing scientific engagement, targeted advocacy and constructive dialogue with the EU institutions, the Group remains committed to promoting proportionate, science-based regulation that recognises the unique characteristics and value of natural complex substances.

# Interview:

## Dr Rana Babac Çelebi



Medical historian, clinical aromatherapist, and IFEAT Academy contributor Dr. Rana Babac Çelebi discusses how primary sources – from Ottoman perfumery to ancient distillation – can guide the future of the fragrance and essential oil trades in traceability, sustainability, and storytelling.

**Tell us about your background, your area of specialism within scent and perfumery, and what drives your interest in connecting historical research with today's fragrance and essential oil industries?**

My background sits at the intersection of medical history, clinical aromatherapy, perfumery and the study of medicinal and aromatic plants. I hold a PhD in the history of medicine, and I also cultivate medicinal and aromatic plants in the Kaz Mountains of Turkey, which keeps my work directly connected to soil, seasonality and the living character of raw materials.

I am the founder of CerciYusuf.org – Turkey's first online library dedicated to medicinal and aromatic plants; and the author of three books to date – two on incense and one on aromatherapy. Through my company, Parfüm Rotaları (Perfume Routes), my work also extends into contemporary fragrance culture. I design luxury sensory experiences that bring together scent, gastronomy, distillation, place and storytelling. I also led the organisation of the first perfume awards in Turkey, in partnership with Marie Claire Türkiye.

My academic work has always been shaped by a very simple but powerful question: how have scent, aromatic plants and distilled materials been used by human beings not only for pleasure, but also for healing, ritual, hygiene, beauty, protection and emotional regulation?

My particular area of specialism is the pharmacological and cultural history of perfume – especially the long continuum between incense, medicinal aromatics, early distillation practices, Ottoman perfumery, and the modern essential oil and fragrance industries. I am interested in perfume not only as a luxury object, but as a carrier of medical, botanical,

commercial and emotional knowledge.

What drives my work is the belief that historical research can offer the aroma trades much more than nostalgia. Primary sources – medical manuscripts, recipe books, pharmacopoeias, travel accounts, palace records and early perfumery manuals – often contain highly sophisticated information about raw materials, extraction methods, formulation logic, sensory classification and patterns of use. When read carefully, they can help today's industry ask better questions about authenticity, sustainability, product storytelling, cultural heritage and innovation.

For me, the past is not a decorative reference. It is a research archive for the future of scent.

**You're producing two narrated presentations for the IFEAT Academy to include on our online learning platform. How do you approach translating complex historical and technical research into practical insights that businesses in the aroma trades can actually apply?**

My approach is to begin with rigorous research, but to translate it through clear narratives, visual structure and practical relevance. Historical and technical material can easily become too dense if it is presented only as chronology or data. I therefore try to build each presentation around a journey: a material, a technology, a formula, a trade route, or a cultural habit that still has meaning for the industry today.

For businesses in the aroma trades, the key is to show why this knowledge matters now. An historical distillation method, for example, is not only a technical curiosity; it can open a discussion about terroir, quality perception, craft

positioning, provenance or contemporary consumer desire for authenticity. An Ottoman perfume recipe is not only an archival document; it may reveal a formulation philosophy, an unexpected accord, a forgotten use of a material, or a different way of thinking about scent beyond the modern categories of fine fragrance, flavour, wellness or cosmetics.

In the IFEAT Academy presentations, I aim to make the material useful for different audiences – producers, traders, perfumers, brand owners, educators and product developers. The objective is not simply to say, “this is what happened in the past”, but rather, “this is what the past can help us to understand, reinterpret or apply today.”

**Your upcoming presentation “Alchemy of Scent: from the alembic to today’s essential oil market and key trend directions” traces a fascinating journey from early distillation to modern supply chains. From your research, which emerging trends do you believe will most significantly shape the aroma trades sector over the next 5-10 years?**

I believe the next decade will be shaped by a deeper relationship between material, origin and meaning. The essential oil and fragrance sectors are already moving beyond



Thirdly, I see a growing demand for multifunctional scent experiences. Consumers are increasingly interested in fragrance as part of wellbeing, ritual, mood, sleep, focus, hospitality, food, drink and immersive environments. This does not mean making exaggerated therapeutic claims. Rather, it means understanding scent as part of embodied experience – something that touches memory, atmosphere, behaviour and emotional perception.

Finally, heritage will become a stronger driver of innovation. The future will not be built only through new molecules or new marketing categories, but also through intelligent reinterpretations of forgotten materials, historical accords, traditional extraction practices and regional aromatic cultures. In this sense, the alembic is not behind us. It is still a powerful symbol of transformation – botanical, technical and cultural.

**Your second presentation explores Ottoman perfumery through primary sources. What insights have you uncovered about materials, formulation techniques, or scent usage that could inspire or challenge modern perfumers and product developers today?**

Ottoman perfumery is a particularly rich field because it does not separate scent from medicine, hospitality, ritual, beauty, hygiene and social refinement. In the primary sources, we see a world in which aromatic materials were used across many dimensions of daily and ceremonial life: rose water, incense, buhur suyu, musks, ambers, balsams, spices, resins, floral waters, aromatic pastes and compound preparations.

One of the most inspiring aspects is the complexity of formulation. Ottoman recipes often combine floral, animalic, resinous, spicy, balsamic and medicinal materials in ways that do not always correspond to modern fragrance families. They invite us to think less in terms of rigid olfactory categories and more in terms of function, texture, temperature, atmosphere and effect.

Another important insight is the role of hydrosols and aromatic waters. Today, hydrosols are often treated as secondary products, but in Ottoman and earlier Islamic traditions, fragrant waters had significant cultural, hygienic, medical and ceremonial value. This could inspire contemporary product development in skincare, hospitality, wellness, home fragrance and ritual-based scent design.



a purely ingredient-based language toward a more complete understanding of provenance: where a material comes from, who produces it, under what ecological conditions, and what cultural knowledge surrounds it.

One major trend will be traceability with emotional depth. Consumers increasingly want transparency, but they also want connection. It will no longer be enough to say that an oil is “natural” or “sustainably sourced.” The market will ask: from which landscape, which harvest, which community, which tradition, and with what responsibility?

A second important direction is regenerative and place-based sourcing. Climate change, biodiversity loss and pressure on agricultural systems will make responsible cultivation and wild-harvesting models essential. Materials that can tell a credible story of landscape restoration, small producer support, circular production or biodiversity protection will gain value – not only ethically, but commercially.

Ottoman perfumery also challenges the modern assumption that perfume is primarily an individual accessory. In many historical contexts, scent was spatial, communal and ceremonial. It perfumed rooms, textiles, bodies, hands, letters, baths, religious spaces and palace rituals. For modern perfumers and brands, this opens a much broader imagination of what fragrance can be: not only something worn, but something lived within.

**Many in the industry encounter essential oils as finished ingredients, far removed from their origins, but behind them are landscapes, traditions, and communities. Are there particular materials or sourcing stories that you feel deserve to be better understood, or retold?**

Yes, absolutely. I think many aromatic materials deserve to be understood not only as commodities, but as cultural landscapes. Rose is one of the clearest examples. It is often reduced to a beautiful floral note or a high-value essential oil, but behind rose there are entire worlds of dawn harvests, women's labour, regional economies, devotional symbolism, medicine, poetry, distillation traditions and emotional memory.

In Turkey, materials such as Isparta rose, laurel from Hatay, saffron from Safranbolu, oregano and thyme from Anatolia, citrus blossoms from the Mediterranean coast, mastic, pine, fir and regional aromatic herbs all carry stories that are far richer than their INCI names or commercial specifications. They are connected to geography, cuisine, medicine, ritual, migration, local knowledge and seasonal life.

I also believe incense materials deserve to be retold with more nuance. Resins, woods, gums and aromatic smoke have played a central role in medicine and ritual across civilisations, yet they are often discussed only in relation to spirituality or ambience. My own research into incense across traditional

medical systems has shown that aromatic smoke was historically understood through a much wider therapeutic, protective and environmental framework.

For the industry, retelling these stories is not simply a branding exercise. It is a way of restoring depth to materials. When a buyer, perfumer or consumer understands the landscape, labour and memory behind an essential oil, the ingredient becomes more than a raw material. It becomes a bridge between nature, culture and human experience.



# Interview:

## Professor Daniel Strub

Sheila Russell caught up with Prof Daniel Strub during SIMPPAR 2026 to discuss his route into flavour and fragrance via academia, and how the IFEAT Academy could help to debunk AI-generated myths about how we smell and taste...

**Thanks for joining us, Daniel! Could you tell us a little bit about yourself and your background?**

Thank you, Sheila. It's a great pleasure to collaborate with IFEAT!

I've spent my whole life working with essential oils and aromatic extracts, generally with fragrances – both on an industrial side and the academic side.

I'm a professor at Wrocław University of Science and Technology in Poland, where my group studies mostly natural complex substances, in terms of their activity, toxicology, and properties that are useful as active substances in various functional products, like cosmetics or household chemicals.

**Tell us about your work with the IFEAT Academy.**

I had the pleasure of co-creating one of the IFEAT Academy units that I think is quite important for the aroma trades – Unit 3: Anatomy and Physiology Principles for the Aroma Trades.

Because people who work within the industry often face questions from clients about the basics of aroma, olfactory, and taste principles in relation to the products that they are selling or promoting, the knowledge found in this unit matters. I think this is especially important as there is a lot of misinformation about the sense of smell and sense of taste online, and in the era of artificial intelligence – which is fed by whatever information flows through the internet – misconceptions can spread widely.

It's essential to understand the fundamentals of the senses of smell and taste, and how these are integrated within the industry. The unit is designed

not only to provide fundamentals regarding the senses themselves, but also the practical cues – how these senses integrate with your line of work.

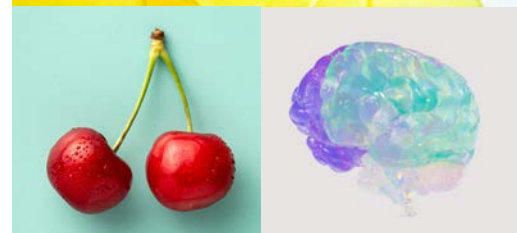
**What led you into the flavour and fragrance industry?**

First, it was my education. I was always fascinated with chemistry. I have a chemical background – both my masters and PhD – and now my habilitation revolves around organic and bio-organic chemistry in toxicology. I was always fond of mostly volatile compounds, which have a nice smell. My work began with synthetics – making new molecules and fragrance discovery – and then it shifted towards natural products, and now I'm mostly involved in natural products.

My involvement with the industry started during the Covid pandemic, when I was introduced by Dr Władysław S. Brud to IFEAT and its Members, and we started collaborating, exchanging samples. During the time when I was involved in studies relating to Covid, I did quite a lot of research on essential oils and aromatic extracts from IFEAT Members. We had some good collaborations and remain involved in several joint endeavours.

**What advice would you give for anybody who is about to begin working in this industry, who is beginning their studies?**

Always try to understand the product that you are working with and its effects on people. When you are working with fragrance or taste molecules, remember that they are known molecules, and there's quite a lot of research on each of them, even if it's a single molecule or natural complex substance.



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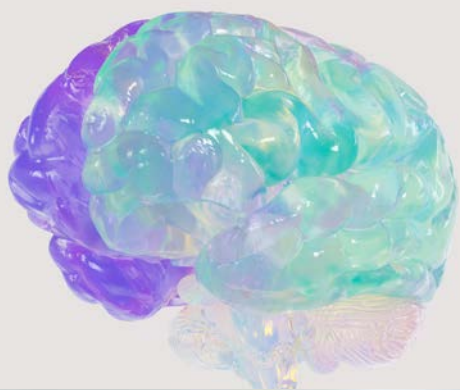
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# Workshops

From sensory artistry and family legacy to navigating evolving EU regulations, explore this year's expert-led workshops designed to inspire, protect, and elevate your industry knowledge.

## When Pastry Meets Perfumery – The Art of Emotion Through Taste and Scent. Isabelle Ferrand and Claire Lonvaud

Tuesday 20th October, 14:00-17:00. \$50 for IFEAT Members, \$200 for Non-Members.



REGISTER  
HERE

This workshop explores the unique connection between pastry and perfumery – two sensory arts driven by creativity, balance, and emotion. Both disciplines compose “accords,” blending ingredients with precision to create signature experiences.

Through taste and scent, participants will discover how raw materials, technique, and storytelling come together to evoke memory and emotion. From flavour to fragrance, each creation becomes a multi-sensory expression of beauty.

An invitation to experience craftsmanship where science meets intuition – and where what melts on the tongue echoes what lingers on the skin.

**Isabelle Ferrand** is the owner of Cinquième Sens, an expert company in olfaction led by perfumers that offers perfume training, olfactory consulting, animation, and perfume creation.

**Claire Lonvaud**, founder of Passion Nez, is a trained chemical engineer who graduated from both ISIPCA and ESSEC, she has worked for brands and composition houses in France and internationally.

## Family Business – Are You Prepared for Succession? Dr Kajsa Haag

Wednesday 21st October, 14:30 - 16:30. \$50 for IFEAT Members, \$200 for Non-Members.



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Family business owners need to prepare their family and their business for generational transitions. In this workshop, participants will assess the succession preparedness in their family business and dive into some useful practices, critical questions, and common pitfalls. The aim is to raise awareness of different options and versions of succession to inspire further action and informed choices. The target group is members of business families including both current and future owners, managers and non-active family members.

**Dr Kajsa Haag** is Associate Professor at Jönköping International Business School, Sweden and member of Europe's leading centre for family business research, Centre for Family Entrepreneurship and Ownership (CeFEO). She is an expert on family business development through intra-family successions. Her research is published in several books and journal articles, and she frequently co-creates knowledge with business owners at seminars and workshops.

## Tea Tree Oil and EU Regulation: Shaping a Sustainable Path Forward. Dr Cécile Bascoul & Tim Valentiner

Thursday 22nd October, 14:30 - 16:30. Free to attend.



The ongoing revision of the EU Classification, Labelling and Packaging (CLP) Regulation poses a critical challenge for the essential oil sector. Although a provisional derogation currently protects plant-derived Multi-Constituent Substances (MOCS), the European Commission must reassess this by 2029 amid a broader shift toward hazard-based classification. Tea tree oil (TTO) exemplifies the flaws in this trend, facing a pending Category 1B reproductive toxicant classification based on extreme high-dose oral rodent studies that do not reflect typical low-concentration dermal human exposure. If applied systematically, such hazard-driven approaches could lead to severe market restrictions and trigger “regulatory contagion” across the broader natural ingredients industry.

**Tim Valentiner** is an internationally recognised expert in sustainable sourcing, essential oils, and EU regulatory affairs. For over 15 years, he has been actively engaged in the F&F/aromatherapy sectors with a focus on ethical sourcing and regulatory compliance.

**Dr Cécile Bascoul's** expertise encompasses product safety, toxicology, and the safety assessment of essential oils and other plant-derived products. Today, she works closely with industry associations, academic partners, and regulatory stakeholders to advance evidence-based approaches for evaluating natural complex substances, including the use of New Approach Methodologies (NAMs).

# NEW IFEA MEMBERS

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Our areas of expertise are print and digital advertising, traditional marketing, digital marketing and social media management, event planning, immersive technologies, and public relations.



## ANDRITZ Gouda BV

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Website: [andritz.com/separation-en/locations/gouda-bv-waddinxveen-netherlands](http://andritz.com/separation-en/locations/gouda-bv-waddinxveen-netherlands)

ANDRITZ Gouda, part of the ANDRITZ GROUP, delivers advanced separation process technologies. At FIX, customers test, prove and scale industrial food process solutions.



## Anhui Great Nation Essential Oils Co., Ltd.

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Website: [china-menthol.com/Home/Indexen/index](http://china-menthol.com/Home/Indexen/index)

Anhui Great Nation Essential Oils Co., Ltd. Located in Fuyang city, which is the largest plantation region for mentha in Anhui province, China.



## Aromatum SAS

20 Rue de la Paroisse, Yvelines, Versailles,  
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[direction@aromatum.fr](mailto:direction@aromatum.fr)  
Website: [direction@aromatum.fr](http://direction@aromatum.fr)

Aromatum is a company specialising in the sourcing of spices, botanicals and their extracts, coming primarily from Madagascar, Tanzania and Iran.



## Biottonia Naturalcare S.L

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Website: [biottonia-essences.com/en/home-page/](http://biottonia-essences.com/en/home-page/)

We are farmers and manufacturers of essential oils, based in Spain. We have modern steam distillation facilities with six independent production lines and our own laboratory.



## BizinBiz Technologies Private Limited (Elchemy)

3rd Floor, Donear House A-50, Cross Road  
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We are a global distributor and contract manufacturer of essential oils, aroma chemicals and sustainable F&F ingredients, specialising in tech-enabled supply chain solutions.



## Botanica

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Botanica is a producer of essential oils and medicinal plants, created in 2007. Botanica has customers in Europe, the USA, Australia, Taiwan and the Middle East.



## Comercial Química Massó S.A.

Viladomat 321 5th Floor, Barcelona  
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Website: [cqqmasso.com/en](http://cqqmasso.com/en)

Distribution of chemical specialties from principals recognised as leaders in various sectors, as well as the commercialisation of raw materials and ingredients for the F&F industry.



## Cost Insights Limited

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RG41 5DE, UK

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Website: [cost-insights.co.uk](http://cost-insights.co.uk)

Cost Insights provides data-driven analysis of commodity prices across food, flavour and fragrance supply chains, supporting better understanding of essential oil and ingredients.



## Dal Maydi Co Ltd

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01977, Somalia

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[marwan@dalmaydi.com](mailto:marwan@dalmaydi.com)  
Website: [dalmaydi.com/](http://dalmaydi.com/)

Rooted in Northern Somalia, Dal Maydi supplies wild-harvested frankincense and myrrh – raw resins and pure essential oils, straight from the source.



# NEW IFEAT MEMBERS

## Döhler Group

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Website: [doehler.com/en](http://doehler.com/en)

Döhler is a global provider of technology-driven natural ingredients, ingredient systems and integrated solutions for the food, beverage and the life science and nutrition industry.

## Dongying Kehong Chemical Co., Ltd.

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Website: [en.dykehong.com](http://en.dykehong.com)

The company is the largest alkyl phenol manufacturer in China. It also produces some aromachemicals using its own supplied intermediates.

## Eco Organics

B-5 and C-5,6,7 Industrial Estate Ajeetpur, Rampur, 244901, Uttar Pradesh, India



Contacts: **Vyom Varshney**  
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Website: [ecorganics.org](http://ecorganics.org)

An India-based manufacturer of aroma chemicals, essential oils and mint products, specialised in chiral chemistry products.

## El Repión

Los Silos 1, Huelva, Calañas, 21300, Spain



Contacts: **Lucas Alamillo**  
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Website: [elrepon.com](http://elrepon.com)

El Repión produces labdanum gum and essential oils from wild plants through natural, sustainable processes, ensuring quality, traceability and respect for the environment.

## Endeavour Speciality Chemicals Ltd

Unit 12, Low March Industrial Estate, Daventry, NN11 4SD, UK



Contacts: **Alex Peterson**  
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Endeavour Speciality Chemicals is a UK-based specialist manufacturer of high-impact aroma chemicals, supplying the global F&F industry with high-quality specialist ingredients.

## Floress Food Ingredients

NP1/528, 533, 535, 539 & 540, PUTHUR P.O, Kerala, Kollam 691507, India



Contacts: **Edvin Oommen**  
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Website: [floressfood.com](http://floressfood.com)

S food manufacturing and processing company based in Kerala, India. Products include essential oils, oleoresins, natural isolates and encapsulated powders.

## Guangdong Wincom Flavors & Fragrances Co., Ltd.

15-16/F, Building C4, GUIGU LINK, No.28 Kaitai Street, Huangpu District, Guangzhou, Guangdong 510535, China



Contacts: **Alicia Huang**  
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Website: [wincom.cn/en](http://wincom.cn/en)

Founded in 1998, Wincom is a leading high-tech enterprise specialising in R&D, production and sales of high-quality daily, food and oral care flavours and fragrances.

## Hangzhou Dore Flower Technology Co., Ltd.

Building 2, Garden Business Center, No. 768 Huanzhan East Road, Shangcheng District, Zhejiang, Hangzhou 310000, China



Contacts: **Jingxuan Song**  
Email: [brook.lu@doreflower.com](mailto:brook.lu@doreflower.com)

We specialise in R&D, production and sales of high-end fragrances, APIs, new materials and fine chemicals.

## H L Aromatics

Mouza Balarampur, JL No. 46, Khatian No. 1491, Plot No. 830, Back Side Of Kali Mandir, Balarampur, 723143, West Bengal, India



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Email: [hlaromatics22@gmail.com](mailto:hlaromatics22@gmail.com)  
Website: [hlaromatics.com](http://hlaromatics.com)

HL Aromatics is a company engaged in the manufacturing and production of aroma chemicals such as Ambrettolide.

## HHOYA BV

Rietveldenweg 98, 's-Hertogenbosch, 5222 AS, The Netherlands



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Website: [hhoya.com](http://hhoya.com)

HHOYA is a globally connected ingredient solutions partner shaping the future of food, beverage, and nutrition. It is headquartered in The Netherlands, with a strong international presence.

# NEW IFAT MEMBERS

## I G Petrochemicals Ltd.

401-404, Raheja Centre, 214, Free Press Journal Marg, Nariman Point, Mumbai, 400021, Maharashtra, India

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Website: [igpetro.com](http://igpetro.com)

We are an environmentally sustainable manufacturer of diethyl phthalate, offering to global fragrance manufacturers. Our Indian plant also manufactures plasticisers.

I G PETROCHEMICALS LIMITED



## Nantong Biorun New Energy Technology Co., Ltd.

Group 9, Gangcheng Village, Changsha Town, Rudong County, Nantong City, Jiangsu Province 226400, China

Contacts: **Hongyuan Chen**  
Email: [sales@biorun.com.cn](mailto:sales@biorun.com.cn)  
Website: [en.jsbiorun.com](http://en.jsbiorun.com)

Established in November 2012, Nantong Biorun New Energy Technology Co., Ltd is a collection of chemical production, essence products technology research and development, technical consulting services, biological chemical products sales, import and export trade in the integration of high-tech enterprises, and professional production of ketone series products, apple ester, salicylate, benzoate, etc.



## LUZI AG

Riedwiesenstrasse 5, Zürich, Dietlikon, 8305, Switzerland

Contacts: **Marc Vogel**  
Email: [info@luzi.com](mailto:info@luzi.com)  
Website: [luzi.com](http://luzi.com)

LUZI is a family-owned Swiss company specialised in the development of tailor-made fragrance oils. Based in Switzerland, France, and Malaysia.



## Madurai Malli Fragrances LLP

Thiagarajar Mills Premises, GST Road, Kappalur, Tamil Nadu, Madurai, 625008, India

Contacts: **Ashok Singh**  
Email: [sales@mallifragrances.com](mailto:sales@mallifragrances.com)  
Website: [mallifragrances.com](http://mallifragrances.com)

At Madurai Malli Fragrances (MMF), we believe that every drop of fragrance should tell a story. Situated in the heart of South India's jasmine capital.



## McCormick and Company

24 Schilling Rd, Maryland, Hunt Valley, MD 21031, USA

Contacts: **Zdenka Novkovic**  
Email: [zdenka\\_novkovic@mccormick.com](mailto:zdenka_novkovic@mccormick.com)  
Website: [mccormickcorporation.com](http://mccormickcorporation.com)

McCormick & Company is a global leader in flavour, best known for spices, seasonings, and condiments, with a growing portfolio of flavour solutions for food manufacturers.



## Morimura Bros., INC.

Toranomon Towers Office, 1-28, Toranomon 4-Chome, Minato-ku, Tokyo, 105-8451, Japan

Contacts: **Yoji Nakata**  
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Website: [morimura.co.jp/english/](http://morimura.co.jp/english/)

Morimura has handled flavour and fragrance ingredients from naturals to synthetics since the 1950s. It has constructed worldwide network of sourcing and supplying.



## Prasad Organics Pvt Ltd

No. 49 Kumaran Nagar, Semmencherry, Chennai, 600119, Tamil Nadu, India

Contacts: **Prasad Rao Krk**  
Email: [prasadorganics@yahoo.com](mailto:prasadorganics@yahoo.com)  
Website: [prasadorganics.com](http://prasadorganics.com)

Established 25 years ago, Prasad Organics has been manufacturing and supplying aroma chemicals to the domestic and international markets.



## PT Nandi Indonesia

Jl. Prof. Dr. Ir. Sutami No. 38 Natura Cluster Blok D No. 26, Kawasan Pergudangan Parangloe Indah, Sulawesi Selatan, Makassar, 90241, Indonesia

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[nandi@nandiindonesia.com](mailto:nandi@nandiindonesia.com)  
Website: [nandiindonesia.com/](http://nandiindonesia.com/)

PT Nandi Indonesia produces and exports Indonesian essential oils, specialising in carefully processed patchouli oil and clove oil derivatives for global markets.



## PT Nusa Terra Origin

Jl. Marditomo No. 35 E-G, Kelurahan Sidorejo Kidul, Kecamatan Tingkir, Central Java, Salatiga, 50741, Indonesia

Contacts: **Alexandre Daniel Halbwachs**  
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With 19 years of expertise in essential oil production, we are committed to developing ethical and sustainable supply chains tailored to the specific requirement of our client.



## Reingredia Limited

127 Daneland, Barnet, EN4 8QB, UK

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[daniel@reingredia.com](mailto:daniel@reingredia.com)  
Website: [reingredia.com](http://reingredia.com)

Reingredia is a specialist B2B platform designed to support efficient, secure and sustainable trade in essential oil, aroma chemicals and related materials.



# NEW IFEAT MEMBERS

## S&S Distributors

C-103, C Wing Office, 1st Floor, Sai Classic CHSL, Gavanpada, Mulund East, Mumbai, 400081, Maharashtra, India



Contacts: **Sachin Penkar**  
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Website: **ssdistributors.in**

S&S Distributors is a 25-year-old company with two generations engaged in the trade of fragrance and flavour ingredients (natural and synthetic).

## Sahyadri Farms Post Harvest Care Ltd.

Gat No 314/2/1, A/p Mohadi, Taluka Dindori, Nashik, Maharashtra 422207, India



Contacts: **Shitij Agrawaal**  
Email: **shitij@sahyadrifarms.com**  
Website: **sahyadrifarms.com**

Vertically integrated citrus processor offering cold-pressed oils, aromas, and extracts. Part of India's largest FPO with diversified operations in horticulture crops.

## Suining Dingshi Biological Technology Co., Ltd.

Jinqiao New District, Pengxi County, Suining City 6291001, Sichuan Province, China



Contacts: **Zixin Zhou**  
Email: **sheazz@dsbt333.com**  
Website: **dsbt333.com**

With an annual capacity of 12,000 tonnes, its products mainly include esters, acids, alcohols, ketones and aldehydes, serving the food, daily chemicals, agrochemicals, and tobacco.

## Suyash Ayurveda

4311/3, Road No 4, Near Sagar Hotel, Beside Priya Gold Biscuit Factory, Sachin GIDC, Surat, Gujarat - 394230, India



Contacts: **Nilesh Jain Barjatya**  
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**admin@suyashherbs.com**  
Website: **suyashayurveda.com**

Suyash Ayurveda, a 20-year-old essential oils manufacturer in India, offers 100% natural, chemical-free products globally, known for quality, purity, and wide range.

## Tengzhou Ruiyuan Flavor Co., Ltd

No.68 Weizhi Avenue, Bio-Pharmaceutical Industry Park, Tengzhou City 277516, Shandong Province, China



Contacts: **Xiaomay Ren**  
Email: **xiaomay.ren@ruiyuanflavor.com**  
Website: **ruiyuanspice.com**

A professional manufacturer of synthetic aromatic compounds, providing high-quality raw materials for the flavour and fragrance industry.

## The Essential Oil Company

2150 Industrial Drive, Niles, 49120, MI, USA



Contacts: **Maxwell Brown**  
Email: **info@essentialoil.com**  
**max@extractconsultants.com**  
Website: **essentialoil.com**

Born in 1977 from a deep love of scent and natural wellness, The Essential Oil Company has been a trusted source for pure, professional-grade oils for over four decades.

## VDK NaturaSyn Co., Ltd.

3 Houhe Road, Emerging Industry Park, Mancheng, Hebei, Baoding, 071000, China



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VDK NaturaSyn Co., Ltd. is a biotech company specialising in fermentation-based aroma ingredients for flavour, fragrance, and natural ingredient markets.

## Vietplantex Joint Stock Company

No. 45, Alley 210, Ngoc Hoi Street, Group 8, Quoc Bao Area, Hoang Liet Ward, Hanoi City, Vietnam



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VietPlantEx is a Vietnam-based manufacturer of essential oils and natural extracts, combining science, traceable sourcing, and consistent quality for global applications

## Wolf Niemz - Ätherische Öle GmbH

Wolfener Str. 32-34, Berlin, 12681, Germany



Contacts: **Felix Niemz**  
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Website: **wolf-niemz.de**

Wolf Niemz specialises in industrial perfume formulations as well as essential oil and aroma chemicals, trading worldwide.

## Yili Chuanning Biotechnology Co., Ltd.

No. 1 Gongchen Road, Yining Park, Horgos Economic Development Zone, Yili Kazakh Autonomous Prefecture, Xinjiang, China



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Yili Chuanning Biotechnology Co., Ltd. (KELUN·CHUANNING), a subsidiary established by Sichuan Kelun Pharmaceutical Co., Ltd. in December 2010.



**ifeat.org**

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