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IFEAT WORLD
INTERNATIONAL FEDERATION OF ESSENTIAL OILS & AROMA TRADES
SEPTEMBER 2018

IFEAT ROUNDTABLE 2
LIMONENE DECLASSIFICATION PROJECT
STUDY TOUR OF SPAIN REPORT
IFEAT’S CONCILIATION SERVICE

CARTAGENA
Las Américas
9-13 September 2018
Are you aware???

In the 1930s, our founder Charles Pisano (2nd from right) invested in the future and began to produce lime oil in the Dominican Republic, and later in Cuba. Since 1993, various types of lime oil have been produced exclusively for Citrus and Allied Essences Ltd. at Productos Taniart, a Pisano family-owned business located in Tecomán, Colima, Mexico.

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FROM THE CONFERENCE CHAIRMAN

RAÚL AMIGO

"As chairman of the IFEAT 2018 Conference, I am pleased and honoured to welcome delegates and accompanying persons to the city of Cartagena, Colombia.

Bookings for the Conference once again exceeded expectations with over 1,100 delegates registered by the end of July. This confirms the success of IFEAT and its importance within our industry by allowing producers, users and traders to get together, share time and have discussions of mutual interest in just one place.

This year’s theme “Las Américas” is focused on essential oils and the F&F markets in South and Central America, Mexico and the Caribbean. Speakers from different countries in the region will make presentations on the Monday and Tuesday of the Conference.

Monday 10th September will see a full day of lectures. Delegates are invited to devote time to attending these presentations, which look very interesting and informative, providing delegates with good opportunities to learn about what this part of the globe has to offer.

Tuesday morning at 9:00 sharp is the IFEAT Annual General Meeting (AGM). IFEAT members are invited to attend and learn the strengths of our organisation and what we are doing.

Immediately after the AGM, a number of reports will be presented on various aspects of IFEAT’s work. These include reports on the recent IFEAT Study Tour to Spain, IFEAT support for Educational programmes in flavours and perfumery, followed by announcements of IFEAT’s 2019 Conference and Study Tour locations. The IFEAT Business Session will end with the IFEAT Medal Lecture which this year will be given by Professor Lauro E.S. Barata. From 10:30 to 12:00 lectures on F&F markets will be presented.

Tuesday afternoon will be dedicated to lectures related to Regulatory and Legislative Developments, followed by a Panel Discussion.

On Wednesday and Thursday there will be a trade exhibition, which looks very promising with 27 of the available 32 booths already booked by the middle of July. At the exhibition, delegates will again have the opportunity to learn about the products that each company has to offer as well as discuss topics of mutual interest.

Two highlights of the Conference will be the courses in flavour and fragrances, namely:

- Wednesday 12th - a full day Flavour Course led by John Wright.
- Thursday 13th - a full day Fragrance Training Course led by Marianne Martin on behalf of ICATS.

In addition, we are holding two free workshops and a roundtable discussion on Wednesday and Thursday, more details of which can be found later in this newsletter.

The Conference Hotel, the Hotel Estelar, offers a good space for networking where delegates will be able to meet new and old friends. In addition, some 37 companies will be able to welcome delegates to their meeting rooms.

Once again, I want to thank all members of the Cartagena Conference Committee, our IFEAT staff and Events&Co. for their great support to ensure the success of this Conference.

Bienvenidos a Cartagena! Welcome to Cartagena!"

Raúl Amigo
Chairman, IFEAT 2018 Cartagena Conference Committee.
Another highly successful Flavourist Training Course was held at the University of Reading from 8th to 25th May 2018, with fourteen participants from seven countries: Brazil, Germany, Japan, Netherlands, Singapore, Spain and the UK. This was the sixteenth annual course organised and taught jointly by members of the British Society of Flavourists and the Flavour Group at the University of Reading. This unique course is primarily designed for graduates working in the flavour or food industries seeking to upgrade their skills. The participants this year were all enthusiastic and highly motivated and returned home with increased knowledge and skills that will greatly benefit their careers in the flavouring industry. For the fourth year in succession, the course was oversubscribed and applicants who could not be offered places have already reserved places on the 2019 course. This will be held from 7th to 24th May 2019. Since the course has been filled quickly in recent years, early application is recommended. More information can be found at: www.reading.ac.uk/food/shortcourses

**Patrick Beck**

Reading Best Student

At school Patrick attended a one week hands-on training programme at Destilla and really enjoyed the experience. That experience led him to take a three-year apprenticeship as a distiller at the same company after he graduated from secondary school. At the end of his apprenticeship he was promoted to work in research and development in the beverage application department. The training enabled him to learn to taste flavours properly and this was the start of a career in flavour creation.

During his training at Destilla, Patrick had the chance to work with and learn a lot from other flavourists. He improved his skills further and built up his basic knowledge of flavour chemicals and flavour creation. Patrick then went to on to study the Flavour Course at Reading University in May 2018.

“I really enjoyed the Flavourist Course and learned so much”, says Patrick, “it was an amazing experience for me, enabling me to further extend my knowledge of flavour chemicals and flavour creation.”
This has been a year of positive change for ICATS as it moves to a new era where, although still affiliated to Plymouth University, it is an independent company. ICATS continues to see excellent submissions from existing students and has welcomed a varied cohort of new ones. The majority are working in a technical or creative role, but others are in commercial positions; most have selected to take the full course and are spread across the world.

The quality of events attended by ICATS in 2017-2018 has been incredibly high. The IFRA Fragrance Forum in October examined the relationship between the Arts and the senses, while Flavour Talk in Amsterdam celebrated its 10th Anniversary. The British Society of Perfumers held a fascinating New Materials Symposium, showcasing the best of a new generation of aromas and exploring the complexity of industry regulation, its history and adaptation to an ever-more complex global marketplace.

ICATS is looking forward to an exciting year, with new opportunities to inspire and educate those looking to develop their career in the aroma trades. For more information on the courses, visit: www.icatsaromaeducation.com or email aroma@icatsaromaeducation.com

**DARRELL WILSON**

ICATS Best Student

Darrell got into the fragrance industry quite by chance. The existence of a whole world of perfume creation having sadly passed him by in his youth. After gaining a BSc in Chemistry, Darrell worked in fine chemical manufacturing for three years, first at Alfa Aesar then at Endeavour Speciality Chemicals, where he worked on high-impact flavour and fragrance ingredients. This opened his eyes to the world of fragrance. After relocating to Manchester, a position at Fragrance Oils looked intriguing, despite him still not knowing a great deal about the majority of the fragrance industry. Eventually Darrell accepted a role in the Evaluation Department, panel testing fragrances and raw materials in applications to assist the evaluators and perfumers. In this role, he gained a lot of insight about the industry, through the job itself and out of curiosity or, as Darrell puts it, “some would say nosiness!”.

Fragrance Oils had already discussed with him the ICATS course from the University of Plymouth, and as a bit of a bookworm he was keen to start. Darrell told IFEATWORLD:

“The course gave me the compulsion to gain a better awareness of parts of the business I had not encountered as well as more depth to the understanding I was accumulating at work. By the time I reached the end of the course, Fragrance Oils had given me the chance to begin training in functional perfumery, where I could put to use some of the knowledge I now have. I think studying for the IFEAT diploma really accelerated my progress and I appreciate Fragrance Oils’ continued support in giving me the opportunity to learn and train. Being awarded the accolade of Best Student was an unexpected surprise but a great honour, a significant milestone on what will hopefully be a long and enjoyable journey.”
Robert H. Leggett, 77, of Brookfield, CT died peacefully at his home on 13th June 2018. He was the son of the late Henry and Evelyn Leggett, of Brooklyn, NY.

Bob spent his entire career with Pepsi where he rose from Purchasing Manager to Vice President with responsibilities for formula protection. His colleagues and customers will remember him for his loyalty and dedication to his profession.

Bob was on the IFEAT Executive Committee for over 10 years and was very well known within the F&F industry.

Sant Sangeneria, who was a good friend of Bob said:

“Bob’s immense contribution to PEPSICO and our Trade Federation IFEAT is immeasurable. His colleagues and industrial friends still remember him for his loyalty and dedication to the job. He will be sadly missed.”

Following the success of our Roundtable in Athens last year focusing on East African gums, we are pleased to announce we will be organising a similar event in Cartagena, on Wednesday 12th September from 5pm to 7pm. This year’s topic will be: Demand Exceeding Supply in Essential Oils: Is This Going To Last?

We will keep the same format as last year, which is limiting the roundtable to 45 participants, with free attendance on a first come first served basis. Registration for the Roundtable will be on Wednesday morning at the IFEAT desk.
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- organic foods and drinks
Over the last few years IFEAT has given financial support for the participation of 20 young science students at the annual International Symposium on Essential Oils (ISEO). This annual scientific meeting of researchers and industrialists is a globally recognised forum for information on new technologies and natural raw materials of interest to the Flavour and Fragrance industry, especially essential oils and other natural complex substances (NCS). The IFEAT grant enables some of the top students from around the world to attend and ISEO has acknowledged the benefits of IFEAT funding. Indeed, the highly successful working cooperation between the two organisations will be further strengthened in future as increased collaboration with our sister industry associations is one of the focus areas for the recently created IFEAT Scientific Coordinator position in order to continue benefiting the IFEAT Membership and industry at large.

The 48th International Symposium on Essential Oils (ISEO) was held in Pecs, Hungary from 10th to 13th September 2017 and attracted 152 participants from 32 countries worldwide. A report on this Symposium can be found on the IFEAT website: www.ifeat.org/wp-content/uploads/2017/06/Report_ISEO_2017_IFEAT.pdf

The 49th ISEO will be held in Niš, Serbia from 13th to 16th September 2018 and once again IFEAT is proud to be sponsoring the attendance of 20 young scientists.
TIMELESS CITRUS

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OxiKan is available in oil and water soluble formats for various end applications.
Limonene is abundantly present as a constituent of essential oils. In the portfolio for the Registration, Evaluation, Authorisation and Restriction of Chemicals (REACH) programme, about 60% of natural complex substances (NCS) registered contain D- or L-limonene in levels varying from traces to occasionally over ninety percent. The most prominent examples are the citrus oils, in which D-limonene dominates the properties for hazard classification. However, even when present at low levels, limonene can contribute significantly to the hazard classification of the NCS under the current EU rules. In particular, its volatility determines the flammability and, as a pro-hapten (Lepoittevin, 2006; Smith and Hotchkiss, 2001), it triggers concerns of skin sensitisation. Furthermore, for aquatic species it is a very toxic substance regulated as acute and chronic category 1. The basis for the chronic classification was the assumption that limonene is not readily and rapidly degradable. Indeed, in the absence of experimental data for chronic toxicity end points, theoretical calculations predicted a potential for bio-accumulation with a high degree of toxicity for aquatic species. These results then led to the classification of limonene as chronic category 1, which triggers stringent precautionary measures for storage and handling.

Therefore, several years ago, the European Federation of Essential Oils (EFEO) and IFEAT initiated a project to experimentally determine the long-term aquatic properties of limonene based on a robust scientific approach and protocol. The results of this initiative are provided in the form of the poster as presented in Rome in May 2018 at the 28th Annual Meeting of the Society of Environmental Toxicology and Chemistry (www.setac.org) by Paul Thomas from the Consultancy for Environmental & Human Toxicology and Risk Assessment (CEHTRA, www.cehtra.fr). They offer significant relief and are a solid basis for a reclassification of limonene as chronic category 3 instead of category 1.

In parallel and in order to officially validate this re-classification proposal, the Dutch competent authorities have submitted the harmonised classification and labelling (CLH) dossier to The European Chemicals Agency (ECHA). Technical completeness has been approved and as of 22nd May 2018 the file has moved on to the public consultation phase which will last for 60 days. The full CLH dossier for limonene is also available here: www.echa.europa.eu/documents/10162/2ffffff9b-2f84-654a-3611-2dbd7af8cf66

Further information is available via the following link: www.echa.europa.eu/harmonised-classification-and-labelling-consultation/-/substance-rev/19715/term

Please contact: scientific.coordinator@ifeat.org in case of any questions or comments.
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One of the benefits of IFEAT membership is the Conciliation Service which is available to help members trying to resolve problems or disputes between themselves and either other IFEAT member companies or non-member companies.

The Conciliation Service is not a legal court or a formal arbitrary institution but is based on the goodwill of the interested parties - IFEAT members who want to avoid formal procedures and are willing to use conciliation to find agreement on a friendly basis using good business practice.

Consisting of a select group of individuals, who are experienced and respected members of IFEAT, the Conciliators consider the problem and, with the information and facts provided by both parties, do their best to propose an appropriate solution.

HOW DOES IT WORK?

- To take advantage of the service, at least one party in the dispute must be a fully paid up member of IFEAT.

- IFEAT members apply to use the service via the IFEAT Secretariat who then liaises with the Chairman of the Conciliation Committee.

- The Conciliation Committee selects a minimum of two Conciliators from its Committee and informs both parties of the names of the Conciliators.

- Once the Conciliators have been accepted and appointed, each party submits their case in writing together with all supporting documentation.

- The Conciliators attempt to settle disputes in a friendly and efficient manner between IFEAT members or, where possible, between IFEAT members and non-members.

WHO ARE THE CONCILIATORS?

The Conciliation Committee members are selected by the IFEAT Executive Committee and are senior, respected members of IFEAT, known for their understanding of the industry with proven experience in business and trading.

The Executive Committee supervises and is responsible for maintaining the list of suitable members of the Conciliation Committee, which consists of not less than three members selected from members of the Executive Committee.

The Conciliators are chosen from the members of the Conciliation Committee and, once agreed on by the parties, act strictly on their own as individuals and do not represent or act on behalf of IFEAT. Conciliators are not responsible for any possible consequences, financial or legal, which may occur as a result of their conclusions or proposals.

Details of the current members of the Conciliation Committee are available on the IFEAT website: www.ifeat.org/project/conciliation-sub-committee-2

HOW MUCH DOES IT COST?

Most of the time the Conciliation Service is provided free of charge. Any fees or disbursements, when appropriate, are set by IFEAT and notified to the parties at the time of their request for the service. Additionally, Conciliators may claim disbursements for expenses that may be incurred. Any costs or fees are shared on a 50:50 basis between the two parties and payment is made promptly after receipt of an invoice. Depending on the cost involved, the Conciliators may request an advance of assumed disbursements before proceeding with the Conciliation Service.

THE OUTCOME

The purpose of IFEAT’s Conciliation Service is that the dispute is settled amicably and that ultimately there is no winner and no loser, simply that the businesses involved will act in good faith and make honest efforts to find a satisfactory solution to their issue with the assistance of IFEAT’s Conciliators.

Should you wish to use the IFEAT Conciliation Service, please contact the IFEAT Secretariat on secretariat@ifeat.org
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In recent years, the International Federation of Essential Oils & Aroma Trades (IFEAT) has been funding two projects: The Flavor & Extract Manufacturers Association (FEMA) generally recognised as safe (GRAS) programme; and the Research Institute for Fragrance Materials (RIFM) genotoxicity project.

**THE FEMA GRAS PROGRAMME**

Established in 1960, the FEMA GRAS programme is the most extensive and longest-running industry GRAS programme. Over 2,800 flavour ingredients have been determined to be GRAS under their conditions of intended use as flavour ingredients consistent with the 1958 Food Additives Amendments and Section 201(s) of the US Federal Food, Drugs and Cosmetic Act.

IFEAT and the International Organization of the Flavor Industry (IOFI) are jointly funding a project to conduct GRAS re-affirmations of approximately 250 Natural Complex Substances (NCS). Begun in 2015, the work is being conducted in several phases. Similar NCS materials have been grouped then prioritised for scrutiny by the FEMA Expert Panel based on their usage and their chemical and toxicological profiles.

For each NCS, reports are generated summarising the constituent profile derived from the aggregated datasets, usage, exposure calculations and toxicological data for the safety evaluation. So far, the GRAS status of 44 NCS has been confirmed. A fourth call for data for the next phase of 68 NCS flavouring materials to be evaluated was issued in January 2018.

For more about FEMA GRAS, please visit: www.femaflavor.org/fema-gras

**THE RIFM PROJECT**

IFEAT and RIFM are collaborating on a project to assess the safety of selected NCSs following the updated RIFM Criteria Document. A review of the RIFM database identified the need to generate additional data on several NCSs for the genetic toxicity endpoint to provide important information for the assessment of these materials.

Initial genotoxicity screening of the NCS begins by evaluation for cytotoxicity and genotoxicity in the BlueScreen HC assay. Materials concluded to be negative in the BlueScreen HC assay for genotoxicity are then evaluated further in the Bacterial Reverse Mutation Test and subsequently in the in vitro micronucleus assays.

The project began in 2014 and was recently extended until 2019. To date, 33 NCSs have been submitted for evaluation. Testing has been completed on 27 materials and the favourable news is that all were found to be negative for genotoxicity in the BlueScreen HC assay. Negative results were then also reported in each case for the Ames and in vitro micronucleus tests. A further 26 materials have been identified for assessment starting in 2018. Collection of representative samples and required documentation has begun.

The final study reports and data resulting from these studies are included in the RIFM database. IFEAT Members needing these study reports for a regulatory submission or similar uses will have unrestricted access.

For further information on either project contact scientific.coordinator@ifeat.org

You may also wish to attend the lectures on Regulatory and Legislative Developments to be presented by Sven Ballschmiede (IOFI), Martina Bianchini (IFRA) and Jean-François Quarré (EFEO) at the IFEAT Annual Conference in Cartagena, Colombia from 9th to 13th September 2018. The full Conference programme is available on the Cartagena Conference website via the following link: www.cartagena2018.ifeat.org/2018-cartagena-programme/

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**THE HISTORY OF FLAVOUR SAFETY EVALUATION WORKSHOP IN CARTAGENA**

Richard C Pisano Jnr will hold a free 90-minute workshop on Wednesday 12th September at 9.00am.

Consumers in developed and developing countries are becoming increasingly sceptical of processed foods. In this workshop, we begin with an understanding of the global process for flavour ingredient safety evaluation, including a very entertaining history lesson going back to 1958. We will see how the GRAS programme in the USA morphed into the JECFA process. We will look at samples and view slides of essential oil production.

Booking is on a first come, first served basis at the IFEAT desk during registration.
IFEAT is pleased to announce that it will host the second face to face meeting of the so-called G5 during the Cartagena Conference.

The G5 is a recently established “think-tank” uniting the Heads of Associations that represent and promote Naturals in the interest of the Flavour and Fragrance (F&F) industry at global level. This includes representatives of the European Federation of Essential Oils (EFEO), the International Federation of Essential Oils and Aroma Trades (IFEAT), the International Fragrance Association (IFRA), the International Organization of the Flavor Industry (IOFI) and the Research Institute for Fragrance Materials (RIFM).

This meeting is also related to the NCS (Natural Complex Substance) Advisory Group, an inter-association body ensuring the global coordination of ongoing activities on NCSs along the value chain by upstream and downstream Flavour and Fragrance associations representing the NCS producers, importers and traders worldwide. The NCS Advisory Group aims at aligning and communicating activities to avoid unnecessary duplication of effort, which would be costly, and which could potentially lead to conflicting outcomes.

For further information, please contact scientific.coordinator@ifeat.org

DISTILLERS’ FORUM
THURSDAY 13TH SEPTEMBER 2018

This year IFEAT and Distillers United are hosting a free forum of independent essential oil producers, experts, and enthusiasts, gathering together to share ideas about both the traditional and modern technologies that support and define our industry. The forum will include several technical presentations about ongoing essential oil development projects throughout the world. Anyone with a passion for essential oils and an ongoing interest in how they are made, is encouraged to come and ask questions and share knowledge in an open and collaborative environment. The forum will be held in the plenary area of the Estelar Hotel Conference Centre in Cartagena, Colombia from 10.00am until 12 noon on Thursday 13th September and is open to all registered Conference delegates.

Distillers United represents an online organisation of independent essential oil producers, distillers, and enthusiasts, who have come together to discuss topics ranging from efficient still design and energy calculations, to regulatory impact in a world of diverse socio-political nuance. Anyone who has experience in essential oil production, and is interested in sharing their ideas with other members in an open and collaborative way, should take the opportunity to join a worldwide discussion among members of an exclusive and age-old industry. For more information, visit www.distillersunited.com
DEAR IFEAT MEMBERS, COLLEAGUES AND FRIENDS

Annually our global membership gathers somewhere in the world; the destination is part of the experience. It gives our delegates an opportunity to visit different parts of the world, experience different cultures, converse with essential oil producers and dealers, share information and rekindle and form new relationships in person.

It gives us immense pleasure to share with you that Bali, Indonesia is the chosen destination for the IFEAT 2019 Conference. We would like to extend a heartfelt invitation to all of you to join us for the upcoming edition of this globally collaborative platform.

Set amidst the exotic beauty of Bali, Indonesia, the IFEAT 2019 Conference promises the opportunity for peers from across the globe to not only spend quality time to refresh and strengthen relationships but to share topics and challenges of mutual interest. As you are aware, tremendous efforts are being made in every sphere of the Fragrance and Flavour Ingredients industry. An IFEAT conference serves as an exchange for our distinguished colleagues to share their product offerings, market information, new research and future developments.

The theme for the IFEAT 2019 Conference is “Naturals of Asia”, with a focus on Indonesia, China, India and Vietnam. Located just below the equatorial waters of the Indian Ocean, Indonesia is one of the world’s most bio-diverse countries. The nation boasts a variety of essential oils that have been exported since colonial times.

The island, Bali, ticks all the boxes for an exotic panorama of forested volcanic mountains, iconic rice paddies, ornate temples, endless ribbons of virgin beaches and coral reefs. With stunning ocean views at every turn, thriving nightlife, bustling street shopping, hospitable people and rich culinary culture, Bali offers immersive experiences for everyone.

Our IFEAT in house staff and the IFEAT appointed Local Organising Committee have been hard at work for the past two years organising what promises to be a memorable event for all, an IFEAT Conference that should not be missed.

The conference will be held from 29th September to 3rd October, 2019.

We look forward to welcoming you to Bali.

Terima kasih,
Stephen Pisano, Joint Chairman
Ravi Sanganeria, Joint Chairman

IFEAT is planning a second Study Tour to Sri Lanka, the “Pearl of the Indian Ocean”, to take place between 22nd and 31st July 2019. The island has diverse climatic zones facilitating the production of many aromatic and medicinal plants. The proposed itinerary includes visits to see the production and processing of a range of F&F products including cinnamon and citronella in the southern coastal belt; black pepper, cloves, nutmeg and sandalwood in the central hills. Sri Lanka has a history stretching back thousands of years and during the journey around this beautiful island, delegates will be able to see a diverse environment, alongside magnificent cultures and scenery. More information will be available during and after the Cartagena Conference and on the IFEAT website at www.ifeat.org
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The Marula tree, *(Sclerocarya birrea*, family *Anacardiaceae)* has been an important food and beverage source in traditional African communities for many centuries. In rural villages, all parts of the tree are used. The fruit is either eaten as it ripens on the ground, or made into a local beer or wine which is shared broadly in the community during ‘Marula Season’. The kernels inside the fruit are consumed as food, offering a high nutritional content (28% protein); the oil from the kernels can be used as a cooking oil or meat preservative; the roots, leaves and bark are used as traditional medicine, and the wood for either utensils or firewood. The Marula tree averages nine metres in height, but has been known to grow up to 18 metres.

Only knowing second hand about the ‘Marula Festivals’ in more rural villages – after writing this piece I know I need to time my travel to one of these areas to experience this directly!

While known to grow as a native presence in 17 different African countries, the commercialisation of the Marula fruit and its oil is centered in South Africa and Namibia. As the oil is being discovered by the global market for its cosmetic properties, great attention is being paid to balancing the continued use of the fruit in rural African cultures, with the need for greater quantities for commercial use. The expansion of the production of Marula oil falls under the guidelines for the commercialisation of NTFPs - Non Timber Forestry Projects. Attention is being paid to the ratio of male to female trees - estimates are that there is an adequate population of female trees to support steady growth in the demand for Marula products. Policy reports note the importance of maintaining the role of women in the supply of fruit - even as the quantities are scaled up and the supply is further commercialised: “It is far more advantageous for the community if women maintain control over Marula production given that their income-spending priorities lie in maintaining the good health and welfare of the household, and in supporting their children”.

The production of Marula oil offers great potential benefits for rural communities: sustainable harvesting and a viable stream of benefits to harvesting communities can help ensure increased demand for the oil benefits both the local producers and end users.

“It’s rich in essential fatty acids that mimic those that exist naturally in the outer layer of the skin.”

**MY FAVOURITE**

**MARULA OIL**

**BY CATHERINE KUIT-CROWLEY**

**MY FAVOURITE • MARULA OIL • BY CATHERINE KUIT-CROWLEY**

**MARULA OIL**

**BY CATHERINE KUIT-CROWLEY**

**MY FAVOURITE**

**“It’s rich in essential fatty acids that mimic those that exist naturally in the outer layer of the skin.”**

**TYPICAL MARULA TREE**
Marula fruit is plentiful on the tree - the fruit bearing season is January to March, preceded by the flowering season in September to November. Some reports show that one tree can produce up to 500 kg of fruit in a year, but an average crop yield would be about 30 kg per tree. The fruit drops from the tree while it is still green, ripening and turning yellow while it is on the ground. All Marula fruit must be harvested from the ground.

The Marula fruit is generally the size of an apricot, the skin is peeled off to reveal the white fleshy pulp inside. This pulp is what is used to produce what is an increasingly well-known liqueur: “Amarula”. This is one of the famous exports of South Africa and if you haven’t tried this before - I suggest serving it over ice cream!

Inside the Marula flesh is the hard kernel or stone, which protects the Marula nut. The kernel is walnut sized with a thick wall, and inside will be two to three Marula nuts.

Commercial production of Marula oil uses a mechanical pressing of these nuts - there are different local uses for the by-products of the oil production. The skin from the fruit can be processed to produce glue, soap and ointments, and the bark can be used to make a light brown dye.

Marula oil is a pale yellow to golden yellow liquid, and it has a characteristic oily odour. It is valued for its nutritional, antioxidant and moisturising properties. The oil is known for its high oleic acid, 70 to 78%. Further constituents include palmitic acid 9 to 12%, stearic acid 5 to 8% and linolenic acid 4 to 7%. Shelf life is 12 to 24 months after manufacture, under specified conditions.

Marula oil can be filtered and refined. There is currently a preference for the filtered oil for a combination of reasons, including the greater availability. Marula oil is becoming known as an active ingredient in higher end cosmetic formulations due to its moisturising properties.

My own experience of Marula oil is as the best moisturiser I have known. Applied ‘neat’ to the skin - it is a non-oily moisturising oil. The pure oil is not as common commercially - I always appreciate having access to this. I have experienced it as a miracle oil.

For a more objective perspective - Joshua Zeichner, an Assistant Professor of Dermatology at Mount Sinai Hospital in New York City, has said: “It’s rich in essential fatty acids that mimic those that exist naturally in the outer layer of the skin”. He further notes: “It’s quickly absorbed into the skin without leaving you greasy”.

Lastly - you may have heard the long told story of the Marula fruit being eaten by elephants once it has started fermenting... and having an ‘intoxicating effect’ on the animals.

In wilderness areas I have personally had an elephant walk up to a deck I was sitting on, come closer than I thought was advisable, and only slightly dispel my concerns when I realised all he wanted was the Marula fruit growing overhead. Patience was a virtue as I was too close to be able to move until he did, and clearly he was enjoying the fruit as he decided to stay quite a long time! For the intoxicating part - all I can say is that I have not seen this effect in the animal kingdom, only in their human counterparts!
On Friday 15th June 2018, some 50 IFEAT members from 22 countries met at the celebrated Alfonso XIII Hotel in central Seville for a welcome dinner at the start of IFEAT’s 11th Study Tour to Spain (SST). Twenty-one years earlier the hotel was the location for IFEAT’s Seville Conference.

Following an initial briefing, the SST began as it was to continue - convivial and knowledgeable people, excellent food, perfect weather and fascinating Spanish culture - and this time, some amazing flamenco music and dancing. Some delegates got into the mood earlier in the day with a flamenco lesson.

Each study tour is both memorable and different. By the end of the SST on Saturday 23rd June delegates had travelled over 1,500 km through magnificent scenery starting in Andalucía, Spain’s most southern province bordering Portugal, to Perelada Castle in the northeast on the French border. The eight days were filled with visits to a number of diverse companies and organisations - mostly IFEAT members - involved in a range of F&F activities. Delegates saw and discussed at length a large number of essential oils and other F&F ingredients. Each company gave a warm welcome and explained in great detail the growing, harvesting, distillation and further processing of various Spanish produced F&F ingredients. Moreover, it was exciting to see the important strides and efforts that Spain is taking to increase the volume and scope of natural F&F ingredient production.
A key feature of study tours is the interaction between participants from many countries and various F&F sectors. During the long hours travelling together they share their knowledge and experience either through individual discussions or via the “bus lectures” - it is an intense learning experience in an enjoyable environment. Nevertheless, considerable stamina is needed - early rises, often daily checkouts, much travelling and being on the go all day, late nights and dinners. But everyone seems to enjoy themselves and each returns to work refreshed and revitalised.

The weekend started in Huelva and Seville, with visits to three companies specialising in cistus (*Cistus Ladaniferus* L.). The first was Biolandes Andalucia S.A., which operates a 24/7, automated cistus processing plant. Biolandes, the parent company, is a world leader in natural extract production. The others were Aromas Y Esencias Del Andevalo, Spain’s largest producer of ciste oil, and Aromasur, owned by Albert Vieille, whose chairman Georges Ferrando was there to greet us. While Aromasur’s major products are cistus-based, it processes a range of other natural extracts, all of which were available during the smelling session.

For many members it was their first experience of seeing cistus, which grows wild on large expanses of uncultivated land and has a strong balsamic amberly odour. Cistus develops a protective gum and reproduces quickly after being cut or burnt. The branches are harvested from July through to October and products made by distillation or extraction of the twigs are called “cistus”, while products derived from the gum are called “labdanum”. Detailed descriptions as well as documents were provided of the techniques used to produce the range of products, e.g. cistus and labdanum oils, concrete, absolute, gum labdanum and ambreine. Spain produces 80% of cistus derivatives and Andevalo is the dominant producing region. Annually approximately 10,000 MT of cistus twigs are processed of which 6,000 to 7,000 MT are used to produce 300 to 350 MT of gum labdanum, a major perfumery ingredient. Distillation produces about 1.5 MT of cistus oil, predominantly organic, and the extraction process produces 60 to 70 MT of concrete.

We then took our first high-speed train journey to Madrid and then two days were spent in Segovia and Guadalajara in central Spain. Here pine oleoresin (gum turpentine and terpenes), lavender,
lavandin and helichrysum were the focus of attention. In the forests around Coca, delegates saw the tapping of 50-75 year-old pine trees - another new experience for most delegates. The pine oleoresin is then processed into gum turpentine and rosin at the nearby operations of Luresa Resinas, S.L. (formerly La Union Resinera Española, founded in 1898). We then moved to the beautiful 15th century Coca Castle, where a detailed presentation on the global resin, turpentine and terpene sectors was made, followed by a presentation on trends in the global terpenes industry and their vital role in ensuring the future sustainability of the F&F sector. The dinner in the evening was in Segovia overlooking the magnificent 2,000-year-old Roman aqueduct.

The following day we travelled to the beautiful historic town of Brihuega, some 920 metres high, which has become the centre of Spain’s expanding lavender industry. We visited Intercova Aromáticas’ 125 ha of lavender/lavandin and 10 ha of immortelle (helichrysum) fields and then its new distillation facility, incorporating some of the latest technology. The owner, Emilio Valeros, a leading Spanish perfumer, guided us around the operations. Lunch was at Brihuega Castle followed by presentations on the Spanish and French lavender industries and on Spain’s expanding essential oil industry, including fennel, immortelle, marjoram, rosemary, and thyme. Dinner was at the magnificent Castle of the Bishops of Sigüenza - surrounded by many Ferraris and other classic cars also on tour.

The next day we took our second high-speed train journey, this time to Barcelona. We visited the Ventos operations and saw various forms of distillation (molecular, fractional and CO2), as well as toured the impressive warehouse facilities. Also AILIMO - the association representing the Spanish lemon and grapefruit industry -
gave an excellent presentation on Spanish citrus and its oils. In the evening Lluch Essences entertained us to a superb buffet and paella meal overlooking the beach in Barcelona.

Two companies involved in citrus oils - as well as other vegetable oils - were visited in Lleida, a rich horticultural area. At Textron, part of the Plimon Group, we toured their new operations producing a range of vegetable oils mainly for the cosmetic, food and pharmaceutical sectors. Close by we toured Dallant's Moleva plant to see the processing of fruit juices, fruit by-products and various speciality compound flavours, emulsions and juice blends.

The final day was spent at Jordi Calonge’s estate at Empordu, visiting the surrounding plantation and assisting in loading the still used for cypress and lentiscus distillation. After a very intense week, delegates were able to “chill out” and enjoy a string quartet and a swim in the pool. The evening saw a farewell dinner and firework display at Perelada Castle followed by a disco - a fitting end to a superb week.

Throughout the tour delegates were able to witness many aspects of Spain’s rich cultural heritage and entertainment. Every day a wide range of excellent Spanish cuisine and drinks were available - although perhaps too much and too late for some! From beginning to end, both the weather and organisation were excellent. The Local Organising Committee of Jordi Calonge and Ramon Bordas, as well as tour agent Events&Co, are to be warmly congratulated, alongside the many Spanish companies that participated, and sponsored events and gifts, as well as opened their operations to visitors over the weekend. This was yet another memorable IFEAT study tour and for many delegates a wonderful and unforgettable learning experience.

A book on the SST will be available later this year.
NEW IFEAT MEMBERS

Below is a list of new IFEAT members who had joined by 30th June 2018

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