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FEAT WORLD

INTERNATIONAL FEDERATION OF ESSENTIAL OILS & AROMA TRADES

APRIL 2019

NUSA DUA | BALI
29 SEPTEMBER - 3 OCTOBER 2019

TURKISH COFFEE ABSOLUTE

TOPICAL ROUNDTABLE REPORT

STUDY TOUR OF SRI LANKA
WHERE THE WORLD COMES TO ITS SENSES

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RAVI SANGANERIA AND STEPHEN PISANO

FROM THE JOINT CONFERENCE CHAIRMEN

NUSA DUA BALI
29 SEPTEMBER – 3 OCTOBER 2019

At the outset, let us extend our gratitude for the overwhelming response we received for the IFAT Cartagena, Colombia Conference in 2018. Our annual gathering of respected colleagues from across the globe, fragrance, flavour, and essential oils community is one of the most anticipated destination events. It is not just the insightful learning sessions, but also the opportunity to network that brings all of us together.

The beauty and culture of the location, enjoyed with colleagues and friends add that dash of extra zeal to the experience. As you all know, this year Bali in Indonesia is our chosen destination. We look forward to welcoming you to IFAT Bali 2019.

The Conference will be held in Nusa Dua from 29th September to 3rd October 2019. A secluded world away from the teeming crowds, Nusa Dua on Bali’s southern peninsula is the capital of Bali Province. Translated from Indonesian, Nusa Dua literally means “Two Islands.” But the name actually refers to two small raised headlands just off the coast of the peninsula. A Hindu shrine (Pura) called Nusa Dharma stands on one of these islands. Tan Sia Yong of Chinese descent built this in 1949. Nusa Dua is predominantly luxurious and perfect for some leisurely unwinding. But if you want a piece of the action, it is 30 minutes from the happening Kuta, and 15 minutes from the bustling Jimbaran.

The theme for this year’s conference is “Naturals of Asia.” The focus will be on essential oils from China, India, Indonesia, Japan, Malaysia, Australia, New Zealand, Singapore, and Vietnam. Topics will include aromatic agricultural practices and challenges; organic farming, scientific developments, emerging essential oil markets, legislation, and much more. We have an interesting lineup of speakers and more confirmations are coming in. The Conference programme will consist of lectures on all four mornings. The trade exhibition will also be open all four days. In addition, there will be a number of informative workshops and discussions. More information on these will be available on the IFAT website when details are finalised.

The IFAT Committee, the Local Organising Committee, and the Events team are working round the clock to put things in place for this exciting conference. As joint Chairmen, we look forward to welcoming you to IFAT Bali.

Terima Kasih
Sampai jumpa lagi (See you soon!)

Ravi Sanganeria and Stephen Pisano
Joint Chairman
# Bali Conference

## Registration Information

### Delegate Fee Rates 2019

<table>
<thead>
<tr>
<th>Delegate Registrations</th>
<th>Member Price</th>
<th>Non-Member Price</th>
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<tr>
<td>Early bird price to 14 MAY 2019</td>
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<tr>
<td>Per Ticket</td>
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</table>

**IFET has a wide range of sponsorship and advertising opportunities available at the annual Conference and Exhibition. The Conference attracts an enviable international audience representing all reaches of the food and beverage industry. There are packages available to suit every company’s needs and budget. All rates are in USD ($).**

See sponsorship and advertising opportunities opposite.

## Sponsorship Packages

### *Platinum Conference Sponsor*
- **Member Price:** $20,000
- **NON-Member Price:** N/A
  - Limited to 1 company

### *Gold Conference Sponsor*
- **Member Price:** $14,000
- **NON-Member Price:** N/A
  - Limited to 3 companies

### *Bronze Conference Sponsor*
- **Member Price:** $8,000
- **NON-Member Price:** N/A
  - Limited to 5 companies

### *IFET Evening Dinner Sponsor*
- **Member Price:** $7,000
- **NON-Member Price:** N/A
  - Limited to 1 company

### Exhibition Cocktail Party Sponsor
- **Member Price:** $6,000
- **NON-Member Price:** $7,500
  - Limited to 1 company

### Buffet Lunch Sponsor
- **Member Price:** $5,000
- **NON-Member Price:** $6,500
  - (all 4 days) – Limited to 2 companies

### Coffee Breaks Sponsor
- **Member Price:** $3,000
- **NON-Member Price:** $4,000
  - (all 4 days) – Limited to 2 companies

### Conference Mobile App Sponsor
- **Member Price:** $3,000
- **NON-Member Price:** $4,000
  - Limited to 1 company

### Course Sponsor
- **Member Price:** $1,800
- **NON-Member Price:** $2,000
  - (Limited to 1 course for each of the 2 courses)

### Inserts Into Delegate Packs
- **Member Price:** $1,100
- **NON-Member Price:** $1,400
  - Limited to 5 companies

*Available to IFET members only.

## Advertising in the Conference Brochure

The Conference brochure will serve as a valuable resource distributed to all delegates. This will be a simple and effective way for your organisation to reach the entire conference delegation.

In addition to your advertisement, the Conference brochure will include:

- Conference programme
- Speaker profiles and abstracts
- Exhibitor listing and sponsor information
- Networking activities

## Advertising Rates

<table>
<thead>
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<th>Advertising Type</th>
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<td>Inner Quarter Page (4 Ads available)</td>
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INDUSTRY UPDATE
VISIT THE NEW RIFM FRAGRANCE MATERIAL
SAFETY ASSESSMENT DATA CENTRE

RIFM was formed as a nonprofit corporation in 1966. Its purpose is to assure the safe use of fragrance materials in consumer products by gathering and analysing scientific data, engaging in testing and evaluation, distributing information, cooperating with official agencies and other industry associations such as IFEAT, as well as encouraging uniform safety standards related to the use of fragrance ingredients. Indeed, it is the leading international scientific authority for the safe use of fragrance materials. All of the research conducted is reviewed by an independent Expert Panel, an international group of dermatologists, pathologists, toxicologists as well as environmental and respiratory scientists that have no commercial ties to the fragrance industry. The Expert Panel advises RIFM on its strategic approach, reviews protocols and evaluates all scientific findings. Their conclusions form the basis for the Standards set by the International Fragrance Association (IFRA).

Assessments of the data supporting the safe use of fragrance materials follow the updated RIFM Criteria Document. The Criteria Document provides guidance on conducting safety assessments and is designed to incorporate the best science to appropriately evaluate fragrance ingredients using the latest testing strategies and methods. The assessments may be found by using the search feature on the website provided below and are most often also published in peer reviewed journals. Previously published assessments may equally be found through the links shown below. The information provided may, among other applications, be useful to assist with compliance, for example.

RIFM Resource Centre:
http://fragrancematerialsafetyresource.elsevier.com

For more information on RIFM and its mission visit:
www.rifm.org

In case of any further questions, please contact
scientific.coordinator@ifeat.org

A legacy in lime.

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.

- Oil Lime Expressed Type A
- Oil Lime Expressed Type B
- Oil Lime Distilled Mexican
- Folded and Terpeneless Lime Oil

Through 85 years and 4 generations of commitment, we have provided our customers around the globe with the highest quality materials from the earth.

At Citrus and Allied, we are full of surprises...

CITRUS and ALLIED ESSENCES LTD.
www.citrusandallied.com
info@citrusandallied.com
+1 410-273-9600
Coffee is part of the botanical family Rubiaceae, one of the largest families in the plant kingdom. The Rubiaceae family comprises almost 500 genera and more than 6,500 species. The coffee plant, which was discovered in Ethiopia in the 11th Century, has a white blossom that smells like jasmine and a red, cherry-like fruit.

The story of this aromatic brew begins in Ethiopia. Fossilized remains have been discovered near to ancient human remains in the south west of Ethiopia, the same area in which the coffee beans were first harvested from wild coffee plants. The story goes that Kaldi (or Khalid who was a legendary Ethiopian Sufi goatherd) noticed the increased energy of his goats after they ate coffee cherries, so he ground the berries in a mortar, mixed them with animal fat, and rolled the paste into a ball for convenient portability.

Some versions of the myth continue to say that Kaldi brought the coffee cherries to an Islamic monastery but the monks, disapproving of the effect, threw them on the fire. When they noticed the delicious aroma caused by this, they dried the fire, gathered the roasted coffee beans out of the ashes, ground them down and then distilled them with water, creating the world's first cup of coffee. Coffee was given its name, not by the place of its origin (Kaffa in Ethiopia), but from the Arabic word qahwah. This reflects coffee's spread to Yemen, where the first coffee drink was consumed by ancient practitioners of Sufism, a mystical sect of Islam. It is this Yemeni coffee that we use in Turkish coffee today.

The journey continues from Yemen to Istanbul, where in 1555 two Syrian traders brought the first coffee beans to sell at lavish bazaar markets. Coffee found enormous popularity with Turkish sultans in the Ottoman courts. Turkish men would also be given a cup of coffee by prospective bridegrooms, a tradition still going on today. Coffee was integral to the social and courting rituals of the day in Turkey. Many of us drink it every day, often more than once, with or without sugar, sometimes accompanied by a little sweet. We drink it when we are happy, sad, hungry, after a meal, when we meet a friend, to share a laugh or to get to know each other.

Although coffee typically spread through trade and travel, coffee historians tell us that the first coffeehouse to open in Vienna was by an accident of war.

In 1683, when the Turkish army fought the Austrian army, the Turks accidentally left sacks of coffee beans during a retreat from the gates of Vienna. The Austrians quickly realised the treasure they had been given and developed their own style of coffee.

My dear late friend and business partner Mr. Erdal Maslum first came up with the idea of producing the essential oil of Turkish coffee around 2011. Together with our R&D team, we have searched various literature and after lots of trials with different extraction techniques, we have found our current method of obtaining Turkish Coffee Absolute which is selectively equivalent and as delicious as a cup of Turkish coffee.

We have made three different variants by using the same technique, using less, medium and well roasted Turkish coffee beans. All three variants contain high concentrations of different pyrazines and furfural derivatives. Turkish Coffee Absolute works especially very well with fragrances containing oriental and chypre notes. It also provides an all-round gourmet character to the formulations added. We introduced it to our colleagues at the World Perfumery Congress in 2018.

It is my favourite essential oil to date, not only because I enjoy the strong and distinctive smell of my Turkish coffee every day, but also because of the personal touch and efforts we have put in with Erdal for many years to get the best quality of the Turkish Coffee Absolute we produce and offer today.
INTRODUCTION
IFEAT began the Roundtable concept at the Athens Conference in 2018. At the 2nd Roundtable held at the Cartagena Conference there were 55 participants from 33 organizations and 24 countries. The Roundtable aim is to facilitate debate and the exchange of information amongst IFEAT members around important topics common to the F&P industry.

This debate was chaired by two IFEAT Executive Committee members, Dominique Riques and Husseini Fallata, who in their introductions reiterated that IFEAT as an organisation has no point of view regarding the topics discussed and that it was a “purely competitive” meeting in which no price or commercial discussions should take place.

In setting the scene for the discussion it was pointed out that dramatic changes in the sector are leading to a substantial increase in the demand for essential oils. Factors increasing demand growth included the rapid expansion of the aromatherapy sector and natural products, especially cosmetics. Meanwhile, from the supply side, farming was facing severe difficulties from global warming and other climatic factors, as well as price volatility and other economic and political factors. Recent examples of supply shortages include lavender, lavender, eucalyptus, neroli and terpenes from natural sources.

Some of the questions posed for discussion included:
- Do we have a common view of the situation?
- Is this just another “cycle” or a major trend (revolution)?
- Is it sustainable?
- Is this just another “cycle” or a major trend (revolution)?
- Are companies in need of extra resources to invest directly at source?
- General view: are essential oil producers or traders facing a threat or a great opportunity? Are we witnessing a major change in our industry or a passing craze?

DEMAND AND SUPPLY OF ESSENTIAL OILS
The discussion lasted just under two hours and covered a diverse range of topics and issues. There was a general recognition that both the demand and supply of essential oils was complex. From the demand side, essential oil ingredients are used in a very wide range of flavouring, fragrance and aromatherapy products. There are competing uses for many essential oils and the degree of substitutability varies from oil to oil and from use to use. From the supply side there are a large number of essential oils that are derived from a wide range of sources – roots, leaves, essential oils, essential oils, flowers, tree, fruits, bark and seeds. Supply limitations vary greatly - some are by-products (e.g. citrus oils), some can be harvested for several months each year; some are tree crops requiring long gestation periods before yielding oils. Consumers, including many of the large retail operations, are becoming increasingly knowledgeable and demanding quality products.

The structure of production affects the supply of essential oils. Smallholders, often in developing countries, produce the majority of oils, often alongside other competing crops. In addition, there are more organised plantation scale production operations for some products. A key factor affecting supply is climate change, leading to greater volatility in weather patterns, e.g. droughts, floods, frost waves, rains, unprecedented rains, all of which can create even greater supply volatility. Global warming is likely to lead to further dramatic changes in availability in the medium and longer term. Some argue that resource availability, particularly access to land and water, is diminishing while others argue that land and finance are available, particularly in Africa.

The complexity of both demand and supply variables makes it a difficult to generate trends covering the product. For some oils there is a definite shortage - for others less so. Nevertheless, there was a general consensus that overall demand for natural products, including essential oils, was growing, particularly from the aromatherapy and cosmetics sectors. This was creating considerable supply difficulties and increased prices and this demand growth was likely to continue. As one participant pointed out, “Perhaps at last “fair prices” are beginning to be paid to producers for their products.”

ORGANIC AND PESTICIDES
Particular supply shortages were highlighted in the organic oils sector – although this is only a small share of the overall essential oils market. This was partly a result of increased demand and consumer awareness alongside improved testing procedures able to identify adulterants. There was a long discussion of pesticides issues and whether it was getting worse. Among the points raised were:
- Measurement of adulterants is much improved. 30 or 40 years ago there were lots of pesticides used but difficult to measure. Today the quality of meat oil is far better than it ever was.
- Are developing countries exporting the pesticide problem by farming into their countries but facilitating companies exporting to them developing countries?
- Some companies are working on technological solutions to avoid the use of pesticides. It is not easy to find solutions but there is a willingness to share the technology if needed.
- There is very little investment in improving organic yields compared to the amount of money being used to market pesticides.
- Knowledge of traditional organic farming is being lost – perhaps organisations such as IFEAT can help to spread this knowledge to help organisations such as IFEAT can look at mechanisms of accountability affecting the whole community and the globe rather than just specific products in the EU or USA.
There is a need to disseminate information, particularly to new producers, about pesticides issues since they are often unaware of the concentration issues.

The view was expressed that in three to five years' time in Europe the use of pesticides/herbicides will be banned – but there still remains the issue of pesticide residues in the soil lasting for many years.

Also, it was argued that while some growers recognised the need to minimise pesticide/herbicide use, they are still to ensuring the supply of some oils.

It was reported that private equity operations have analysed the market and are willing to invest in production. But it is not easy convincing farmers to go into the essential oils business. Land might be available, but farmers need education and other types of support. In addition, there is a need to invest in new ways of production and extraction, with reduced energy inputs.

The current situation should be viewed as an opportunity rather than a challenge. Honesty and transparency should be the key words in any business relationship. In the past, the FEFAT industry has been known for its secrecy, but there should be a greater willingness to share information and knowledge if we are to overcome the current difficulties. The FEFAT app developed for the Contagens Conference was praised as a means of sharing information and promoting companies and products – and would facilitate the entry of new companies into the business. It was also suggested that FEFAT should gather information about every essential oil to facilitate investment, but it was recognised that this would take a lot of resources and effort if full transparency was to be achieved. Moreover, conversion from organic practices, where possible, under the recent EU GDPR (General Data Protection Regulation).
12th ANNUAL IFEAT STUDY TOUR 2019

SRI LANKA

IFEAT’s 12th Study tour to Sri Lanka (SLST) is already fully booked and will take place from 22nd to 3rd July 2019. IFEAT’s first study tour was to Sri Lanka in late April 2005 – and it is interesting to compare these tours and some of the changes that have taken place since then. On the 2005 tour there were 11 delegates from seven countries, including Stephen Ranson, Chair of the IFEAT Study Tour Committee, who will be one of the delegates on the 2019 tour. While IFEAT’s study tours are now restricted to IFEAT member companies and limited to one participant per company, some 50 delegates from 35 countries have registered for the SLST, illustrating the multinational nature of the IFEAT family.

The routes of the two tours are similar but the length of the 2005 tour was seven days compacted into five days on the 2019 tour. The 2005 tour was organised by Dr Clinton Green alongside the Local Organising Committee (LOC) who faced various problems, following the devastating tsunami of December 2004, which did much damage to the local infrastructure. Some members of the 2005 LOC are closely involved in organising the 2019 tour including Dr Nagaweepa of Link Natural, Chair of the LOC, Mr D.A. Perera of EOAS Organics, who has participated in many previous IFEAT tours, Mr Fazal Mehta, who played a key role in the 2005 tour, Mr H.I. Silva of the HDEAS Group and Mr Karunaratne of LB Spices, all long-standing Sri Lankan members of IFEAT.

While IFEAT’s study tours are now restricted to IFEAT member companies and limited to one participant per company, some 50 delegates from 35 countries have registered for the SLST, illustrating the multinational nature of the IFEAT family.

and one of the spice farms. The Export Development Board is sponsoring a workshop in Dambulla, where delegates will hear presentations by the EDB, as well as have the opportunity to meet up with all IFEAT’s Sri Lankan member companies and representatives of the Spice Council and SAPITA.

Over a decade ago, Sri Lanka started oleo-chemical production for export, initially for western markets where food industry processing was centred. The major oleo-chemical product was pepper, partly because of Sri Lanka pepper’s high pipeline level. However, for economic and technical reasons, Sri Lanka is at a considerable competitive disadvantage to neighbouring India. Nevertheless, Sri Lanka is trying to create a competitive advantage by developing production of more speciality oleo-chemical products – but this is a relatively small niche sector.

In addition, an estimated 1,500 medicinal plants are used in Sri Lanka, mostly in traditional ayurvedic medicine. But major new markets are being developed by Sri Lankan companies in the food, beverages, supplement and cosmetic markets using the synergies between essential oils, spices and medicinal plants.

Besides seeing the wide range of aromatic and medicinal plants available – the journey will enable delegates to see the physical beauty of Sri Lanka and its rich culture, with a history stretching back thousands of years. The detailed brochure, including information available on the IFEAT website www.ifeat.org

ESSENTIAL OIL & SPIICE EXPORTS VOLUME IN MT

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<thead>
<tr>
<th>Product</th>
<th>2015</th>
<th>2016</th>
<th>2017</th>
<th>2018</th>
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<td>7.96</td>
<td>5.36</td>
<td>3.86</td>
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<tr>
<td>Cinnamon leaf oil</td>
<td>258.65</td>
<td>226.40</td>
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<tr>
<td>Cinnamon bark oil</td>
<td>15.43</td>
<td>17.92</td>
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<tr>
<td>Clove bud oil</td>
<td>7.91</td>
<td>6.21</td>
<td>9.41</td>
<td>10.65</td>
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<td>Nutmeg oil</td>
<td>67.95</td>
<td>122.35</td>
<td>68.47</td>
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<td>Black pepper oil</td>
<td>61.31</td>
<td>42.73</td>
<td>48.78</td>
<td>66.52</td>
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Source: Export Development Board

SPICES

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<th>Spice</th>
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<th>2018</th>
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<td>Cinnamon</td>
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<td>14,492.77</td>
<td>16,617.09</td>
<td>17,536.57</td>
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<tr>
<td>Clove</td>
<td>3,188.75</td>
<td>1,871.79</td>
<td>7,805.60</td>
<td>3,279.58</td>
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<tr>
<td>Nutmeg &amp; mace</td>
<td>2,941.54</td>
<td>7,675.55</td>
<td>2,943.57</td>
<td>1,986.29</td>
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<tr>
<td>Black pepper</td>
<td>16,615.66</td>
<td>7,635.55</td>
<td>13,309.19</td>
<td>13,118.14</td>
</tr>
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</table>

Source: Export Development Board
NEW IFEAT MEMBERS

Below is a list of new IFEAT members who had joined by 1st March 2019

Arpan Aromatics
14, Maskati Market, Kalupur, Ahmedabad - 380002
India
Contact: Mr Arpan Shah
Email: arpanaromatics@yahoo.co.in
Web: http://arpanaromatics.com

Bengbu Tonyong Imp. & Exp. Co. Ltd.
No.20, 28 Building Huaihai Market, Bengbu, Anhui 233000
China
Contact: Mr Jason He
Email: jsong@hitspicecoils.com
Web: http://hitspicecoils.com/index.aspx

Live Natural d.o.o.
u. Vazantipolja Bulvar bb, 18 000 Nis
Serbia
Contact: Ms Ljilana Petric
Email: livenatural.planteza@gmail.com
Web: Under construction

Laboratoire PhytoChemia
628 Boulevard du Saguenay Ouest, Saguenay (Chicoutimi), Quebec, G7J 1H4
Canada
Contact: Mr Hubert Marceau
Email: h.marceau@phytochemia.com
Web: www.phytochemia.com/en/home

PRIMAVERA LIFE GmbH
Naturparadies 1, 87446 Oy-Mittelberg
Germany
Contact: Ms Ioanna Mentaouzi
Email: ioanna.mentaouzi@primaveralife.com
Web: www.primaveralife.com/en

Essential Oils & Herbs Ltd.
26 *Anlin* P, St., Burgas 8000
Bulgaria
Contact: Mr Dimitar Patkev
Email: office@essentialoilsandherbs.eu
Web: www.essentialoilsandherbs.eu

S. Kushalchand International Pvt. Ltd.
16th Floor, "G" Wing, 1601, Lotus Corporate Park, Grahim Firth Steel Compound, Next to Jai Coach Signal, Opp. Western Express Highway, Goregaon (East), Mumbai - 400 063
India
Contact: Mr Prasad Pawar
Email: prasadpawar@sushkalchand.com
Web: Under construction

PT Mignon Sista International
JL, RAYA GBH No. 120, DESA BOJONGNANGKA, KEC. GN PUTRI, KAB. BOGOR 16963
Indonesia
Contact: Ms Liana Hardiyanto
Email: liana@mignon-international.com
Web: www.mignon-international.com

Ayuroma Centre
116/317, Adarsh nagar, Rawatpur gaon, Kanpur nagar (U.P)
India
Contact: Mr Anurag Kailyar
Email: info.ayuroma@gmail.com
Web: http://ayuromacentre.com

NS Mint Products Pvt. Ltd.
Near 2km stone Mandababad road, Sambhal - 244432 (U.P)
India
Contact: Mr Ashutosh Rastogi
Email: sales@nsmint.com
Web: http://nsmint.com

Oswal Chemicals
C-105, GCP Business Centre, opp. Meenagor Fire Station, Navrangpura, Ahmedabad - 380 009, Gujarat
India
Contact: Mr Vrajesh Shah
Email: exports@oswalchemical.com
Web: Under construction

La Drôme Provence
270 chemin de la tuliere, 26340 Saillans
France
Contact: Ms Corinne Cazenave
Email: corinne.cazenave@ladrume.bio
Web: www.ladrume.bio

JACARANDAS Sari
PRES 19, Cités Gallotis, Andrealamambajourmahaty 101, Antonanarivo
Madagascar
Contact: Ms Lisa General
Email: lisa.general@moom.ug
Web: https://jacarandas-international.com/en

Link U (Zhuhai) Science & Technology Ltd.
#2206 Hanquin Headquarter Building, Zhuhai, Guangdong
China
Contact: Mr Mark Lin
Email: mark@ulink-u.com
Web: Under construction

CENIVAM
Building 45, CENIVAM, UIS, Carrera 27, Calle 9, Bucaramanga 680002
Colombia
Contact: Prof. Dr. Elena Stashenko
Email: estamo@unicentro.edu.co
Web: http://cenivam.universidadeduco.cenivam

Perfect Herbs & Oils
Ashoka Heights, H-104, Near Mawa over Bridge, Mawa, Raipur, Chhattisgarh 492007
India
Contact: Ms Bhoosika Upaadhyaya
Email: bhoosika@gmail.com
Web: http://bhoosika.com

Mentha & Allied Products Private Ltd.
309-311, 3rd Floor, Pragati Tower, 26 Rajendra Place, New Delhi - 110008
India
Contact: Mr Hardwarlal Nanda
Email: hardwarlal_nanda@menthacelli.com
Web: http://www.menthacelli.com

Indo-GSP Chemical LLP
Office no 6, Lalito Complex, Opp. HDFC Bank Mitkohi, Ahmedabad 380009, Gujarat
India
Contact: Mr Ashish Bhava
Email: ashish@indogsp.com
Web: http://indogsp.com

THE INTERNATIONAL FEDERATION OF ESSENTIAL OILS AND AROMA TRADES LIMITED
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