Welcome to the second edition of IFEATWORLD 2019.

The Conference programme for Bali is well underway and we have almost sold out of delegate tickets which is great news! We’re expecting well over 1,200 delegates this year and look forward to welcoming you all to this wonderful destination in Bali, Indonesia.

We have a rich and varied Conference programme this year with a series of lectures running for just two hours each day from Monday to Thursday. There will be two roundtables this year due to the success of the past two years’ sessions. Registration for the roundtables is on the morning of each day on a “first come, first served” basis. More information can be found on the Bali Conference website at https://bali2019.ifeat.org

In addition, we will be running a fascinating science forum and once again we will have a Fragrance Workshop and a Flavour Workshop.

The new programme format will mean that delegates will have time to network and meet with colleagues, customers and suppliers from all over the world, yet still have the opportunity to attend a number of lectures and the exhibition which will also run across the four days. You can read about the full Conference lecture programme in this issue of IFEATWORLD.

After the keynote lecture on Monday morning, we would like to invite all of our Indonesian delegation to the stage for a photograph by way of a thank you.

Don’t forget to visit other parts of Bali outside the hotel!

Although the Conference venue (Nusa Dua) is Bali’s most developed resort area, you will still find many cultural attractions in the area. From the many temples, a museum housing art and artefacts from Indonesia and the Pacific, to the unique natural landmarks. There is plenty to do and see.

Beyond Nusa Dua, the rest of the island is a wonderful place to explore, and not forgetting what the nearby island locations have to offer. We have a fantastic choice of tours which are available through IFEAT’s appointed contractor, Melali Bali DMC.

For a list of tours and to book, please visit: http://melalibalidmc.com/ifeat_bali_2019/index.php

We are also delighted to announce that IFEAT is offering a FREE OF CHARGE tour which takes in a traditional Balinese Barong Dance performance, a visit to an artisan jewellery workshop and gallery and ends with a stop at Tanah Lot, which is one of the most photographed temples on the island. This tour is also organised by Melali Bali DMC and will be running each day from Monday to Thursday. Places are limited to 30 participants on each day and are allocated on a “first come, first served” basis. To book please visit http://melalibalidmc.com/ifeat_bali_2019/barong-dance.php

We would like to give our sincere thanks to the local organising committee, the Bali Conference Committee, Melali Bali DMC and the IFEAT staff team for their hard work in helping us to make IFEAT 2019 one of the best Conferences to date. We are sure you are going to enjoy the Bali Conference and we look forward to meeting you there.

Keep in mind the climate in Bali is tropical. Due to the warm temperatures, the Conference will have relaxed dress code. We highly recommend resort-like attire or traditional Indonesian batik!
For very good reason, patchouli is often referred to as “liquid gold.” In the 18th century, in the form of dried leaves and wrapped amidst fine cashemeres and lustrous silks to keep them pest-free, it sailed with Napoleon Bonaparte and Chinese silk merchants to reach European shores. However, it was not until 1837 that patchouli’s distinctive smell was identified. By then, the rich musky fragrance was reigning in the boulevards of the creme de la creme of European households, and it was worth its weight in gold. Quite literally, since early European traders gladly traded one pound of patchouli for a pound of gold.

Fast forward to 1960s America when, once again, patchouli found its way westwards to become the “hippie” scent. It was used extensively as a fragrance to camouflage the smell of marijuana - strongly associated with “hippie” culture. Sometimes, it was associated with exotic mysticism and spiritualism of the east that was emblematic of backpacking hippies. Whatever the reason, the cloying distinct aroma of patchouli soon became the signature scent of America’s free, flower-power phenomenon.

Today, patchouli rules again but in the perfumer’s palette. As a purchaser of this oil for many years for my company, I have witnessed patchouli’s meteoric rise in aromatherapy. We have plodded through several crises where availability could not meet the demand, thereby leading to soaring prices.

We are constantly facing challenges of procuring a befitting substitute, but nothing really comes close. Like wine, patchouli gets better with age. Turning deep amber from light yellow over time, the oil loses its characteristic harshness to add a sensual smoother tone with a sweet top note. When properly aged, patchouli oil, like a fine vintage wine, is every perfume connoisseur’s delight.

Nothing lasts forever they say. But patchouli does - for once you smell it, you simply cannot forget it. Love it passionately like I do or hate it if you must, but you simply cannot ignore the indelible imprint of the poetry that is patchouli.
We are sorry to report the sad news that Kenneth Garretson Voorhees, Jr. of Morristown, New Jersey passed away on 9th May 2019.

He was the son of Kenneth G. Voorhees, Sr. and Adele Ungerer Voorhees of Essex Fells, New Jersey. Known by all as Gary, he joined the family business in 1957 after attending Colgate University. Twenty years later, Gary succeeded his father as President of Ungerer and Company. His colleagues and customers remember him as a man with passion, vision, and energy; but above all, the most admirable qualities of fairness, kindness and humility.

A Celebration of Life Memorial was held at the Spring Brook Country Club, 9 Spring Brook Road, Morristown, New Jersey, on 26th June and in lieu of flowers, donations were made to the Raptor Trust at: www.theraptortrust.org

Due to the series of bombings in Sri Lanka this past April, the IFEAT Executive Committee, after much consideration and with great regret, took the decision to cancel the IFEAT Study Tour of Sri Lanka which was planned for the 22nd to 31st July 2019. IFEAT’s first priority is the safety of our members and our delegates and, as such, we adhered to the advice provided by both the UK Foreign and Commonwealth Office and the US State Department with regard to safety in the country.

The Local Organising Committee has made considerable effort to help organise what promised to be an excellent study tour. It is our hope that once stability has returned to Sri Lanka, and the travel advice against non-essential travel is lifted, IFEAT will be able to bring the study tour back to Sri Lanka.

We express our grave condolences for the losses that both the country and our industry colleagues have faced following these recent tragic events. We wish a speedy return to peace and stability throughout the region.
ANNOUNCING THE FEMA EXPERT PANEL
5TH CALL FOR DATA FOR NATURAL COMPLEX SUBSTANCES (NCS)

In recent years IFEAT has been funding and actively participating in The Flavor & Extract Manufacturers Association of the United States (IFEMA) generally recognized as safe (GRAS) program.

The Expert Panel of FEMA evaluates flavour ingredients based on their composition and analytical data to determine if they can be considered GRAS for their intended use as flavour ingredients, consistent with the 1958 Food Additives Amendment to the Federal Food, Drug and Cosmetic Act.

As part of its re-evaluation program, the FEMA Expert Panel is issuing its 5th Call for Data requesting analytical constituent data for natural complex (flavouring) substances to enable the performance of a chemically based safety assessment on the materials listed, which include essential oils and botanical extracts.

The links below contain further background and details as well as the full list of NCS under consideration in this round of data collection:


This is a unique opportunity for IFEAT Members concerned with any of the products listed in the 5th Call for Data document, please contact scientific.coordinator@ifeat.org at your earliest convenience.

An example of the recent work resulting from this GRAS re-evaluation program concerns citrus-derived NCS which was recently completed and published in the Journal of Food and Toxicology (2019). Download the article free at https://www.ncbi.nlm.nih.gov/pubmed/30481573

Should you have any comments or contributions to make on any of the products listed in the 5th Call for Data document, please contact scientific.coordinator@ifeat.org at your earliest convenience.

The extended submission period for this round of data collection ends on 3rd July 2019.

The Regulation entered effect on the 20th day following that of its publication in the Official Journal of the European Union and it shall apply from 17th October 2020.

Some of the key highlights to note are:

- Aspiration toxicity (94/340) Annex 1 Section 11.2.2.2. Table 11 (Generic cut-off values): addition of a generic cut-off value of 1% (or <1% where relevant)


Please contact scientific.coordinator@ifeat.org if you have any questions or comments.
The lecture programme at the Bali Conference will take place between 9.00 am and 11.00 am from Monday to Thursday this year, giving delegates more opportunity to attend the presentations and the exhibition as well as allowing plenty of time for meetings and networking. This year, the Conference presentations will cover the theme of Naturals from Indonesia.

**MONDAY: INDONESIA**

The four-day lecture programme will begin with a keynote address on Naturals from Indonesia by Ravi Sanganeria of Ultra International Ltd, joint conference chair and someone very closely involved in Indonesian essential oils in the 21st century. His presentation will set the scene for the conference and analyse some of the key challenges and opportunities that the Indonesian industry faces.

Indonesia is the world’s major producer of several essential oils and other natural isolates and the presentation reviews trends in their production and trade. Analysis will be made of some of the micro and macro challenges the naturals sector faces, including:

- Climatic variations and environmental challenges, e.g. global warming, tsunamis, active volcanoes, soil erosion; political and economic issues, e.g. currency fluctuations, corruption; demographic, geographical and infrastructural challenges
- Smallholders, who dominate production, face severe sustainability problems and insufficient financial incentives
- An absence of suitable market systems and institutions, which discourage a lack of long-term commitment

Nevertheless, the presentation discusses three major positive developments:

- Sulawesi, where over the past decade there has been effort to create a secure and sustainable raw material supply chain for key oils
- The development of new value-added products
- The range of sustainability initiatives being undertaken by various companies

If Indonesia’s F&F ingredient supply industry continues to invest, to be creative, to adapt, to encourage, to listen and to learn, then it will continue to supply competitive, good quality, sustainable natural essential oils and derivatives to the world market alongside providing an expanding source of sustainable new value-added innovative ingredients.

Oliver Bernard of the TRIPPER Group will follow with a paper entitled, Why Sustainability is a Must for the Future of Indonesian Vanilla.

In the late 1980s, Indonesia processed and exported over 800 MT of high quality cured vanilla beans. During the last five years, the average crop size was less than 350 MT and the quality was mediocre with low vanillin levels. The presentation will show how such a shift can occur and what can be done to bring back Indonesia as a major player on the world stage and eliminate the fluctuations witnessed in the past few years.

The consistent variation of chemical compositions in essential oil from Indonesian citronella plants should serve as useful information for plant improvement programmes in Indonesia. On the industry side, essential oil from the citronella plant that contains high amounts of monoterpene oxygenated compounds is greatly preferred by F&F companies.

The next paper, Essential Oil of Citronella Plant from Indonesia will be given by Nabila Pandjaitan of PT Haldin Pacific Semesta, who will discuss how the essential oil compositions from the leaves of citronella plants grown in Indonesia from different sources vary significantly.

The consistent variation of chemical compositions in essential oil from Indonesian citronella plants should serve as useful information for plant improvement programmes in Indonesia. On the industry side, essential oil from the citronella plant that contains high amounts of monoterpene oxygenated compounds is greatly preferred by F&F companies.

TUESDAY

As well as the usual AGM and IFEAT Business session, the destinations for the 2020 Conference and 2020 Study Tour will be announced and the medals will be given to the Medal Lecturer and Plymouth and Reading’s 2019 best students.

This year’s Medal Lecture will be given by Petrus Arifin of PT Karimun Kencana Aromatics. His paper, Scents of Patchouli – A Journey in Time, will give an overview of how, over the past half century, patchouli oil as a key Indonesian essential oil has undergone many ups and downs, impacted by many geographical, political and other factors around it. The presentation will give a personal perspective and anecdotes surrounding some key events impacting patchouli oil, from the beginning of its official export out of Indonesia, the movement of patchouli growing regions from Sumatra to Java to Sulawesi, and to trends influencing the patchouli oil market.

To close Tuesday’s session, Frank Mara of Berjé Inc will give a historical tour of the discovery and practice of using essential oils in personal care, well-being and flavour from its believed inception through to the present day, specifically looking at three distinct pillars of focus:

- Inception
- Distribution
- Validation

These three pillars will go into detail on the systematic change of the essential oil industry, as well as what we think may be in line for the future.

WEDNESDAY: ASIA

Wednesday morning’s session will take us to Asia, when Nikky Tran of Tech-Vina JSC will open the lecture programme with a paper entitled, The Vietnam Essential Oil Industry with Respect to Sustainable Reforestation and Exploitation.
Following on, Ajay Kumar Jain of Virat Exports (P) Ltd. will give a presentation entitled Synthetic Menthol used in the Global Fragrance and Flavour Industries and its Effect on Natural Menthol Production.

The past decade has seen a sizeable expansion of synthetic menthol production capacity, thus intensifying competition with natural menthol, which is produced mainly in India from Mentha arvensis oil. The presentation provides an overview of global synthetic menthol production trends covering the various processes used and its demand and supply, particularly in the F&F industries. In addition, the challenges that synthetic menthol provides to the sustainability of the Indian natural menthol and mentha oil industries will be analysed including the displacement of India as the world’s largest producer and exporter of natural menthol and the impact on the many millions of Indian M. arvensis growers and processors.

We will then hear from Geoffrey Henrotte of Hinoki Lab who will give an overview of Authentic Essential Oils from Japan in the Global Market.

The presentation will show how Japan was previously a major exporter of essential oils but how the production of essential oils has been in decline in recent years with recent research data showing that less than 1% of local natural ingredients contribute to the entire F&P production of Japan.

However, Japan is so diverse culturally, as it is biologically and is considered to be a biodiversity hotspot. Due to its geological and geographical complexity the presentation will prove that the country is an ideal place for distilling essential oils from aromatic plants.

More than 5,600 species of vascular plants are growing in Japan, and about a third of these are thought to be endemic. The presentation will look at the future opportunities for Japanese essential oils.

The third presentation will be an overview of Himalayan Medicinal Plants and Their Biological Activities from Nepal and will be given by Dr Prabodh Satyal.

Nepal is one of the world’s most biodiverse countries, but much research work has been done on any industrial level. This presentation will show the market driver of the essential oil industry emerging from South Asia and will show the therapeutic values.

Nepal is a land-locked country, located between two emerging powers of the Asian continent: India and China. However, like the Himalayan range, Nepal’s biodiversity, a mosaic of species, is an unmatched giant in its own right. In coordination with a botanist and a chemist from Tribhuvan University in Nepal, and the Natural Products Group at the University of Alabama in Huntsville, around 100 essential oil samples were collected and further analysed using GC-MS for chemical composition as well as tested for biological activity including cytotoxicity, antimicrobial, brine shrimp lethality, allelopathy, larvicidal, and insecticidal activity.

Dr Satyal will present some samples such as Cicuta glaucescens, Amomum subulatum, Nardostachys jatamansi, Artemisia vulgaris, Cinnamomum camphora, Cinnamomum glaucescens, Cinnamomum tamala, Zanthoxylum armatum, Abies alba and Rhododendron orthophyllum. Essential oil compositions and their biological activities.

The final speaker for Wednesday’s session will be Zieger Lin Zhigang of EcoGreen International Group who will give a paper on The Status and Development of China Aroma Chemicals.

Undoubtedly China’s aroma chemical industry has gained significant development in the last two decades. It is now playing a very important role for the global F&P industry. But it has been facing challenges over the years too. Zieger will briefly present some of the main aspects of the current state of China’s aroma chemical industry and what the future holds.

China is a major producer of a large number of aroma chemical products and this presentation will list the main products from China, including production volumes and market shares. It will also show developments in China’s aroma chemical industry, which are supported, not only by market availabilities in China, and driven by advanced production technologies. In addition, the presentation will examine how key players in China are working through the challenges being faced.

The presentation will also cover aromatherapy terms, how aromatherapy works and why it is important to differentiate gram-positive and gram-negative bacteria. Both in vitro and in vivo research studies will be presented that support a number of areas of aromatherapeutic and biological potential of the thirteen specific Australasian essential oils with a primary focus on one of the major current threats to global health – antibiotic resistance. The unnecessary overdose of antibiotics and subsequent multi-drug resistance is widely recognised as a major threat to global health progress and sustainability.

The presentation will also review new unique applications of essential oil administration such as nanoparticle delivery providing a source of potential new products such as localised topical administration using sterile gauze dressings impregnated with essential oil nanoparticles for the treatment of skin and soft tissue infections following surgery.

Dorene’s presentation will discuss thirteen medicinal essential oil plant species found in Australia, and New Zealand. They were selected by conducting a literature research review based on the relevant information of their reported biological and aromatherapy potential.

The presentation will also cover aromatherapy terms, how aromatherapy works and why it is important to differentiate gram-positive and gram-negative bacteria. Both in vitro and in vivo research studies will be presented that support a number of areas of aromatherapeutic and biological potential of the thirteen specific Australasian essential oils with a primary focus on one of the major current threats to global health – antibiotic resistance. The unnecessary overdose of antibiotics and subsequent multi-drug resistance is widely recognised as a major threat to global health progress and sustainability.
Andrew will create a sensory experience for attendees to illustrate the technical achievement of Australia’s Santalum album industry - a significant and emerging part of “Naturals in Asia”. To do this, he will use a combination of slides (a mix of data-driven and pictorial explanations) and video, as well as distributing smelling strips of oil products at different stages of production, highlighting the complexities of this process.

Ronald Mulder of WA Sandalwood Plantations and Dutjahn Sandalwood Oils will close the conference programme with a paper on The Union of Traditional Indigenous Custodians with New Age Plantation Methods: From Australia’s Gibson Desert to the World.

Dutjahn Sandalwood Oils (DSO) is a novel 50:50 partnership between Indigenous Native Title Holders and WA Sandalwood Plantations (WASP) producing Australian sandalwood oil (Santalum spicatum) for export to the global luxury perfume market.

Sandalwood has been a major ingredient used in the F&F industry and traditionally sourced from India in the 1500s. More recently, between 2000 and 2017, Indigenous sandalwood from Australia and New Caledonia replaced this. Plantations of Santalum album and Santalum spicatum in Australia will dominate the future world supply of sandalwood.

Ronald’s presentation will show how Indigenous people are navigating their way through complex government and industry barriers to a fair and equitable position in order to have a sustainable future.

Ashley Dowell of Southern Cross University will follow with a presentation entitled The Australian Essential Oil Industry: History and Emerging Trends.

Australia has a unique flora, largely of Gondwanan origin, with later influence from the south continent and South East Asia. Many Australian plant species bear essential oils with unique aromas and medicinal properties.

This presentation will show what research has been done into the diverse and abundant oil-bearing plants and how it began in earnest from the late 1800s and continues today. It will also examine how the Australian industry flourished in the early 1900s, later declined and then saw a significant resurgence at the end of the 20th century until the present. It will also look at a number of Australian native plant species that are currently in significant production, and will discuss the many others that remain, and are yet to be explored and developed.

Next we will hear from Andrew Brown of Quintis who will present Australia’s Plantation Santalum Album: Forging a New Future for an Ancient Aromatic.

Revered for thousands of years for its wellbeing properties, decades of poaching and adulteration left Indian sandalwood (Santalum album) on the brink of extinction in the wild. Today Australia is home to more than 12,000 hectares of Santalum album plantations - a parasitic oil-bearing tree with a rotation period of more than a decade.

Andrew Brown will explain the evolution of this pioneering industry from seed selection and host trees, to the challenges of oil yields and composition. Finally, he will explore the new challenges and opportunities that future harvests pose, creating new possibilities in product development to treat skin conditions, support the mind and body, and enhance flavours and fragrance.

Following the success of last year’s fully booked workshops at the Caragena Conference, we will be running two workshops again this year in Bali. The format has changed and each workshop will run over two half days on Wednesday and Thursday. Participants will attend the Fragrance Workshop on both Wednesday and then Thursday morning and Flavour Workshop participants will attend both Wednesday and Thursday afternoons.”
We are convinced that passionately loving natural products is the only way to obtain the best ingredients.

Nature gives it to us... we make it for you.
EDUCATION ROUNDUP

The seventeenth annual Flavourist Training Course was held at the University of Reading from 7th to 24th May 2019, with twelve participants from ten countries: Brazil, France, Hungary, India, Mexico, Portugal, South Africa, Thailand, USA, and the UK. The course is taught jointly by very experienced flavourists, who are members of the British Society of Flavourists, and lecturers in Flavour Science at the University of Reading and centres on practical flavour creation in the laboratory. It is primarily designed for undergraduates working in the flavour or food industries seeking to upgrade their skills, and most participants are sponsored by their companies. The participants were all very enthusiastic and highly motivated, as well as being very sociable providing a great learning environment. This year we had the largest number of different nationalities on the course ever and this reflects the world-wide appeal of this unique course. The popularity of the course is helped significantly by the publicity provided by IFEAT at the annual conference and through its newsletter. For the fifth year in succession, the course has filled quickly in recent years, early application is recommended. More information can be found at: www.reading.ac.uk/food/shortcourses

LUCY TURNER
Reading Flavourist Course
Best Student

“I am a second year PhD student from the Department of Food and Nutritional Sciences at the University of Reading looking at: “Unlinking biochemistry and genetics in celery to taste and flavour perceived by the consumer, creating a more acceptable product.” I had obtained a BSc in Nutrition and Food Science at Reading, but it was only when I started doing my PhD that my eyes were opened up to the world of flavour and flavour perception. At the University, I have an active role in the Sensory Science group, helping with teaching practical classes to undergraduates and MSc students and running professional sensory panels for my celery samples. Chosen by my supervisor to partake in the BSF 2019 Flavourist Course, I was nervous about my lack of experience compared with the rest of the delegates. However, it was clear from the first day that the next three weeks were going to be fun and interesting. During the three weeks, we evaluated over 150 flavour chemicals and essential oils, learned about flavour legislation, created seasonings for potato crisps, and prepared reaction product flavours using different amino acids and sugars. At the end of the course, we created two flavourings of our own choice. I made a rhubarb and custard flavour presented in a jelly, and a mojito flavour presented in rum. I will take much that I learned from the course and apply it to my PhD, for example learning about flavour legislation, created seasonings for potato crisps, and prepared reaction product flavours using different amino acids and sugars. At the end of the course, we created two flavourings of our own choice. I made a rhubarb and custard flavour presented in a jelly, and a mojito flavour presented in rum. I will take much that I learned from the course and apply it to my PhD, for example the next day that the next three weeks were going to be fun and interesting. During the three weeks, we evaluated over 150 flavour chemicals and essential oils, learned about flavour legislation, created seasonings for potato crisps, and prepared reaction product flavours using different amino acids and sugars. At the end of the course, we created two flavourings of our own choice. I made a rhubarb and custard flavour presented in a jelly, and a mojito flavour presented in rum. I will take much that I learned from the course and apply it to my PhD, for example the next day that the next three weeks were going to be fun and interesting. During the three weeks, we evaluated over 150 flavour chemicals and essential oils, learned about flavour legislation, created seasonings for potato crisps, and prepared reaction product flavours using different amino acids and sugars. At the end of the course, we created two flavourings of our own choice. I made a rhubarb and custard flavour presented in a jelly, and a mojito flavour presented in rum. I will take much that I learned from the course and apply it to my PhD, for example the next day that the next three weeks were going to be fun and interesting. During the three weeks, we evaluated over 150 flavour chemicals and essential oils, learned about flavour legislation, created seasonings for potato crisps, and prepared reaction product flavours using different amino acids and sugars. At the end of the course, we created two flavourings of our own choice. I made a rhubarb and custard flavour presented in a jelly, and a mojito flavour presented in rum. I will take much that I learned from the course and apply it to my PhD, for example the next day that the next three weeks were going to be fun and interesting. During the three weeks, we evaluated over 150 flavour chemicals and essential oils, learned about flavour legislation, created seasonings for potato crisps, and prepared reaction product flavours using different amino acids and sugars. At the end of the course, we created two flavourings of our own choice. I made a rhubarb and custard flavour presented in a jelly, and a mojito flavour presented in rum. I will take much that I learned from the course and apply it to my PhD, for example

In the 10 years since the new IFEAT/ICATS International Centre for Aroma Trades Studies Diploma programme was launched at the IFEAT Montreal Conference, participants have come from some 28 countries. Recent first-time countries have included the United Arab Emirates, Haiti, Romania, Slovenia, Switzerland and Malta, while support continues from North America, China, India and many EU countries. Success of the Flavour pathwes is highlighted by our IFEAT/ICATS Aroma Trades Studies ‘Best Student 2019’ who elected to take this option.

The IFEAT Education Committee vision of a programme written by the industry for the industry continues. The material is written and updated by industry professionals with recognised international academic excellence, such as John Ayres, John Wright, Dr Charles Tell, Deidre Makepeace and Dr Tony Curtis.

Not all people need or want the full Diploma and now many participants take selected modules in a Continuing Development mode. The open learning format allows participants to manage their qualifications around business commitments. The industry orientation provides an ideal ingredient to in-house training, providing cost-effective staff development in a complex and competitive world.

ICATS will have an exhibition stand at the IFEAT Bali Conference so do visit them to discuss what your company needs to meet current and future CPD requirements.

HARLEM SOBRINO
ICATS Best Student

After finishing her studies on food engineering, Harlem went to work for Pernod Ricard in the quality assurance department for tequila production. In 2013 Harlem decided to change paths and moved to Germany to work for Döhler as a New Product Developer for the beverage industry. This new job gave her a new fascination for the chemicals that enrich our food with flavours, which ultimately led her to look for possibilities to focus on her career as a flavourist.

“ICATS studies not only matched my wishes for further academic and professional development but got me into the thrilling world of flavour creation. The working material of the programme directly addresses the complex challenges in the flavour industry while each student is supported by a tutor with great professional experience. In my work at Döhler as a flavourist, I am now able to relate my acquired knowledge to the actual demands of customers, looking to always offer them the best suitable, sustainable and ethical options for their businesses.”
NEW IFEAT MEMBERS

Below is a list of new IFEAT members who had joined by 10th June 2019

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