



FLAVOURIST?



FLAVOURIST INSTRUMENTS



Flavour
Creation

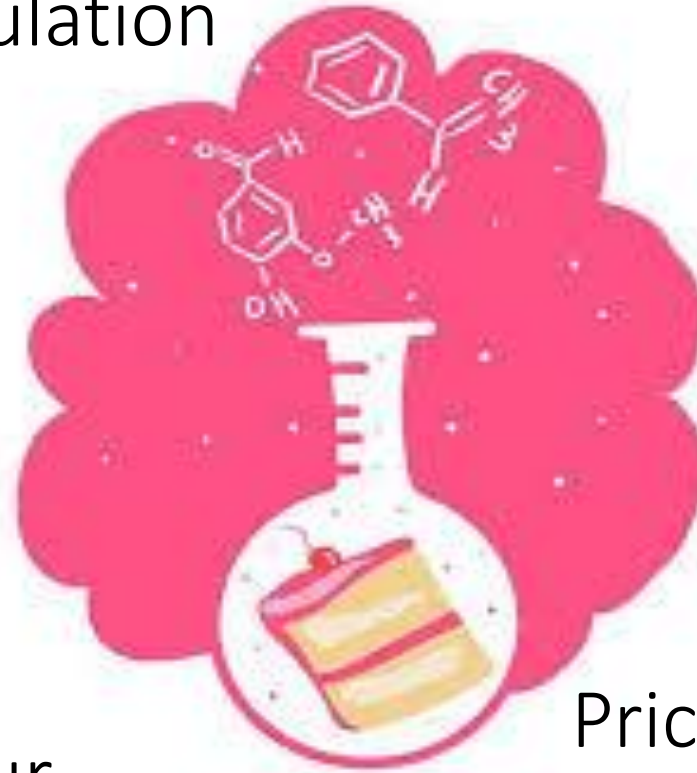
Chemicals
synthesis

Flavour
Encapsulation

Botanical
extracts

Food &
Flavour
Analysis
(GC-MS,
GC-O, etc)

Regulation



Pricing, selling,
marketing

Flavour
application

Sensory
analysis

Beauty Scenario

B V Y A N E S S A C A P U T
/ T R I E O N / D O 2 / 2 0
AROMATIÈRE: QUESTO SCONOSCIUTO

L'affascinante mondo degli aromi raccontato da Andrea Cavallero, aromatiere per Mane

Gli aromi occupano l'ultima posizione nell'elenco degli ingredienti di un prodotto, ma svolgono un ruolo di primo piano, decretandone il suo successo. Basta leggere le etichette degli articoli esposti sugli scaffali di tutti i supermercati per constatare che, ad esclusione dei prodotti freschi e di olio, pasta, vino, miele, formaggi, yogurt naturale 100%, cacao amaro e pochi altri, la parola aromi compare in tutto ciò che è confezionato. Non tutti sanno che il processo industriale, e la necessità di mantenere il prodotto sino alla scadenza, comportano l'inevitabile perdita delle note aromatiche, quindi senza gli aromi il risultato a livello sensoriale è deludente. A salvare le nostre papille gustative ci pensa l'aromatiere, una figura a metà tra l'alchimista, il profumiere e lo chef che, all'interno di un laboratorio, crea e testa personalmente nuovi aromi per dare quel sapore speciale alle patatine che ci piacciono tanto o alla nostra bevanda preferita. Curiosi di conoscere tutto su questa materia affascinante abbiamo intervistato Andrea Cavallero, aromatiere per Mane, una delle aziende più importanti al mondo nella creazione di fragranze e aromi, fondata nel 1871 da Victor Mane, che nasce come distilleria specializzata nella produzione di fragranze estratte da fiori e piante regionali. Grazie al suo know how e i 140 anni di esperienza Mane è cresciuta diventando uno dei colossi specializzati nella creazione di fragranze e aromi, tutt'ora di proprietà dalla famiglia Mane, le cui creazioni spaziano dai profumi, ai prodotti per la cura della casa e della persona, fino al settore alimentare, dolciario e beverage.

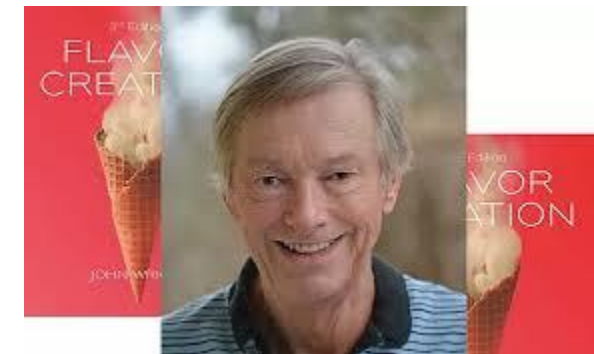
<https://beautyscenario.com/sent-diary/aromatiere-questo-sconosciuto/>



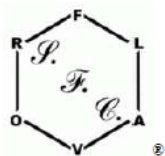
BOOKS

Order the Third Edition now through Blurb

<http://www.blurb.com/b/8974952-flavor-creation-3rd-edition>



<https://www.johnrwright.com/>



The Society of Flavor Chemists, Inc.®

BY-LAWS

ARTICLE I. OFFICES

1. *THE PRINCIPAL OFFICE* shall be located at the office of the Secretary.
2. *THE SOCIETY* may also have offices at such other places, either within or without the State of New York as The Board of Directors may from time to time appoint or the business of the Society may require.

ARTICLE II. MEMBERSHIP

1. *APPRENTICE MEMBER*: To be eligible for consideration for election as an Apprentice with a future consideration of Certified membership, the candidate must meet the following requirements:
 - a. Be an artistic, scientific worker who devotes his time almost exclusively in participating in the creation of a wide variety of finished flavors utilizing basic natural/synthetic building blocks.
 - b. Must have completed a minimum of five years of training under the direct supervision of one or more individuals who must themselves have been a Certified member in good standing or Emeritus member during the entire training program.
 - c. Must exhibit to the Membership Committee a sufficient knowledge of raw materials, compounding techniques, flavor formulation/production procedures, and flavor applications to be able to progress to an independent mode of creativity.
 - d. Must be sponsored by one or more Certified members in good standing or Emeritus members who were responsible for the training or could substantiate the training requirements.

<https://flavorchemists.com/>

Flavourist Training Course



This training programme has been developed by the British Society of Flavourists and the University of Reading (Dept. of Food & Nutritional Sciences), and is supported by the [International Federation of Essential Oil and Aroma Trades](#).

It is run once a year, usually commencing the first week of May. The three-week programme of practical sessions and seminars is given by highly experienced flavourists from industry and university specialists. It is structured around the practical evaluation and formulation of flavourings for food and beverages.

The aim of the course is to provide an understanding of the flavour characteristics of a wide range of compounds and to learn how to incorporate them into flavourings for application in foods. **The course is primarily designed for graduates already working in the flavour or food industries seeking to upgrade their skills.**

<https://www.bsf.org.uk/the-society/regular-events/flavourist-training-course>



The Society

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Master in Cosmetics Aromas Perfumes Engineering (ICAP)

Official : Professor Chantal MENUT

par [florent_r0s1](#) - publié le 21 septembre 2009

Chemistry department – “Organic chemistry” axis

Type of finality : Professional

Presentation and objectives

The “ICAP” master in a Professional Master, derived from the transformation of the Chemical Engineering IUP, offered in partnership with the industrial sector and comprising two courses : Cosmetics and Aromas - Perfumes.

This programme is designed for training leading executives in the sectors of perfumery, cosmetics and food aromas with in-depth knowledge in the field of chemistry and raw materials technology.

Concept of a 2-year professional scientific training programme (4-year university and 5-year university levels), intended for students holding a Degree in Chemistry (or Biology with sound knowledge in Chemistry) or an equivalent European (or foreign) diploma.

The programmes offered include :

- Far-reaching mutualisation in M1, within the Biomolecular Chemistry Master course, wherein the students are entitled to choose certain teachings specific to their courses.

- An increase in specialisation at M2 level in fields covered by both courses.

- Aromas-Perfumes courses : The “Aromas-Perfumes” course trains chemists specialised in the sectors of production, synthesis, analysis and formulation of aromatic raw materials used in the perfumery and agro-food industry as well as in their regulation. A specialisation in the field of Tropical fruit aromas and Functional perfumery is suggested in M2.

- Cosmetics courses : The “Cosmetics” course trains high-level cosmetician chemists with in-depth knowledge particular the leading sectors of the cosmetic industry. Emphasis is placed on the teaching of natural and synthesis raw materials, formulation, evaluation and regulation of the products. **Officials in charge of the courses :**

Perfumes-Aromas : [Pr Chantal MENUT](#)

Cosmetics : [Dr Véronique MONTERO](#)

Internet link : <http://w3b.info-ufr.univ-montp2.fr/siufr/offre>

Web site for ICAP Master : <http://www.master-chimie.univ-montp2.fr/-ICAP->

<https://master-chimie.umontpellier.fr/>



**Formation
initiale**

**Parfum
Cosmétique
Arômes**

○ □
MSc création & développement
des produits ***
3 ans

RNCP* niveau I (FR)
et au niveau 7 (EU)

Année 3 : □
- Spécialisation : Parfum
ou Cosmétique ou Arômes
alimentaires

Année 2 : □
- Spécialisation :
Parfum ou Cosmétique
ou Arômes alimentaires

Année 1 : ○
- Socle commun :
Parfum, Cosmétique
et Arômes alimentaires

<https://www.isipca.fr/formation-cosmetique-parfumerie-aromatique-post-bac/formations-scientifiques-techniques>



November 11–12, 2020
Pennsylvania Convention Center
Philadelphia, Pennsylvania USA

<https://www.flavorcon.com/flavorcon/public/enter.aspx>

FLAVOURTALK 2020
Raw Materials RoundTable Exhibition & Conference
Amsterdam 11 & 12 March 2020

The Event

We are pleased to announce that the 12th annual Flavour Raw Materials Exhibition will be held in St Olof's Chapel at the Barbizon Palace Hotel on 11 March 2020.

The FlavourTalk Conference will be held on 12 March 2020 at the same venue with keynote speaker Professor Jens Schrader, Executive Director of DECHEMA Research Institute (DFI), Germany.

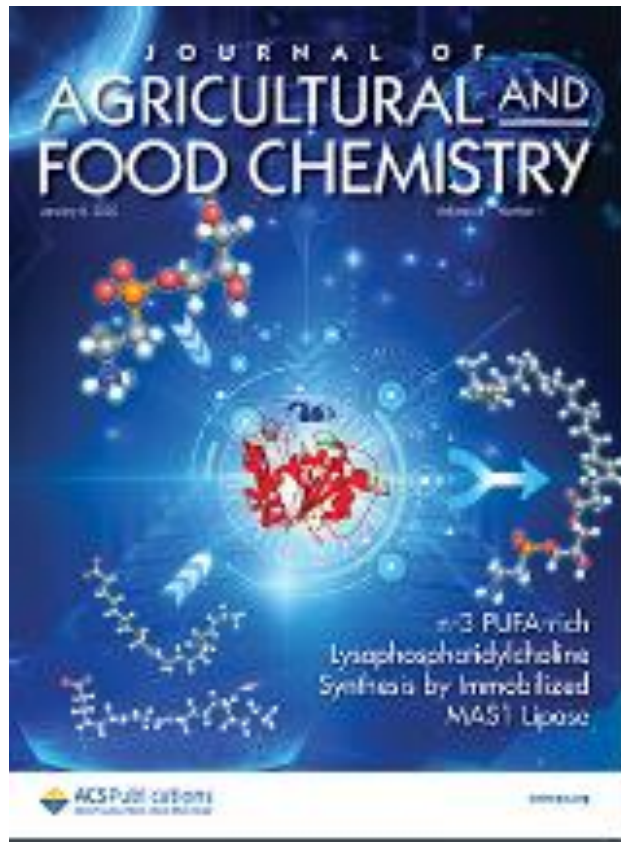
<http://www.flavourhorizons.com/>

IFEAT BERLIN 2020

SUNDAY 11 OCTOBER - THURSDAY 15 OCTOBER 2020
INTERCONTINENTAL BERLIN HOTEL

TRADE. TRADITION. MODERN SPIRIT

<https://ifeat.org/>



F&F JOURNALS