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2 WELCOME
Letter from the Conference Director.

3 PRE-SHOW SCHEDULE
Dates and times for the educational program, Expo Hall and networking events.

4 PRE-SHOW AT-A-GLANCE
EDUCATION SCHEDULE
Check out some of the sessions available at Flavorcon.

6 EXHIBITOR LIST
See companies from around the world showcase their products.

8 EXHIBITOR MARKETING TRAILS
The Expo Hall will feature specially curated tracks that showcase the newest flavor ingredients and trend-driven innovations from around the world.

9 REGISTRATION
Details on how you can register for Flavorcon.

10 HOTEL/TRAVEL
Find the perfect place to stay and how to get to the Harrah's Resort.

ADVISORS

Markus Eckert  
VP Flavor Creation and Technology  
Takasago

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Flavor Technologist  
Tate & Lyle

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Tony Moore  
Chief Flavorist & Chief Innovation Officer  
Flavor Producers

Ketan Shah  
Consulting Senior Flavorist  
Esha Flavor Solutions

Marie Wright  
VP and Chief Flavorist  
ADM Wild

www.Flavorcon.com  
2018 Flavorcon Pre-Show Program
WELCOME

The Future of Flavor

We are excited to bring the flavor and food/beverage chain back to Atlantic City at Harrah’s Resort November 13-15, 2018 for the world’s tastemakers to meet, talk and taste face to face about flavor formulation, product innovation and the future of flavored consumer goods.

In response to growing demand, we are now bringing Flavorcon to the industry every year. The conference is designed to fit your educational and job-critical needs. We’ve worked closely with our industry advisors to create a program based on three pillars: market & consumer insights, science & technology, and ingredients, formulations & applications.

With the flavor industry seeing continued growth, Flavorcon’s educational sessions offer an opportunity for speakers and audiences to participate in key issues facing the industry. By 2023, the global flavor market is expected to reach $18,126 million with a CAGR of 5.5% from 2017 – 2023*. While consumer preferences for wellness and natural continue to drive sales, transparency and regulation are a growing influence in how products are formulated and labeled. A yearly conference program allows us to bring even more timely educational sessions to our expanding audience of flavorists, researchers, applications specialists, marketers, suppliers and product developers at brands, food service and consumer packaged goods companies.

This year, we are introducing an Innovation Stage at the Expo Hall. The Innovation Stage is a unique opportunity for companies to demo an ingredient, share scientific insights, or highlight a formulation trend. For exhibitors, the Expo Hall is great opportunity to showcase your latest products, services and expertise with the high level of professionals attending Flavorcon. Join us for the full 2.5 days of conference, expo and networking, send your entire team and take advantage of our group registration packages, or visit the flavor expo for a day. We have a Registration options to fit your needs.

We look forward to seeing you in November!

Deniz Ataman
Managing Editor,
Perfumer & Flavorist magazine
Conference Director, Flavorcon
dataman@allured.com

*Allied Market Research: Global Opportunity Analysis and Industry Forecast, 2017-2023

Here’s What’s New!

► Innovation Stage

► Expo hall where flavorists, customers and suppliers can meet in person

► Expanded audience base to include flavorists, evaluators, applications specialists, marketers, product developers and consumer packaged goods companies

Deniz Ataman
# SCHEDULE

**MONDAY, NOV. 12-THURSDAY, NOV. 15**

<table>
<thead>
<tr>
<th><strong>MONDAY, November 12, 2018</strong></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Exhibitor Move-In</td>
<td>8 AM–5 PM</td>
</tr>
<tr>
<td>Registration Open to Attendees &amp; Exhibitors</td>
<td>1–5 PM</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>TUESDAY, November 13, 2018</strong></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Registration</td>
<td>7 AM–5:30 PM</td>
</tr>
<tr>
<td>Morning Breakfast</td>
<td>7:30–8:30 AM</td>
</tr>
<tr>
<td>PF Welcome &amp; Keynote Presentations</td>
<td>8:30–9:35 AM</td>
</tr>
<tr>
<td>Conference Presentations</td>
<td>9:40–11:50 AM</td>
</tr>
<tr>
<td>Expo Hall Open</td>
<td>11:50 AM–3 PM</td>
</tr>
<tr>
<td>Lunch</td>
<td>12:30–1:30 PM</td>
</tr>
<tr>
<td>Conference Presentations</td>
<td>3–4:30 PM</td>
</tr>
<tr>
<td>Flavor Trivia</td>
<td>4:35–5:35 PM</td>
</tr>
<tr>
<td>Networking Reception at The Pool</td>
<td>6:30–9 PM</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>WEDNESDAY, November 14, 2018</strong></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Registration</td>
<td>7 AM–5 PM</td>
</tr>
<tr>
<td>Morning Breakfast</td>
<td>7:30–8:30 AM</td>
</tr>
<tr>
<td>PF Welcome &amp; Keynote Presentations</td>
<td>8:30–9:35 AM</td>
</tr>
<tr>
<td>Conference Presentations</td>
<td>9:40–11:50 AM</td>
</tr>
<tr>
<td>Expo Hall Open</td>
<td>11:50 AM–3 PM</td>
</tr>
<tr>
<td>Lunch</td>
<td>12:30–1:30 PM</td>
</tr>
<tr>
<td>Conference Presentations</td>
<td>3–5:25 PM</td>
</tr>
<tr>
<td>Exhibitor Tear Down</td>
<td>3–6:30 PM</td>
</tr>
<tr>
<td>Attendee and Exhibitor Networking Reception</td>
<td>5:30–6:30 PM</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>THURSDAY, November 15, 2018</strong></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Morning Breakfast</td>
<td>7:30–8:30 AM</td>
</tr>
<tr>
<td>Exhibitor Tear Down</td>
<td>8–10 AM</td>
</tr>
<tr>
<td>Registration</td>
<td>8–11 AM</td>
</tr>
<tr>
<td>Keynote Presentations</td>
<td>8:30–11:40 AM</td>
</tr>
<tr>
<td>Flavorcon Closing Remarks</td>
<td>11:45 AM–12 PM</td>
</tr>
</tbody>
</table>

Schedule subject to change without notice.

www.Flavorcon.com
**TUESDAY, NOVEMBER 13**

<table>
<thead>
<tr>
<th>Time</th>
<th>Session</th>
<th>Speaker</th>
</tr>
</thead>
<tbody>
<tr>
<td>8:45–9:15 AM</td>
<td>KEYNOTE</td>
<td>Ketan Shah and Matthias Guentert, Ph.D.</td>
</tr>
<tr>
<td>9:40–10 AM</td>
<td>The Heat is On! The World of Specialty Chili Peppers</td>
<td>John Weaver, Ph.D.</td>
</tr>
<tr>
<td>10:45–11:05 AM</td>
<td>Food Today - What’s Brewing &amp; Cooking?</td>
<td>Amy Marks-McGee</td>
</tr>
<tr>
<td>3–3:20 PM</td>
<td>Flavor Regulations for Flavorists - Key Issues for Flavor Development &amp; Marketing</td>
<td>Joanna Drake</td>
</tr>
<tr>
<td>3:25–4:45 PM</td>
<td>The Future of Flavor(ists)</td>
<td>Tony Moore</td>
</tr>
<tr>
<td>3:50–4:15 PM</td>
<td>The Perfect Plant: Improving Flavor Manufacturing</td>
<td>Joe MacDonald and Rich DiBernardo</td>
</tr>
</tbody>
</table>

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![CITRUS and ALLIED ESSENCES LTD.](image)

![BERJÉ](image)

![M](image)
# SCHEDULE AT A GLANCE

**MONDAY, NOV. 12 - THURSDAY, NOV. 15**

## WEDNESDAY, NOVEMBER 14

<table>
<thead>
<tr>
<th>Session</th>
<th>Speaker</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>8:45–9 AM KEYNOTE</strong></td>
<td></td>
</tr>
<tr>
<td>Decoding Flavors for Oral Care</td>
<td>Catalina Lee</td>
</tr>
<tr>
<td><strong>9:40–10 AM</strong></td>
<td></td>
</tr>
<tr>
<td>Developing Flavor: Where Culinary Classic’s Meet Flavor of Tomorrow</td>
<td>Richard Calladonato</td>
</tr>
<tr>
<td><strong>10:05–10:25 AM</strong></td>
<td></td>
</tr>
<tr>
<td>Volatile Flavor Compounds of Latest Superfoods</td>
<td>Danny Hodrien</td>
</tr>
<tr>
<td><strong>10:45–11:05 AM</strong></td>
<td></td>
</tr>
<tr>
<td>Novel Citrus Varieties, Their Individual Flavor Profiles and Uses</td>
<td>Richard Pisano, Jr.</td>
</tr>
<tr>
<td><strong>11:10–11:35 AM</strong></td>
<td></td>
</tr>
<tr>
<td>Fit for Purpose: Matrix Verification Studies for Microbiological Methods and Rapid Pathogen Detection</td>
<td>Patrick Bird</td>
</tr>
<tr>
<td><strong>3–3:20 PM</strong></td>
<td></td>
</tr>
<tr>
<td>The Most Disruptive Beverages You Should Know About</td>
<td>Ilana Orlofsky</td>
</tr>
<tr>
<td><strong>3:25–3:35 PM</strong></td>
<td></td>
</tr>
<tr>
<td>Solubility &amp; Flavor Performance</td>
<td>Cindy Cosmos</td>
</tr>
<tr>
<td><strong>3:50–4:10 PM</strong></td>
<td></td>
</tr>
<tr>
<td>Craft Beer Flavor Infusion</td>
<td>Shane McDonald, Ph.D.</td>
</tr>
<tr>
<td><strong>4:30–5 PM</strong></td>
<td></td>
</tr>
<tr>
<td>Design and Deliver Stable Flavors</td>
<td>Yvonne Jin</td>
</tr>
<tr>
<td><strong>5:05–5:35 PM</strong></td>
<td></td>
</tr>
<tr>
<td>The Formation of Flavor in Whisky</td>
<td>Ewan Morgan</td>
</tr>
</tbody>
</table>

## THURSDAY, NOVEMBER 15

<table>
<thead>
<tr>
<th>Session</th>
<th>Speaker</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>8:45–9:15 AM KEYNOTE</strong></td>
<td></td>
</tr>
<tr>
<td>Demystifying the “Clean” Consumer</td>
<td>Kevin Ryan</td>
</tr>
<tr>
<td><strong>9:20–9:50 AM</strong></td>
<td></td>
</tr>
<tr>
<td>A Sweet Outlook on Bioproduction of High-Value Targeted Ingredients</td>
<td>Brendon Dusel</td>
</tr>
<tr>
<td><strong>9:55–10:25 AM</strong></td>
<td></td>
</tr>
<tr>
<td>Creating Healthier Products Without Compromising Taste</td>
<td>Jonathan Anobile</td>
</tr>
<tr>
<td><strong>10:35–11:00 AM KEYNOTE</strong></td>
<td></td>
</tr>
<tr>
<td>Perspectives from an Indie Distillery</td>
<td>Colin Spoelman</td>
</tr>
</tbody>
</table>

*Schedule subject to change without notice.*

Find complete details at [Flavorcon.com](http://Flavorcon.com) or by downloading the app.
## EXHIBITOR LIST
As of July 24, 2018.

### A
- **AIC/Müller USA** ............................................. 516
  - www.aicontainer.com
- **Almendra Americas** ................................. 716
  - www.almendra.com

### B
- **Bedoukian Research Inc.** ............................... 411
  - www.bedoukian.com
- **Berje Inc** ......................................................... 606
  - www.berjeinc.com
- **Biospringer, Ennolys (Lesaffre)** ............... 605
  - www.lesaffre.com

### C
- **Callisons** ......................................................... 507
  - www.callisons.com
- **Comax Flavors** ............................................... 506
  - www.comaxflavors.com

### D
- **DuPont Tate & Lyle Bio Products** .............. 617
  - www.zemea-performs.com

### E
- **Elixens America, Inc.** .................................. 502
  - www.elixensamerica.com/
- **Erlab** ............................................................... 601
  - www.erlab.com
- **Excellentia International** .......................... 607
  - www.excellentiainternational.com

### F
- **Flavor Producers** ............................................. 703
  - www.flavorproducers.com
- **Frutarom USA Inc.** ........................................... 611
  - www.frutarom.com

### G
- **Gusmer Enterprises Inc.** ............................... 604
  - www.gusmerenterprises.com

### I
- **Ingredion** .......................................................... 613
  - www.ingredion.us/deliverysystems
- **Initech Inc** ....................................................... 501
  - www.initechinfo.com

### J
- **Jayshree Aromatics PVT LTD** ....................... 614
  - www.jayshreeind.com

### K
- **Kalsec** ............................................................. 706
  - www.kalsec.com

### L
- **Layn USA** .......................................................... 500
  - www.layn-usa.com
- **Lebermuth** ....................................................... 616
  - www.lebermuth.com

### M
- **Misitano & Stracuzzi** .................................... 503
  - www.misitanoestracuzzi.com
Nagase America ............................................ 702
www.nagaseamerica.com

Natural Advantage ........................................ 511

Nexira ......................................................... 513
www.nexira.com

North Coast Container .................................. 700
www.ncc-corp.com

Omega Ingredients ....................................... 517
www.omegaingredients.co.uk

Qingdao United International Co Ltd ........... 413
www.unitedint.com

Rudolph Research Analytical ......................... 417
www.rudolphresearch.com

Sankhubaba International ............................. 615
www.sankhubabainternational.com/

Senomyx Inc ............................................... 602
www.senomyx.com

Shank's Extracts Inc .................................... 701
www.shanks.com

Sigma-Aldrich (MilliporeSigma) ..................... 600
www.sigmaaldrich.com/industries/flavors-and-fragrances.html

Sunaux ......................................................... 505
www.sunaux.com

Synerzine ................................................... 512
www.synerzine.com

United Spectrum, Inc .................................... 603

Valdata Systems .......................................... 410
www.valdatasystems.com
EXHIBITOR MARKETING TRAILS

PRODUCT & SERVICE TRAILS DESCRIPTIONS

The Expo Halls at Flavorcon 2018 will feature specially curated Marketing Trails that showcase the newest flavor ingredients and trend-driven innovation from around the world.

Marketing Trails will help flavorists, chemists, marketers and product developers to navigate the Expo Hall and locate relevant suppliers and insights to inspire their next project. These curated tracks include:

Flavor Delivery and Performance Trail
Technologies that enhance the performance and/or delivery of a flavor (delivery systems, encapsulation technologies, spray drying).

Functional Flavor Trail
Ingredients and technologies that apply flavor and flavor ingredients for a functional purpose in the finished product (health benefit, nutritional benefit, salt/sugar reduction, preservation, antimicrobial, masking).

Clean Label Trail
Flavors, technologies and ingredients that are designed with clean or lean labels in mind.

New Ingredients Trail
Offerings new to your catalog (new introductions, new or refined qualities, newly released captives).

Natural Focus Trail
Natural solutions for flavors, food and beverages.

Biotech Trail
Ingredients and technologies that advance the use of biotechnology in flavor.

Packaging & Sampling Trail
Drums, canisters, bottles, blotters, mouillettes, innovations in flavor, food or beverage packaging and sampling.

Manufacturing, Equipment & Logistics Trail
Robots, software, warehousing, compounding, shipping, etc.

Dairy Flavor Trail
Ingredients, innovations and flavors for dairy applications.

Savory/Reaction Flavor Trail
Ingredients and flavors used in savory applications.

Sweet/Confectionery Trail
Ingredients, innovations and flavors for sweet and confection applications.

Beverage Innovation Trail
Ingredients, innovations and flavors for beverage applications.

Sustainability Innovation Trail
Ingredients, processes and programs that improve the environment, local communities and/or the supply chain.
### Conference and Expo: Complete Package

<table>
<thead>
<tr>
<th>Package Description</th>
<th>Early Bird</th>
<th>Regular</th>
<th>Onsite</th>
</tr>
</thead>
<tbody>
<tr>
<td>Complete Event – 2.5 days (Tuesday, Wednesday and Thursday morning)</td>
<td>$875</td>
<td>$1,200</td>
<td>$1,350</td>
</tr>
<tr>
<td>Complete Event – 1 day only (Tuesday or Wednesday)</td>
<td>$650</td>
<td>$750</td>
<td>$800</td>
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</table>

### Expo Pass Only

<table>
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<tr>
<th>Package Description</th>
<th>Early Bird</th>
<th>Regular</th>
<th>Onsite</th>
</tr>
</thead>
<tbody>
<tr>
<td>Exhibit Hall Pass – 2 days (Tuesday and Wednesday)</td>
<td>$100</td>
<td>$150</td>
<td>$200</td>
</tr>
<tr>
<td>Exhibit Hall Pass – 1 day only (Tuesday or Wednesday)</td>
<td>$75</td>
<td>$120</td>
<td>$175</td>
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</tbody>
</table>

* Registration completed online before 11:59 PM CST

All prices shown in U.S. dollars

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### Conference and Expo Complete Package includes:

- 2.5 Day Conference Program
- Takeaway presentation materials
- Expo Hall Access
- Breakfast on Tuesday, Wednesday and Thursday
- Lunch on Tuesday and Wednesday
- Networking Receptions

### Expo Pass includes:

- Access to Expo Hall
- Lunch each day (excludes Networking Receptions)

---

### GROUP REGISTRATION DISCOUNT

Register 4 or more attendees and receive 10% on the entire group. Please e-mail flavorcon@allured.com to take advantage of discounted group registration. All registrants must be employed by the same company. All sales are final. In the event that you have 3 individuals registered and add more at a later date, the discount will only apply to the additional attendee registrations.

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Get complete information at Flavorcon.com

---

Registration for Flavorcon is now open!
Harrah’s Resort Atlantic City

777 Harrah’s Blvd
Atlantic City, NJ 08401

Flavorcon 2018 will be held November 13–15, 2018 at the Harrah’s Resort in Atlantic City, New Jersey, US.

Hotel Reservations

EventSphere will be Flavorcon’s official housing vendor and will take all reservations. Book before October 25, 2018 to guarantee the discounted rates.

Room rates are subject to a 14% tax and $24.00 Atlantic City Hotel Room Use Fee per night. These taxes and fees are subject to change by the applicable governmental agencies without notice.

$105.00 USD
average nightly event rate

Parking at the Resort

Valet OR Self-parking are both $5 per stay at the Harrah’s Resort in Atlantic City. (subject to change)

Request Your Room

1-864-208-2649 (24/7)
1-844-296-9954 (24/7, toll free)
flavorcon@eventsphere.com

EventSphere is the only official housing and registration company, and is partnered with Flavorcon event organizers. Any other company positioning itself as a Flavorcon housing partner is illegitimate, and the offer is potentially a scam.