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Stop by our booth (#305) at Flavorcon – Ask us about the
Q Laboratories Networking Event and Facility Tour
Monday, November 11th 6 - 8 pm

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Contact us: www.Q-laboratories.com/Office@Qlaboratories.com
2 WELCOME
Letter from the Conference Director.

3 FULL EVENT SCHEDULE
Dates and times for the educational program, Expo Hall and networking events.

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

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

10 EXHIBITOR PRODUCT AND SERVICES CATEGORIES
The Expo Hall will feature specially curated tracks that showcase the newest flavor ingredients and trend-driven innovations from around the world.

12 REGISTRATION
Details on how you can register for Flavorcon.

13 VENUE/TRAVEL/HOTELS
Find the perfect place to stay and directions to the Duke Energy Convention Center.

14 CURATED CITY GUIDE
Explore Cincinnati’s local flavors through the city’s popular restaurants and entertainment venues.

#flavorcon

ADVISORS

Deniz Ataman
Managing Editor, Perfumer & Flavorist magazine; Conference Director, Flavorcon

Scott Chaplin
Principal, SMSC Consulting

Brad Kelley
President, Mane Inc.

Tony Moore
Chief Flavorist and Chief Innovation Officer; Flavor Producers

Doug West
Director of Innovation, Givaudan

Marie Wright
VP and Chief Global Flavorist, ADM Wild

www.Flavorcon.com

2019 Flavorcon Pre-Show Program
Engaging Senses, Embracing Education

The flavor industry is in a constant state of change, and we wouldn't have it any other way as innovation, art and science are the foundations of growth. This year, we're hosting flavor, food and beverage professionals in the Midwest in Cincinnati, Ohio – home of many flavor, food and beverage manufacturers – and a food and arts scene to inspire you during your stay.

It's an interesting time to be in flavor; food and beverage right now. Plants and clean label are driving business as flavorists, product developers and chefs are entering a new world of innovation that combine health and taste together. This combination introduces ingredient storytelling to reach consumers more authentically on the label and on the shelves.

This year's event will feature discussions on key topics including flavoring for alternative proteins and dairy, cannabis, clean label, personal health care, natural flavors and more. With an expected market value of $9.5 billion by 2024*, plant-based proteins will be a key topic of discussion in a variety of presentations. Similarly, cannabis and CBD in food and beverages continue to be a growing area of interest at Flavorcon as legislation evolves rapidly. The cannabis edibles market will reach $4.1 billion by 2022* with confections, beverages, snacks and baked goods as target categories.

Knowledge is power and education is paramount in progressing the industry towards innovation. We are excited to launch Flavorcon’s first-ever flavorist master classes. These workshops, taught by leaders in flavor, offer a deeper dive into education surrounding creativity, challenges and opportunities in flavor creation. On a similar note, this year’s Innovation Stage also offers education on the show floor where attendees can experience interactive presentations while visiting booths. It’s certainly an exciting time to be in flavor, and we’re eager to share a dynamic program with you.

We’re looking forward to seeing you at Flavorcon 2019. I wish you all a successful conference.

Warmly,

Deniz Ataman
Conference Director, Flavorcon
Managing Editor, Perfumer & Flavorist

* www.mordorintelligence.com/industry-reports/plant-protein-market
  www.arcviewgroup.com/product/edibles/
# FULL EVENT SCHEDULE

## SATURDAY, NOV. 9–TUESDAY, NOV. 12

<table>
<thead>
<tr>
<th>Date</th>
<th>Event</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>SATURDAY, November 9, 2019</strong></td>
<td></td>
</tr>
<tr>
<td>Registration Open to Attendees &amp; Exhibitors</td>
<td>1–5 PM</td>
</tr>
<tr>
<td><strong>SUNDAY, November 10, 2019</strong></td>
<td></td>
</tr>
<tr>
<td>Registration</td>
<td>9 AM–2 PM</td>
</tr>
<tr>
<td><strong>MONDAY, November 11, 2019</strong></td>
<td></td>
</tr>
<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>
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<tr>
<td>Conference Presentations</td>
<td>9:45 AM–Noon</td>
</tr>
<tr>
<td>Expo Hall Open</td>
<td>11 AM–4 PM</td>
</tr>
<tr>
<td>Lunch</td>
<td>12:30–1:30 PM</td>
</tr>
<tr>
<td>Innovation Stage Presentations</td>
<td>1:15–2:15 PM</td>
</tr>
<tr>
<td>Workshop Presentations</td>
<td>3–4:45 PM</td>
</tr>
<tr>
<td>Day 1 Closing Keynote</td>
<td>5–5:30 PM</td>
</tr>
<tr>
<td>Q Laboratories Networking Event with Facility Tour</td>
<td>6–8 PM</td>
</tr>
<tr>
<td><strong>TUESDAY, November 12, 2019</strong></td>
<td></td>
</tr>
<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>
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<tr>
<td>Conference Presentations</td>
<td>9:45 AM–Noon</td>
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<tr>
<td>Expo Hall Open</td>
<td>11 AM–3 PM</td>
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<tr>
<td>Lunch</td>
<td>12:30–1:30 PM</td>
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<tr>
<td>Innovation Stage Presentations</td>
<td>1:15–2:15 PM</td>
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<tr>
<td>Workshop Presentations</td>
<td>3–4:45 PM</td>
</tr>
<tr>
<td>Closing Keynote</td>
<td>5–5:30 PM</td>
</tr>
<tr>
<td>Flavorcon Closing Remarks</td>
<td>5–5:45 PM</td>
</tr>
<tr>
<td>Flavorcon Closing Networking Reception at Rhinegeist Brewery</td>
<td>6:30 PM</td>
</tr>
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</table>

Schedule subject to change without notice.

www.Flavorcon.com
## MONDAY, NOVEMBER 11

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<thead>
<tr>
<th>Time</th>
<th>Session</th>
<th>Speaker</th>
</tr>
</thead>
<tbody>
<tr>
<td>8:45–9:15 AM</td>
<td>Clean Label Innovation: Functionality and Flavor without Compromise</td>
<td>Dave Pirazzini</td>
</tr>
<tr>
<td>9:45–10:15 AM</td>
<td>It’s Only Natural: Where We Should Be Heading with Our Ingredients Before the Apocalypse Arrives</td>
<td>Steve Pringle</td>
</tr>
<tr>
<td>10:20–10:50 AM</td>
<td>Designing Irresistible Flavors for Health Care Consumers</td>
<td>Kavin Morgan</td>
</tr>
<tr>
<td>11:15–11:45 AM</td>
<td>Flavor Development in Alternative Cheeses</td>
<td>Praveen Upreti</td>
</tr>
<tr>
<td>1:50–2:15 PM</td>
<td>Cocktail Flavors from a Bar Lens</td>
<td>Robin Nance</td>
</tr>
<tr>
<td>2:20–2:40 PM</td>
<td>Taste Differences of Regionally Specific Mint Oils</td>
<td>Richard Pisano, Jr.</td>
</tr>
<tr>
<td>3:00–3:45 PM</td>
<td>Masterclass: Wine and Flavor</td>
<td>John Wright</td>
</tr>
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</table>

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## MONDAY, NOVEMBER 11

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<th>Session</th>
<th>Speaker</th>
</tr>
</thead>
<tbody>
<tr>
<td>4:00–4:45 PM</td>
<td></td>
</tr>
<tr>
<td>A Conversation on the Creation of Flavor</td>
<td>David Zilber and Jeff Gordinier</td>
</tr>
<tr>
<td>5:00–5:30 PM</td>
<td></td>
</tr>
<tr>
<td>Exploring the Flavors of Woodford Reserve Bourbon</td>
<td>Elizabeth McCall</td>
</tr>
</tbody>
</table>

## TUESDAY, NOVEMBER 12

<table>
<thead>
<tr>
<th>Session</th>
<th>Speaker</th>
</tr>
</thead>
<tbody>
<tr>
<td>8:45–9:15 AM</td>
<td></td>
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<tr>
<td>Goodness Without Compromise: Delivering “Better for You” as a Larger-Than-Life Candy Brand</td>
<td>Maria Bast and Matthew Beam</td>
</tr>
<tr>
<td>9:45–10:50 AM</td>
<td></td>
</tr>
<tr>
<td>The Cannabis Conundrum: To Chase or Erase?</td>
<td>Jennifer Corso, John Fernandez, Sean Arnold and Tony Moore</td>
</tr>
<tr>
<td>11:15–11:45 AM</td>
<td></td>
</tr>
<tr>
<td>Flavor Creation for Product Developers</td>
<td>Paul Breha</td>
</tr>
<tr>
<td>1:00–1:15 PM</td>
<td></td>
</tr>
<tr>
<td>Preparing the Next Generation of Flavorists</td>
<td>Bryn Thomas</td>
</tr>
<tr>
<td>1:35–1:50 PM</td>
<td></td>
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<tr>
<td>Natural Resources Based Food Flavor Innovation</td>
<td>Tao Feng</td>
</tr>
<tr>
<td>2:10–2:30 PM</td>
<td></td>
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<tr>
<td>Flavoring Plant-Based Meat Analogues</td>
<td>Nadji Rekhif</td>
</tr>
<tr>
<td>3:00–3:45 PM</td>
<td></td>
</tr>
<tr>
<td>Flavor Challenges and Opportunities with Plant-Based Proteins</td>
<td>Sudarshan Nadathur</td>
</tr>
<tr>
<td>4:00–4:45 PM</td>
<td></td>
</tr>
<tr>
<td>The Fragrance Behind the Flavor</td>
<td>Marie Wright</td>
</tr>
<tr>
<td>5:00–5:30 PM</td>
<td></td>
</tr>
<tr>
<td>Crafting New Flavors in Beer Using Traditional Ingredients</td>
<td>Travis Houston</td>
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<tr>
<td>Monk Fruit Corp.</td>
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<td><a href="http://www.monkfruitcorp.com">www.monkfruitcorp.com</a></td>
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2019 Flavorcon Pre-Show Program

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<td>Shank's Extracts Inc.</td>
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<td>Sensient Technologies</td>
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<td><a href="https://sensientnaturalextracts.com/pure-flavors/">https://sensientnaturalextracts.com/pure-flavors/</a></td>
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<td>Sigma-Aldrich (MilliporeSigma)</td>
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<td><a href="http://www.sigmaaldrich.com/industries/flavors-and-fragrances.html">www.sigmaaldrich.com/industries/flavors-and-fragrances.html</a></td>
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<td>United Spectrum, Inc.</td>
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Catch up on our latest videos and podcasts!

Gain valuable insight on materials, trends and innovations impacting the flavor and fragrance industries.

**RECENT VIDEOS**
- A Taste of Digital Flavors at Flavorcon 2019
- Two Sense: Carlos Benaim on Sillage, Education and Creativity

**RECENT PODCASTS**
- Creating Clean Tastes with Dave Pirazzini
- Layering Experiences to Create Product Complexity

Watch and Listen Now!
www.perfumerflavorist.com/multimedia/
EXHIBITOR PRODUCT & SERVICE CATEGORIES

The Expo Hall at Flavorcon 2019 will feature specially curated Product & Service Categories that showcase the latest and greatest in flavor expertise, technologies, ingredients and innovations from around the world.

These categories will help flavorists, chemists, food scientists, product developers and innovators to navigate the Expo Hall and locate relevant suppliers and insights to inspire their next project.

**Beverage Innovation**
- Ingredients, innovations and flavors for beverage applications.

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

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

**Dairy Flavor**
- Ingredients, innovations and flavors for dairy applications.

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

**Functional Flavor**
- 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).

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

**Natural Focus**
- Natural solutions for flavors, food and beverages.

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

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

**Savory/Reaction**
- Ingredients and flavors used in savory applications.

**Sustainability Innovation**
- Ingredients, processes and programs that improve the environment, local communities and/or the supply chain.

**Sweet/Confectionery**
- Ingredients, innovations and flavors for sweet and confection applications.
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## REGISTRATION

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<th>Early Bird</th>
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<tbody>
<tr>
<td>Conference and Expo: Complete Package</td>
<td></td>
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<tr>
<td>Complete Event – 2 days (Monday and Tuesday)</td>
<td>$875</td>
<td>$1,200</td>
<td>$1,350</td>
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<tr>
<td>Complete Event – 1 day only (Monday OR Tuesday)</td>
<td>$775</td>
<td>$1,100</td>
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<tr>
<td>Expo Pass Only</td>
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<td>Exhibit Hall Pass – 2 days (Monday and Tuesday)</td>
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<tr>
<td>Exhibit Hall Pass – 1 day only (Monday OR Tuesday)</td>
<td>$75</td>
<td>$120</td>
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* Registration completed online before 11:59 PM CST

All prices shown in U.S. dollars

Conference and Expo Complete Package includes:

- 2 Day Conference Program
- Takeaway Presentation Materials
- Expo Hall Access
- Networking Receptions

Expo Pass includes:

- Access to Expo Hall

### GROUP REGISTRATION DISCOUNT

Register 4 or more attendees and receive 10% off of the full conference for 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.
VENUE/TRAVEL/HOTELS

Duke Energy Convention Center

525 Elm Street
Cincinnati, OH 45202

Flavorcon 2019 will be held November 11–12, 2019 at the Duke Energy Convention Center, OH, USA.

Parking at the Convention Center

The Duke Energy Convention Center’s main entrance is located at the intersection of Fifth Street and Elm Street in downtown Cincinnati. Over 5,000 parking spaces are located immediately surrounding the Center in metered street spaces, private flat lots and privately managed garages. The garages offer direct entry to the convention center via Cincinnati’s Skywalk System.

The offices for Spectra, the management company at the Duke Energy Convention Center, are located on the second level at the Skywalk entrance (at Sixth Street and Plum Street).

Information provided by the Duke Energy Convention Center

Hotel Reservations

In partnership with onPeak, we’ve secured discounted rates at a selection of Cincinnati hotels. Through onPeak we’re able to offer you convenient and affordable options for your trip to Flavorcon 2019. onPeak is the only hotel provider endorsed by Flavorcon 2019, and we encourage you to book through them early for the best selection and price.

- $145 Hilton Cincinnati Netherland Plaza
- $142 Hyatt Regency Cincinnati
- $89 Millennium Hotel Cincinnati

Request Your Room

1-800-208-2649 (toll free)
1-312-527-7300
flavorcon@onpeak.com

onPeak is the only hotel provider endorsed by Flavorcon 2019. If you are contacted by other third-party companies offering hotel assistance, please be aware they are not endorsed by our event. Entering into financial agreements with these companies can have costly consequences and are not protected by event management.
CURATED CITY GUIDE

☕ CAFES/BREAKFAST:
- Coffee Emporium
- First Watch
- Hathaway’s Coffee Shop
- Maplewood Kitchen and
- Sleepy Bee Café
- Starbucks

❌ CASUAL DINING:
- A Tavola
- Abigail Street
- Aladdin’s
- Arnold’s Bar & Grill
- Bakersfield
- Bauer Farm Kitchen
- BRU Burger Bar
- CHE! Restaurant
- D. Burnham’s
- Goodfella’s Pizzaria
- Haru
- Jean-Robert’s Table
- Joella’s Hot Chicken
- Kaze
- Krueger’s
- Midici The Neapolitan Pizza Company
- Moerlein Lager House
- Montgomery Inn Boathouse
- Nada
- Nicholson’s Tavern
- Nicola’s
- Pho Lang Thang
- Pleasantry
- Please
- Quan Hapa
- Red Roost Tavern
- Revolution Rotisserie
- Rusconi Pizza
- Ruth’s Chris Steakhouse
- Sacred Beast
- Salazar Restaurant
- Sartre
- Senate
- Taft’s Ale House
- Taqueria Mercado
- Taste of Belgium (two locations – OTR and The Banks)
- The Anchor OTR
- The Butcher and Barrel
- The Eagle
- The Mercer OTR
- Tin Roof
- Via Vite
- Wahlburgers
- We Olive and Wine Bar
- Zula
QUICK LUNCH
RESTATEURANTS:
• Chipotle
• Currito
• Frisch’s
• Ingredients
• Izzy’s
• Potbelly
• Roly Poly
• Silver Ladle
• Skyline Chili
• Subway
• Zablong

UPSCALE RESTAURANTS:
• Boca
• Galla Park
• Jeff Rubys Steak house
• Metropole
• Mita’s Restaurant and Bar
• Prime Cincinnati
• Restaurant L
• Sotto

LOCAL FAVORITES:
• Graeters Ice Cream
• Panino

BREWERIES:
• Christian Moerlein Brewery
• Fibonacci Brewing Company
• Listermann
• Rhinegeist Brewery
• Taft’s Ale House

JAZZ/BLUES CLUBS:
• Blues Society
• Caffe Vivace
• Schwartz Point

BARS & PUBS:
• Bay Horse Café & Roadhouse
• Below Zero Lounge
• Cobblestone OTR
• Corkopolis
• Halfcut
• Japp’s
• Lackman
• Longfellow
• Mecca
• Motr Pub
• Mr. Pitiful’s
• Revel OTR
• Rook OTR
• Rosedale
• Sam Adams Tabroom
• Skeleton Root
• The Drinkery
• The Hub
• The Pony
• Tin Roof
• Tokyo Kitty
• Treehouse Bar
• Vestry