



FLAVOR CHEMISTRY WORKSHOP
The First International Flavor and Fragrance
Conference

May 8-9, 2017, Hotel Las Américas, Cartagena Colombia

INSTRUCTORS

Dr. Coralia Osorio.

Chemist, M. Sc and Dr. Sc. in Science-Chemistry from Universidad Nacional de Colombia. Full Professor at Department of Chemistry of Universidad Nacional de Colombia-Sede Bogotá. Research expertise: flavor chemistry, pigment chemistry, natural product chemistry, drying techniques for the development of added-value products (microencapsulation and freeze-drying), and chemical ecology. She has published more than 50 research papers on scientific journals, coedited one ACS book and recently joined the Editorial Advisory Board of Journal of Agricultural and Food Chemistry. At present, is the main coordinator of RIFRUTBIO (Red Nacional para la Bioprospección de Frutas Tropicales) and the research group GANAC (Grupo de Aditivos Naturales de Aroma y Color), which research target has been the tropical fruits, with emphasis in flavor chemistry.

Dr. Michael Qian.

Department of Food Science and Technology, Oregon State University, Corvallis, Oregon, USA. Dr. Qian is Professor of flavor chemistry at Oregon State University, elected fellow of Agricultural and Food Chemistry Division of American Chemical Society and past chair (2014) of Food and Agricultural Food Chemistry Division of American Chemical Society. He received his BS in Chemistry from Wuhan University, MS from University of Illinois and PhD from the University of Minnesota. Dr. Qian is an expert in aroma/flavor extraction and analysis involving solid phase micro-extraction, stir bar sorptive extraction, gas chromatography/olfactometry-mass spectrometry, and multi-dimensional-GC-MS analysis. Dr. Qian's research interests at Oregon State University covered aroma/flavor chemical/biochemical generation in dairy products, small fruits (blackberries, raspberry, and strawberry), wine and wine grapes, beer and hops, Chinese liquor and wine, tea, coffee as well as sea foods. Dr. Qian has published over 80 research



articles, 12 book chapters and co-edited 4 ACS symposium books in the field of flavor chemistry, and has given numerous presentations at national and international meetings.



Dr. Robert McGorin

Is the Jacobs-Root Professor of food chemistry and Department Head of Food Science and Technology, Oregon State University, Corvallis, Oregon, USA. He is a Fellow of the American Chemical Society (ACS) and the Institute of Food Technologists (IFT), past-chair of the ACS Division of Agricultural and Food Chemistry (1994) and Flavor Subdivision (1989), and presently serves on the IFT Board of Directors. He received a BA in chemistry from Northwestern University, and MS and PhD in organic/medicinal chemistry from the University of Illinois. Research expertise: Flavor analysis, identifications of key aroma compounds in foods, cereal and dairy flavor chemistry, interactions between flavor volatiles and food components, effects of processing / packaging on flavor generation and deterioration, chromatography and separations (GC, HPLC), spectrometry (GC/MS, GC/MS/MS, GC/IR/MS). Dr. McGorin has published 11 book chapters and co-edited 4 ACS Symposium Series books in the areas of thermal generation of aromas, thermally generated flavors, flavor-food interactions, and dairy flavor chemistry.

Dr. Alvaro Orjuela

Chemical engineer and Master from the Universidad Nacional de Colombia. He has a Ph. D. in chemical engineering from Michigan State University (East Lansing, USA). Associate Professor at Departamento de Ingeniería Química y Ambiental, Universidad Nacional de Colombia-Sede Bogotá. Dr. Orjuela started working on chemical process design, and also in pilot scale process equipment design, construction and start-up. As young entrepreneur he co-founded Green Andina Ltda, company dedicated to produce and commercialize natural extracts, and also to design agro-industrial process technologies. Research expertise: development of technologies to obtain and purify natural products and biobased chemicals, process design and intensification, reactive separations, biobased fuels and chemicals, computer aided process simulation, applied heterogeneous catalysis, and multiphase equilibria. He has published over 60 research articles and contributions to scientific events, as well as 2 invention patents.