



**FLAVOR CHEMISTRY WORKSHOP**  
**The First International Flavor and Fragrance**  
**Conference**

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

**LECTURE TOPICS AND WORKSHOP SCHEDULE**

**Monday 8-12 m: Basics of Flavor Chemistry and olfactory detection.**  
**Coralia Osorio**

8-10: Introduction to flavor chemistry, terminology, odor descriptors, flavor materials, flavor creation and olfactory descriptive training in common odor-notes.

Coffee Break

10:15-12:15 Basic flavor perception, olfactory analyses, sensory molecular approach and sensory analysis of flavors (AEDA and threshold odor value), biogenesis of main odor active volatiles.

12:15-2 pm Lunch

**Monday 2- 6 pm: Analysis of flavors. Michael Qian**

2-4: Advances in flavor extraction and analysis (LL, SAFE, SDE, HS-SPME, SBSE, thermal desorption).

Coffee Break

4-6: Sensory-directed flavor analysis, GC/Olfactometry-MS, 2D-GC-MS, chiral separation and analysis, analysis of volatile sulfur compounds by GC-PFPD

**Information:** Visit the webpage [http:// www.iffunalacs.unal.edu.co](http://www.iffunalacs.unal.edu.co)  
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## **Tuesday 8-12 m: Processed flavors. Robert McGorin**

8-10: Introduction, thermal generated process flavoring (Maillard reaction), Strecker degradation, impacts of processing on flavor stability, enzyme modified dairy flavors, flavor enhancers.

Coffee Break

10:15-12:15 Sources of flavor-food interactions, reactivity, flavor degradation, flavor oxidation, interactions of flavors with proteins/carbohydrates/lipids, high-potency sweeteners.

12:15-2 pm Lunch

## **Tuesday 2- 6 pm: Industry of flavors. Alvaro Orjuela**

2-4 pm History of flavors and fragrance industry, market segments, natural and artificial flavors. Essential oils, industrial production, biotechnological applications for flavor production.

Coffee break

4-6 pm Up-scaling extraction methods flavor and fragrances, international regulation, FEMA, GRAS. Costs of flavourings.

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