

IFEAT WORLD

INTERNATIONAL FEDERATION OF ESSENTIAL OILS & AROMA TRADES
NEWS FROM AROUND THE GLOBE • NOVEMBER 2012

Welcome to Singapore!



Ravi Sanganeria

Dear Member,

On behalf of IFEAT and the Local Organising Committee, I would like to welcome all delegates, speakers and accompanying persons to the 2012 IFEAT Conference in the vibrant and beautiful city of Singapore – Asia's financial hub. We look forward to meeting you all, and are confident that you will experience a truly memorable few days here.

Following last year's highly successful IFEAT Conference in Barcelona, we are happy to report that registrations this year are even higher and we expect to welcome over 1,000 people from over 50 different countries to Singapore on Saturday 3rd and Sunday 4th November, when booking in for the Conference at the magnificent Marina Bay Sands Hotel.

The Welcome Reception at one of Asia's finest restaurants, One on the Bund, will provide a perfect opportunity for delegates to meet each other and renew old acquaintances before the Conference officially opens on Monday 5th November. On Tuesday evening the IFEAT Dinner will be held at the awe-inspiring Gardens by the Bay, a short walk from the Conference hotel.

In line with the theme of the Conference, "Essential Asia", we shall be welcoming speakers from China, India, Indonesia, Russia, Sri Lanka and Thailand to discuss developments in the F&F industry in their countries over the following four days. There will also be

sessions on "Regulatory Issues", "Sustainability and Market Issues", "Value Added and Market Developments" and "New Sources of Natural Ingredient Supplies". Further details of speakers are given in this issue of IFEATWORLD, and an updated comprehensive list of confirmed presentations and abstracts can be found on the IFEAT website.

This year there will be no customary field trip but rather a one-day Trade Exhibition to be held in the conference venue. This is an exciting opportunity for companies in the essential oils and aroma trades to showcase their products to delegates, associates and friends.

A considerable amount of preparation has gone into the organisation of this Conference, and I would like to thank my colleagues on the Singapore Local Organising Committee for all their hard work and dedication over recent months; Robby Gunawan, Bhuvana Nageshwaran, Sandeep Tekriwal, and Shih Chih Lung.

Enjoy your stay in Singapore.
With very best wishes,

Ravi Sanganeria
Chairman of IFEAT Singapore
Conference Organising Committee



2012 IFEAT Study Tour to Brazil and Paraguay



Stephen Pisano

If you haven't already heard from your colleagues, business associates or even through the grapevine, the Study Tour to Brazil and Paraguay (report on pages 4 and 5) this past summer was a huge success!

On behalf of the IFEAT Executive Committee and the Study Tour Committee we would like to express our gratitude to our Brazilian and Paraguayan hosts and sponsors for their overwhelming generosity and incredible hospitality that they extended to the participants.

Thank you Fazenda Alpina, Ivo Gregori
Thank you Natura Cosmetico sponsor, Sergio Gallucci
Thank you Dierberger Essential Oils S.A., Andy Dierberger
Thank you Citrus and Allied Essences Ltd sponsor, Stephen Pisano
Thank you Destilaria Tres Barras Ltda, Fuad Samir Cury and the Cury family
Thank you Cutrale Ltda., Fernando Cardoso and Edson Vieira de Lima
Thank you Louis Dreyfus Commodities, Rosemeire Marcato

Thank you Colony Menno - Cooperative Chortitz Ltada, Hedy Giesbrecht
Thank you Wilhelm SA sponsor, Dr Marcelo Velilla and Andrea Costas
Thank you Amigo & Arditi S.A. - Raul Amigo and the Nuclear Farm
Thank you Alpaca S.A., Karl Janz

I would like to personally thank Ravi Sanganeria and the local organizing committees in both Brazil and Paraguay for their time and dedication in bringing this Study Tour to fruition successfully. It has been a pleasure working with and getting to know you all over the past two years.

I would also like to personally thank Peter Greenhalgh for his support throughout the entire organizing process; we could not have done it without him!

A special thanks to the Dauras Turismo team; Marcela, Cristiana, Luciana, Rogerio, and Maurico, you did a flawless job!

Stephen Pisano
IFEAT Study Tours Committee



ESSENTIAL ASIA

IFEAT SINGAPORE CONFERENCE

A full programme of presentations has been prepared for the IFEAT Singapore Conference on a wide range of subjects.

Details of many of the speakers from the main producing countries of Asia were given in the July edition of IFEATWORLD. We can now confirm our speaker from Sri Lanka; **Fazal Mushin**, Director of Exports and Business Development at **Link Natural Products (Pvt) Ltd**, based in Colombo, will give a presentation on "The essential oil industry in Sri Lanka".

We shall also welcome **Dr Pakamas Chetpattananondh**, Department of Chemical Engineering, **Prince of Songkla University**, Thailand, who will give an overview of the agarwood

oil industry. Agarwood oil is extremely rare and highly valuable, not only because of its unique properties and high medicinal value but also the process to stimulate the resin formation is not yet widely known.

Regulatory issues continue to be as important as ever and a session on Monday 5th November will focus on these, with two papers on this subject:

The socio-economic importance of the fragrance industry and insights into the global regulatory system by **Pierre Sivac**, President of the **International Fragrance Association (IFRA)**. The presentation analyses the socio-economic importance of the fragrance industry and provides an overview and

insights into the global regulatory landscape and the pressures and responses required. This includes US legislative proposals, the EU SCCS opinion on allergens, chemical registration schemes in Asia and IFRA's new safety assessment programme.

REACH: An update of EFEO's programme for Natural Complex Substances (i.e. essential oils) by **Dr Hans van Bergen** of **Para-Celsus Concept**, the Netherlands. Dr van Bergen will review the European Union's REACH (Registration, Evaluation, Authorisation and Restriction of Chemicals) legislation, which has now been in force for 5 years. He will look at EFEO's programme and its future, enabling companies to ensure their essential oils are covered by this programme.

Learn about India for the 2013 IFEAT Study Tour

Presentations on the fragrance and flavour industry in India will be of interest to all those wishing to join next year's IFEAT Study Tour to southern India (see page 3). Confirmed presentations from India are:

India's consumer market: the pinnacle of the flavour and fragrance industry by Sant Sanganeria, a founder member of IFEAT and Managing Director of Ultra International Ltd, New Delhi. He will discuss the ascendancy of India as an

economic power and its important consumer market which is undergoing a paradigm shift due to India's rapid economic growth and favourable demographics.

An overview of the Indian floral extracts industry by Raja Palaniswamy, Director of Jasmine C. E. Pvt. Ltd, Chennai, the leading floral extracts manufacturer in India, and at the heart of the region due to be visited by IFEAT next year. His presentation will review those Indian floral raw materials and their extracts that find application in the international fragrance and flavour industry. It will trace the evolution, analyse the current status and chart the potential of the Indian floral extracts industry.

India's oleoresin industry: initiatives to meet regulatory and other challenges by Shanavas Bavu from the New Products Division of Synthite Industries Ltd, Cochin. He will discuss the evolution and current status of India's highly successful oleoresin industry, which will be the focus of the second leg of the 2013 IFEAT Study Tour.

Natural essential oils from the Western Himalayas: their role in fragrances and flavours, quality parameters, sustainability and conservation by Surender Mohan, Managing Partner of M/S Hari Industries which has been producing Himalayan cedarwood oil since 1980. He will discuss the economically important essential oils produced in the mountainous western Himalayas region of India, and review the sustainability and conservation strategies for this area.



2013 IFEAT STUDY TOUR

9th to 18th June 2013



The 2013 IFEAT Study Tour will take place in southern India from Sunday 9th June to Tuesday 18th June. This is a wonderful opportunity to visit the important floral extract, essential oil and oleoresin industries in this region. The timing of the tour has been chosen to coincide with the harvesting and main distillation period for the major proportion of flowers in southern India.

On the first leg of the tour (Sunday 9th June to Saturday 15th June) participants will see the beautiful flower belt of southern India and visit many of the major companies involved in the manufacture of essential oils, concretes, absolutes and incense from local production of fragrant plants such as jasmine, mimosa, tuberose, champaca, rose, palmarosa, eucalyptus, geranium, rosemary, marigolds and sandalwood. Starting in Madurai on 9th June they will travel via Coimbatore and Ooty to Mysore visiting farms and production facilities on this route. Time has also been made for taking in some of

the cultural splendours of this region including Sankarankoil and Meenakshi Amman Temple of Madurai. Arriving in Mysore on Friday 14th June, participants will have the option to leave the tour on Saturday 15th June or continue on to the second leg which is based in Kochi.

The second leg of the tour (Sunday 16th and Monday 17th June) will be devoted to the spice production and processing facilities around Kochi. These include some very large companies involved in the production of essential oils, spice oleoresins, natural food colours and whole and ground spices for export markets around the world.

Companies to be visited

The full programme and booking instructions for members can be found in the Study Tour brochure which is now available on the IFEAT website (www.ifeat.org). A summary of the itinerary showing the companies that will be visited is given here (right). Many of these companies have very generously

offered to sponsor a lunch or dinner during the tour, and we are confident of a very warm welcome and a fascinating learning experience from them all.

Monday 10th June

Visit Sankarankoil and see harvesting in local fields

Tuesday 11th June

Visit Chennai Bioflora and Jasmine Concrete Exports

Wednesday 12th June

See rose fields en route to Coimbatore and visit Nesstate and sambac fields

Thursday 13th June

Visit Synthite Industries, Marudur and Eence Aromatics, Mettupalayam

Friday 14th June

Visit Hope Plantations

Saturday 15th June

Visit M/s N. Ranga Rao and Sons (NRRS) and Nesso

Sunday 16th June

Visit Kancor, Angamaly

Monday 17th June

Visit Plant Lipids and Synthite Industries

Message from the Chairman of the Local Study Tour Committee

Dear IFEAT member,

We look forward very much to welcoming IFEAT members to southern India next year.

We have organised a packed programme of visits with some time for taking in the splendid sights of this beautiful country. I am confident that all delegates will have a tremendous experience visiting India's famous floral extract, essential oil and spice processing facilities. From traditional methods that have been used for centuries to state of the art technology, we have everything in India, and there will be much to discuss about the current markets and future challenges of our industries.

I am very grateful to the other members of the Local Organising Committee in southern India; Mr Pradeep Kapoor (Jagat Aroma Oils Distillery), Mr Geemon Korah, (Kancor Ingredients Limited), Mr John Nechupadom (Plant Lipids (P) Ltd), Mr Raja Palaniswamy (Jasmine Concrete Exports Pvt. Ltd) and Mr Pavan Ranga (N Ranga Rao & Sons). They are all working hard and being most generous with time and hospitality to ensure an unforgettable experience for delegates on the 2013 IFEAT Study Tour.

George Paul

George Paul

Chairman of the Local Study Tour Committee
IFEAT Executive Committee



IFEAT BRAZIL / PARAGUAY

11th – 20th August, 2012

On 10th August some 40 IFEAT members from 17 countries met up in Sao Paulo for the start of the 5th IFEAT Study Tour, this time to Brazil and Paraguay. It proved to be another superb tour thanks to the support, excellent hospitality and commitment of

“The whole trip far exceeded my wildest expectation”

the Brazilian and Paraguayan companies that were

visited - all of whom were IFEAT members.

Early on Sunday morning we left Sao Paulo in a luxury coach to visit Fazenda Alpina, where Ivo Gregori's enthusiasm for the organic production and processing of essential oils was there for all to see. This set the tone for the other visits – and throughout the tour it was a joy to meet up with many individuals whose enthusiasm and commitment for essential oils was contagious.



Tuesday saw a visit to Dierberger's processing operations at Barra Bonita followed by a tour of one of their several thousand hectare farms growing a range of plants for the production of essential oils. The following concert, food and party in the evening surrounded by forests and overlooked by the Southern Cross was a great experience.

The next morning saw a boat trip along the River Tiete, including a lunch to see some of the environmental changes that had been implemented over the years.

“The participants were truly special and I feel honoured to get the chance to know many ... much better.”

Then to the eucalyptus citriodora production and processing operations of Tres Barras and an evening of superb entertainment as the delegates shared Tres Barras 50th anniversary party - one of the highlights of the Tour. From the relatively small operation of Tres Barras, the visit the following day saw a very early wake up call and a visit to Cutrale's massive orange production and processing operations. This was followed the next day by visits to Louis Dreyfus farms and processing operations both of which were true eye



openers for many of the participants who were amazed by the scale of the operations. Following the Dreyfus plant tour a farewell party took place at the Dreyfus Guest House where a Samba School entertained participants who were all encouraged onto the dance floor.

Each of the companies provided superb introductions and videos to explain the operations. Indeed this was a feature of all the Tour visits – each company had put in a lot of work to provide detailed analysis of their production and processing operations – leading to all the delegates becoming much wiser regarding the specific essential oil production and processing operations. Moreover the companies provided superb books, clothes and other mementoes of the visits.

Friday morning saw a return to Sao Paulo, where the group split in half –

Truly great memories!



STUDY TOUR

some heading home while others flew to Asuncion in Paraguay where a Welcome Dinner had been organised along with gifts and videos of Paraguay.

Saturday was one the highlights of the Tour as the two chartered aircraft, each holding 10 delegates headed to the Chaco to visit the Mennonite communities and the Cooperativa Chortitzer Ltda. and their various agricultural operations including guaiacwood oil production as well as their extensive water conservation techniques.

Sunday could not have been more different. We drove to San Pedro district where we visited the warehouse of Amigo and Arditi and then on to the village of Nuclear to visit by ox-cart the smallholder bitter orange tree areas to watch the harvesting and distillation of petitgrain oil. On our arrival in Nuclear we were entertained by some wonderful traditional Paraguay dancing



and music as well as shown a superb display of local fruits, vegetables and arts and crafts. Then to the operations of Alpaca to see the processing of guaiacwood oil as well as the harvesting of vetiver and the growing of other essential oil plants including eucalyptus, cabreuva and palmarosa. The day ended with a farewell dinner, which included more traditional music and dancing and a superb guitar concert by one of Paraguay's most famous musicians.

A full report of the 2012 Study Tour will be available on the IFEAT website.

The memories ... will be cherished forever.

Another outstanding feature of the tour was the level of intra group discussions amongst the participants, each one willing to share information about what is perceived to be a very secretive industry. This is a very healthy sign for our industry.

The days were long and full, starting with the early wake up calls, followed by the company visits and then the meals, music, concerts and dancing in the evening. The participants witnessed the growing, harvesting and processing of a range of essential oils including orange, petitgrain, guaiacwood, eucalyptus citriodora and vetiver. The site visits and quality of information distributed by the hosts were outstanding; these keep improving with each tour. The visits were very well organised and there were some excellent gifts from the various companies and sponsors.

Thanks to the local committees and IFEAT Study Tour Committee and particularly to the companies who hosted and sponsored the Tour as well as the Dauras Agency in Brazil, Raul Amigo in Paraguay and Stephen Pisano for all their efforts.

Book up now for the southern India Study Tour from 9th to 18th June 2013.

Overall - it was a great learning experience.



IFEAT EDUCATION

IFEAT sponsors two educational courses run separately through the UK universities of Reading and Plymouth. The Flavourist Course is run by the University of Reading and the distance learning programme, in which participants study for the IFEAT Diploma (Fragrance or Flavour), is run by the International Centre for Aroma Trades Studies (ICATS) based at the University of Plymouth.

FLAVOURIST COURSE

Nine students attended the annual Flavourist Training Course at Reading in May. They came from around the world; Mexico, Venezuela, Brazil, Indonesia, Russia, Iran, Slovenia, Ireland and the UK. The course comprises a series of lectures on key topics related to flavour creation, and practical work such as production methods, reaction products and flavour creation. On the last day, the participants were tested on points that were brought up in the lectures and practical sessions. All successfully passed, and are now BSF members for the next year.

This year's Best Student was **Charlotte Mills**, who is a research student at the University of Reading. Charlotte graduated from Reading with a BSc in Food Science in 2009 and is currently in the third year of a PhD on polyphenols in coffee. She will be presenting a short overview of the Reading Course at the Singapore Conference.



Attendees at the Reading Flavourist Course

Charlotte told IFEATWORLD:
"I was really grateful to have been given the opportunity to attend the Flavourist Course at University of Reading. The course offered an extremely diverse and thoroughly enjoyable range of sessions throughout the three weeks. It enabled me access to many years of expertise in the industry which has really broadened my knowledge of the field and I am sure has set me in good stead to proceed with a career as a flavourist."

I found the course extremely enjoyable thanks not only to the team who ran it, but also to the other attendees."



Charlotte Mills

2013 FLAVOURIST COURSE

Next year's IFEAT-sponsored Flavourist Course will take place from 7th to 24th May 2013.

For more information, please contact Professor Don Mottram at the Department of Food and Nutritional Sciences, University of Reading, Whiteknights, Reading, RG6 6AP, UK.

Tel: +44 (0)118 378 8700; Email: food@reading.ac.uk;
www.reading.ac.uk/food

IFEAT/ICATS DISTANCE LEARNING COURSE

There have been ten new enrolments on the IFEAT/ICATS Diploma programme this year from around the world: India, Canada, Singapore, Spain, Hong Kong, UK and Germany. The option for IFEAT members to 'cherry pick' individual modules is proving popular. The 2012 ICATS workbook edition includes the four new essential oil profiles written by Brian Lawrence and the two totally new flavour modules on 'Flavour Creation' and 'Applications of Flavours' written by John Wright. The first applications for the new flavour pathway have been received. Further information can be obtained from Dr. Tony Curtis, ICATS Director of Studies (aroma@plym.ac.uk).

This year's Best Student is **Suzanne Wlaschin** who had the highest grade.

She commented to IFEATWORLD:
"I discovered the IFEAT Distance Learning Diploma in Perfumery course through the internet. I am passionate about perfume and scents and made a decision to complete this course and see where it led me to in the perfume world. The course was fun and fascinating and covered many different areas – the history of perfume, the chemistry behind it, how aroma materials are derived from natural sources; marketing, putting together a product brief and quality control. I especially enjoyed the odour studies (I'm always happiest when sniffing something!) and learning about

naturally derived aroma materials. The textbooks, resources and tutoring were all top-notch. I wrote my special paper on Natural Perfumery, and plan to open my own business here on the Isle of Wight creating natural perfumes. Completing the course, and winning the Best Student Medal, has given me invaluable insight and the confidence to make my dreams a reality."



Suzanne Wlaschin

EU adopts positive list of flavouring substances

The EU Commission adopted legislation on 1st October providing a new EU-wide list of flavouring substances which can be used in food.

The list, published as Commission Implementing Regulation 872/2012, includes over 2,100 authorised flavouring substances and will apply from 22nd April 2013. All flavouring substances not in the list will be prohibited after a phasing out period of 18 months, though a further 400 flavouring substances, which have been used for a long time and deemed safe by other competent safety assessment authorities, will remain on the market until the European Food Safety Authority has concluded its evaluation. The European Flavour Association (EFFA), which has welcomed this legislation, points out that the list covers all materials (2,543 in total) supported by industry during the ongoing safety evaluation process.

The new list will form Part A of Annex I of the EU flavouring regulation 1334/2008, which came into full effect on 20th January 2011. It has also been published by the EU Commission as a database*. The EU flavouring legislation, and how this affects essential oils, extracts, herbs and spices, was discussed by Jan Demyttenaere of EFFA at the 2010 IFEAT Conference in Marrakech and by Joy Hardinge at the 2011 IFEAT Conference in Barcelona. Both papers are on the IFEAT

website. A second regulation (873/2012) was also adopted on 1st October concerning transitional measures for other flavourings.

*https://webgate.ec.europa.eu/sanco_foods/main/?event=display



"The List provides for a positive, pragmatic and workable outcome for all stakeholders. It will not necessitate reformulations as the Flavour Industry is already in a position to implement the list of flavouring substances and can reassure all stakeholders that the list will cause no disruption to trade within the EU; on the contrary, this List will lead to greater harmonisation in the EU." European Flavour Association

IFEAT Archives

Since its establishment in 1977 IFEAT has become an increasingly important institution in the F&F sector. It is important that a historical record is maintained of the development of the organisation. With the advances in digital technology it has become much easier to store and access such information. Moreover, the re-design of the IFEAT website currently underway will permit greater access to historical material and photographs via the website.

IFEAT plans to establish an archive, which contains information on its establishment, a complete digital set of Conference Proceedings, delegate lists, medal winners, committees and committee members/chairmen/

presidents and photographs as well as other material relevant to IFEAT's development. If you have access to any of the above material, particularly prior to the year 2000, could you please contact Peter Greenhalgh

(email pgifeat@yahoo.co.uk) who is building up a detailed list of the whereabouts of existing material with a view to getting it digitalised and thus available in electronic format.



A superb collection of photos was collected from the recent Brazil/Paraguay Study Tour, which will be stored in the IFEAT archive collection



Raul Amigo

My favourite...

Petitgrain oil from Paraguay

By Raul Amigo

Petitgrain oil has been with me every day of my working life and throughout much of my childhood. The oil is steam distilled from the leaves and twigs of the bitter orange tree (*Citrus aurantium* Linn. Subsp. *Amara*) and is one of the major products of our family company in Paraguay, which is by far the world's largest petitgrain oil producer. It is the major essential oil in Paraguay and current annual production approaches 200 tonnes, accounting for over 80% of global output. About 98% of the total production is exported.

The production of petitgrain oil was started in 1877 by a French botanist called Benjamin Balansa, who came to Paraguay in 1875 to collect plants. He immediately recognised the potential for this oil.

Until the 1930's production was in the hands of a few big producers/exporters, but it then became totally dependent upon smallholders using unique wooden steam distillation equipment. It is an important crop for farmers, with about 15,000 families in the Occidental Region continuing to be directly or indirectly involved in petitgrain oil production. The planting areas are usually 1-2 hectares; the trees are cultivated in rows, kept as low bushes and not allowed to flower or fruit. In this way leaf growth is maximised. Occasionally some leaves are collected from the wild trees. There is a small but growing production of organic petitgrain oil.

The leaves can be harvested throughout the year and can act as a savings account for farmers, who can pick when money is needed. As such the leaves can provide a continuing source of cash income for smallholders. The leaves need to be steam distilled in traditional wooden stills shortly after collection.

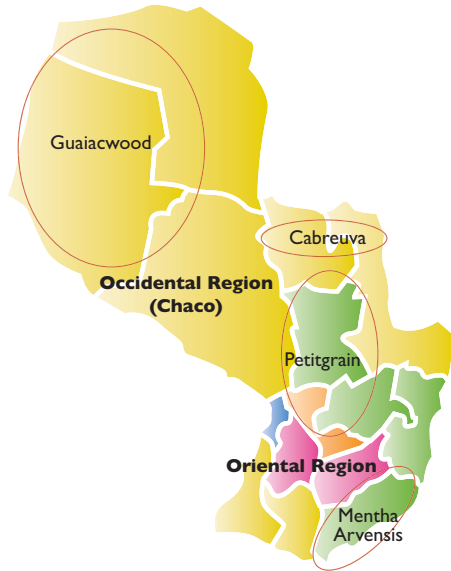
Petitgrain is cultivated mainly in the centre, east and north east of my country Paraguay.

The main constituents of petitgrain oil are linalyl acetate (approx. 50%) and linalool (approx. 20%). Other minor constituents are alpha-terpineol, geranyl acetate and geraniol. The leaves yield 0.35% of oil.

The harvesting is done every 6 to 8 months, but on some occasions farmers do it earlier, according to their needs for money.

Petitgrain is used predominantly in perfumery compounds for mass market products, including soaps, detergents and other household products. Almost all petitgrain oil is exported and the predominant markets are in Europe and the USA.

Production zones for essential oils in Paraguay



Harvesting Petitgrain



Petitgrain leaves awaiting distillation

2013 IFEAT Conference

29th September to 3rd October, 2013

The 2013 IFEAT Conference will take place in San Francisco, USA from Sunday 29th September to Thursday 3rd October, 2013, with the theme "Sustainable Growth". Further details will be available soon on the IFEAT website. We look forward to welcoming all our members to the world-renowned Fairmont San Francisco Hotel next year.

