

IFEAT WORLD

INTERNATIONAL FEDERATION OF ESSENTIAL OILS & AROMA TRADES
NEWS FROM AROUND THE GLOBE • APRIL 2013

2013 IFEAT Conference

San Francisco 29th September – 3rd October, 2013



Colin Ringleib

I am looking forward to welcoming delegates on Sunday 29th September to the 2013 IFEAT Conference in San Francisco, USA. The city is one of the top tourist destinations in the world situated in a stunning location in northern California with an eclectic mix of architecture and natural beauty.

Famous landmarks include the Golden Gate Bridge, Alcatraz and the Chinatown district. It is also a leading financial and cultural centre. San Francisco city is renowned for its cosmopolitan mix of people living there and a liberal community that is welcoming to all.

The conference will take place at the world-renowned and historically important Fairmont San Francisco hotel. Centrally located on Nob Hill, this very large, luxury hotel is a short cable car trip from many of the main tourist attractions within San Francisco including the Financial District and Fisherman's Wharf. It also offers panoramic views of the city and San Francisco Bay.



Fairmont San Francisco Hotel

The theme of the conference, "Sustainable Growth", is highly topical and relevant to all businesses and a comprehensive range of presentations on the current issues affecting the flavour and fragrance industry is being prepared. As always, there will be plenty of opportunities for making new, and renewing old, business acquaintances.

There will also be several side events which delegates can choose from including an essential oils short course, a course on transport of hazardous materials, a field trip to the garlic farms and processing operations at Gilroy and a lunchtime distillation forum. More information on all these is given on page 2. We also plan to hold a Trade Exhibition on Wednesday 2nd October at the conference hotel (see below).

As notified to all members, it is important that delegates needing visas send in their visa applications as soon as possible. The deadline for help from the IFEAT secretariat has now passed, and I would urge all those planning to register to ensure their visa applications are underway. For more details or information on the 2013 IFEAT Conference, and on-line registration, please visit the IFEAT website, www.ifeat.org.

Colin Ringleib, IFEAT 2013 Conference Chairman

IFEAT Trade Exhibition - Wednesday 2nd October, 2013

Following on from the successful event in Singapore last year, IFEAT will hold a Trade Exhibition in the Grand Ballroom of the Fairmont San Francisco hotel on Wednesday 2nd October, 2013. Members are advised to book their booths early as considerable interest has been shown by many companies in this event. Full details of the booths and the facilities available to exhibitors are given in the registration booklet. The floor plan has been designed with the aim of maximising space around and in front of the various stands for walking and meeting people. The Trade Exhibition offers a refreshing change from standard conference

proceedings and allows potential business partners the opportunity to discuss products and services in detail. A booking form for this Trade Exhibition can be downloaded from the IFEAT website.



IFEAT 2013
SAN
FRANCISCO
SUSTAINABLE
GROWTH

IFEAT CONFERENCE EVENTS

IFEAT Dinner

Tuesday 1st October, 2013

This year's IFEAT Dinner will take place on the US aircraft carrier USS Hornet, which is now a museum as well as a National Historic Landmark located on the east side of San Francisco Bay. The ship was commissioned in 1943 and saw active service up to 1970. It was responsible for recovering the Apollo 11 space capsule and the first men to walk on the moon as well as the Apollo 12 capsule and its crew. Dinner guests will be able to tour this historically important vessel, which has some fascinating exhibits on board including vintage airplanes and moon artefacts.

Distillation discussion group

This will be held during the course of the conference. We expect to have experts and innovators to discuss their thoughts on the importance of the following:
raw material drying/wilting; particle size (channeling); possible pretreatment (fermentation); steam velocity and pressure; distillation still/tub geometry; condenser types/capacity; condensation temperature; separator types/capacity/principles; distillation water treatment/recycling (cohobation); waste material treatment/recycling; energy efficiency, etc.
Delegate participation in these discussions will be very welcome.

Field trip to Gilroy

Wednesday 2nd October, 2013

On the Wednesday of the conference week, a field trip to the "Garlic Capital of the World", Gilroy, which lies about 100km south of San Francisco has been organised. Gilroy is renowned for its garlic processing operations, but is also famous for its mushroom production and its wineries.

Delegates will be invited to look at and discuss organic farming practices.

International transport of hazardous materials short course

Wednesday 2nd October, 2013

The course will address the following:

- "Best Practices in Hazardous Materials" will include key issues with regulations of DOT, ICAO, IMDG, IATA and other agencies. Subject matter will cover fines, penalties and consequences relating to violations.
- Modes of transport such as ocean freight as well as air freight and domestic surface transport
- Packaging, marking and labeling issues will be considered
- A case study will be presented relating to serious consequences as a result of lack of diligence and another case study covering how comprehensive practices leverage the bottom line
- Necessary and required certifications and methods for obtaining them

Short course - "The science of essential oils"

Wednesday 2nd October, 2013

This course will be held on the Wednesday of the IFEAT Conference, to be run by Brian Lawrence. After a brief introduction to essential oils, their method of isolation as well as that of extracts will be described including the economics of menthol and sclareol isolation. Variance in essential oil composition can be inherent or it can be from adulteration; as a result the analytical techniques used to determine adulteration using various oils as examples will be described. Finally, the compositional variances of a number of complex oils such as vetiver, rose, kaempferia, oud, kewda etc. will be discussed.



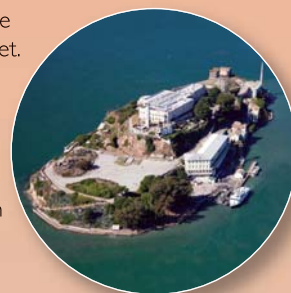
USS Hornet, venue for the IFEAT Dinner

OPTIONAL TOUR PROGRAMME

A range of interesting activities has been prepared for accompanying persons and delegates during the week of the San Francisco Conference. Some of the tours are listed below, but there are also shopping trips and wine tasting trips organised as well as other outings. More information on all the tours and the sights to be seen is given in the registration booklet.

Escape from Alcatraz

Self-guided audio tour and Pier 39
Days: Sunday 29th September, Wednesday 2nd October



Dynasty of Chinatown

Day: Sunday 29th September

San Francisco city tour by cable car

Days: Saturday 28th September, Sunday 29th September



Muir Woods & Sausalito

Days: Monday 30th September, Wednesday 2nd October

Victorian homes tour by cable car

Day: Monday 30th September

A taste of San Francisco's Little Italy

Day: Tuesday 1st October

Sailing the San Francisco Bay

Day: Thursday, October 3rd

A tour of the Ferry Building and Farmer's Market

Day: Thursday, October 3rd

Explore San Francisco and the Summer of Love

Day: Wednesday 2nd October



PRE CONFERENCE TOURS

Take some time to enjoy California before the IFEAT Conference. We have organised two tours to take place just before the conference. Both involve two nights in beautiful hotels not far from San Francisco. You will be transferred direct from these tours to the conference hotel on Sunday 29th September.

A Weekend in the Wine Country

Date: Friday, September 27, 2013 - Sunday, September 29, 2013
Location: Napa, California

This includes a full day tour of Northern

California's winemaking area, with tastings and gourmet food provided. This will be followed by a private cooking class on the second day, with Malcolm de Sieyes, chef and owner of The Silverado Cooking School located on the Silverado Trail, just outside of Downtown Napa.

A Weekend on the California Coast

Date: Friday, September 27, 2013 - Sunday, September 29, 2013
Location: Napa, California

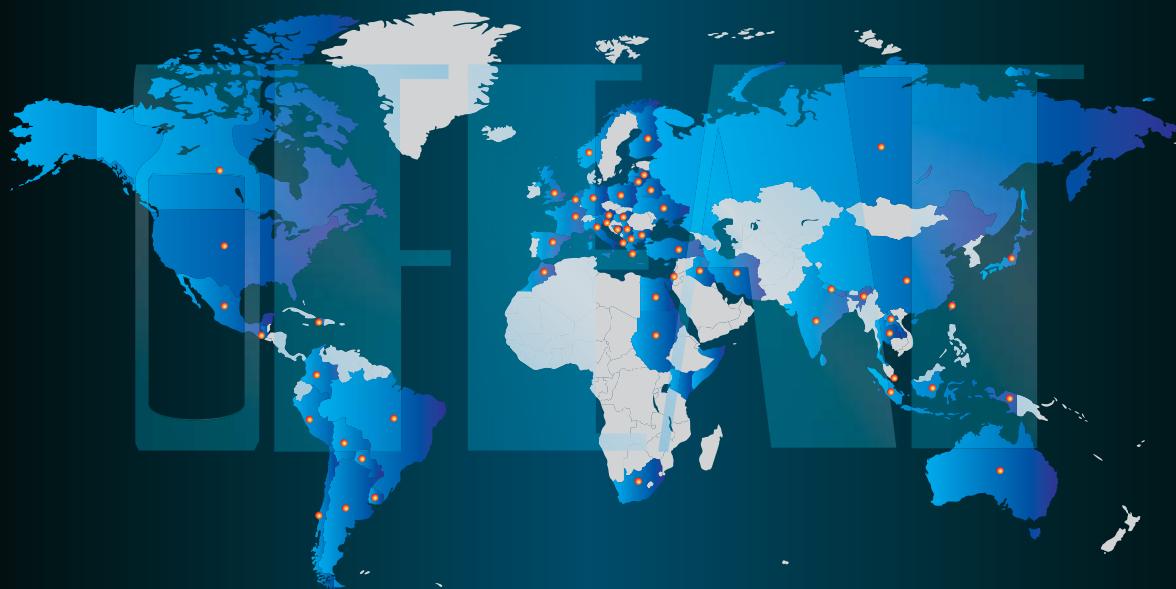
This includes two nights at the luxurious Clement Monterey Hotel on beautiful Monterey Bay. Fine dining, wine tasting and a guided trip down the 17-Mile Drive to Carmel-by-the-Sea are all included.



IFEAT MEMBERSHIP CONTINUES TO GROW

IFEAT now has 473 members based in 54 different countries around the world. The graphic below shows membership by country, and we are pleased to report that numbers have risen steadily over the last eight years. New members will henceforth be listed in each edition of IFEATWORLD; see below for those companies that have joined since 1st January 2013.

Albania 1 Argentina 6 Australia 12 Austria 2 Belgium 3 Bolivia 1 Brazil 8 Bulgaria 12 Canada 6
 Chile 1 China, P.R. 68 Colombia 1 Egypt 8 Finland 1 France 29 Germany 22 Greece 1
 Guatemala 2 Haiti 2 Hungary 2 India 59 Indonesia 13 Iran 1 Israel 3 Italy 18 Japan 8 Kenya 1
 Laos 1 Latvia 2 Lithuania 1 Mexico 4 Morocco 2 Nepal 2 Netherlands 3 Norway 1 Paraguay 3
 Peru 2 Poland 2 Russia 9 Singapore 4 Slovenia 1 Somaliland 1 South Africa 7 Spain 16 Sri Lanka 4
 Sudan 1 Switzerland 6 Taiwan 2 Thailand 1 Turkey 6 UK 34 Ukraine 2 Uruguay 1 USA 64



NEW IFEAT MEMBERS SINCE 1ST JANUARY 2013

Anhui 3 Ring Paper Group Spice Technology Development Co., Ltd.



Factory: 3 Ring Industrial Park, Huaining
 Anhui 246121, P.R. China
 Tel: +86 556 466 8591
 Fax: +86 556 466 9991
 E-mail: larry_yang_3ring@126.com
 Website: www.ahshxlkj.cn.alibaba.com
 Contact: Mr. Yang Lei

Kvapu namai (Aroma House, Ltd.)



Zemynos 31 - 6, Vilnius LT -
 06132, Lithuania
 Tel: +370 6860 9839
 E-mail: laime@aromata.lt
 Website: www.aromata.lt
 Contact: Mr. Laime Kiskune

Johnson Matthey & Brandenberger Ltd.



Gattalstrasse 18, Zurich 8052,
 Switzerland
 Tel: +41 44 307 1919
 Fax: +41 44 307 1920
 E-mail: martin.mueller@matthey.com
 Website: www.matthey.com
 Contact: Mr. Martin Mueller

C.E. Roeper GmbH



Hans-Duncker-Str. 13, Hamburg
 21035, Germany
 Tel: +49 40 734 1030
 Fax: +49 40 734 103-35
 E-mail: swittnebel@roeper.de
 Website: www.roeper.de
 Contact: Mr. Joern Herrmann

Harting Aromas S.A.



Av. Americo Vespucio 2680
 Of. 34, 3rd Floor, Conchali, Santiago, Chile
 Tel: +56 02 2 9490990
 Fax: +56 02 2 9490874
 E-mail: jqinlann@harting.cl
 Website: www.hartingaromas.cl
 Contact: Mr. Jorge Quinlan Navarrete

Thai-China Flavours & Fragrances Industry Co., Ltd.



99 Moo 2, Lat Bua Luang, Phra Nakhon
 Si Ayutthaya 13230, Thailand
 Tel: +662 952 5380
 Fax: +662 952 5385
 E-mail: info@tcff-thailand.com
 Website: www.tcff-thailand.com
 Contact: Mr. Sathaporn Kietthanakorn

Golden Kelly Pat. Flavor Co., Ltd.



3-2-4 Tsumori, Nishinari-Ku,
 Osaka 557 0062, Japan
 Tel: +81 6 6656 1071
 Fax: +81 6 6656 1054
 E-mail: golden@goldenkelly.co.jp
 Website: www.goldenkelly.co.jp
 Contact: Mr. Yukio Sakaino

J.P. Martins



Av. Borges de Medeiros 83 -
 Apts 602/602, Rio de Janeiro
 22430.041, Brazil
 Tel: +55 21 3627 5271
 Fax: +55 21 3627 5321
 E-mail: josepaulogandra@gmail.com
 Contact: Mr. Jose Paulo Gandra Martins



A glimpse into the United States mint industry

By Rocky Lundy, Executive Director, Mint Industry Research Council (MIRC)



The United States has been producing peppermint and spearmint oils since prior to the nineteenth century when mint growers boiled mint hay in water over a large fire and the peppermint/spearmint oil floated to the top and was skimmed off by hand. Mint growers in New York and Michigan developed a more sophisticated and efficient distillery "steam distillation process" in 1846. Even though the production areas, agronomic (growing) practices and steam distillation process of mint oils has changed and greatly improved since 1846, the commercially grown plant varieties of peppermint and spearmint have remained constant.

The United States produces more than 70% of the world's supply of peppermint (*Mentha piperita*) and spearmint (*Mentha gracilis* and *M. spicata*). There are three mint plant varieties grown for oil in the US; peppermint (*Mentha piperita*), Scotch spearmint (*Mentha gracilis*) and native spearmint (*Mentha spicata*). The Pacific NW states of Washington, Oregon and Idaho produce the majority of domestic mint oil with Washington State being the leading producer of both peppermint and spearmint

oils. The remaining production of US peppermint and spearmint is located in several Northern Midwest states and/or outlying areas such as South Dakota and North California.

Approximately 45% of the mint oil (peppermint and spearmint) produced in the US is used for flavoring in chewing gum with another 45% used in dentifrices (tooth paste, mouth wash, dental floss). The remaining 10% is used in confectioneries, pharmaceutical applications, liqueur flavoring and aroma therapy. Mint oil is a highly concentrated essence with the percentage of oil used in mint-flavored products ranging from .01 to 1.0%. In fact, one drum of mint oil (weighing about 400 pounds, or 180 kg) can be used to flavor approximately 5,200,000 sticks of chewing gum or 400,000 tubes of toothpaste.

Both US mint acreage and production have fluctuated significantly over the last 20 years but in general have stabilized over the last several years with approximately 100,000 acres (40,468 ha) annually in mint production with 80% of the acres in peppermint and 20% in spearmint. The annual average production of US peppermint is currently over 7 million pounds (3,175 tonnes) with spearmint production (including Canadian production) at approximately 2.5 million pounds (1,134

tonnes). In reference to mint's highly concentrated essence, this quantity of mint oil flavors a substantial number of sticks of chewing gum and tubes of toothpaste.

There are many US mint growers who in addition to peppermint and spearmint also produce other essential oils since their existing, specialized equipment (especially mint hay tubs and steam distillery) used in the production of mint oils, can also be utilized to extract other essential oils. There are approximately 2,500 acres (1,011 ha) of dill weed grown for oil each year in the US with an average annual production of 250,000 pounds (113 tonnes). Growing dill weed and/or other aromatic plants for their essential oils extends the equipment use period and is an efficient way to further capitalize on existing mint equipment/distillery. There are also many mint oil growers who produce other essential oils such as Bergamot mint (citrada), chamomile, coriander and several other niche market essential oils, again using existing mint production equipment including the steam distillery to extract the oils. The US mint industry will be giving a presentation on its history, technological changes, production challenges and other topics of interest at the 2013 IFEAT Conference in San Francisco.

SAVE THE DATE! 2014 IFEAT Study Tour to China

The 2014 IFEAT Study Tour will be conducted in southern China in the provinces of Guangdong and Kunming from 31st August until 8th September. This will be a fascinating trip in these two provinces that are important for our industry.

On the itinerary are visits to plantations, distilleries and factories that produce star aniseed oil, cassia oil and also facilities producing natural cinnamic aldehyde, natural benzaldehyde and turpentine, an important feedstock for many aroma chemicals. In Yunnan delegates will see eucalyptus oil, geranium oil, citronella oil and turpentine oil production facilities. The trip will cover some fascinating cities and some stunning landscapes. The variety of production methods will range from high tech to small scale farming operations.



SAVE THE DATE! 2014 IFEAT Conference to be held in Italy

The 2014 IFEAT Conference will take place in Italy. This will be held in either Venice or Rome. More details will be available during the 2013 San Francisco Conference.

