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IFEAT
ROME
2014



The 2014 IFEAT Conference, held at the Rome Cavalieri Hotel in the heart of the Eternal City, was a spectacular success for all concerned. It was the largest IFEAT Conference ever held, and provided delegates and their partners with a mix of topical and informative presentations, stunning culture and cuisine and first class entertainment. A report and photos can be found on pages 6 and 7, and all presentations will be available on the IFEAT website shortly.

Our sincere thanks go to Antonella Corleone and the Local Organising Committee whose tremendous efforts ensured the success of the IFEAT Rome Conference.



Michael G Boudjouk retires

This year's Conference marked the last IFEAT event for Michael Boudjouk's Presidency. Michael stepped down as President at the Annual General Meeting held in Rome on 23rd September. Under his Presidency, IFEAT has grown in size and stature, and the Executive Committee, as well as many IFEAT members, expressed their appreciation of his work over the last six years as President, and also for his many more years of dedication to IFEAT.

Michael has been the mentor of many Conference Chairs, helping them with the difficult task of preparing IFEAT Conferences. Each one of these, without any exception, is a huge task and an adventure requiring the support of a good conference team (usually up to 20 people), and the mentor's role is essential. Michael is currently serving as *ex-officio*, which is an advisory position to the Executive Committee.

Michael Boudjouk (left) receives a tableau by Giovanni Battista Piranesi, given to him on behalf of IFEAT by Alain Frix and Antonella Corleone



China Study Tour

This year's IFEAT Study Tour visited two regions of China which are important for the essential oils industry. It proved to be a fascinating eight days for all concerned. A report of this trip is given on pages 4 and 5.

The 2015 Study Tour will be to two regions of southern France, visiting various essential oil production facilities and the world's perfume capital, Grasse. More information on next year's Study Tour is given on page 12.



New President for IFEAT

At the IFEAT Annual General Meeting held on Tuesday 23rd September, **Mr Raúl Amigo** was elected as the new President of IFEAT, taking over from Michael Boudjouk. Raúl has a degree in Business Administration and Accounting. He is the Export Manager of Amigo & Arditi SA, Paraguay, a family business founded in 1948, dedicated to the production, processing and trading of essential oils, with exports to over 23 countries. The company also imports

flavours, fragrances and other raw materials for the local industries.

"I'm delighted to become the new President at this important time for IFEAT, which now has 579 members from 59 different countries," said Raúl. "I would like to thank Mike Boudjouk for his devoted work over the last six years as IFEAT President and also my colleagues on the IFEAT Executive Committee and IFEAT members for their confidence in electing me as the new IFEAT President."



Raúl Amigo

Changes to the IFEAT Executive Committee

At the IFEAT Annual General Meeting (AGM) two people were elected as new members of the IFEAT Executive Committee; **Dominique Roques** and **Yupeng Fan**.



Dominique Roques

Dominique Roques, Head of Natural Purchasing, Firmenich, France

Dominique is a graduate of HEC (Paris). He worked for 20 years for Biolandes, a French producer of natural ingredients, in purchasing and also implementing the development of production units in Spain, Bulgaria, Morocco, Madagascar and Turkey. He joined Firmenich in 2009 to lead the natural sourcing teams, and is also responsible for guiding the company's strategy on responsible sourcing and innovation for naturals. *"I am very happy to join the Executive Committee, eager to work with some long-time friends and to meet new ones in a field that is my all-time passion,"* Dominique told IFEATWORLD.

Yupeng Fan, PhD, Director and General Manager of Hangzhou Grascent Co Ltd, China

Dr Yupeng Fan received his PhD in Organic Chemistry at Rutgers University in New Jersey, USA following his Bachelor of Chemistry degree from Peking University in 1999. His first post was as a Senior Scientist at Alynam Pharmaceuticals Inc in Boston, USA, where he worked from 2005. He joined Hangzhou Grascent in 2010 and currently serves as Director and General Manager of the company.

"Basically I have a background in organic chemistry and have been working in our field for only 4.5 years," said Dr Fan. *"To be quite honest, I am the least experienced and youngest of all the committee members. However, I feel very excited to join the Executive Committee in my new role. I believe it gives me a great opportunity to grow in my career path by taking more responsibility. Of course at the very beginning I will follow my fellow members' successful footprints. I hope in the near future I can keep up with them and also make a good service for our society."*



Yupeng Fan



Members of the Executive Committee in Rome



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Biotech developments offer opportunities for ingredient suppliers

A session at the Rome Conference entitled “**Biotech developments and their impact on the fragrance and flavour industry**”, chaired by **Panchapagesa M Murali** of Evolva Biotech Pvt Ltd, proved to be highly popular and resulted in much discussion over the course of the conference week.

Three distinguished speakers at the forefront of technological developments gave papers:

- **Jason Kelly, co-founder of Ginkgo Bioworks Inc, USA:** “*Will the perfumer’s palette of the future be made up of genes?*”
- **Pascal Longchamp, Chief Business Officer of Evolva SA, Switzerland:** “*From producing vanillin and saffron by brewing yeasts to generating complex flavour and fragrance mixtures for the fragrance and flavour industry*”
- **Toine Janssen, CEO and founder of Isobionics BV, The Netherlands:** “*Natural aroma ingredients from fermentation production process*”

Jason Kelly introduced the scientific advances that are currently taking place in the area of biotechnology through the use of cultured products using fermentation. He discussed the progress in genome sequencing, and the decreasing costs of DNA analysis that is now opening up enormous possibilities for the use of microbes in a vast array of products including fragrance and flavour ingredients. The first cultured ingredient produced by fermentation, “Clearwood”, had been launched at the 2014 World Perfumery Congress, and this was brought to market through collaboration between a biotech company and a fragrance company. He stressed the enormous opportunities available to natural ingredient suppliers to capture value from the products which are being developed using the new technologies.

Pascal Longchamp discussed the developments his company is making in producing natural ingredients in a sustainable way. They are concentrating on products that are difficult to make by synthetic chemistry such as saffron, and also on products that may be too rare to obtain from nature (eg musk) as well as those that have an important function such as improving health and wellbeing (eg resveratrol). They are also looking into improving some existing ingredients, eg making them more soluble or taste better. He showed the process by which his company produces vanillin, which, he said, is accepted as “natural” under EU and US law, has good taste and aroma and is produced in a sustainable fashion at low cost. The company is working on an array of ingredients including saffron, resveratrol and stevia, with hopes for breakthroughs in many

important consumer products in the future.

Toine Janssen, who started Isobionics seven years ago, discussed the many advantages of producing natural ingredients through

the fermentation process, including the attainment of a constant quality and availability, the creation of new products with higher purity levels, no use of scarce resources, a cost effective supply chain, the use of sustainable and renewable resources and pesticide-free products. He showed

his company’s production process for valencene, which he said, if produced using conventional processes, uses 1.6 million kg of



Panchapagesa M Murali (third from left) chaired a very popular session on biotechnological developments at the Rome Conference

oranges (equivalent to around 23,000 orange trees) to produce 1 kg of valencene. Through fermentation, using Isobionics’s “plug-in” technology platform, just 5 kg of sugar is required to produce 1 kg of valencene. The process can also purify to a high degree, and the company can offer valencene at over 80% purity. It also markets four different purity levels of nootkatone and beta elemene at 98% purity.

Questions following the presentations discussed the future possibilities for biotechnology, including the ability to produce more complex substances and the legal framework covering production processes and the labelling of “natural” products. There was agreement that the industry is still at a developmental stage and offered huge potential for new product developments and start-ups, as well as many opportunities for companies involved in the fragrance and flavour industry to develop partnerships and help to commercialise some of the exciting new ingredients currently under development.



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IFEAT CHINA STUDY TOUR

by Peter Greenhalgh, Study Tour Coordinator

On August 3rd some 35 participants from 14 countries met up in Guangzhou for the start of IFEAT's 7th Study Tour. China was chosen not only because it is a major producer of a number of essential oils and aromatic chemicals important to the F&F industry but also because it is a beautiful country. China is also one of the fastest growing economies in the world with a rapidly expanding market for F&F ingredients.

After a wonderful Welcome Reception and briefing on an evening cruise along the Pearl River in Guangzhou, where delegates witnessed the remarkable progress made over the past two decades, the first three days of the Tour were based in Guangdong Province, which borders Hong Kong. During this first stage participants travelled by coach to see some of the key essential oils and aromatic botanicals being produced in the province including the wide array of pine derivatives, as well as cassia in its natural context; its harvesting and processing in distillation units and factories, and the production of cassia by-products including natural cinnamic aldehyde and natural benzaldehyde.

We had the chance to visit a number of important organisations within the industry. Our thanks, for showing us the end to end process of cassia oil and by-product production, go to the **Local Government of Tanbin Town**, whose Cassia Corridor measures over 56.5 million square metres, to **Luoding Jiada Perfume Plant**, **Luoding Xingwei Perfume Co Ltd**, **Gaoyao Huaxin Essential Oils Co Ltd**, and the **Luoding Cassia Pavilion**, which took us through the history of cassia growing in Guangdong. Thanks also to **Deqing Wansong Forestry Perfume Manufacturing Co Ltd** for showing us their facility processing pine derivatives.

The second six days of the Tour were based in Yunnan Province, in the far south west of China, bordering Burma (Myanmar), Vietnam and Laos. In Yunnan, we travelled some 2,000 km by coach enabling delegates to see the growing, harvesting, distillation and processing of numerous oils as well as aromatic botanicals. Along the way, we were welcomed and entertained by traditional dancing and music in Binchuan County and Fengyi, and also given wonderful gifts and

shown incredible hospitality by all. This stage of the trip enabled us to see in detail the production of eucalyptus from leaf picking to processing, to see borneol and turpentine processing plants, and visit geranium plantations and distilleries. Time was also devoted to citronella in its natural environment where we were able to see the cut citronella being airlifted directly to the distillery. A visit was made to the **Yingjin company's** litsea cubeba distillation and large cardamom drying operations. For the vast majority of delegates, this was the first time they had seen litsea cubeba being processed. There was also time to visit the **Yunnan Heng Fang Rose Perfumery Co Ltd's** rose plantation and distillery. Here, the owner had established a museum containing a collection of perfumery related products as well as a garden growing a range of perfumery plants. The objective was to popularise fragrances.

Our thanks to **Kunming Jingjing Flavors & Fragrance Co Ltd**, **Dali Jianzhong Flavors and Fragrance Factory** and to **Yunnan Emerald Essence Ltd** where we were able to follow the processing of eucalyptus, citronella, geranium and various by-products, and also to **Yunnan Linyuan Spicery Co Ltd** for giving us a tour of their turpentine and borneol plant.

While most of the waking time was spent visiting fields, distilleries and factories, there was a limited amount of time available to see some Chinese culture. This included a theatre visit to see "Dynamic Yunnan" and the Dance of the Peacock, which traced the history of Yunnan and its diverse ethnic groups. Also there was a late evening tour of Lijiang Ancient Town and the opportunity to bathe in the hot springs at Tenchong.

The days were long and full with early wake-up calls and late check-ins. Many hours were

spent travelling in the coach to visit various essential oil processing operations. Delegates were able to witness first hand not only the dramatic changes taking place in Chinese agriculture, but also the beauty of the Chinese landscapes. One successful innovation during the long journeys was a series of "Bus Lectures" in which the collection of knowledgeable and experienced specialists from around the world on the bus were able to both explain in greater detail what we had seen as well as put it into context. There was also a high level of intra group discussions amongst the participants, each one willing to share information about what is perceived to be a very secretive industry - a very healthy sign for our industry.

The success of the Tour was due to efforts of many people including:

- The farmers, communities and companies who made us so welcome and showed us their production and processing facilities. Their hospitality and gifts were very much appreciated.
- The Local Study Tour Committee chaired by **Winnie Yeung** and supported by local industry members, particularly **Elizabeth Ao** and **Ni Bo**, and CHINAESA, particularly **Li Yi** who played such an important part in the local organisation.
- The IFEAT Study Tour Committee, chaired by **Ravi Sanganeria**, and the IFEAT Secretariat.

Finally, thanks should go to all the Tour participants who made it such an enjoyable and educational experience.

Book up now for the France Study Tour from 5-15 July 2015 (see page 12).

31 AUGUST – 8 SEPTEMBER 2014

“Access to so many production facilities was great, made all the better by the collection of knowledgeable and experienced specialists from around the world.”

These are just some of the comments from the participants following another excellent IFEAT Study Tour:

“A wonderful week - It was fascinating learning more about the industry.”

“Exchanging notes, views and information (technical, commercial and personal) makes these tours so enjoyable and memorable.”

“I have learned so much more during this trip about the products that I have traded for many years.”

“What a great Study Tour! Each Study Tour is an adventure in itself. This was a fantastic one!”

“The Tour was really an eye opening trip of study + hospitality + friendship.”

“Considering this is my first study tour I must say that it was extremely informative and overall an enjoyable experience.”

“Decades down the road people like ourselves in the F&F industry will look at the archives and be amazed at what we did, similar to how we think of Guenther!”

“It has been an impressive trip! I came back with great knowledge on products and incredible memories of this new country!”



Removing cassia bark



Cassia distillation



Eucalyptus distillation



Wansong Perfumery Company



Geranium fields



Geranium distillation



Litsea cubeba



Litsea cubeba distillation



Perfume garden



Welcome Reception

In total, 1,062 delegates attended along with 121 accompanying persons and 68 day registrants from a total of 51 countries. The conference provided, once again, a unique opportunity for delegates to meet face-to-face with their existing trading partners and friends and to meet up with potential new suppliers and companies. The IFEAT Conference is now recognised as the number one communication platform for the global flavour and fragrance industry. The Welcome Reception, hosted on the terrace of the Rome Cavalieri Hotel on Sunday and attended by 820 persons, was the perfect start for the conference and provided the ideal location for delegates to meet and greet.

The Chairman of the Rome Conference Committee, Antonella Corleone, opened the conference on the **Monday** morning, welcoming all delegates and chairing a session on "Essential oils in the Mediterranean Region". This highlighted the strong historical and cultural links between the countries that surround the Mediterranean Sea and the essential oil industry, in particular relating to products derived from lavender, lavandin and citrus fruits.



2014 Best Student Awards presented by Alain Frix and Michael Boudjouk

IFEAT INTERNATIONAL CONFERENCE

21 - 25 SEPTEMBER

The 2014 IFEAT conference was held at the wonderful Rome Cavalieri Hotel overlooking "The Mediterranean" reflecting the influence of this region on our flavour and fragrance trends in the Mediterranean region, legislative and regulatory issues, as well as social and economic developments. It was the largest ever IFEAT Conference.

The first session on the **Tuesday** covered "Technical and Social Developments in Essential Oils". Presentations covered the latest findings with regard to pesticide residues in essential oils as well as purification of flavour oils through the use of designed polymers and a presentation on a socio-economic study on the Calabrian bergamot industry. This was followed by the IFEAT business meeting, including the AGM and the IFEAT Medal Lecture which was a very detailed presentation on new analytical techniques for determining the authenticity of citrus oils by Professor Luigi Mondello. The final session of that day looked at the essential oil industry in regions where political tensions and social upheaval have taken place in recent years; North Africa and eastern Europe.

The Medal Lecture



For the third time IFEAT hosted a Trade Exhibition on the **Wednesday**. A record number of 850 visitors confirmed that this rather new feature is very well accepted and has proved to be a perfect add-on to the Conference. There were also two technical workshops; a "Flavour Workshop" presented by John Wright and a "Chiral Short Course" presented by Paula Dugo. Attendees welcomed the opportunity to discuss these subjects in more detail with world experts in their fields.

Resumption of conference proceedings on the **Thursday** included three well-attended sessions covering the essential oils industry

Michael Boudjouk, Antonella Corleone and Alain Frix



in the Balkans, the issue of biodiversity for fragrance and flavour houses and the ever-important issue of regulatory and legislative issues that affect the essential oils industry. The week in Rome concluded on Thursday with a sophisticated Closing Banquet at the Villa Miani, attended by 718 persons, enjoying the food, drink, music and spectacular fireworks... with the promise to meet again in Sri Lanka next year.

Trade Exhibition



CONFERENCE ROME

NOVEMBER 2014

IFEAT
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...king the city of Rome. The theme for the conference was
...ce industries. The programme covered a variety of themes such as market
...and technical developments, including a very interesting session on biotech

Spectacular evening functions

While the formal programme was intense, the important social character of IFEAT conferences was not neglected in Rome, by means of the special evening functions. Both the IFEAT Dinner on Tuesday, attended by 500 people, and the Closing Conference Banquet on Thursday evening were very enjoyable.

Two excellent venues were chosen for these events:

The IFEAT Dinner on Tuesday was hosted in the **Villa Giulia**, where the Museo Nazionale Etrusco is located. Guests enjoyed an Italian dinner surrounded by historical columns, gigantic pines and beautiful gardens. The evening was livened up by very typical Italian style entertainment, with opera singers, harpists and Italian famous film projections, creating a very relaxing and elegant atmosphere.

The Closing Banquet on

Thursday evening was held in the **Villa Miani**, an elegant neoclassical building surrounded by a beautifully kept garden offering unique and spectacular views over Rome. Some wonderful entertainment and the spectacular fireworks have surely left the delegates with a unique souvenir of the eternal city.



The IFEAT Dinner



The IFEAT Dinner



The Closing Banquet



Peter Greenhalgh receives the 2014 IFEAT Founder's Award

The 2014 IFEAT Founder's Award was this year presented to Dr Peter Greenhalgh, who, as former Conference Programme Coordinator for IFEAT, has helped to make the annual IFEAT Conference one of the leading events in the business calendar for the global fragrance and flavour industry. Having retired from this role last year, Peter continues to organise the popular and successful IFEAT Study Tours, including this year's trip to China and next year's visit to France.

Peter is an economist with extensive experience of commodity markets, with degrees from the LSE and SOAS in London and a Ph.D from Birmingham on West African diamonds. He has worked for government and university research institutes, as well as an Oxford-based private commodity consultancy,

on a wide range of "soft" commodities. He has travelled widely and published several books and many studies on a wide range of commodities. "It has been a privilege for IFEAT and its members to benefit from the extended, in-depth knowledge of our Ph.D Economist Peter Greenhalgh," said Alain Frix. "For those who have had the opportunity to travel with him, you might have discussed fascinating matters related to our industry with Peter, while he was hanging his freshly self-washed t-shirts, keeping his amazing sense of humour and humility up into the far remote places of this world."

Michael Boudjouk, the outgoing President of IFEAT, presented Peter with his award on the final day of the Rome Conference, saying: "It gives me great pleasure, as this is my final official act, to present to Peter the Founder's

Award in recognition of his contribution to the success of the IFEAT Conference programmes and Study Tours."

Peter commented on his award: "I consider it an honour and am humbled to receive this Award, particularly in view of the previous recipients, who have been doyens of the F&F ingredients industry."

Alain Frix, right, congratulates Peter Greenhalgh on his award



An overview of some important essential oils and other naturals

Following the reports on patchouli oil (May 2014 edition of IFEATWORLD) and cornmint (September 2014), the IFEAT Socio-Economic Sub-Committee has now finalised its report on the socio-economic impact of citronella oil production, mainly in China and Indonesia. This is the third of twelve reports which will be produced by the committee on the importance of specific naturals to the livelihoods of those involved in their production. The twelve products chosen for analysis by the committee have been picked because of their high impact on the lives of those involved in producing them and the large number of people affected.

IFEATWORLD will continue to give updates on the work of the Socio-Economic Sub-Committee, chaired by Jorge Miralles, over forthcoming months and report on the production of the other nine vital raw materials that are included in the committee's remit. This is an important study for IFEAT, as the information gathered could help to reinforce federation views in future legislative/regulatory discussions.

CITRONELLA

Cymbopogon winterianus Jowitt

INTRODUCTION

Citronella oil is classified in trade into two types – Ceylon citronella oil, obtained from *cymbopogon nardus*, and Java citronella oil, obtained from *cymbopogon winterianus*. The Java type oil is produced and traded in greater volume than the Ceylon type oil, and it is the most widely used. Thus, the Java type oil is the subject of this report.

Citronella essential oil is widely used in perfumery, cosmetic and other fragrant products to give fresh, floral, green odour with citrus notes. In oriental medicine and aromatherapy it is applied as an antiseptic (especially antifungal) and antiphlogistic ingredient, and is also used as a calming antidepressant in various preparations. In natural cosmetics citronella oil is used to soothe dermatosis, skin infections of various origin, bad skin odour and eczema. On the basis of long time experience and numerous scientific publications, citronella oil is widely used as an active ingredient in insect repellent preparations, especially against mosquitos (including dengue fever mosquito), ticks, head lice and stable flies (registered as insect repellent in USA since 1948 – EPA 021901). It is an effective natural bio-pesticide. It is also used in the flavour industry, especially in fast food products.

The two main producers of Java citronella are China and Indonesia. With a world production of around 1,800 metric tons, China annual production varies between 800 and 1,500 metric tons, and Indonesia production between 250 and 500 metric tons. (Besar, 2005; IFEAT, 2011; Lawrence, 2009; Le Li, 2009; Yeung, 2005).

In China, citronella is concentrated in remote mountain areas of southern and far western regions of Yunnan Province, particularly in Luchun County, Honghe Prefecture, Mojiang, Simao Prefecture and Yingjiang County, Dehong Prefecture. In Indonesia, citronella is mainly grown in Java, as well as West and North Sumatra.

PRODUCTION AND PROCESSING CHARACTERISTICS

Citronella grows in clumps producing a perennial aromatic grass. The first harvest is around 6 to 8 months, thereafter every 75-90 days from April to late December. The leaves are cut to around 5 cm from the base of the plant. The plant produces a better yield between years 2 and 3 of a 4 year life span, with yields of around 10 kg per hectare. Cutting is always undertaken first thing in the morning to obtain the maximum yield or around 0.8%, this is then left to dry for 4-8 hours to remove the excess moisture before distilling (IFEAT, 2011).

The processing of the citronella takes place mainly at farm level.

SOCIAL AND ECONOMIC CHARACTERISTICS

In China, the economies of the production areas are comparatively underdeveloped. Cultivation and distillation is undertaken by farmers, and the crop is an important cash income source for them. About 20-30 thousand people are engaged in the citronella business in the producing areas. The total cultivation area is about 6,600 hectares. In the past, a conflict existed between the farmers and the provincial authorities over citronella production in that fuel for the distilleries was obtained from the wild forest and this has caused serious damage to the forest ecosystem (Le Li, 2009; Ni Bo, 2005). Although there is some production reduction in China, the total supply amount remains unchanged because almost 30% of crude oil is imported from Burma and Laos through border trade.

In Indonesia, considering an average production of citronella per annum of 400 metric tons, it is estimated that ca. 5,000 people make a living from citronella oil. Each farmer has an average of 2 hectares of land. One ha produces around 10 metric tons of citronella grass per annum. Total grass production for an average oil production of

The 2014 IFEAT Study Tour visited a producer of citronella oil in the remote hills of Yunnan Province, China, close to the Burmese border. These photos were kindly supplied by Study Tour participants Peter Greenhalgh and Stephen Pisano.



Head loading dried citronella



Using overhead cable to transport citronella



Dried citronella ready for distillation



Citronella steam distillation plant



Still body for heating citronella grass

400 metric tons is around 20,000 metric tons, i.e. 2,000 hectares and 1,000 farmer families, each family comprising a minimum of four members. The number of farmers could be doubled if non full time citronella farmers are taken into account, thus taking the number of people involved in the citronella business up to 10,000.

CONCLUSIONS

With a wide use, not only in cosmetics and perfumery, but also as a proven active ingredient in insect repellent preparations and various medicinal purposes, citronella oil supports approximately 20 to 30 thousand people in the producing areas in China, where this crop is an important cash income source for farmers. Similarly, in Indonesia, it is estimated that the number of people involved in the citronella business could amount to as many as 10,000, with half of them making a living from citronella oil. These figures show the economic and social importance of this oil for people in the respective countries of production.

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The ISO/TC 54 Committee and the essential oil trade

By **Arantxa Bordas**, Chairman of ISO/TC 54 and Product Quality Control Manager, Destilaciones Bordas Chinchurreta S.A.

The ISO Technical Committee 54, Essential Oils, was established in 1947 and contributes greatly to making commercial exchanges easier in the essential oils sector: This contribution comes from developing international standardisation of analytical methods and specifications for essential oils, including requirements for transport, labelling and marking, as well as nomenclature and botanical names.

Currently, 133 International Standards are published and the committee has up to 23 participant countries and 27 observer countries, together with 5 organisations in liaison like IFEAT. The main multinationals and companies handling essential oils are present representing a large proportion of the main producers, suppliers and consumers within the essential oils industry worldwide. This guarantees that the standards developed by ISO/TC54 represent the experience, test methods and techniques used around the world.

Globalisation and the reduction of trade barriers, together with the expansion of big companies and specialisation of small ones, means that world trade patterns are changing. The outstanding benefits of this committee can be summarised as follows:

Globally accepted essential oil standards to facilitate world trade

The standardisation of essential oils has greatly helped the trade in the main essential oils used in the food, perfumery and cosmetic industry. It has contributed to the characterisation of their safety, fixing some quality and authenticity levels for them with the benefits of the new technologies and the

globalisation process of the market.

Methods of analysis widely used as homologated working references

These analytical methodologies are continuously improved, following technological improvements in order to obtain more precise and accurate results. Therefore, as the industry tends to unify methods of analysis to facilitate the international essential oils trade, the ISO/TC54 analytical methods are becoming increasingly important worldwide.

Protection of the health of essential oil consumers

This standardisation committee collaborates actively with the European Directorate for the Quality of Medicines & HealthCare (EDQM) and participated in the last revisions of, and the publication of, the new European Pharmacopoeia monographs.

Facilitation of world trade in essential oils

The following ISO standards help to ease the trade and avoid misunderstanding between buyers and sellers:

- **ISO 3218 Essential oils. Principles of nomenclature**

This International Standard lays down the principles to be adopted for designating essential oils and assures that the name of the essential oil is sufficiently clear and unequivocal, so that there is no risk of confusion regarding the botanical origin of the plant, part of the plant used, the processing operations, i.e. rectification, isolation method, etc.



Arantxa Bordas

- **ISO/TR 21092 Essential oils.**

Characterisation

This Technical Report gives a list of different codes as CAS No., EINECS No., FEMA, EC No., and FDA numbers commonly used for the characterisation of essential oils.

- **ISO 9235 Aromatic natural raw materials.**

Vocabulary

The scope of this standard is to define products derived from natural raw materials, clarifying characteristics applied to extracts (i.e. balsam, absolute, concrete, gum, resinoid, supercritical fluid extract, etc.) and essential oils (i.e. rectified, terpeneless, etc.).

Finally, and considering all these points, the vast work of the ISO/TC54 Committee on essential oils and related extracts used in flavours and fragrances, gives sufficient guarantee for the use of the standards, methods of analysis, naming, etc. as globally accepted references to aid world trade.

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NEW IFEAT MEMBERS

Below is a list of new IFEAT members who had joined by 30th September 2014:

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France Study Tour 2015

The Lavender Road, Fragrances and the Pine Industry • 5-15 July 2015

Registration is now open for the 2015 IFEAT Study Tour. This will cover two regions of southern France; the Provence, Alpes and Côte d'Azur (PACA) region in the south-east and Aquitaine in the south-west of the country. Over the 10 days participants will see the production and processing of



essential oils and aroma chemicals produced and imported into these two important production and processing centres of France, including lavender, clary sage and pine derivatives. They will visit Grasse, home of the world's perfume industry and will meet up with producers, processors, importers and exporters from France as well as other delegates from the global flavour and fragrance industry.

France is one of the most important suppliers of fragrance ingredients to the global market, as well as a large import market. It also has a fascinating culture and a world famous cuisine. The tour has been timed to match the cropping and processing of the major aromatic botanicals in the region; early July is the start of the lavender production and processing period. As with previous Study Tours, this will be an intensive



trip and is for the dedicated industry enthusiast only. Numbers will be limited to 40 participants, so interested members are advised to register via the IFEAT website in good time.

Timetable for 2015 French Study Tour

(More details are available on the IFEAT website)

Sunday 5 July	Delegates arrive in Avignon. Welcome Reception and Dinner.
Monday 6 July	Visit Bontoux's plant and smelling session and clary sage fields in Saint Auban sur L'Ouvèze.
Tuesday 7 July	Visit Alain Cassan's lavender fields and distillation plant near Simiane, then Cooperative SCA3P in Simiane. Visit Fabrice Fournel's lavender fields on Albion plateau (St Jean de Sault) and Eric Quemin's lavender fields. Stay in Geroux les Bains.
Wednesday 8 July	Visit L'Occitane and Crieppam in Manosque. See harvesting demonstration and visit distillation plant of SCA3P in Puimoisson and Aubry family's fields and distillery.
Thursday 9 July	Visit Robertet plant in Grasse. Stay in Cannes.
Friday 10 July	Visit Mane in Le Bar sur Loup and Payan Bertrand in Grasse.
Saturday 11 July	Visit International Museum of Perfumery, Grasse.
Sunday 12 July	Visit Saint Honorat Island, then catch flight to Bordeaux. Stay in Bordeaux.
Monday 13 July	Visit Chateau Smith Haut Lafitte near Bordeaux and Biolandes in Le Sen. Stay in Biarritz.
Tuesday 14 July	Visit DRT (Dérivés Résiniques et Terpéniques) plant in Vielle St Giron. Gala Dinner in Biarritz with fireworks to end the Study Tour and celebrate the French national holiday, Bastille Day.
Wednesday 15 July	Delegates depart.

Grasse – perfume capital of the world

The history of the perfume industry in Grasse was discussed by **Philippe Massé**, President of PRODAROM, at the Rome Conference. In a paper titled "Evolution of the fragrance and flavour industry in Grasse" he discussed the long historical and cultural importance of the perfume industry for the city and its surrounding countryside, as well as the dramatic changes that have taken place since 1950. He also introduced the ambitious project by the perfume industry to gain recognition by UNESCO of the living heritage of perfume in Grasse, by being awarded Intangible Cultural Heritage status.



2015 IFEAT Conference to be held in Sri Lanka

27 September – 1 October 2015

Members are advised that the 2015 IFEAT Conference will be held at the Cinnamon Grand Colombo, Colombo, Sri Lanka from 27th September to 1st October 2015. The theme of next year's IFEAT Conference will be:

ASIA - SOURCE OF ESSENTIAL OILS AND MEDICINAL PLANTS



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