



2014 IFEAT Conference 21 - 25 September 2014, Rome, Italy

IFEAT
ROME
2014



Antonella Corleone

Registration is now open for the 2014 IFEAT Conference to be held in the ancient and beautiful city of Rome, the political, historical and cultural capital of Italy.

The annual IFEAT Conference has evolved to become the most important gathering for those involved in the essential oils and aroma trades industry worldwide, and Rome offers a perfect setting for this prestigious event. Home

to some of the world's greatest monuments, with an incredible historical background, Rome is the most beautiful city in the world; it will awaken all your senses, and make an unforgettable impression on you, while you learn about industry developments, make new business acquaintances, renew old friendships and enjoy the hospitality on offer.

IFEAT has chosen a spectacular Conference Hotel situated in 15 acres of beautiful parkland; **Hotel Cavalieri Waldorf Astoria** is an ideal location, quiet, yet right in the heart of the Eternal City. Three further hotels are available to delegates, and all these will be well served by shuttle buses.

The theme of this year's Conference will be **"The Mediterranean"**. Lectures over three days will focus on issues relating to this region as well as important developments around the world that affect IFEAT members. Presentations will include coverage on market trends, legislative and regulatory issues, agricultural residues, contaminants, new materials and economic and societal challenges. More information on topics and papers will be made available on the IFEAT website in forthcoming weeks.

On the Wednesday of the Conference there will be a **Trade Exhibition** held in the conference venue as well as two short courses; a **Flavour Workshop** presented by **John Wright** and a **Chiral Chromatography Short Course** to be held by **Professor Paola Dugo**. We also have a half day cookery course or wine tasting on offer that day.



IFEAT Conference Local Organising Committee and helpers in Rome, February 2014 (left to right): Romina Garay (Conference Programme Coordinator); Marta Budet (Events & Co), Ivana Mancino (Agrumaria Corleone S.p.A.), Antonella Corleone (Chairman), Rovena Raymo (Simone Gatto S.r.l.), Stephanie Moellhausen (Moellhausen S.p.A.), Michaela Schier (IFEAT secretariat), Laure Moutet, Veronica Di Franco (Sunprod S.r.l.), Walter Ansorge (Sunprod S.r.l.)

Please refer to the comprehensive Registration Booklet, now available on the IFEAT website, for more details. If you have a particular issue that you may be interested in presenting or discussing during the Conference please contact the Programme Coordinator, Romina Garay (romina.garay@ifeat.org). If you have any general administrative queries please contact Michaela Schier at the IFEAT secretariat (michaela.schier@ifeat.org).

Finally, I would like to thank my colleagues on the Rome Committee and the Local Organising Committee and mention a special thank you to **Marta Budet** of Events & Co for the tireless support and hard work they all are putting in to ensure this year's event meets the high standards now expected of IFEAT Conferences. I am really very grateful for their support.

Arrivederci a Roma!

Antonella Corleone

Chairman, Rome Conference Committee



Photograph: www.fotalia.com

2014 IFEAT Medal Lecture

“Authenticity of citrus essential oils through advanced analytical techniques” by Professor Luigi Mondello, University of Messina, Italy



Professor Luigi Mondello

IFEAT is pleased to announce that this year's Medal Lecture, to be given on Tuesday 23rd September, 2014 during the IFEAT Conference, will cover modern techniques used to determine the authenticity of citrus essential oils. It will be given by Professor **Luigi Mondello**, who is Full Professor of Analytical Chemistry at the Pharmaceutical Chemistry and Health Products Department of the

University of Messina, Italy, and at the University Campus Bio-Medico in Rome. Author of numerous scientific papers, conference presentations and books, Professor Mondello was included in the list of the top 100 scientists worldwide by “The Analytical Scientist” in 2013.

The essential oil industry is demanding definitive, sensitive and efficient approaches to commercial grade citrus oils with the aim of keeping adulterated oils from entering the finished products. The Medal Lecture will provide an overview of the most recent progress in the field of essential oil analysis, which offers promising results in combatting the problems of adulteration.

Post-Conference tours

Two superb post-Conference tours have been organised for delegates who wish to extend their stays in Italy. More details on these can be found in the Registration Booklet on the IFEAT website.

Unusual Tuscany. This is a 5-day relaxing tour of the beautiful region of Tuscany. Participants will be based at the exclusive 5-star hotel Fonteverde, from where they will visit the renowned towns and villages of the region including Siena, San Gimignano, Trequanda and Florence.

Sicily and Calabria. This is a week-long tour combining business with leisure. Participants will visit seven well-known companies in the flavour and fragrance industry and will have time to enjoy the attractions of six beautiful Italian cities. The companies who will be welcoming participants over the course of the week are **Agromaria Corleone SpA, Capua 1880 Srl, Fratelli Branca SpA, Simone Gatto Srl, Citrofood Plant Srl, Citroflor Srl and Cilione Srl.**

IFEAT Trade Exhibition

Hotel Cavalieri, Rome - Wednesday 24th September, 2014

The IFEAT Trade Exhibition has become an important part of the annual IFEAT Conference programme. This year's event will again be held on the Wednesday of the Conference week in the newly refurbished Salone dei Cavalieri in the Conference Hotel. This is an ideal opportunity for members to exhibit their products and meet existing and new customers in a formal yet comfortable setting.

Full details of the exhibition package on offer to delegates are given in the Registration Booklet, now on the IFEAT website. Please contact the IFEAT secretariat if you have any queries (michaela.schier@ifeat.org).



A successful IFEAT Trade Exhibition was held in San Francisco last year

Optional Tour Programme

Below is a summary of the tours on offer to delegates and their accompanying persons during the week of the Rome Conference. Further information on these is given in the Registration Booklet, which also details the Italian cookery course and the wine tasting offered on the Wednesday morning of the Conference.

Ancient Rome

Monday 22nd September
09.30-13.30

A private guide will take you to some of the most important landmarks in Rome. The tour will include Capitoline Hill, the Roman Forum and the Colosseum.



Photograph: www.fotolia.com

Vatican Museum Private Tour

Monday 22nd September (17.15-20.30) and
Wednesday 24th September (18.15-21.30)

A unique chance to enjoy a private tour of the Vatican Museum, the Sistine Chapel and the Vatican Library after they have closed to the public. Timed to suit Conference delegates as well as accompanying persons, this is a truly exceptional opportunity not to be missed. Please ensure you pre-book this tour.



Palazzo Colonna

Tuesday 23rd September
09.15-12.45

This is a complimentary tour organised by IFEAT for accompanying persons, in which a private guide will show you the rooms and works of art in one of the oldest and largest private palaces in Rome.

Tivoli: Hadrian's Villa and Villa d'Este

Wednesday 24th September
09.00-17.00

A full day tour to Tivoli including the majestic 2nd century ruins of Hadrian's villa and the famous garden of fountains at Villa d'Este.



Photograph: www.fotolia.com

Rome Underground

Thursday 25th September
08.30-13.30

See the astonishing secrets hidden below ground in the Eternal City. This tour will take you back in time to see ancient Roman remains including the famous burial grounds which make up the San Callisto and San Sebastiano Catacombs.



IFEAT China Study Tour 2014

31 August – 8 September, 2014

Members are reminded to book early for the 7th IFEAT Study Tour, which this year will focus on **Guangdong and Yunnan Provinces**, China. The Tour is open to both IFEAT members and non-members. Bookings are strictly limited to 40 places.

Tour participants will gain an intimate knowledge of the production, processing and trade of various essential oils and aroma chemicals. In Guangdong, which borders Hong Kong, these include **star anise and cassia oils, natural cinnamic aldehyde, natural benzaldehyde and turpentine**. In Yunnan Province, which borders Burma, Laos and Vietnam, participants will see the production and processing of **eucalyptus, geranium, citronella and litsea cubeba oils** as well as **turpentine and gum rosin**. China is the major supplier, if not the dominant supplier, to the world market for all these products, and is also an increasingly important consumer.

In addition, participants will meet and travel with company representatives engaged in the global flavour and fragrance industry. Make sure that you are a part of this



Geranium

exciting event to find out more about the country, the products and the culture of China. The timing of the Study Tour has been selected to match the harvest and major distillation times for the important Chinese essential oil crops. All of the field trips and factory visits will be accompanied by a knowledgeable member of the local industry.

A packed timetable for the China Study Tour 2014:

31st August

Arrive at Guangzhou, capital of Guangdong Province

1st September

Visit Glorychem Co Ltd, Deqing (turpentine processing), a cassia oil distillery, an aniseed oil distillery and the cassia oil museum in Tanbin Town

2nd September

Visit Gaoyao Huaxin Essential Oils Co Ltd (natural cinnamic aldehyde and benzaldehyde processing) in Sunwei Town. Depart for Kunming, capital of Yunnan Province

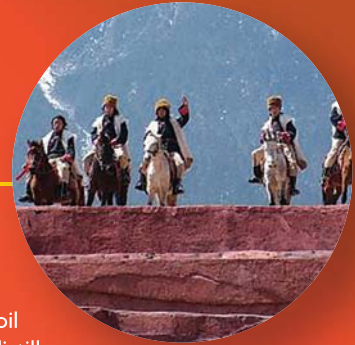
3rd September

Visit Kunming Jingjing Flavors & Fragrance Co Ltd (eucalyptus oil processing), Yunnan Emerald Essence Ltd (eucalyptus oil and geranium oil processing) and Yunnan Linyuan

Spicery Co Ltd, Yimen County (turpentine and gum rosin processing)

4th September

Visit geranium oil plantation and distillery in Binchuan County, Dali Jianzhong Flavors and Fragrance Factory (eucalyptus oil processing) and eucalyptus plantation and distillery in Heqing County



5th September

Visit Show of Image of Lijiang and eucalyptus oil plantation and distillery, Baoshan

6th September

Visit citronella oil plantation and distillery in Yingjiang area and a local factory producing citronella oil and processing litsea cubeba oil in Yingjiang County

7th September

Fly back to Kunming, visit rose plantation and Aromatic Science Park. Closing Banquet in Kunming Green Lake Hotel

For a detailed brochure and on-line booking details visit: www.ifeat.org or contact: michaela.schier@ifeat.org or romina.garay@ifeat.org

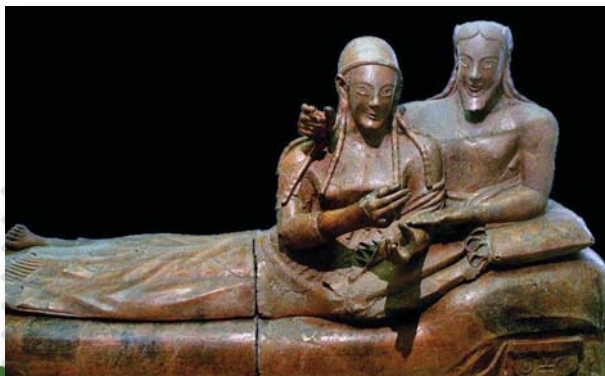
Historical setting for the 2014 IFEAT Dinner

Villa Giulia, Rome - Tuesday 23rd September

The 2014 IFEAT Dinner will be held on the Tuesday of the IFEAT Conference week at the famous Villa Giulia in Rome. This is a splendid Renaissance villa built at vast expense for Pope Julius III with input from Michelangelo and Vasari. Villa Giulia now houses Italy's National Etruscan Museum with hundreds of beautiful artefacts dating back to around 700 BC.

Guests will be able to enjoy the stunning architecture and beautiful gardens of Villa Giulia and admire the works of a civilisation whose origins remain unclear to this day. We look forward to welcoming you to the IFEAT Dinner. Full information on tickets is given in the 2014 Conference Registration Booklet on the IFEAT website.

One of the most famous treasures of the National Etruscan Museum is the almost life-size terracotta monument known as "Sarcophago degli Sposi" (Sarcophagus of the Spouses) (6th century BC)



The Tunnel Vault of the Semicircular Portico at the Villa Giulia (by Vignola)



IFEAT

An overview of some important essential oils and other naturals

The “naturals” (plant extracts and essential oils) have become an integral part of everyday life. They are used in a vast range of consumer products, and usage continues to increase every year. It is estimated that the flavour and fragrance industry currently uses about 0.01% (0.25 million ha) of total world agricultural land to produce 200 to 250 different botanicals for the production of these naturals. Only a few of these are produced by industrial sized agricultural enterprises. Most (around 95%) are produced by small-scale farming, many of them providing the basis for the subsistence of the rural population, predominantly in developing countries. They are therefore highly important in terms of their socio-economic impact on rural populations and may also have important environmental benefits within agricultural systems.

As consumer demands and legislative requirements increase with regard to essential oils, plant extracts and their raw materials, IFEAT and IFRA have agreed to work together to investigate the true importance of naturals to the livelihoods of those producing the raw materials used in their production. To manage this process from the IFEAT perspective, a Socio-Economic Sub-Committee has been formed, chaired by **Jorge Miralles**. Twelve products have been chosen for analysis, picked because of their high impact on the lives of those involved in producing them and the large number of people affected. The first product to be analysed is patchouli, and the report is published here. IFEATWORLD will continue to give updates on the work of the Socio-Economic Sub-Committee over forthcoming months and report on the production of the other eleven 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.

SOCIO-ECONO

Socio-Economic Committee Report on PATCHOULI - Pogonias

Introduction

Patchouli oil is a key ingredient in the fragrance industry. It is widely used in fine fragrances and other products from toiletries, soaps and detergents to candles and incense. It is also commonly used in pharmacy and cosmetology as a very efficient antimicrobial ingredient, e.g. in preparations against acne, dandruff, psoriasis and other skin infections. It is also used as an insect repellent. In the 19th century, dried patchouli was used to prevent pests in silk sea transport from China; thus it was considered an 'odour of luxury' due to the expensive silk dresses eventually smelling of patchouli.

Indonesia is the major supplier of patchouli oil to the world market, accounting for 90% of total international trade. Other producing countries include **China** and **India**, but they are not considered in this study as they have a negligible role in the world market since all their production is consumed locally. Indonesia produces around 1,200 metric tons per year, with a value of approximately US\$70-100 million. The main production areas in Indonesia are Sulawesi (accounting for around 70% of total production), Sumatra (25%) and Java (5%).

Production and processing characteristics

Patchouli oil is mainly obtained by steam distillation of the shade-dried farmed leaves of the patchouli plant. Patchouli oil supply is continuously available throughout the year, but the peak production seasons are June-July and November-December. The first harvest of the plant takes place when the plant is 6-7 months old. It will then be harvested every 3-4 months until the plant is 2 years old. Planting rotation should be carried out every 2 years. Patchouli can be inter-cropped (e.g. planted below clove

trees) or grown in empty soil reachable by bicycle. Distillation of patchouli, which takes approximately 8 hours, is still carried out at farm level. Patchouli oil production remains based on small farmers who use simple field distillation equipment.

Socio and economic characteristics

“...about 50,000 people get their livelihood from patchouli farming”

The patchouli oil trade chain is formed of farmers, farmer-distillers, collectors, agents and exporters. Patchouli production is a labour intensive process and requires large production areas. A typical farmer/family in Indonesia owns about 0.25 to 1 ha of land, to produce approximately 25 to 100 kg of patchouli oil in a year. Typical dry leaf yield per hectare is around 4 to 5 metric tons. Thus, approximately 12,000 farmers/families in total are involved in the farming of patchouli leaves. One family consists on average of 4 people. Hence, about 50,000 people get their livelihood from patchouli farming.

When talking about processing, the total number of distillation units in Sulawesi and Java is approximately 250, producing 900 metric tons per year. The number of distillation units in Sumatra is approximately 175, producing around 300 metric tons per year. If we consider that each distillation unit employs a minimum of 5 people, the total number of people employed in the distillation process is around 2,000. The number of collectors and agents involved in the trade chain amount to approximately 300 people.

However, it should be noted that the supply chain for patchouli, as well as for many other important flavour and fragrance natural

Naturals – small but vital ingredients in a range of products

The major consumer of naturals, especially essential oils of citrus origin, is the soft drinks industry. No “cola” soft drinks can be produced without essential oils like lemon or lime. The alcoholic beverage industry is also a substantial user, as is the food sector, notably in the manufacture of sweet, dairy, confectionery and dessert products. They are also important for the fast food and processed food industry.

The naturals are an integral constituent of fragrances used in alcoholic perfumery (fine fragrance), soaps, detergents, candles and cosmetics of all kinds, from skin softeners to shower gels and body lotions. They are widely used in the ever-expanding areas of aromatherapy and aromachology. They are also used in air fresheners and deodorisers, as well as in all branches of medicine such as in pharmacy, balneology, massage and

homeopathy. Many naturals have been known for many years or even centuries for their medicinal properties such as antibacterial and antifungal activity, as well as their use as digestion aids.

Different naturals, especially all kinds of mint, eucalyptus and some other herbal and fruity products, are used in oral care products such as chewing gums, and all kinds of mouth refreshing preparations.

MIC IMPACT STUDY

Pogostemon cablin (Blanco) Benth

products, especially those wild-cropped materials, is quite weak due to the pressure of land urbanisation, the increasing world population, the rural exodus to big cities and as a consequence the abandoning of traditional agriculture. Moreover, the lack of proper education of the farming communities and the low level of investment in equipment leads to inefficient production and poor quality.

In addition, mainly due to price volatility and a lack of knowledge of good agricultural and processing practices, most patchouli growers also undertake other economic activities, including food production, to minimise risk. In an effort to rectify these challenges and to meet the world's high demand for patchouli oil with sustainable supplies, the Indonesia Essential Oil Council launched the "**Cultiva Program**" (Agustian Soleh, 2010) which implements Good Agricultural Practice and Good Manufacturing Practice and other guidelines for sustainable, regular and high quality supplies.

The production of essential oils and other natural ingredients for the flavour and fragrance industry, including patchouli oil, can be seen as a sustainable factor against genetically modified plantations and, as recommended by the United Nations Environment Programme (www.unep.org), is a good family of products for intercropping and diversification of crops. They are important also as alternative crops in areas taken over by monoculture production, as seen with palm oil plantations and rubber production in Sumatra.

Conclusions

Widely used in different products from toiletries to candles, patchouli oil is a key ingredient in the fragrance industry. Its production in Indonesia, being the main producer and exporter in the world, supports approximately 50,000 people who obtain a livelihood from patchouli oil.



Patchouli farmers in North Sumatra on a fostering programme given by the local official



Three generations (with the fourth generation sleeping tightly in the hanging, traditional blue baby-swing) in North Sumatra prepare patchouli seedlings and strip the leaves for distillation



Eco-friendly traditional patchouli distillation using patchouli waste as firewood in East Java

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IFEAT/RIFM Agreement on safety assessments for essential oils

By Kim Bleimann, Chairman of IFEAT Finance Committee and Jens-Achim Protzen, Chairman of IFEAT Scientific Committee

The Executive Committee of IFEAT, at its October 2013 Board Meeting, entered into a three year Agreement with the Research Institute of Fragrance Materials (RIFM) which provides for the safety assessment of essential oils.

Quoting from this; "Briefly, this assessment includes the gathering and analyzing of information including consumer exposure levels, data to support each toxicological endpoint included in the updated Criteria Document, and generation of a Safety Assessment on each material." Over the course of the past 48 years RIFM has been the independent body performing safety evaluation by testing the raw materials used in the flavor and fragrance trades. You may wish to refer to their website at www.rifm.org for more information about their work.

It is a harsh reality that although there have been extensive evaluations of hundreds of aromatic chemicals, essential oils *per se* have been woefully neglected. In the current political and regulatory environment this lack of safety data is glaring and needs to be addressed as quickly as possible. Over a period of three years IFEAT has guaranteed funding to RIFM at a rate of US \$175,000 per year to begin this process. It must be noted that this amount is an initial outlay towards a project which will eventually cost our industry far more over the coming years.

And the Agreement states that "The final study reports and data resulting from these studies will remain RIFM's property and will be included in the RIFM database. IFEAT members needing these study reports for a regulatory submission or similar uses will have access to the study reports under terms as if they were RIFM members."



This is a significant and important departure for IFEAT. It demonstrates our organization's commitment to the safe use of our products and our dedication to our membership and to our industry. Your Executive Committee should be commended on this bold move and our thanks to **Mr. Ramón Bordas** for having the vision to conclude this Agreement with RIFM.

IFEAT Committees

There are 11 IFEAT committees involved in making decisions on a variety of issues that affect members and the federation as a whole. These committees met on 17th and 18th February at the Hotel Cavalieri Waldorf Astoria in Rome, where the IFEAT Conference will take place in September. Below is a list of the structure of the IFEAT Committees. Some outcomes of three of the committee meetings are reported in this edition of IFEATWORLD; details of the 2014

Conference (Rome Conference Committee), the IFEAT/RIFM Agreement on safety assessments of essential oils (Scientific Committee, see above) and the report on patchouli (Socio-Economic Sub-Committee, pages 4 and 5). If you are interested in learning more about the work of IFEAT committees, please contact Romina Garay, IFEAT Executive Coordinator (romina.garay@ifeat.org).

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IFEAT 2014 Conference Sponsorship and Advertising

There are a number of options for members to raise their company profiles at the 2014 IFEAT Conference. Full details are given in the sponsoring booklet which is available on the IFEAT website.

Please contact the secretariat if you have any questions on these options:

(michaela.schier@ifeat.org).



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Two optional courses to take place in Rome

Flavour Workshop and Chiral Short Course - 24 September, 2014

Two specialised courses, as options for members, have been organised during the IFEAT Conference in Rome, to take place on Wednesday 24th September at the Conference hotel. These will be presented by recognised world experts in their fields who will bring you up to date with all the latest developments in their subject areas. Numbers will be limited so members are advised to book early for a place on either one of these courses.

Flavour Workshop

(Duration: Full day)

This will be presented by **John Wright**, flavour consultant and author, who will provide an introduction to flavour developments including natural, creative and regulatory aspects. Topics to be covered include:

- Natural raw materials - a short overview, covering the most important ingredients
- Synthetic raw materials - grouping ingredients by chemical structure and aroma
- Taste effects - how many aroma ingredients can also contribute subtle taste effects
- Odour profiles in flavours - a summary of the key profiles of the most important flavour types
- The link between analytical chemistry and flavour creation
- Flavour creation - flavour structure and different creative techniques
- Common flavours - examples of how this understanding translates into the practical formulation of some of the most popular flavour types
- Practical sessions - participants will be challenged to formulate several of their own flavours using unique modern ingredients from recent GRAS lists
- Applications effects - important factors that influence flavour formulations
- New developments in natural flavours
- Regulatory - a summary of current regulatory issues

Short Course on Chiral Chromatography

(Duration: Half day)

This will be presented by **Paola Dugo**, who is full Professor of Food Chemistry at the University of Messina, Italy. She will introduce the recent work carried out on the determination of enantiomeric distribution of the components of essential oils. This can provide useful information on the determination of authenticity, quality, extraction technique used, geographic origin and biogenesis of the oil. Topics to be covered include:

- The relevance of chirality with regard to natural samples
- Enantiomeric separation by gas chromatography
- Derivatised cyclodextrins as GC chiral stationary phases
- Enantiomeric separation by liquid chromatography
- Chiral selectors: cyclodextrins, derivatised macrocyclic glycopeptides, derivatised cellulose and amylose
- Multidimensional chromatographic techniques for the determination of enantiomeric distribution
- Enantiomeric separation and quantification of essential oil compounds



Obituary - Ronald V Neal



Ronald V. Neal, Founder of IFEAT, passed away on November 29, 2013 after a long illness. He is survived by his wife Millie, son Christopher and daughter Julia.

Ron was the driving force in the formation of IFEAT. In 1976 there was an event that was unprecedented in our industry. There were a number of worldwide shipments of essential oils which on arrival at their destination, turned out to be drums of water. Ron, then Managing Director of Fuerst Day Lawson, decided to respond to this event and assembled a steering committee of traders, brokers and users of essential oils. Thus the seeds of IFEAT were sown.

It was foreseen that this entity would be international in scope and see to the needs of the essential oils and related industries. IFEAT was officially registered in London in 1978 with Ron as Chairman.

Ron's illness did not in any way affect his zeal and passion for IFEAT. He remained in contact with the Executive Committee and actively participated in Executive Committee meetings for as long as he was able. He felt it important enough on one occasion that he attended the Executive Committee meeting in a wheelchair. Eventually Ron was not able to travel and since he received meeting notices and minutes he continued his contact with the Executive by e-mail. When he could no longer attend IFEAT conferences he would send a greeting to the delegates that was read at the Annual General Meeting. IFEAT was Ron's dream and what a dream it was. To say he was

passionate about IFEAT is an understatement. He saw membership and conference attendance grow more than ten-fold.

Ron liked to toy with his American associates by comparing the pronunciation of words such as "buoy" in American English versus UK English. He was quite amusing with his use of English idioms. Ron loved to read and it is not surprising that he knew more about the American Revolution than most Americans.

Ron will always be remembered by IFEAT. A "Founders Award" was established in his honor in 2006 and is awarded each year to a deserving person that has made a significant contribution to the essential oils or aroma trades. Ron of course received the first one.

Michael G. Boudjouk
President of IFEAT



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