

HEAT WORLD

INTERNATIONAL FEDERATION OF
ESSENTIAL OILS
& AROMA TRADES

— APRIL 2019 —



TURKISH COFFEE
ABSOLUTE

TOPICAL
ROUNDTABLE
REPORT

STUDY TOUR
OF SRI LANKA

WHERE THE WORLD COMES TO ITS SENSES

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IFEAT
NUSA DUA BALI
29 SEPTEMBER - 3 OCTOBER 2019

FROM THE JOINT
CONFERENCE CHAIRMEN

**RAVI SANGANERIA
AND STEPHEN PISANO**



At the onset, let us extend our gratitude for the overwhelming response we received for the IFEAT Cartagena, Colombia Conference in 2018. Our annual gathering of respected colleagues from across the global fragrance, flavour, and essential oils community is one of the most anticipated destination events. It is not just the insightful learning sessions, but also the opportunity to network that brings all of us together.

The beauty and culture of the location, enjoyed with colleagues and friends add that dash of extra zest to the experience. As you all know, this year Bali in Indonesia is our chosen destination. We look forward to welcoming you to IFEAT Bali 2019.

The Conference will be held in Nusa Dua from 29th September to 3rd October 2019. A secluded world away from the teeming crowds, Nusa Dua on Bali's southern peninsula is the capital of Bali Province. Translated from Indonesian, Nusa Dua literally means 'Two Islands.' But the name actually refers to two small raised headlands just off the coast of the peninsula. A Hindu shrine (Pura) called Nusa Dharma stands on one of

these islands. Tan Sie Yong of Chinese descent built this in 1948. Nusa Dua is predominantly luxurious and perfect for some leisurely unwinding. But if you want a piece of the action, it is 30 minutes from the happening Kuta, and 15 minutes from the bustling Jimbaran.

The theme for this year's conference is "Naturals of Asia." The focus will be on essential oils from China, India, Indonesia, Japan, Malaysia, Australia, New Zealand, Singapore, and Vietnam. Topics will include aromatic agricultural practices and challenges; organic farming, scientific developments, emerging essential oil markets, legislation, and much more. We have an interesting lineup of speakers and more confirmations are coming in. The Conference programme will consist of lectures on all four mornings. The trade exhibition will also be open all four days. In addition, there will be a number of informative workshops and discussions. More information on these will be available on the IFEAT website when details are finalised.

The IFEAT Committee, the Local Organising Committee, and the Events team are working round the clock to put things in place for this exciting conference. As joint Chairmen, we look forward to welcoming you to IFEAT Bali.

Terima kasih
Sampai jumpa lagi (See you soon!)

**Ravi Sanganeria
and Stephen Pisano**
Joint Chairmen

For editorial and advertisement enquiries,
please email the editor, Tina Carne, at:
ifeatworld@ifeat.org

BALI CONFERENCE

REGISTRATION INFORMATION

DELEGATE FEE RATES 2019

Delegate Registrations	Member Price	Non-Member Price
Early bird price to 14 MAY 2019	\$2,100.00	\$2,700.00
15 MAY - 1 JULY 2019	\$2,400.00	\$3,000.00
From 1 JULY 2019	\$2,700.00	\$3,300.00
Day Registrations	Member Price Delegate Day ticket	Non Member Delegate Day ticket
Per Day	\$700.00	\$1,000.00
Accompanying Person Registration	AP Member Price	AP Non Member Price
	\$750.00	\$1,050.00
Courses	Member Price	Non Member Price
Per Course. (Information on the courses and workshops available will be released later).	\$200.00	\$275.00
IFEAT Dinner	Member Price	Non Member Price
Per Ticket	\$190.00	N/A

IFEAT has a wide range of sponsorship and advertising opportunities available at the annual Conference and Exhibition. The Conference attracts an enviable international audience representing all reaches of the flavour and fragrance industry.

There are packages available to suit every company's needs and budget.

All rates are in US Dollars (\$).

See sponsorship and advertising opportunities opposite.

SPONSORSHIP PACKAGES

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(Limited to 3 companies)

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(all 4 days) – (Limited to 2 companies)

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Member Price: **\$3,000**
NON-Member Price: **\$4,000**
(all 4 days) – (Limited to 2 companies)

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Member Price: **\$3,000**
NON-Member Price: **\$4,000**
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INSERTS INTO DELEGATE PACKS

(including pens, notepads)
Member Price: **\$1,100**
NON-Member Price: **\$1,400**
(Limited to 8 companies)

**Available to IFEAT members only.*

ADVERTISING IN THE CONFERENCE BROCHURE

The Conference brochure will serve as a valuable resource distributed to all delegates. This will be a simple and effective way for your organisation to reach the entire conference delegation.

In addition to your advertisement, the Conference brochure will include:

- Conference programme
- Speaker profiles and abstracts
- Exhibitor listing and sponsor information
- Networking activities

ADVERTISING RATES

Conference Brochure	Member Price	Non-Member Price
Centrefold Full Page (2 Ads available)	\$3,000	\$3,600
Inner Front Page (1 Ad available)	\$3,000	\$3,600
Inner Back Page (1 Ad available)	\$3,000	\$3,600
Inner Full Page (4 Ads available)	\$2,500	\$3,000
Inner Half Page (4 Ads available)	\$1,400	\$1,700
Inner Quarter Page (4 Ads available)	\$900	\$1,000

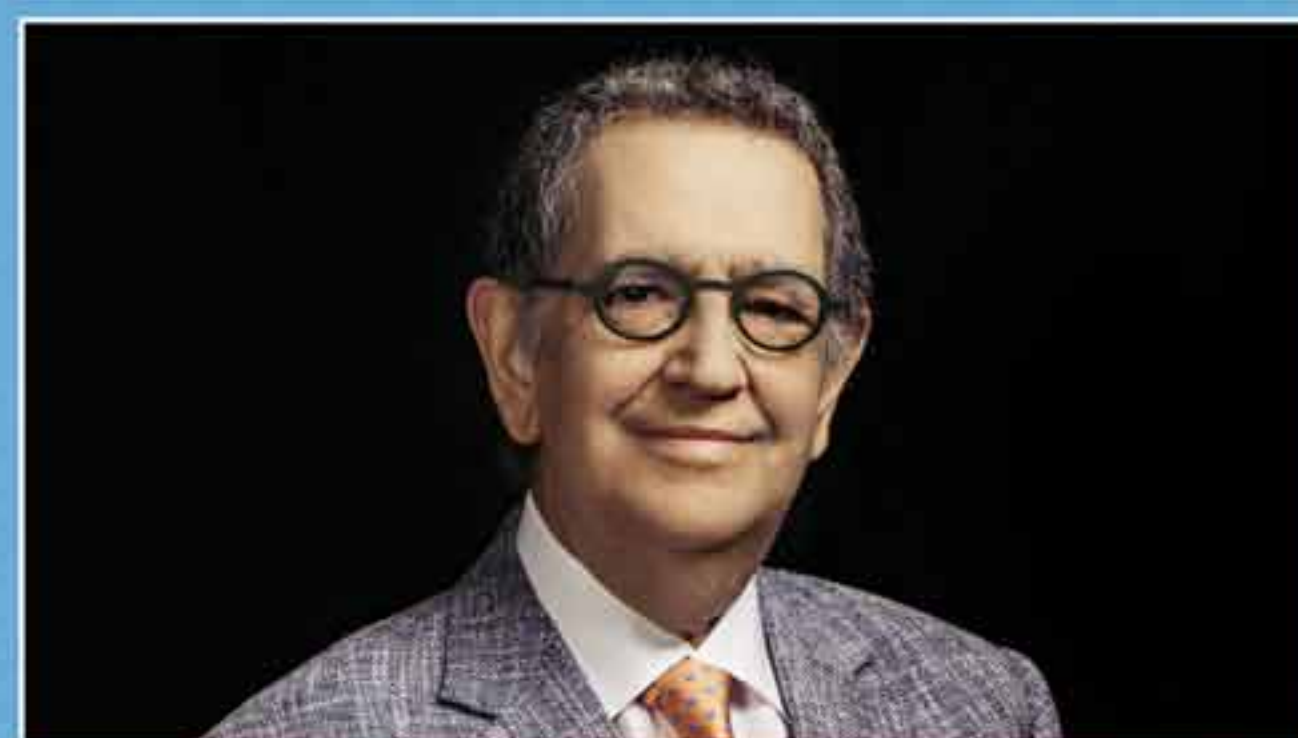
OBITUARIES



FRANCIS PICKTHALL

Francis Pickthall, CPL Aromas' Global Marketing Director and one of the members of the family which founded the Group, tragically died on Friday 1st March 2019 after a short battle with cancer. He was 51. He leaves behind his wife, Jacqueline, and two young children, Grace and Leo.

Francis worked with so many members of the CPL divisions around the world and he will always be remembered as being open and approachable, kind and supportive of all employees. He wasn't just seen a member of the main board, he also became a good friend to many.



EROL MESULAM

We are saddened to report that the recipient of last year's IFEAT Founder's Award, Erol Mesulam, Turkey's first perfumer and board member of MG International Fragrance Company, has passed away. He is survived by his wife, two children and two grandchildren.

"Mr. Mesulam was very passionate about life, his family and his work. He was a great teacher and always enthusiastic about passing his endless knowledge regarding the fragrance industry, literature, gastronomy and many other aspects of life to everyone around him. All his family, friends and MG family will always remember him as generous and a compassionate all round person.

He will be missed deeply both personally and professionally" said CEO Aslan Gülççek.

INDUSTRY UPDATE

VISIT THE NEW RIFM FRAGRANCE MATERIAL SAFETY ASSESSMENT DATA CENTRE

RIFM was formed as a nonprofit corporation in 1966. Its purpose is to assure the safe use of fragrance materials in consumer products by gathering and analysing scientific data, engaging in testing and evaluation, distributing information, cooperating with official agencies and other industry associations such as IFEAT, as well as encouraging uniform safety standards related to the use of fragrance ingredients. Indeed, it is the leading international scientific authority for the safe use of fragrance materials. All of the research conducted is reviewed by an independent Expert Panel, an international group of dermatologists, pathologists, toxicologists as well as environmental and respiratory scientists that have no commercial ties to the fragrance industry. The Expert Panel advises RIFM on its strategic approach, reviews protocols and evaluates all scientific findings. Their conclusions form the basis for the Standards set by the International Fragrance Association (IFRA).

Assessments of the data supporting the safe use of fragrance materials follow the updated RIFM Criteria Document. The Criteria

Document provides guidance on conducting safety assessments and is designed to incorporate the best science to appropriately evaluate fragrance ingredients using the latest testing strategies and methods. The assessments may be found by using the search feature on the website provided below and are most often also published in peer reviewed journals. Previously published assessments may equally be found through the links shown below. The information provided may, among other applications, be useful to assist with compliance, for example.

RIFM Resource Centre:
<http://fragrancematerialsafetyresource.elsevier.com>

For more information on RIFM and its mission visit:
www.rifm.org

In case of any further questions, please contact
scientific.coordinator@ifeat.org

A legacy in lime.

In the 1930s, our founder Charles Pisano (2nd from right) invested in the future and began to produce lime oil in the Dominican Republic, and later in Cuba. Since 1993, various types of lime oil have been produced exclusively for Citrus and Allied Essences Ltd. at Productos Taniart, a Pisano family-owned business located in Tecomán, Colima, Mexico.

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MY FAVOURITE

TURKISH COFFEE ABSOLUTE

BY ASLAN GÜLÇİÇEK

Coffee is part of the botanical family *Rubiaceae*, one of the largest families in the plant kingdom. The *Rubiaceae* family comprises almost 500 genera and more than 6,500 species. The coffee plant, which was discovered in Ethiopia in the 11th Century, has a white blossom that smells like jasmine and a red, cherry-like fruit.

The story of this aromatic brew begins in Ethiopia. Fossilised remains have been discovered next to ancient human remains in the south west of Ethiopia, the same area in which the coffee beans were first harvested from wild coffee plants. The story goes that Kaldi (or

Khalid who was a legendary Ethiopian Sufi goatherd) noticed the increased energy of his goats after they ate coffee cherries, so he ground the berries in a mortar, mixed them with animal fat, and rolled the paste into a ball for convenient portability.

Some versions of the myth continue to say that Kaldi brought the coffee cherries to an Islamic monastery but the monks, disapproving of the effect, threw them on the fire. When they noticed the delicious aroma caused by this, they doused the fire, gathered the roasted coffee beans out of the ashes, ground them down and then diluted them with water, creating

the world's first cup of coffee. Coffee was given its name, not by the place of its origin (Kaffa in Ethiopia), but from the Arabic word qahwa. This reflects coffee's spread to Yemen, where the first coffee drink was consumed by ancient practitioners of Sufism, a mystical sect of Islam. It is this Yemeni coffee that we use in Turkish coffee today.

The journey continues from Yemen to Istanbul, where in 1555 two Syrian traders brought the first coffee beans to sell at busy, bustling markets. Coffee found enormous popularity with Turkish sultans in the Ottoman courts. Turkish men would also be given a

cup of coffee by prospective brides, a tradition still going on today. Coffee was integral to the social and courting rituals of the day in Turkey. Many of us drink it every day, often more than once, with or without sugar, sometimes accompanied by a little sweet. We drink it when we are happy, sad, hungry, after a meal, when we meet a friend, to share a laugh or to get to know each other.

Although coffee typically spread through trade and travel, coffee historians tell us that the first coffeehouse to open in Vienna was by an accident of war.

In 1683, when the Turkish army fought the Austrian army, the Turks accidentally left sacks of coffee beans during a retreat from the gates of Vienna. The Austrians quickly realised the treasure they had been given and developed their own style of coffee.

My dear late friend and business partner Mr. Erol Mesulam first came up with the idea of producing the essential oil of Turkish coffee around 2011. Together with our R&D team, we have searched various literature and after lots of trials with different extraction techniques, we have found our current method of obtaining Turkish Coffee Absolute which is olfactively equivalent and as delicious as a cup of Turkish coffee.

We have made three different variants by using the same technique, using less, medium and well roasted Turkish coffee beans. All three variants contain high concentrations of different pyrazines and furfural derivatives. Turkish Coffee Absolute works especially very well with fragrances containing oriental and chypre notes. It also provides an all-round gourmand character to the formulations added. We introduced it to our colleagues at the World Perfumery Congress in 2018.

It is my favourite essential oil to date, not only because I enjoy the strong and distinctive smell of my Turkish coffee every day, but also because of the personal touch and efforts we have put in with Erol for many years to get the best quality of the Turkish Coffee Absolute we produce and offer today.

Kaldi (or Khalid who was a legendary Ethiopian Sufi goatherd) noticed the increased energy of his goats after they ate coffee cherries

It is my favourite essential oil to date, not only because I enjoy the strong and distinctive smell of my Turkish coffee every day, but also because of the personal touch and efforts we have put in with Erol

IFEAT'S SECOND TOPICAL ROUNDTABLE

CARTAGENA 12TH SEPTEMBER 2018

DEMAND EXCEEDING SUPPLY IN ESSENTIAL OILS: IS IT GOING TO LAST?

PETER GREENHALGH GIVES IFEATWORLD A
ROUNDUP OF THE ROUNDTABLE

INTRODUCTION

IFEAT began the Roundtable concept at the Athens Conference in 2018. At the 2nd Roundtable held at the Cartagena Conference there were 55 participants from 43 organisations and 24 countries. The Roundtable aim is to facilitate debate and the exchange of information among IFEAT members around important topics common to the F&F industry.

This debate was chaired by two IFEAT Executive Committee members, Dominique Roques and Hussein Fakhry, who in their introductions reiterated that IFEAT as an organisation has no point of view regarding the topics discussed and that it

was a "pre-competitive" meeting in which no price or commercial discussions should take place.

In setting the scene for the discussion it was pointed out that dramatic changes in the sector are leading to a sizeable increase in the demand for essential oils. Factors increasing demand growth included the rapid expansion of the aromatherapy sector and natural products, especially cosmetics. Meanwhile, from the supply side, farming was facing severe difficulties from global warming and other climatic factors, as well as price volatility and other economic and political factors. Recent examples of supply shortages include

lavender, lavandin, eucalyptus, neroli and terpenes from natural sources.

Some of the questions posed for discussion included:

- Do we have a common view of the situation?
- Is this just another "cycle" or a major trend (revolution?) seeing individuals seeking global and direct access to essential oils?
- Does this trend justify new investment in plantations? What about "wild" (i.e. non-cultivated) crops?

- Are companies in need of extra resources to invest directly at source?

- General view: are essential oil producers or traders facing a threat or a great opportunity? Are we witnessing a major change in our industry or a passing craze?

DEMAND AND SUPPLY OF ESSENTIAL OILS

The discussion lasted just under two hours and covered a diverse range of topics and issues. There was a general recognition that both the demand and supply of essential oils was complex. From the demand side, essential oil ingredients are used in a very wide range of flavouring, fragrance and aromatherapy products. There are competing uses for many essential oils and the degree of substitutability varies from oil to oil and from use to use. From the supply side there are a large number of essential oils that are derived from a wide range of sources – roots, leaves, annual plants, trees, barks, fruit and seeds. Supply elasticities vary greatly – some are by-products (e.g. citrus oils); some can be harvested for several months each year; some are tree crops requiring long gestation periods before yielding oils. Consumers, including many of the large retail operations, are becoming increasingly knowledgeable and demanding quality products.

The structure of production affects the supply of essential oils. Smallholders, often in developing countries, produce the majority of oils, often alongside

other competing crops. In addition, there are more organised plantation scale production operations for some products. A key factor affecting supply is climate change, leading to greater volatility in weather patterns, e.g. droughts, floods, heat waves, frosts, unseasonal rains, all of which can create even greater supply volatility. Global warming is likely to lead to further dramatic changes in availability in the medium and longer term. Some argued that resource availability, particularly access to land and water, was diminishing while others argued that land and finance are available, particularly in Africa.

The complexity of both demand and supply variables makes it difficult to generalise. Trends vary according to the product. For some oils there is a definite shortage – for others less so. Nevertheless, there was a general consensus that overall demand for natural products, including essential oils, was growing, particularly from the aromatherapy and cosmetics sectors. This was creating sizeable supply difficulties and increased prices and this demand growth was likely to continue. As one discussant pointed out, "Perhaps at last "fair prices" are beginning to be paid to producers for their products".

ORGANIC AND PESTICIDES

Particular supply shortages were highlighted in the organic oils sector – although this is only a small share of the overall essential oils market. This was partly a result of increased demand and

consumer awareness alongside improved testing procedures able to identify adulterants. There was a long discussion of pesticides issues and whether it was getting worse. Among the points raised were:

- Measurement of adulterants is much improved; 30 or 40 years ago there were lots of pesticides used but difficult to measure. Today the quality of most oil is far better than it ever was before.
- Are developed countries exporting the pesticide problem by banning them in their countries but facilitating companies exporting them to developing countries?
- Some companies are working on technological solutions to avoid the use of pesticides. It is not easy to find solutions but there is a willingness to share the technology if needed.
- There is very little investment in improving organic yields compared to the amount of money being used to market pesticides.
- Knowledge of traditional organic farming is being lost – perhaps organisations such as IFEAT can help to spread this knowledge? Perhaps organisations such as IFEAT can look at mechanisms of accountability affecting the whole community and the globe rather than just specific products in the EU or USA.



JALAL CHARAF, HUSSEIN A. FAKHRY AND DOMINIQUE ROQUES

- There is a need to disseminate information, particularly to new producers, about pesticides issues since they are often unaware of the concentration issues.
- The view was expressed that in three to five years' time in Europe the use of pesticides/herbicides will be banned – but there still remains the issue of pesticide residues in the soil lasting for many years.
- Also, it was argued that while some growers recognised the need to minimise pesticide/herbicide use, they are vital to ensuring the supply of some oils.



FUTURE ESSENTIAL OIL SUPPLIES AND INVESTMENT

A majority of those present felt that growth in demand and continued supply shortages was a lasting trend rather than one of the typical cycles in the industry. Nevertheless, individual product cycles would continue, and some oil prices would come down because of short-term over-expansion of production, e.g. helichrysum. However, it was argued that many producers are reluctant to invest unless they can obtain commitments from companies to purchase using medium or longer-term contracts. But major traders and retailers will not lock into long-term prices – and at present will not permit price increases even if raw material prices rise.

While hard and fixed contracts are unlikely to work in farming, some larger companies, especially those in the aromatherapy sector, appear to be developing new business models with flexible and longer-term contracts with essential oil suppliers. A number of instruments and support mechanisms are being utilised to encourage and facilitate production, such as pre-payments, co-operatives, provision of correct planting materials and agronomic advice. Moreover, producers are currently in a better position to obtain greater longer-term commitments from their buyers.

It was reported that private equity operations have analysed the market and are willing to invest in production. But it is not easy convincing farmers to go into the essential oils business. Land might be available, but farmers need education and other types of support. In addition, there is a need to invest in new ways of production and extraction, with reduced energy inputs.

The current situation should be viewed as an opportunity rather than a challenge. Honesty and transparency should be the key words in any business relationship. In the past, the F&F industry has been known for its secretiveness but there should be a greater willingness to share information and knowledge if we are to overcome the current difficulties. The IFEAT app developed for the Cartagena Conference was praised as a means of sharing information and promoting companies and products – and would facilitate the entry of new companies into the business. It was also suggested that IFEAT should gather information about every essential oil to facilitate investment, but it was recognised that this would take a lot of resources and effort if full transparency was to be achieved. Moreover, can a database be possible given the recent EU GDPR (General Data Protection Regulation)?

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12th ANNUAL IFEAT STUDY TOUR 2019

SRI LANKA

IFEAT's 12th Study Tour to Sri Lanka (SLST) is already fully booked and will take place from 22nd to 31st July 2019. IFEAT's first study tour was also to Sri Lanka in late April 2005 – and it is interesting to compare these tours and some of the changes that have taken place since then. On the 2005 tour there were 11 delegates from seven countries, including Stephen Pisano, Chair of the IFEAT Study Tour Committee, who will be one of the delegates on the 2019 tour. While IFEAT study tours are now restricted to IFEAT member companies and limited to one participant per company, some 50 delegates from 25 countries have registered for the SLST, illustrating the multinational nature of the IFEAT family.

The routes of the two tours are similar but the length of the 2005 study tour was seven days compared with ten days on the 2019 tour. The 2005 tour was organised by Dr Clinton Green alongside the Local Organising Committee (LOC) who faced various problems, following the devastating tsunami of December 2004, which did much damage to the local infrastructure. Some members of the 2005 LOC are closely involved in organising the 2019 tour including Dr Nugawela of Link

Natural, Chair of the LOC, Mr D.A. Perera of EOAS Organics, who has participated in many previous IFEAT tours, Mr Fazal Mushin, who played a key role in the 2005 tour, Mr H.D de Silva of the HDEES Group and Mr. Karunarathna of L.B. Spices, all longstanding Sri Lankan members of IFEAT. Walkers Tours, who were the DMC for IFEAT's 2015 Colombo Conference, will be the travel partner.

Sri Lanka or the "Spice Island" has diverse climatic zones facilitating the production of many aromatic and medicinal plants. Spices and essential oils is an important sector and after tea, the sector generates the largest agricultural foreign exchange earnings: in excess of 90,000 hectares (ha) of the wet zone is under spices. Cinnamon (*Cinnamomum zeylanicum* and *Cinnamomum verum*), along with pepper, is the dominant spice crop and the only spice grown in Sri Lanka as a mono-crop in the southwest region. Growers range from smallholders with 1 ha or less to plantations up to 200 ha. Smallholders own most of the cinnamon cultivated lands, with an estimated 80% grown on lands below 1 ha. An estimated 250,000 cinnamon cultivators, 400,000 cinnamon sector employees and 60,000 family units

are directly dependent on the cinnamon industry as their main income source (*C. Perera IFEAT Conference 2015*). As the table illustrates, cinnamon in the form of both a spice and essential oil is the dominant export.

The itinerary includes visits to see the production and processing of a range of F&F products including cinnamon and citronella in the southern coastal belt; black pepper, cloves, nutmeg and sandalwood in the central hills as well as spice farms and oleoresin, ayurvedic/herbal production and R&D operations. The map provides a summary of the places to be visited and some of the products to be seen. The tour starts in Colombo – the capital city – with a welcome reception and tour briefing. The next two days will be spent in the south looking at all aspects of cinnamon growing and processing alongside some other products. Then a visit to the citronella production areas before driving up to the Central Highlands, where a range of essential oils and spices is grown and processed – nutmeg, cloves, black pepper and sandalwood. Some other spices and oils are produced here and there may be an opportunity to visit these

and one of the spice farms. The Export Development Board is sponsoring a workshop in Dambulla, where delegates will hear presentations by the EDB, as well as have the opportunity to meet up with all IFEAT's Sri Lankan member companies and representatives of the Spice Council and SAPPTA.

Over a decade ago, Sri Lanka started oleoresin production for export, initially for western markets where food industry processing was centred. The major oleoresin product was pepper, partly because of Sri Lankan pepper's high piperine level. However, for economic and technical reasons, Sri Lanka is at a considerable competitive disadvantage to neighbouring India. Nevertheless, Sri Lanka is trying to create a competitive advantage by developing production of more specialist oleoresin products – but this is a relatively small niche sector. In addition, an estimated 1,500 medicinal plants are used in Sri Lanka, mainly in traditional ayurvedic medicine. But major new markets are being developed by Sri Lankan companies in the food, beverage, supplement and cosmetic markets using the synergies between essential oils, spices and medicinal plants.

Besides seeing the wide range of aromatic and medicinal materials available – the journey will enable delegates to see the physical beauty of Sri Lanka and its rich culture reflecting a history stretching back thousands of years. The detailed brochure, including itinerary, is available on the IFEAT website www.ifeat.org

ESSENTIAL OIL & SPICE EXPORTS
VOLUME IN MT

Product	2015	2016	2017	2018
Citronella	7.84	8.26	38.03	40.87
Cinnamon leaf oil	264.65	226.40	309.01	280.88
Cinnamon bark oil	14.42	27.32	40.52	42.79
Clove bud oil	9.88	6.23	9.41	10.65
Nutmeg oil	67.98	122.35	65.47	51.52
Black pepper oil	61.38	42.73	48.98	66.52

SPICES

Cinnamon	13,548.81	14,692.77	16,617.09	17,536.57
Clove	5,518.75	1,842.68	7,805.60	3,279.58
Nutmeg & mace	1,889.04	1,705.04	2,042.87	1,938.37
Black pepper	16,656.65	7,875.58	13,309.19	13,118.14

Source: Export Development Board



NEW IFEAT MEMBERS

Below is a list of new IFEAT members who had joined by 1st March 2019

Arpan Aromatics

14, Maskati Market, Kalupu, Ahmedabad - 380002
India

Contact: Mr Arpan Shah
Email: arpanaromatics@yahoo.co.in
Web: http://arpanaromatics.com



NS Mint Products Pvt. Ltd.

Near 2km stone Moradabad road, Sambhal - 244302 (U.P.)
India

Contact: Mr Ashutosh Rastogi
Email: sales@nsmint.com
Web: http://nsmint.com



Bengbu Tonyoung Imp. & Exp. Co., Ltd.

No.20, 28 Building Huahai Market, Bengbu, Anhui 233000
China

Contact: Mr Jason He
Email: jason@ahspiceoils.com
Web: http://ahspiceoils.com/index.asp



Oswal Chemicals

C-105, GCP Business Centre, Opp.Memnagar Fire Station,
Navrangpura, Ahmedabad - 380 009, Gurajat
India

Contact: Mr Vrajesh Shah
Email: exports@oswalchemical.com
Web: Under construction



Live Natural d.o.o.

ul. Vizantijski Bulevar bb, 18 000 Nis
Serbia

Contact: Ms Ljiljana Petrovic
Email: livenatural.plantaze@gmail.com
Web: Under construction



La Drôme Provencale

270 chemin de la tuiliere, 26340 Saillans
France

Contact: Ms Corinne Cazeneuve
Email: corinne.cazeneuve@ladrome.bio
Web: www.ladrome.bio



Laboratoire PhytoChemia

628 Boulevard du Saguenay Quest,
Saguenay (Chicoutimi), Quebec, G7J 1H4
Canada

Contact: Mr Hubert Marceau
Email: h.marceau@phytochemia.com
Web: www.phytochemia.com/en/home



JACARANDAS Sarl

Pres 19, Cites Gallois, Andrefan'Ambohijanahary 101,
Antananarivo
Madagascar

Contact: Ms Lisa Generali
Email: lisa.general@moov.mg
Web: https://jacarandas-international.com/en



PRIMAVERA LIFE GmbH

Naturparadies 1, 87466 Oy-Mittelberg
Germany

Contact: Ms Ioanna Mantzouki
Email: ioanna.Mantzouki@primaveralife.com
Web: www.primaveralife.com/en



Link U (Zhuhai) Science & Technology Ltd.

#2206 Henquin Headquarter Building, Zhuhai, Guangdong
China

Contact: Mr Mark Lin
Email: mark@cnlink-u.com
Web: Under construction



Essential Oils & Herbs Ltd.

26 "Antim I" Str., Burgas 8000
Bulgaria

Contact: Mr Dimitar Petkov
Email: office@essentialoilsandherbs.eu
Web: www.essentialoilsandherbs.eu



CENIVAM

Building 45, CENIVAM, UIS, Carrera 27, Calle 9,
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