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# IFEAT WORLD

INTERNATIONAL FEDERATION OF  
ESSENTIAL OILS  
& AROMA TRADES

— DECEMBER 2021 —

ONLINE CONFERENCE  
ROUNDUP

IFEAT STUDY TOURS  
ARE BACK ON THE ROAD!

NEW FACES AT IFEAT

EDUCATION UPDATE

NATURAL VERSUS SYNTHETIC

MY FAVOURITE: COPAIBA

# WELCOME TO ANOTHER LARGE EDITION OF IFEATWORLD

## THE LAST ISSUE FOR 2021

For the second time, in the absence of an in-person event, we held our Conference online. It was a great success and we had some excellent feedback from delegates, exhibitors and sponsors - especially with regard to the programme content and the speed networking sessions! IFEAT Consultant Peter Greenhalgh gives his report on pages 4 to 11.

During the Online Conference, Alan Brown was pleased to announce the venue for the Vancouver Conference which will take place in October 2022. Two study tours were also announced for 2022. These will be in Spain and South Africa. You can read more about all three events on pages 12 and 13.

There are a number of new people joining IFEAT including a new Events Manager and three new Executive Committee members. We also have two retirements to report and IFEAT's new Vice Chair of the Executive Committee talks briefly about her new role. More information can be found on pages 15 to 17.

IFEAT supports two educational programmes - the Flavourist Course at Reading University and ICATS (International Centre for Aroma Trades Studies) in Plymouth, UK. You can read the education reports about each programme on pages 20 and 21.

On pages 22 to 24, Dr Wladek Brud from the Polish Aromatherapy Association gives a report comparing natural and synthetic mint and vanilla whilst new Executive Committee member Eduardo Mattoso talks about copaiba in "My Favourite" on pages 26 and 27.

We recently carried out a membership survey and the editor reports on this on page 25.

IFEAT is managed by an Executive Committee. In addition, there are eight permanent committees, four sub-committees and two temporary committees. On pages 29 to 33, we look at the aims and goals of these in more detail.

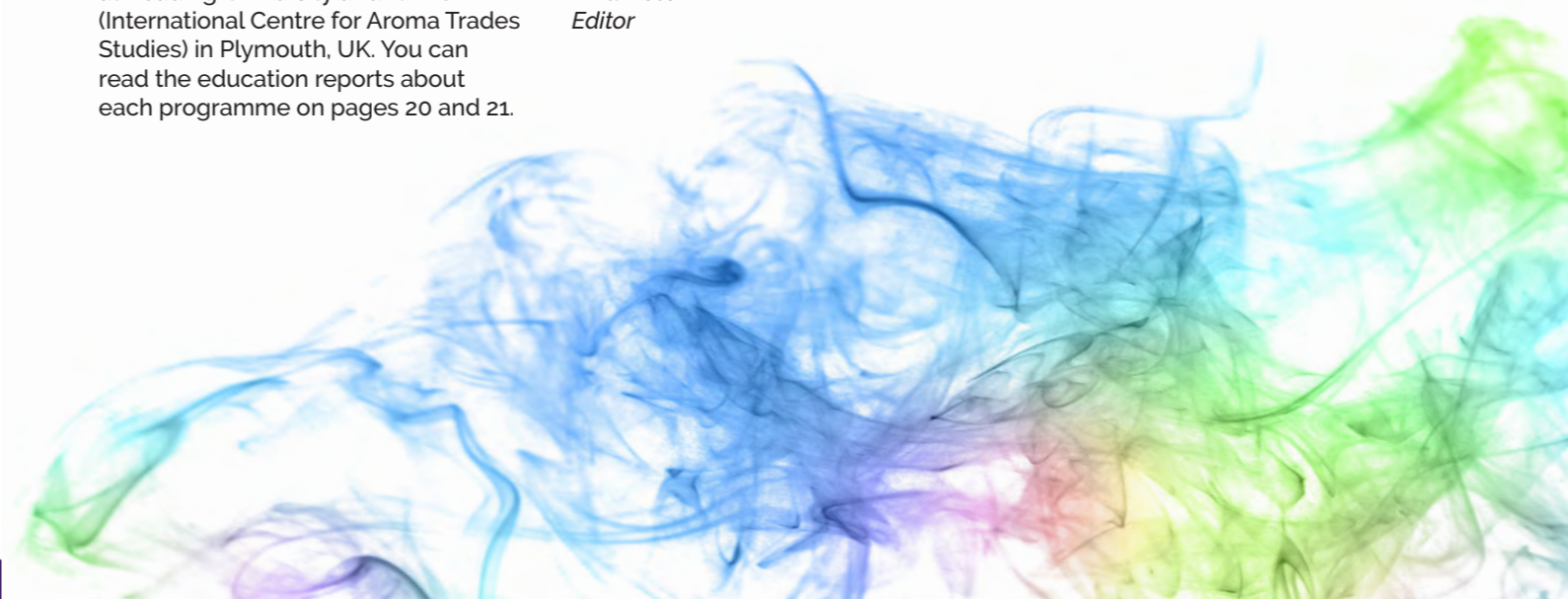
Once again, it has been a testing year for many of us. However, on behalf of everyone at IFEAT, we wish you health and every success in 2022.

*If you would like to contribute editorial, or write a "My Favourite" article, please contact the editor, Tina Hotchin, by email at:*  
[ifeatworld@ifeat.org](mailto:ifeatworld@ifeat.org)

**Tina Hotchin**  
Editor

## CONTENTS

<b>IFEAT 2021 Online Conference Roundup</b>	<b>4 - 11</b>
<b>IFEAT 2022 Vancouver</b>	<b>12</b>
<b>IFEAT Study Tours are Back on the Road!</b>	<b>13 - 14</b>
<b>New Faces at IFEAT</b>	<b>15 - 17</b>
<b>Education Update</b>	<b>20 - 21</b>
<b>Natural Versus Synthetic</b>	<b>22 - 24</b>
<b>IFEAT Membership Survey</b>	<b>25</b>
<b>My Favourite - Copaiba</b>	<b>26 - 27</b>
<b>RIFM Concentration Survey 033</b>	<b>28</b>
<b>IFEAT Committees</b>	<b>29 - 33</b>
<b>IFEAT Logo Misuse and Certificate Forgery</b>	<b>34</b>
<b>In the News</b>	<b>36</b>



# IFEAT 2021 ONLINE CONFERENCE ROUNDUP

BY PETER GREENHALGH

The complexities of the F&F ingredients sector were amply demonstrated by the wide and expanding range of relevant and important topics discussed at IFEAT's successful second 2021 Online Conference (OC). "Keeping the Industry Together" was the theme and this was more than achieved during the two days of live conference presentations and discussions as well as five months of access to the excellent Whova online platform closing on 31st December 2021.

In all there were 320 registered delegates, including speakers, 14 exhibitors and 13 sponsors.

Registration opened in mid-July and once registered, delegates were able to hold video meetings, chat to and begin networking with fellow delegates as well as visit exhibitors and sponsors and see their videos and other postings. Following the two days of live conference on 9th and 10th November, delegates have been able to watch on-demand all the live sessions, as well as view presentations from previous IFEAT Conferences. Another popular innovation at the OC was the several speed networking sessions that IFEAT organised during the conference at which delegates could quickly meet up. In the feedback we received, it was clear that delegates found this to be an enjoyable way to meet new people at the OC via the Whova platform.

Despite the restrictions of the ongoing pandemic IFEAT has continued to make its presence felt in the world of F&F ingredients. This was demonstrated in the Welcome Address from Hussein Fakhry, the IFEAT Chair, who reviewed the responses made by IFEAT to the unprecedented challenges faced in 2020 and 2021. Various initiatives

are being made in all fields of IFEAT's activities including building new partnerships among the scientific, regulatory and academic communities. These are vital to mastering the paradigm shifts that are taking place in the F&F industry; many of the challenges being faced were discussed during the OC sessions. Hussein considered the last two years a period of wake-up calls to which our industry needed to find solutions to the range of challenges presented. These included issues such as climate change, sustainability, legislative and regulatory issues, and product traceability, many of which were discussion topics over the two days. Nevertheless, he remained optimistic about the year ahead, particularly the Vancouver Conference in October 2022, on which Alan Brown, the Vancouver Committee Chair, made a short presentation (more details on the Vancouver Conference: *The Pacific Reunion* can be found on page 12). Also announced at the OC were the two IFEAT Study Tours to take place in 2022. First, a Focused Study Tour from 20th to 23rd February to Murcia

in southern Spain to visit lemon production and processing operations. Second, a tour to South Africa from 4th to 12th November 2022, to see the harvesting and processing operations of a range of familiar and unique essential oil crops. (More details on these STs can be found on page 13).

On the first day, following the Welcome and Vancouver presentations, there were four further sessions. Two presentations and two panel discussions on topics and issues directly relevant to those involved in the production, processing, trading, and utilisation of F&F ingredients. Throughout the conference delegates were able to post questions and all the sessions provided excellent and detailed analysis of the topics being discussed as well as the opportunity for delegates to contribute to the discussions.

*The Convention on International Trade in Endangered Species of Wild Flora and Fauna (CITES)* was the first presentation by Martin Hitziger of CITES. He concentrated on species

**The CITES Convention**  
and the essential oil industry

Martin Hitziger  
Associate Plant Species Officer  
[www.cites.org](http://www.cites.org)

**MARTIN HITZIGER - The Convention on International Trade in Endangered Species of Wild Flora and Fauna (CITES)**

**Who is involved in CITES?**

CITES has 184 signatory parties: 183 internationally recognised States and the EU

Multiple other bodies contribute as observers (stakeholders)

**MARTIN HITZIGER - The Convention on International Trade in Endangered Species of Wild Flora and Fauna (CITES)**

**CITES Permit and Certificates:**

Provides records on:	
Legality	Origin & sourcing, duration of validity
Sustainability	Non-Detriment Findings (NDFs)
Traceability	Trade data (purpose, quantity, etc.)

**MARTIN HITZIGER - The Convention on International Trade in Endangered Species of Wild Flora and Fauna (CITES)**

and products of relevance to the F&F sector that are regulated under CITES. Some 1,280 MAP (medicinal and aromatic products) are listed under CITES, many of which are used for essential oils. Under CITES rules, trade in products must satisfy three criteria: legal, sustainable, and traceable. Trade in 97% of CITES-listed products can be legally traded, even if they are controlled but it is difficult to quantify the volumes involved. Under CITES there are three Appendices, under which 38,000 products are listed. Appendix A relates to seriously endangered products, Appendix B contains products not threatened but controlled and Appendix C relates to single countries asking for assistance. Two products of particular interest to IFEAT members, frankincense (which is not listed under CITES) and guaiac wood, were discussed. The detailed ongoing administrative, regulatory and policy processes to further

develop CITES regulations in the future were described. Further details can be obtained from the CITES website at: [www.CITES.org](http://www.CITES.org)

*Citrus and Mints: Concerns of Small and Large Farming for the Future of Essential Oils* was the first panel discussion chaired by Dominique Roques (Firmenich). The panel was comprised of two major Latin American citrus producers: Manuel Suarez Altuna (San Miguel) and Sigifredo Gudiño Jr (Citrojugo), and two mint producers: Vaibhav Agrawal (Norex Flavors) and Greg Biza (RCM International). The panel compared and contrasted citrus and mint oils which are by far the two largest groups of essential oils used by a large variety of industries, including F&F, pharmaceuticals, and aromatherapy. Citrus is grown and processed primarily by large and medium scale operations with farms

often more than 300 ha. Meanwhile mint oils are predominantly small-scale operations with over one million Indian smallholders growing mint on less than 1 ha. However, there were examples of the opposite, namely US peppermint and spearmint production (where farms are often 250 ha to 1,000 ha) and European citrus operations. The panel and delegates exchanged views on aspects of production, processing and sustainability policies. The relative merits of different production systems were discussed - from technical, economic, and environmental perspectives and the general view was that both large and small-scale operations would continue to exist.

*Agricultural Residues in Naturals: Scientific and Regulatory Landscape* was the second panel discussion chaired by Jonathan Bonello, IFEAT's Chief Scientific Officer. The panel was made up of industry professionals involved in various aspects of the value chain: John Cavallo (Citromax), Ramkumar Menon (World Spice Organisation), Hans Braeckman (Primoris) and Robert Anderson (Takasago). Pesticide residues are a complex topic that has become a major issue for some essential oils and is not going to go away. The topic of contaminants is not a new one but it is of increasing importance to our industry, as illustrated by the growing number of bans, especially in the EU and USA and sometimes at short notice of important pesticides, often commonly used as PPPs (Plant Protection Products). The European debate on PPPs is becoming more contentious and the European Commission is reviewing its Sustainable Use of Pesticides Directive, as part of its flagship Green Deal initiative launched in December 2020. Similar regulatory initiatives are already ongoing in other regions of the world, some of which will be influenced by the EU's approach.

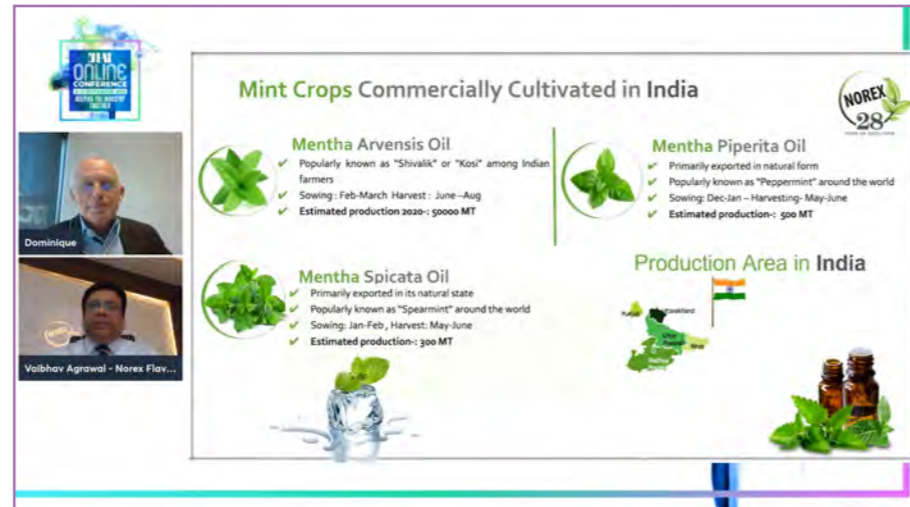
The panellists shared their wide-ranging insights on the short, medium, and longer-term aspects on a range of complex issues which included:

- The need for a more realistic global approach to pesticides and their residues including managing and anticipating regional legislative differences and the possible impact on essential oil availability.

- The constantly evolving regulatory framework on MRLs (maximum residue levels) and often very low contaminant concentrations, and the impact of their further processing on residue concentration.
- The technical challenges faced in developing accurate and reproducible analytical protocols for identifying and quantifying PPPs in agricultural and downstream products.
- The challenges faced, particularly by small producers and traders, and their ability to stay in business faced with the expanding regulatory environment and without the use of PPPs. Because of rising global demand these growers are needed to increase output of essential oils and related natural products, while simultaneously trying to minimise the impact of agriculture on the environment, climate change, water demand and biodiversity.
- How can regulatory changes be anticipated so that the necessary facts and data are collected and made available in time for advocacy efforts with competent authorities.
- What alternatives are or may be available as replacements for synthetic PPPs?

*Materials Metabolism: Green Chemistry for a Circular Economy* was an inspirational presentation by the serial entrepreneur Dr John Warner of the Zymergen Corporation, where he is helping to design and create commercial technologies inspired from nature consistent with the principles of green chemistry. He argued that in trying to develop more sustainable products to fit within the circular economy we need to learn from the patterns within nature. There exists a circular pendulum that swings between the natural world of stable ecosystems and the human built world of products. Centrally located between these two systems exists the domain of the "materials metabolism", the molecular mechanistic foundation for the assembly and disassembly of molecules and materials.

Nature typically carries out the deconstruction and construction of



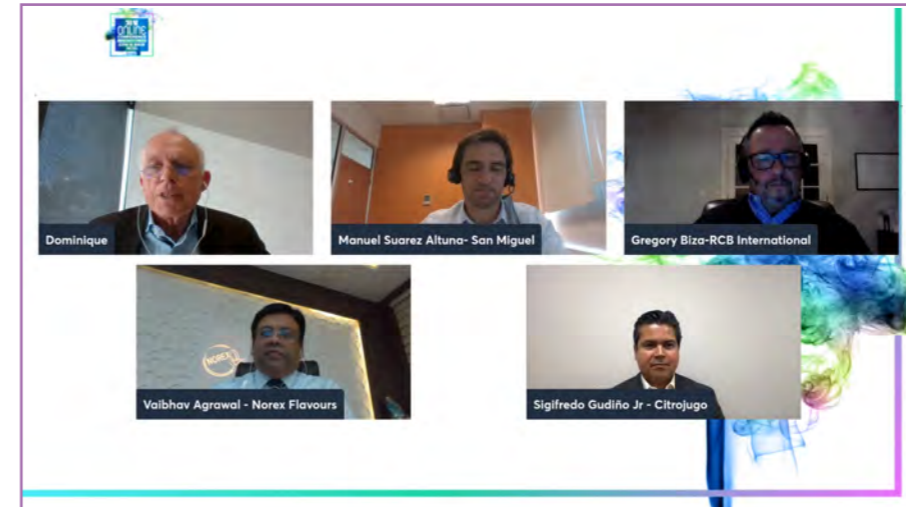
**DOMINIQUE ROQUES & VAIBHAV AGRAWAL**  
 - Citrus and Mints: Concerns of Small and Large Farming for the Future of Essential Oils



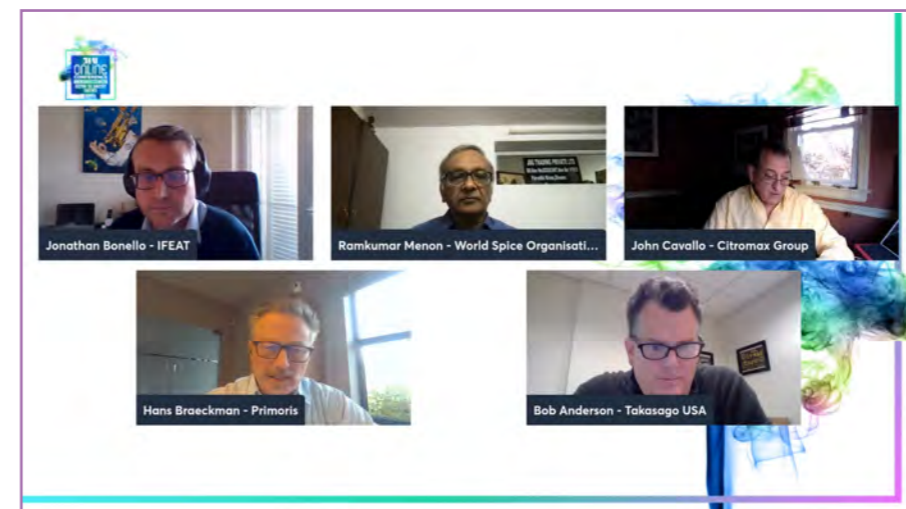
**DOMINIQUE ROQUES & MANUEL SUAREZ ALTUNA**  
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**DOMINIQUE ROQUES & SIGIFREDO GUDIÑO**  
 - Citrus and Mints: Concerns of Small and Large Farming for the Future of Essential Oils



**DOMINIQUE ROQUES WITH MANUEL SUAREZ ALTUNA, GREG BIZA, VAIBHAV AGRAWAL & SIGIFREDO GUDIÑO**



**JONATHAN BONELLO WITH RAMKUMAR MENON, JOHN CAVALLO, HANS BRAECKMAN & ROBERT ANDERSON** - Agricultural Residues in Naturals: Scientific and Regulatory Landscape

materials through catabolism and anabolism, performing both metabolic processes synchronously. Human industrial design has evolved to perform the synthesis and breakdown processes in spatially and temporarily separate spaces. The "materials metabolism" concept was discussed and, citing many of his own inventions, he illustrated how the principles of green chemistry provide a logical framework for the design of products.

The first day of the live conference ended with the second speed networking session of the day. The sessions last for thirty minutes and are a means of using the platform to meet new people. Every five minutes a delegate would join a new table with three others. There were two

further networking sessions on the second day.

*Traceability: Market Expectations and Business Reality: Where do we Stand?* was the first session of the second day of the OC. The panel discussion was moderated by Geemon Korah (Mane Kancor) and Dominique Roques (Firmenich), two leading figures from the F&F industry with a wealth of industry experience. There were six panellists representing producers, traders, and end users along the supply chain namely Nicola Laubscher (Eucaforest), Gillian Bleimann (Berjé), Tim Valentiner (doTERRA), MiMa Jacarandas (Jacarandas), Eduardo Mattoso (Kaapi Ingredients), and Stephane Zwaans (Takasago).

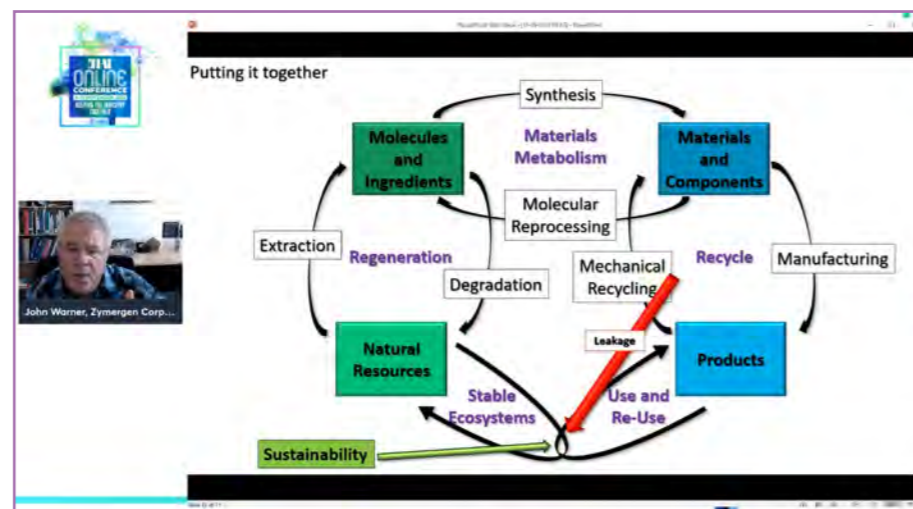
In recent years there has been a dramatic increase in industry requirements for traceability of essential oils and other ingredients along the supply chain from growers, collectors, and processors at the origin to end users. One key factor has been the growing demand from consumers for information and transparency around the origin of their fragrance and flavour ingredients and the livelihoods of the farming communities involved in their production and initial processing. End users are now requesting in-depth information from producers and traders, with the aim of looking for reassurances around employment conditions, human rights, social and environmental issues.

Traceability is at the heart of these new expectations and has brought producers face to face with a range of new challenges along with a degree of complexity which can be high. There is the need to introduce new systems, train staff and producers as well as provide additional finance. For some wild harvested products, collectors are reluctant to reveal their sources. For many, traceability is no longer an option but a requirement if they are to stay in business. Rapid technological advancements (e.g., GPS, smartphone apps) along with innovative funding techniques, certification and auditing schemes have facilitated the implementation and expansion of traceability schemes - but who should bear these increased costs? The panellists discussed the impact of traceability on their operations, what efforts were being made to ensure traceability, whether traceability was mandatory, who should bear the costs of this added complexity, and if there is a shared vision between producers and users about what should be done. Traceability helps to facilitate the production of products that are ethically sourced, of more consistent quality and purity as well as assisting accountability. One overwhelming sentiment among the discussants was the need to better support farmers, many of whom are at or near to the poverty line. Without support in a variety of forms, they will be unable to meet the traceability and sustainability requests made upon them. Consumers must be willing to pay a premium price to cover the traceability costs.

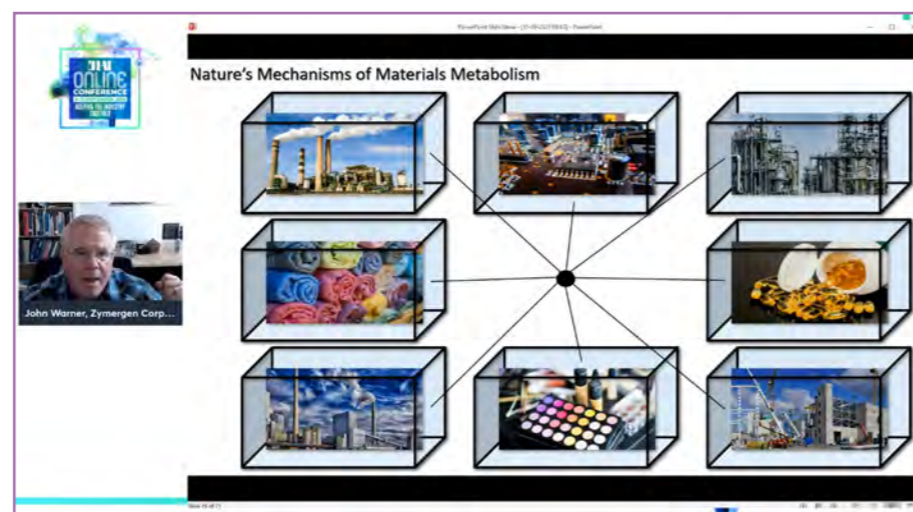
*The Future of Sustainable Natural Products and Biotechnology: Expectations and Reality*, was the second session of the day with five knowledgeable panellists: Guillaume Meunier (Solvay), Maria Julia Oliva (UEBT), David Brocklehurst (Alpha Santanol), Prasobh Prasad (Mane Kancor Ingredients) and Philip Kuruvilla (Indian National Sustainable Spice Programme). Despite the OC being accessed live from five continents, this was the only time during the conference that one of the participants could not participate because of technical issues. Sustainability of F&F ingredients and their end uses is a complex and dynamic balance between economic, environmental, and social aspects and includes competing objectives. It is a broad concept that is present in many current discussions and plays a key role in investment decisions.

The session started with the moderator, Alain Frix (AllChemix), providing some fascinating summary data on the dominant sources and renewability of F&F ingredients. The major ingredient supply source is synthetics, predominantly from non-renewable petrochemicals, accounting yearly for approximately 500,000 MT. The second largest supply of aroma chemicals, approximately 110,000 MT, is from turpentine obtained either by tapping pine trees or as a by-product of softwood timber pulping to produce cellulose fibre which is predominantly used for paper production. These ingredients are synthetic but are renewable because they are obtained from pine trees. However, turpentine is a by-product and production does not directly respond to F&F industry demands.

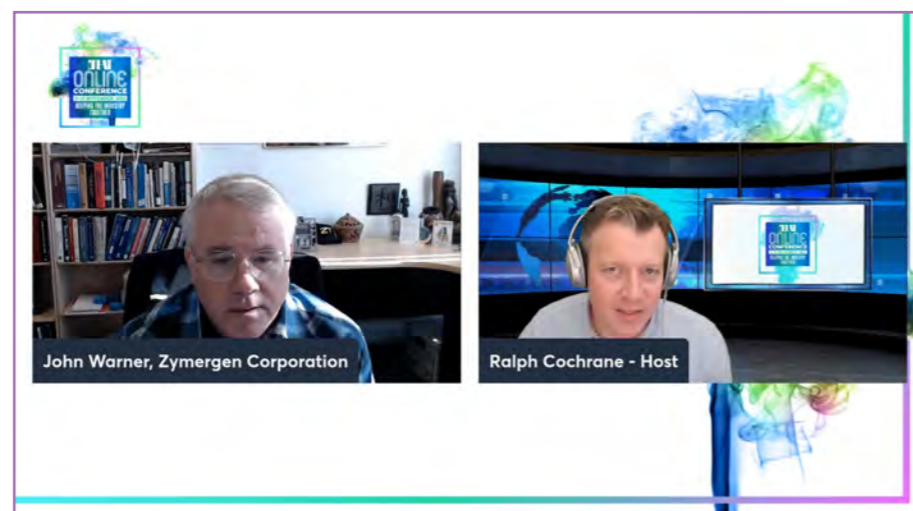
In contrast, essential oil production is renewable and directly responsive to F&F demand. Annual production is approximately 105,000 MT, similar to pine oleochemicals. Essential oils can be separated into two major categories: citrus oils, accounting for approximately half the total, and some several hundred non-citrus oils. Citrus oils are predominantly by-products of the citrus juice industry while non-citrus oils are the sole real source of renewable products intentionally produced for the F&F market. Biotech products account for a very small proportion of F&F ingredients and it seems unlikely that biotechnology will



**DR JOHN WARNER**  
- *Materials Metabolism: Green Chemistry for a Circular Economy*



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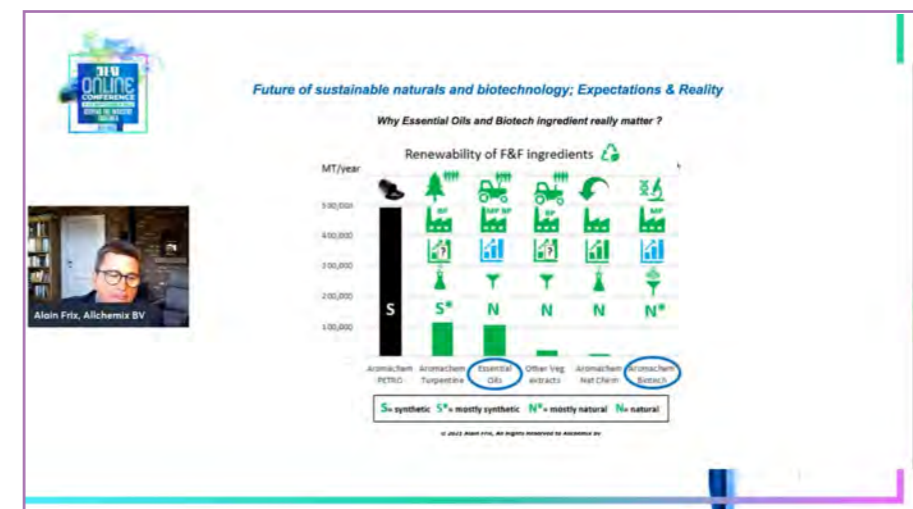


**DR JOHN WARNER & RALPH COCHRANE**  
- *Materials Metabolism: Green Chemistry for a Circular Economy*

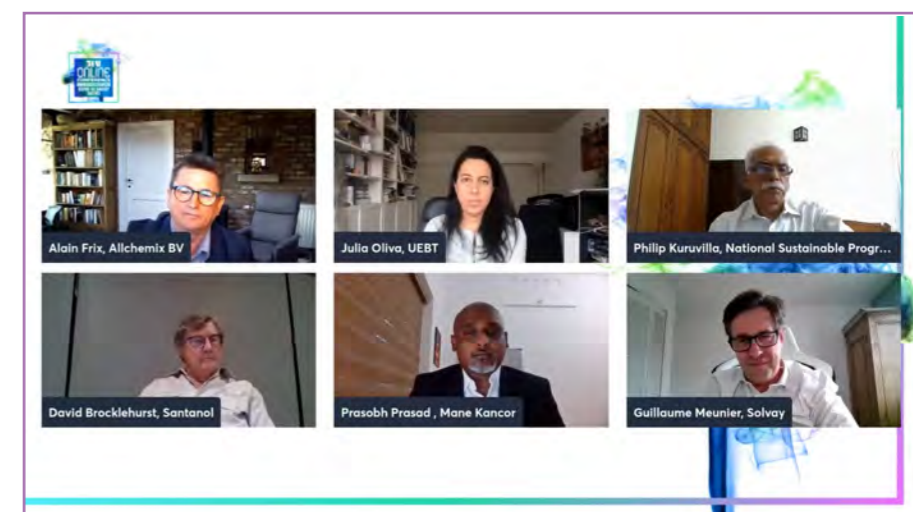
play a significant role in supplying F&F ingredients during the next decade. Nevertheless, these biotechnologies have enormous future potential but in the next decade are likely to only affect products valued over US\$50/kg.

There are many interrelated factors that define a sustainable product including renewability, biodegradability, carbon footprint, toxicity, water management, rural economy, fair trade, farmers' livelihoods, extraction technology, plant protection, soil degradation, biodiversity preservation, transportation, and green chemistry. The panel discussion evaluated some of the sustainability expectations for essential oils and biotech products. Producers of essential oils and/or aromatic molecules need guidance in prioritising their sustainability investments. The larger essential oil producers (e.g., in citrus) find it easier to adopt the sustainable, traceability, transparency and environment practices that are increasingly required in the supply chain than do smallholders. If smallholders are to adopt sustainability practices (and they are doing it) they invariably need the technical and financial support of other larger stakeholders in the supply chain. Smallholders will adopt new sustainability practices if the knowledge/finance/technical support and economic incentives are available for them. It was recognised that commitment was needed by the trade and end users to support sustainable initiatives.

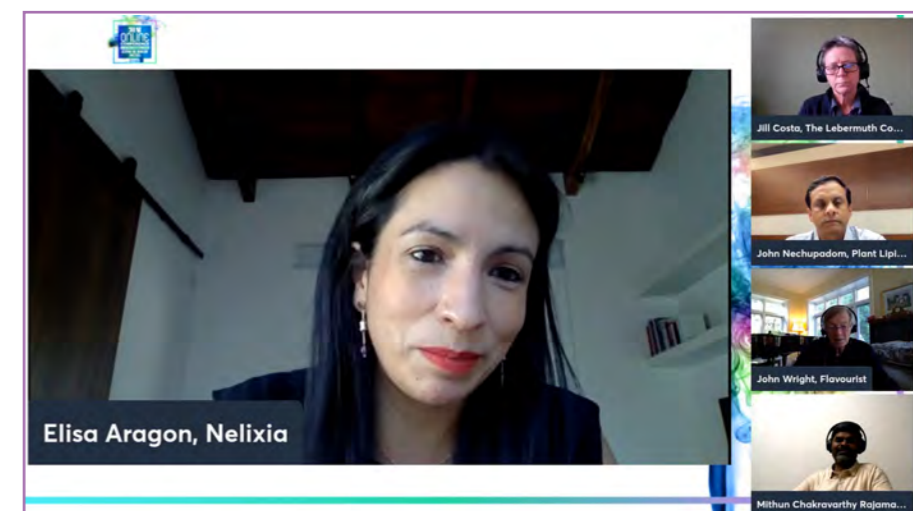
*The Cardamom Profile Session* was the first part of IFEAT's planned expansion of its educational programme, more details of which will be announced next year. The OC saw the launch of its Online Learning Series (OLS) with a 90-minute course on cardamom oil. The first component of the course was two presentations including short videos on the two dominant cardamom producers: Guatemala by Elisa Aragon (Nelixia) and India by Mithun Chakravarthy Rajamannar (Cardamom Products). Each presentation detailed aspects of production, processing, trade, uses and the various challenges faced. The second component was the perfumer Jill Costa (Lebermuth) and the flavourist John Wright discussing the flavour and fragrance characteristics of samples of cardamom oil from



**ALAIN FRIX** - *The Future of Sustainable Natural Products and Biotechnology: Expectations and Reality*



**ALAIN FRIX WITH JULIA OLIVA, PHILIP KURUVILLA, DAVID BROCKLEHURST, PRASOBH PRASAD & GUILLAUME MEUNIER**



**ELISA ARAGON WITH JILL COSTA, JOHN NECHUPADOM, JOHN WRIGHT & MITHUN CHAKRAVARTHY RAJAMANNAR**  
- *The Cardamom Profile Session*

these origins. Finally, a live panel discussion of the presentations, including questions from delegates and moderated by John Nechupadom, ended this very successful session. IFEAT is producing a socio-economic report on cardamom oil which will be published in IFEATWORLD in 2022.

*EU Chemicals Strategy for Sustainability – a Paradigm Shift in EU Chemicals Management* given by Sylvie Lemoine of CEFIC was the final session. Her detailed presentation provided an overview of the main changes introduced under the EU Chemicals Strategy for Sustainability in terms of both EU chemicals legislation (such as the revision of REACH and CLP Regulations) and managing the transition to safe and sustainable chemicals. It highlighted the areas that have been identified by the chemical industry as most challenging and explored potential solutions. You can find out more about CEFIC policies here: <https://bit.ly/32MDXal>

### SOME CONCLUDING REMARKS

The OC proved to be very successful from several viewpoints:

- The detailed and diverse presentations and discussions facilitated a great exchange of knowledge and experience on the many and growing complex challenges facing the F&F sector.
- Going forward the experience and knowledge acquired will be beneficial in organising future IFEAT events including the planned hybrid Vancouver Conference in October 2022. This should enable greater participation of people from the F&F sector in IFEAT's increasingly diverse activities.
- It saw the successful launch of IFEAT's Online Learning Series with a course on cardamom oil. This is part of IFEAT's efforts to expand its educational role, particularly regarding the training of the next generation of professionals in the F&F sector.
- It provided an excellent platform on which delegates were able to network and conduct business as well as update themselves on the increasing challenges being faced by the F&F industry.



### THE CARDAMOM PROFILE SESSION

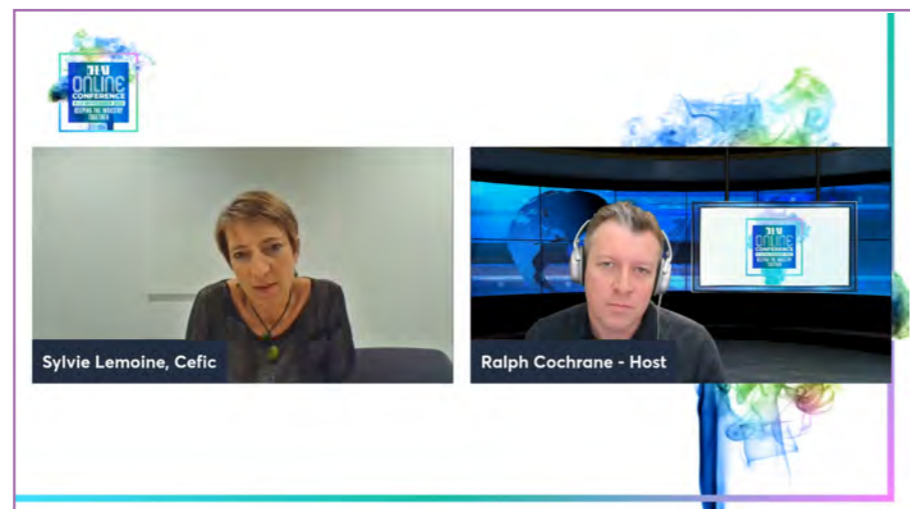
**Types and distribution**

The Two Main types of cardamom are:

- Green cardamom comes from the species *elestaria cardamomum* and is distributed from India
- Black cardamom, also known as brown, greater, large, longer, or Nepal cardamom, comes from species *amomum subulatum* and is native to the eastern Himalayas and mostly cultivated in Eastern Nepal, Sikkim, and parts of Darjeeling district in West Bengal of India, and southern Bhutan

The two types of cardamom were distinguished in the fourth century BCE by the Greek father of botany, Theophrastus and informants knew that these varieties were originally and solely from India.

### THE CARDAMOM PROFILE SESSION



### SYLVIE LEMOINE & RALPH COCHRANE (HOST) - EU Chemicals Strategy for Sustainability – a Paradigm Shift in EU Chemicals Management

Such online events are likely to play an increasing role in our fascinating and beautiful industry but it is recognised that it is impossible to totally replicate several of the

activities of a physical conference e.g., face-to-face meetings, smelling and tasting products, impromptu meetings and discussions, social interactions, cultural exchanges, entertainment, and

an accompanying person's programme. We are looking forward very much to being able to do all these things once again at the forthcoming Vancouver Conference in October 2022!

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We are delighted to announce that the IFEAT 2022 Conference will take place in Vancouver, Canada from Sunday 9th to Thursday 13th October. The theme for the Vancouver Conference is "The Pacific Reunion."

Pacific means peace or peaceful – something we have all needed during these turbulent times and we are all looking forward to a reunion with those of you who will be able to attend in person.

Magnificent snow-capped mountains and the Pacific Ocean frame the cosmopolitan city of Vancouver – said to be one of the most beautiful cities in the world. Vancouver is a peaceful and magnificent location, highlighted by Stanley Park which is situated in the north western part of the city with trees 76 metres tall and hundreds of

years old. The park is a temperate rainforest covering one thousand acres, bordered by a 10-kilometre seawall.

Temperatures during October are comfortable and range between 11 and 17 degrees Celsius.

The Conference will take place at The Westin Bayshore Hotel, a high-end venue close to Stanley Park with both water and mountain views. The hotel's 499 spacious guest rooms and suites feature stunning views over the water and the city of Vancouver. Its location offers easy access to Vancouver's downtown restaurants and attractions.

For accompanying persons, or for delegates wishing to stay before or after the Conference, there are many things to see and do including float

plane trips, zipline tours through the forest, helicopter rides, gondola trips up to Grouse Mountain as well as fine dining in the many critically acclaimed restaurants, or you could enjoy a round of golf at one of Vancouver's four championship courses.

More details, including registration, sponsorship opportunities, exhibition and meeting room booking, as well as information about hotels, will be available on the IFEAT website in the new year.

The IFEAT 2022 Vancouver Conference Committee, chaired by Alan Brown together with the Local Organising Committee, the IFEAT Executive Committee, staff team and consultants, look forward to welcoming you to Vancouver and hope that many of you can join us in person!

## IFEAT STUDY TOURS ARE BACK ON THE ROAD!

Plans are well advanced for two IFEAT study tours in 2022 – so save the dates!

Due to circumstances outside IFEAT's control, the study tours to Sri Lanka in 2019 and India in 2020 had to be postponed. As knowledge and control over the COVID-19 pandemic improves, and we are more able to ensure the health and safety of participants in a post COVID-19 environment, so IFEAT's plans for several future study tours are taking place.



### IFEAT FOCUSED STUDY TOUR 20-23 FEBRUARY 2022

Even before the onset of COVID-19 planning was underway for a new type of study tour - the IFEAT Focused Study Tour (FST), organised for IFEAT members in addition to the regular study tours. Compared with existing IFEAT study tours, the objectives of an FST include:

- Shorter duration - two to three days – and thus less time out of the office

- Lower cost
- Appeal to a wider range of F&F industry participants
- Centred on one location, thus minimising hotel bookings and transport costs
- No frills tours i.e., staying at 3\* or 4\* hotels
- No gifts

IFEAT study tours have continued to be very popular, as the great success of the last tour to Spain in June 2018 illustrated. However, during that tour there was little discussion of citrus oils, and particularly lemon oil. Therefore, it was agreed that the first FST should be to the Spanish lemon sector based in Murcia in southeast Spain, the centre of the lemon growing region. Considerable

planning has already been done with Spanish members and AILIMPO (Asociación Interprofesional De Limón Y Pomelo) for an FST to take place from 20th to 23rd February 2022 with up to 37 participants. Registration will be limited to IFEAT member companies\*.

During the tour visits will be made to lemon growing orchards – both traditional and organic – as well as packing and processing operations. The visits will include a detailed briefing on the Spanish lemon sector by AILIMPO and various question and answer sessions. In addition, it is planned to hold a pre-tour webinar at which participants can meet up and be briefed on the tour and discuss aspects of the lemon sector with the companies involved.

\*This tour may be cancelled or affected by government travel advice and/or COVID restrictions in place in early 2022.



Plans are well advanced for an IFEAT study tour to South Africa in early November 2022 - an ideal time to see the growing and processing of many essential oil crops. South Africa is an increasingly important global supplier of essential oils, and the

region is a significant area for lesser-known indigenous essential oils and botanicals, which are making their way into new cosmetic and cosmeceutical formulations.

Many IFEAT members may remember 15 years ago in November 2006 when Cape Town, a beautiful and unique part of the world to visit, was the venue for a superb IFEAT annual Conference, in glorious weather conditions. The Cape area has the largest floral kingdom in the world and has the third-highest level of biodiversity! Moreover, it is a UNESCO World Heritage Site.

The South Africa study tour will begin in Cape Town, visiting the magnificent

Western Cape province, and delegates will have the opportunity to see the harvesting and processing of a range of familiar and unique essential oils. Fynbos (fine leaved plants) are a distinctive type of flora found only on the southern tip of Africa. Fynbos oils include buchu, Cape chamomile, Blue Mountain sage, and Cape snowbush. In addition, there will be an opportunity to see first-hand some unique farms in the area, as well as organic rosemary, lavender, and *Artemisia afra*.

On the third day we fly east to Durban in KwaZulu-Natal province, where we will visit one of the larger tea tree producing sites, with an onsite rum distillery for tastings. Production in

the area also includes lemongrass, niaouli, lemon tea tree, rose geranium and organic *Eucalyptus radiata* oils. Then we take a flight north to Mpumalanga province which will provide the opportunity to see the harvesting and production of several different eucalyptus species.

The final day will be spent on safari, incorporating game drives and bush walks providing first-hand experience of fragrant and medicinal plants. The wrap up evening will be spent under the African sky with traditional dancers and drumming.

South Africa offers some excellent award-winning hotel accommodation, and in one of them an essential oil roundtable will be held involving

additional essential oil producers, and some South African organisations from the F&F sector. As on previous tours, one can expect a wealth of knowledge amongst the delegates, some of which is shared during the popular "bus lectures".

IFEAT is working with a local tour agent, Africa Awaits, which has been operating for over two decades and specialises in overseas incoming travel. The company is well set up to work with the specific requirements of an IFEAT study tour.

So join us on one of next year's IFEAT study tours and have some unique educational and cultural experiences in the world of natural essential oils, among a community of colleagues

eager to learn more and exchange knowledge about our fascinating industry.

More information on the Spanish and South African study tours will be available on the IFEAT website at [www.ifeat.org](http://www.ifeat.org) and if you have any queries, either regarding these tours or study tours in general, then please email [studytours@ifeat.org](mailto:studytours@ifeat.org)

Registration will be online and is on a "first come, first served" basis. Delegates must agree to the IFEAT Code of Conduct and COVID requirements in place at the time of each tour.

## NEW FACES AT IFEAT



**EMMA LING**  
- IFEAT Events Manager

Emma Ling joined the IFEAT staff team as Events Manager in September 2021, replacing the outgoing Events Manager, Janine Moore.

Emma has over 22 years of experience in events management on a global scale. She began her career in international exhibition organisation and moved on to association management, where she worked for 11 years in the secretariat for a number of international federations in various industries.

After starting her family, Emma made the move to a UK top 10, full service creative events agency, and for the next

six years she worked on a wide range of high profile client events.

Emma's combination of association and agency production experience gives her a unique position in the events world enabling her to bring new insight to the Events Manager position at IFEAT.

Emma said "I am so excited to be joining IFEAT and, in what has been a strange 18 months for us all, I'm super excited to start the planning for IFEAT's first in person event for three years. I look forward to meeting you all in Vancouver - come and say hello to me!"

## IFEAT WELCOMES THREE NEW EXECUTIVE COMMITTEE MEMBERS



**CATHY CHEN**  
- Hangzhou Grascent Co. Ltd.

The IFEAT Annual General Meeting (AGM) was once again held online this year. The President, Alastair Hitchen, announced two retirements from the Executive Committee and three new EC members were elected.

**Cathy Chen** is one of three co-founders of Hangzhou Grascent Co. Ltd. set up in 1999. The company specialises in cedarwood and sandalwood derivatives, along with damascone family, etc. Cathy serves as the company's Vice Chair and Vice President and previously worked in the economic and development



**ZIEGER LIN**  
- EcoGreen International Group Ltd.

department of a local government office.

In 1994, several years after graduating from Hangzhou Normal University, Cathy began working in the F&F industry. She worked for an international F&F Company for around five years and was privileged to work with industry experts in a number of areas. This experience awakened her interest and passion for the industry.

When she's not at work, Cathy enjoys learning about psychology, which she believes helps her face any day to day



**EDUARDO MATTOSO**  
- Kaapi

challenges and find a meaningful life.

Cathy said "Being responsible for sales and purchasing at Hangzhou Grascent Co. Ltd., I first attended an IFEAT Conference in 2003. This opened up a whole new world to me. Since then, I have attended all but one of the IFEAT Conferences. It is a great honour to be a member of the IFEAT Executive Committee. I am inspired by the work of all the former and current EC members who have served IFEAT and the industry. I will help to continue this work and contribute to the growth of IFEAT and the industry as a whole to

allow more and more IFEAT members to benefit from the service it provides."

**Zieger LIN Zhigang** is the Executive Director and Vice President of EcoGreen International Group Ltd., which is the parent company of Xiamen Doingcom Chemical Co., Ltd., a major aroma chemicals manufacturer and supplier in the F&F industry.

Zieger joined EcoGreen in 1996 and got involved in founding Doingcom in 1997. In his early years with Doingcom, Zieger led the marketing and sales team and successfully developed business with global F&F companies, maintaining long-term and sustainable relationships. Since 2011, Zieger has taken responsibility for the operation of EcoGreen Group, including R&D, production, marketing & sales, and supply chain. With his efforts, Doingcom has become a reliable brand in the F&F industry.

During a career of over 20 years in F&F ingredients, Zieger has built up his

deep insight and unique cognition of the industry. He would like to continue dedicating his talent and efforts in the F&F industry with passion.

Zieger said "IFEAT is a great and successful federation which strongly supports the F&F industry to be healthier and more prosperous through its continual efforts. The annual IFEAT Conference is now the most prominent and attractive event in the industry every year. I'm proud to be elected as a director of the Executive Committee. Thus I can now have more opportunities to make my active contribution to IFEAT and the industry, along with all of the EC members".

**Eduardo Mattoso** is the founder and General Director at Kaapi, a Brazilian company dedicated to sourcing endemic essential oils, fragrance compounding and distribution of imported aromatic ingredients. He graduated in physics and gained a master's degree in Organic Chemistry, studying aromatic plants from the Brazilian Amazon forest.

The discovery of the F&F world took place back in 2001, after an internship at a rosewood distillery in the heart of the forest. This experience opened his eyes to the countless opportunities to improve quality and services provided by the provincial industry of aromatic ingredients from the forest.

"When I first visited some rosewood distilleries and some exporters of essential oils from the Amazon, I noticed there was an opportunity for adding value with my academic experience," said Eduardo.

Since then, Eduardo continues to study and learn about the essential oils market and the whole F&F business.

"It's a huge privilege to be a member of the IFEAT Executive Committee. I remember when I was starting my business, I heard about IFEAT, the conferences and the beauty of the industry gathered around the same goals. At the time, my dream was to take part in a conference. I'm thrilled and honoured to be part of such a team of experts," he added.



respect for the glorious industry in which we work. The essential oil world has many challenges which will project well into the future. We need bright and creative folks to engage and disarm those agencies which aim to harm our livelihoods. Those people do exist in our industry and I have had the pleasure of serving with them. I thank each for the opportunity to have worked with them to create a vibrant and effective organisation operating on a global landscape.

"It would be remiss of me if I failed to give due kudos to the staff of IFEAT who have served us so well over the years. Thank you to them!"

Kim recently received an award at the annual NJBIZ ICON Awards - a programme that recognises New Jersey business leaders over the age of 60 for their notable success and demonstration of strong leadership both within and outside of their chosen field. Berjé, on its website, said "Kim's leadership, knowledge, and determination over the previous 50 years has allowed Berjé to grow into a prominent player within the international F&F industry."

Ravi said of his retirement "My position over the past 15 years as a Director of IFEAT has been both a privilege and a pleasure. It was a great privilege

to work with the IFEAT family and be intimately involved in the successful expansion of its activities, as well as to follow in the footsteps of my father, Sant Sanganeria, who had previously been an Executive Committee member and Chair.

"Although I was a member of several committees, three roles relating to IFEAT conferences and study tours were particularly satisfying. As Chair of the Study Tour Committee from 2008 until 2016 I was closely involved in successful tours to eight countries. In addition, I was Chair of the 2012 Singapore Conference and Co-Chair of IFEAT's last Conference in Bali in 2019. These positions enabled me to contribute to the successful development of IFEAT Conferences, which have grown from strength to strength and have been such an integral part of IFEAT's success story - to be continued next year in Vancouver!"

"Working with my colleagues at IFEAT not only provided me with several distinguished mentors and many new friends but also afforded many insights into the fascinating F&F sector. The past fifteen years have been the best of both my business and social life, and much of this is owed to IFEAT. Whenever possible, I, along with my family and company, will continue to offer our full support to IFEAT and its vital role in the F&F sector."

## RETIREMENTS



**KIM BLEIMANN**

During the online AGM, IFEAT President Alastair Hitchen announced "At the same time as we welcome three new Members to the Executive Committee, we are also saying farewell and a big thank you to Kim Bleimann and Ravi Sanganeria who are retiring from the Executive Committee. Both have contributed enormously to the organisation over the last 15 years.

"Shortly after being elected, Ravi eagerly volunteered to Chair the Study Tour Sub-Committee as IFEAT was in the early planning stage of these



**RAVI SANGANERIA**

educational tours which have since become hugely successful. Ravi also chaired the Conference Committee for the Singapore Conference held at the Marina Bay Sands Hotel in 2012 as well as being the Joint-Chair of the Bali Conference alongside Stephen Pisano in 2019."

He continued "Kim for his part took on the Chairmanship of the Finance Committee, overseeing the transition from our Secretariat in London to Thannhausen in Germany and then assisting the new Finance Chair, Csaba

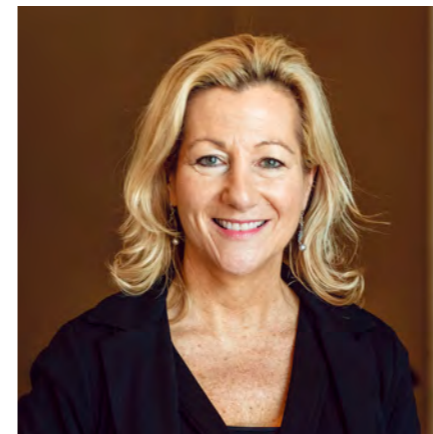
Fodor, to bring IFEAT back to London to create our own Finance Team in 2015. He chaired Finance through a very challenging time as IFEAT as an Organisation was growing and at the same time the numbers attending the conference were increasing substantially. Kim also co-chaired the Montreal Conference with Katrina Neal in 2008.

"Kim was also very influential when IFEAT formed an industry G5 in which we host meetings between the leading American and European Industry Associations. Not only was Kim's company, Berjé Inc, a member of all the American Associations, but he was also Chairman of IFRA for two years.

"We thank you both for your passion and commitment to IFEAT and to the Industry as a whole. I am sure we will meet at future IFEAT conferences. Thank you Kim and Ravi."

Kim told IFEATWORLD "It has been an honour to serve on the Executive Committee of IFEAT with a changing group of intelligent and engaging individuals. There has been contention and serious disagreement but there has always been, at the core, a deep

## NEW VICE CHAIR



**CATHERINE KUIT-CROWLEY**  
- IFEAT Executive Committee Vice Chair

You may have read in the summer edition of IFEATWORLD that Stephen Pisano resigned from his position as Vice Chair of the IFEAT Executive Committee and that Catherine Kuit-

Crowley has subsequently taken on that role.

Catherine told IFEATWORLD; "Stepping into the role of Vice Chair of the IFEAT Executive Committee came sooner than originally planned, but for me it is an opportunity to serve our 'always exciting' industry in a further capacity. Not being able to serve alongside Stephen (Pisano) is still disappointing to me - we stepped onto the EC at the same time and as 'classmates' I believe we created a friendship bond that will always be there. He has been a tremendous asset to the EC. The upside is being able to serve as VC to Hussein (Fakhry's) Chairmanship - this is an absolute privilege in its own right.

"Before I was elected onto the EC in 2016 - I had no idea how much work this group did. It turns out to be a fantastic group of people, committed to the industry and together trying

to work out how to strengthen, protect, support and grow our work within the F&F industry. There is a sacrifice that comes with serving on the EC - it is not a small commitment. The work is diverse and gratifying, but I believe what keeps all of us pushing our areas forward is that the EC itself begins to feel like family. The relationships between fellow EC members, along with those of the highly competent staff and consultants that are part of our structure, form an incredible team. Whether it is the Scientific Committee's regulatory work, the Education Committee's expansion to offer more to industry members, or the work of the Conference and Study Tour Committees to provide new experiences for all of us - the work of the EC Committees becomes less like 'work' and more like a shared experience with close colleagues that is exciting, rewarding, and unique. It is a privilege to serve, especially as we all look forward to truly 'seeing' each other, on more than a laptop screen. Viva IFEAT!"

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LEADERS IN ESSENCE

# EDUCATION UPDATE

## READING UNIVERSITY FLAVOURIST COURSE

We are delighted to report that the Reading Flavourist Course went ahead again this year after two years since the previous course due to the ongoing pandemic.

Professor Don Mottram said "We have now completed the Flavourist Course and we had an exceptional group of students this year who showed great enthusiasm and found the course very rewarding. They were a delight to teach."

"We are recommending that Marcella De Mauro of Omega Ingredients should be the winner of the IFEAT award for this year. This is based on the flavourings created towards the end of the course and the progress made during the course. She presented

three flavours including a beef and mushroom stroganoff flavour. The tutors were particularly impressed with this flavouring because she had no previous experience in savoury flavours."

Marcella told IFEATWORLD "After graduating in food and environmental toxicology, I moved to England to work as a sample technician for Omega Ingredients and discovered the great world of flavours.

"I was fascinated by how all those molecules were creating a final complex flavour! Also, at that time, I had a part in evaluating incoming samples which allowed me to find new and interesting materials, along with

the vast library that Omega has.

"My interest in flavour creation has grown over time. I moved up and became a trainee flavourist, and this year I had the opportunity to participate in the 2021 Flavourist Course. During the past year, due to COVID, many participants on the course could not travel so there were only six of us. This allowed us to have more one-to-one time with the lecturers.

"We evaluated over 150 raw materials, from flavour chemicals to citrus and mint oils and spices. We also learned legislation, extraction techniques, various analysis methods and we created a seasoning for crisps and some reaction flavours. During the last week, we focused on creating flavours for our final presentation - I made a banana and butterscotch flavour in a milkshake along with a beef and mushroom stroganoff flavour in a broth.

"I will apply everything I learned in the best way possible to meet customer expectations and requirements. The knowledge that I gained from all of the lecturers has been truly inspiring and my excitement at being part of this incredible 'flavourful world' has increased exponentially. Besides the knowledge gained, this experience will always have a special place for me because of all the wonderful people I have met and the sense of community that the course gives.

"I am grateful for the opportunity and that I could join such an amazing course. I am looking forward to seeing what will come next."

For more information email: [flavourist@reading.ac.uk](mailto:flavourist@reading.ac.uk)  
Or visit the website: <https://bit.ly/3DYHT5e>



**MARCELLA DE MAURO**  
- Reading student

## INTERNATIONAL CENTRE FOR AROMA TRADES STUDIES (ICATS)

by Dr Alison Green, Director of Studies at ICATS

As for everyone, the last year has been very different for ICATS students. We have only recently returned to in-person events but have taken the opportunity to attend numerous online sessions, including the excellent IFEAT Online Conference. Online sessions have enabled expert speakers from across the world to provide unique panel discussions and lectures that would be very difficult to organise in person at the moment. From artificial intelligence to green chemistry, and fine fragrance to raw materials, we have attended sessions about topics of

interest and concern to the industry. It certainly makes you appreciate how technology connects people globally and how wonderful it is to see industry friends and colleagues virtually as well as have access to experts in very specialised fields.

Just as businesses have had to modify their priorities in this challenging period, it has also affected our students' progress. ICATS continues to support all of our students virtually as much as we can through this difficult time. In light of this, we have

been unable to award an IFEAT best student medal this year. Normal service will be resumed next year once our students across the world have been able to catch up with dissertation writing.

A recent ICATS graduate from PZ Cussons, Holly King, is featured in our latest newsletter and the ICATS team was able to meet her in person at the recent IFRA Fragrance Forum in London. Holly said of the course "Overall, the whole experience of doing the Diploma was amazing, and I wouldn't change it for the world. I am just now so glad I have completed it and I am getting closer and closer to becoming a fragrance evaluator."

Principal tutor, Dr Tony Curtis, added "Holly's dissertation entitled, 'What consumers want from a hand hygiene product: from the fragrance, packaging, and whole sensory experience' is a fine example of how ICATS students' work is related to their employer's context providing value to their organisation."

Please head to the ICATS website at [www.icatsaromaeducation.com](http://www.icatsaromaeducation.com) to read our newsletters, which feature student profiles, industry news, event reports, regulatory and sustainability concerns and book reviews, and also to see course and module details. ICATS provides cost-effective, flexible solutions to aroma trades education with discounts for IFEAT members. Open distance learning means students can choose a programme that suits them and their employers whilst being supported by expert tutors and authoritative learning material all endorsed by and developed with IFEAT and professionals in the aroma trades.

Thanks so much IFEAT for all your support for ICATS courses!



**SHARON SHAND (ICATS ADMINISTRATOR) & STUDENT HOLLY KING**  
- the IFRA Fragrance Forum 2021



# NATURAL VERSUS SYNTHETIC

BY DR. WLADYSLAW S. BRUD, POLISH AROMATHERAPY ASSOCIATION, IFEAT PANEL OF EXPERTS

Menthol, mint, mint tea - all common words used by billions of people throughout the world and seem to be part of everyday life. Beautiful crystals of snow white powder with a cool refreshing odour, lovely flowering plants with fine odours and taste decorating gardens and terraces, adding flavour to green salads, or grilled meat, or an excellent drink when our stomach reminds us of its existence - all of these are there when they are needed. It would be good to know what percentage of those people have an idea of what they are dealing with and what they really use.

In the 9th century, Walafridus Strabus - abbot of Reichenau Abbey, the Benedictine monastery on an island in Lake Constance in Germany - wrote "Whoever could enumerate fully all the properties and names of the mints might as well say how many fish swim in the Red Sea, how many sparks are ejected by Etna."<sup>1</sup>

Let us start with a single product, a chemical - menthol. The main ingredient of all mint oils is itself a mixture of eight stereoisomers - one chemical, but in fact eight different chemical structures. Most popular in nature is (–)-menthol. It is also the most efficient as a bioactive component of many products and is valued by perfumers.

It is important to note that menthol, in all its forms, is the chemical synthesised either in nature by plants or artificially by humans. Natural synthesis of menthol in the secretory glands of peppermint plants is very well described<sup>2</sup> and starts with the synthesis of limonene from geranyl diphosphate based on the catalytic reaction of basic structures in biochemistry - isoprenoid precursors (IPP). At the end of an eight step reaction we have (–)-menthol.

Of course, as one of numerous chemicals which are synthesised in similar reactions by the plant, it creates the well known peppermint essential oil. From this, by different methods but usually by crystallisation, it is beautiful in form, and large ice-like crystals or white powder are formed. Almost the same process takes place in all mint plants. There is no detailed literature on the chemical process of menthol synthesis in different kinds of mint, but what is very well known is that the composition of essential oils obtained from these oils is different in each case. Corn mint (*Mentha arvensis*) essential oil is the world's main source of natural menthol and its composition is completely different from peppermint essential oil. To conclude this paragraph, it is important to say that natural menthol is synthesised by plants.

Unfortunately the world production of mint and essential oils which produce menthol is far too low to cover global demand (thousands of tons up to US\$1.2 billion in 2030). Therefore it is not surprising that chemists created a

technical synthesis of menthol. There are two main industrial production methods for (–)-menthol. The first, a large-scale production method, was carried out by Takasago and is based on myrcene - a very popular ingredient and intermediate in synthesis in plants, constructed with the same IPP basic structures as many other terpenes<sup>3</sup>. In a six step catalytic reaction the product is completed. The second method, and of similar importance in the market, is the Symrise process starting with m-cresol, a chemical isolated from coal tar, i.e. from synthesis in plants, which is then, by a relatively unknown process, converted into coal. This method results in an enantiomeric mixture and the main point of the process is the separation of (–)-menthol. The racemic menthol can also be synthesised from many other terpenes, however none of the methods can stand economic conditions.

As seen above, all menthol used in food, fragrances and for all other purposes is synthetic. These processes are illustrated in Table 1.



TABLE 1. SYNTHESIS OF MENTHOL

MENTHOL 1	MENTHOL 2 TAKASAGO	MENTHOL 3 SYMRISE
<b>SYNTHESIS BY PLANT</b>		
From basic organic structures in a few steps of synthesis (with plant catalysts and intermediates e.g. limonene, pulegone, menthone) to give menthol as an ingredient of one of the essential oils including peppermint, cornmint and many others:	From basic organic structures in several steps common in essential oil plant synthesis myrcene (3), a well known ingredient of numerous plant essential oils (e.g. wild thyme, cannabis, hops, lemongrass etc.), is obtained:	In unknown process, plants, probably pinaceae type, synthesises essential oils which together with all flora disappeared underground in some disaster in a past era and was converted in stone or liquid form:
<b>MAN MADE PROCESSES</b>		
Menthol is isolated from the oil by crystallisation or other methods, separated and purified to give:	Myrcene is isolated from the essential oil usually by fractionation. However the majority of it is produced by pyrolysis of pinene. Then in five steps with catalysts and intermediates as citronellal, menthol is obtained, separated and purified to give:	These materials (coal, oil) offer raw materials, one of which is obtained from coal tar, m-cresol - starting material for four step synthesis, with thymol as intermediate, to give a racemate of menthols. Main point of this process is separation of:
<b>(–)-MENTHOL</b>		

The main problem in all natural and artificial (–)-menthol preparation methods is regarding purity of the final product. Considering the processes of synthesis, the number of raw materials, intermediates, catalysts, solvents etc, and knowing that practically no chemical process goes through to the very end using all of the raw materials, it is obvious that the final product will contain some traces of the chemicals engaged in the process. Of course there are sophisticated methods, chemicals and specific functions that are needed to produce a product which is almost 100% pure. The cost of such a procedure can be acceptable, either for standards used in very special analytical methods or, in some cases, in medicine. It is important to note that all specifications of "pure" chemicals will give 95-98% purity. Of course there is no way, or any sense in asking for, detailed composition of the remaining quantity as this can easily be in excess of one hundred chemicals. On the other hand it should be noted that in the F&F industry pure synthetics are not preferred by perfumers and flavourists, and it is common practice that such chemicals are "improved" by the addition of essential oils or natural products which contain "something" which ultimately creates the expected odour

and flavour. Menthol is an excellent example of this and is usually modified by the addition of a small amount of mint essential oil, or a small percentage of natural crystals.

Another product of the F & F industry is vanillin, with consumption and popularity similar to menthol. In this case however we have a totally different situation concerning the source of the material. Numerous varieties of vanilla plants grown in many countries give beans which synthesise vanillin - an irreplaceable ingredient in the flavour and fragrance of all sweets and many other products<sup>4</sup>. However, unlike most F&F ingredients, vanillin cannot be distilled to give essential oils because it is a solid product. Thus in practice, vanillin from the plant is used either as a plant product itself, for example in the form of beans, in pieces, or as a variety of extracts. Of course it is possible to isolate pure vanillin and use it in the form of powders with various carriers. However, the cost of it, although in special products acceptable, eliminates mass application in practice.

This is possible due to the relatively simple synthesis of vanillin, on the basis of readily available ingredients of plant origin, such as guaiacol

(a by-product from wood creosote), eugenol (from clove oil), and lignin (from the waste products of wood pulp). As a result, the vast majority of vanillin used in the F&F industry is from manmade synthesis, however, as in the case of menthol, synthesis routes for vanillin are based on raw materials synthesised by plants.

There are however two important facts that make vanillin a special case. Firstly, recent reports have been published on the synthesis of vanillin from waste PET by using "engineered" bacteria (*E. coli*)<sup>5</sup>. This raises a question related to many other biosynthesis - i.e., what engineering of the microorganism is used in the process? But that is a different story!

The second fact is that ethylvanillin (bourbonal) is used extensively which, considering its flavour and fragrance properties, can replace vanillin and is a permitted ingredient in the food industry - although it does not exist in nature. Ethylvanillin is very similar in organoleptic properties to vanillin but is approximately four times stronger, although it is not as good in terms of taste and odour. It is a purely man-made product from eugenol or iso-eugenol and, similarly to other products in this article, it comes from raw materials synthesised by plants.

TABLE 2. SYNTHESIS OF VANILLIN

VANILLIN 1	VANILLIN 2	VANILLIN 3	ETHYLVANILLIN
<b>SYNTHESIS BY PLANT</b>			
From basic organic structures in several steps of synthesis, vanillin is created in vanilla beans.	From basic organic structures in several steps common in plant synthesis, ingredients like guaiacol, eugenol or lignin are obtained.		From basic organic structures in several steps common in plant synthesis of essential oils, isoeugenol is obtained as an ingredient.
<b>MAN MADE PROCESSES</b>			
Vanillin is extracted from sun dried beans by different solvents, used as an extract or after evaporation as a solid powder. Full or ground beans are also used as flavours.	According to the raw material used, in different chemical processes, crude vanillin is obtained, separated and purified to give:	Poly(ethylene terephthalate) in a relatively simple chemical process gives:	Isoeugenol is separated from the essential oil and in a few steps chemical reaction, after appropriate purification gives:
<b>VANILLIN</b>			<b>ETHYLVANILLIN</b>

Discussion of the above two examples of aroma chemicals shows (with the possible exception of vanillin from PET, although PET synthesis should be analysed) one very important point concerning so-called "synthetics" as being different from "natural" ingredients in F&F products. Almost all so-called synthetics are products where, and usually for economic reasons, chemists use cheap natural ingredients (for example an enormous number of products from waste turpentine) to synthesise aroma chemicals which are important, but rare and expensive, when obtained directly from plants. However, laboratory and industrial scale processes only extend synthesis started in plants using more simple and cheaper methods than plants. From a basic chemistry point of view there is not much difference between synthesis in plants or in industrial reactors.

In conclusion to the above, it should be emphasised that the combined synthesis resulted in similar - i.e. naturally based products - which, in standard procedures, cannot be made 100% pure. In the standard trade and production of flavours and fragrances, single chemicals, when used, are usually 95-99% pure. (See comments on menthol above). There is no economic way to remove all intermediates, side products, catalysts, solvents, etc. Of course the products are always analysed to avoid any harmful trace chemicals. But as

usual in chemistry, trace components of no importance are neglected. It is also a case that from a sensory point of view, some impurities add to the quality, and in some cases these trace compounds are added on purpose. As a result, when we talk about single F&F chemicals, we deal with one "synthetic" = xxxx + chemicals.

There are authors, and unfortunately also legislators, who fight for "complete information", i.e. disclosing all ingredients in essential oils and related products used in market products<sup>6</sup>. Of course they do not care about the impurities in "synthetics" which in some cases may be more dangerous in trace amounts than essential oil ingredients, exceeding concentrations established by "pragmatic administrative decisions" as so-called "potential allergens" in EU Directives. There is no way, and no sense in showing all of the ingredients in consumer products, especially considering the selectivity of demand. We need this for shampoo but not for soap. Furthermore the defenders of F&F compositions based on single chemicals seem to miss the obvious fact that there is no way to reconstruct the expected beauty of the flower or fruit with single chemicals, because we do not know the complete composition of ingredients and of course do not have them. There are compounds made of individual chemicals for some fancy perfumes or dishes. There is nothing wrong in the creation and use of curiosities but

they will never replace the beauty of the odour and taste offered by nature. Imagine if you will, a dessert plate with vanilla ice cream flavoured with chopped vanilla beans with a scoop of peppermint oil flavoured ice cream in the centre, decorated with fresh cut peppermint leaves!

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## IFEAT MEMBERSHIP SURVEY

We recently conducted a membership survey to ensure the services provided by the Federation met members' needs. We were keen to receive feedback on member benefits and gain an understanding as to how we might build on this going forward.

Approximately 10% of members filled out the survey and it was good to hear that 87% were either satisfied or very satisfied with their membership with 94% saying they would renew it in 2022.

When asked to select a number of member benefits from a list, 85% said the opportunity to network was their top priority. This was closely followed by recognition within the F&F industry alongside discounted fees for registration at the annual IFEAT Conference.

When it came to awareness of some of IFEAT activities the responses showed:

- Education support: 61%
- Scientific services and collaborative projects: 56%
- Conciliation services: 43%
- Socio-economic reports: 54%
- Panel of experts: 61%

In terms of length of membership, 5% of respondents said the company had been an IFEAT member for over 40 years - since IFEAT was founded.

The remaining results were:

- Between 30 and 40 years: 6%
- Between 20 and 30 years: 7%
- Between 15 and 20 years: 12%
- Between 10 and 15 years: 14%
- Between 5 and 10 years: 18%
- Between 1 and 5 years: 28%

- Between 6 months and 1 year: 2%
- Between 1 and 6 months: 8%

It is good to see that, despite the ongoing pandemic, we are still welcoming new members to IFEAT and also that 98% said they would recommend IFEAT membership to others.

### IFEAT EVENTS

Members were asked about their attendance at IFEAT events over the years.

- 60% said they attended the IFEAT Conference every year
- 38% said they attended often or occasionally
- 2% said they had never attended
- 87% said their company sent between one and four delegates each year
- 62% said they attended the Virtual Conference at the beginning of 2021
- 80% said they would definitely or maybe attend the Online Conference in November 2021
- 60% attended the 2021 AGM (annual general meeting) which was held online

Members were also asked to share their thoughts on topics that they would like to see covered in future IFEAT Conferences. Sustainability was top of the list, closely followed by essential oils and organics. Other areas included aromatherapy, traceability, pesticides, green technology, ethical sourcing along with market reports and market analysis.

In terms of communications, the survey showed that the printed copy of IFEATWORLD is read by a large number of members, with 40% saying

they always read it and 45% saying they often or sometimes read it with the online version being read by 95%.

A large number responded that they followed IFEAT on social media with 80% saying they followed on LinkedIn.

### FEEDBACK

Members felt there were some areas where the Federation could further enhance support, for example by providing an online platform for networking and showcasing products and services. We responded individually to those who had suggested this, informing them that the IFEAT chat room has been available to all members via the IFEAT website for the past two years. The chatroom is used by over 200 members and thousands of messages have already been exchanged with a number of online video calls having taken place between members. The IFEAT chat room is simple to access and members will notice a green icon in the bottom right hand corner on the IFEAT website when logging in. Clicking on the icon takes members to the chat room.

In conclusion, overall, the results of the survey were extremely positive and encouraging and suggested that IFEAT membership benefits are well received and used by the majority of members.

IFEAT is committed to continual improvement of its membership and to ensuring your member experience is a positive one. We welcome your feedback because this is vital to ensuring we offer the benefits and services that meet your needs now and in the future. Please email [membership@ifeat.org](mailto:membership@ifeat.org) if you have any suggestions on how we can continue to improve the membership benefits we offer.

We would like to thank all members who took the time to participate in the survey.



## MY FAVOURITE COPAIBA

BY EDUARDO MATTOSO

MY FAVOURITE • COPAIBA

### BEGINNINGS

I have to be honest and say that in my early days of sourcing essential oil in the Amazon Forest I didn't care too much for copaiba. I was more interested in rosewood and some new essential oils as a chance to show the Brazilian biodiversity to the F&F industry and to the world.

At the time I had just left university and my researcher's veins were running high for new scents and opportunities. Copaiba was common. There was plenty of it and it didn't challenge me back then.

But rosewood production got into trouble with new regulations coming onto the scene and I realised that the task of developing new essential oils was something much more complex than I had ever imagined. So I turned my attention to copaiba. And I was hooked!

### COPAIBA

Copaiba balsam, or oleo-resin, is the natural exudate of trees of the genus *Copaifera*. The balsam can eventually drip spontaneously from the trees, but in commercial operations, the trunk is drilled to the point where the oleo-resin flows out and is collected in proper containers. Once the flow stops, the hole is plugged with a piece of soft wood to prevent contamination and bug attack.

The origin of its use by humanity is unclear. Since the fourteenth century,

there have been written reports about its use by the local inhabitants as a healing and anti-inflammatory agent. The great value given to its therapeutic properties made copaiba one of the first medicinal plants reported by Europeans when they arrived in South America.

Nowadays, besides its usage as a perfume ingredient, copaiba finds its way as an important source of beta-caryophyllene (BCP). This compound, also present in cannabis extracts, has potential use as a natural remedy against pain and inflammation, without the adverse effects that cannabis derivatives may have<sup>1</sup>.

### THE SOURCING

At the beginning of its production chain, copaiba is unique. There are no fields or plantations of copaiba for commercial use. The whole production comes from wild trees, sparsely distributed over the forest. The harvesting of the oleo-resin, in other words the balsam, is carried out by local inhabitants that go into the forest looking for an extra source of income. The people collecting copaiba are called *copaibeiros*.

The origin of the *copaibeiros* is another amazing topic related to copaiba. They are descendants of former *seringueiros*, people encouraged by the government to live in the forest to tap the rubber tree. After the decline of the rubber economy in the Amazon, these people stayed in the forest and

found other sources of income than natural rubber.

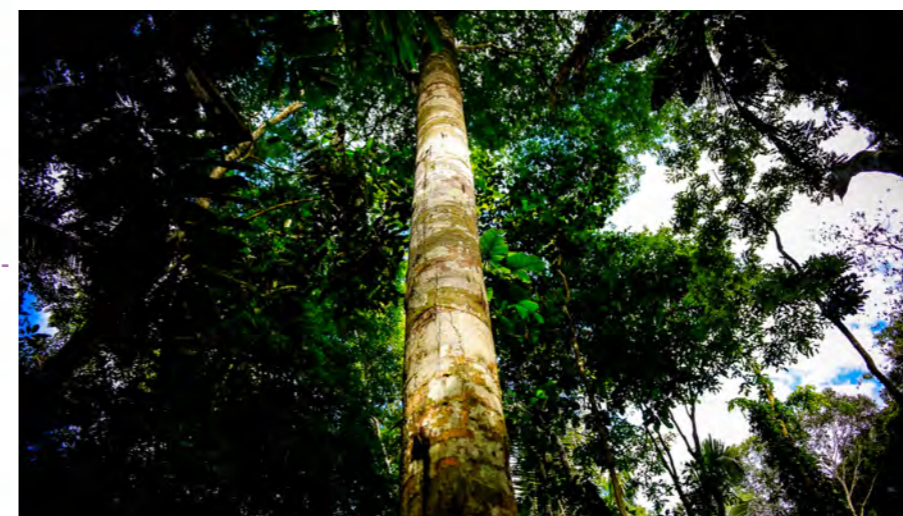
The *copaibeiros* organise themselves in groups of three to five people for copaiba hunting. They can spend quite some time in the woods, searching and extracting the balsam, so these expeditions must be carefully planned. Food, fuel and containers for the harvested balsam are the main items required.

Once they get to the collection area, a shelter is made with local resources such as light wood and palm leaves. At the end of a successful journey, a group can gather something like 500 kg of balsam. This material is more likely to be sold in their hometowns to a local trader or to a cooperative.

### QUALITY

There are more than 16 species of the genus *Copaifera* in Brazil<sup>2</sup> most of them in use by the industry. The *copaibeiros* can differentiate the copaiba tree according to its morphological aspect and the balsam's colour and viscosity. But this primary identification does not match the botanical classification made by taxonomists. This is one of the reasons behind the difficulty in applying a single botanical origin to the copaiba oleo-resin.

Nevertheless, there are well established quality standards for the copaiba balsam and essential oil, and although there may be material



### COPAIBA BALSAM, OR OLEO-RESIN EXTRACTION

from different *Copaifera* species in one commercial lot, the chemical composition is pretty much stable when sourced from a trustworthy supplier.

Cases of adulteration of copaiba oleo-resin with foreign material like vegetable oil takes place quite frequently. Soybean, corn and other

cheap triacylglycerol's oils are used to extend copaiba balsam and are easily identified by chromatography after proper hydrolysis of the long chain esters.

It is not easy to identify contamination in the field however. During the purchasing steps in small villages in the Amazon basin, one has no access

to immediate gas chromatography analysis or even a quick and easy way to identify contamination with fatty oils. There are some basic tests one can perform to identify an intense contamination, but when adulteration goes down below 10%, it gets tricky to the point where even a good balsam can be rejected. The best way to avoid adulteration is a well-established network of trusted collectors. And in a huge area like the Amazon, with such poor transportation and communication services, this is not simple at all.

### SUSTAINABILITY AND FOREST CONSERVATION

The Amazon Rainforest is well known for its amazing biodiversity and great importance in regulating water and carbon cycles on earth. It is also known for experiencing high rates of deforestation due to the expansion of agricultural activities.

The best way to avoid this tropical forest shrinking is the subject of extensive debate, but one of the most interesting approaches is the measured economic output of the forest land. If the forest itself produces enough wealth, there will be no reason to burn it down. The proper valuation of copaiba and other wild harvested products as part of a wider system of wealth generation and distribution to forest inhabitants may be an effective way to avoid deforestation.

### CONCLUSION

For the beauty of this majestic tree, the uniqueness of its extraction method, the complexity of its environment, the distribution of wealth promoted by its supply chain, and the wide range of possible applications, copaiba is definitely my favourite.

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MY FAVOURITE • COPAIBA

# RIFM CONCENTRATION SURVEY 033

COMPLETION DATE: 31ST DECEMBER 2021

Request for Concentration Data on 91 Fragrance Ingredients

The focus of the RIFM Safety Assessment evaluation process is now on the individual fragrance material, and the process more rapidly incorporates advances in in vitro and in silico methodologies. This focus allows RIFM to take advantage of advances in the science of safety evaluations and meet the increasingly stringent requirements from regulatory bodies and the increased expectations of fragrance users.

Exposure data are essential for the completion of a safety assessment for all human health endpoints. RIFM, with member company representatives and Creme Global (a well-established partner to industry in modelling exposure for cosmetics and foods; their methodology is used and accepted by regulators), developed a probabilistic aggregate exposure model to calculate total systemic exposure, with distributions used to model various parameters. This model enables the measurement of real-life consumer exposure to a fragrance material. RIFM has four publications in the peer-reviewed journal, *Regulatory Toxicology and Pharmacology*, on the model - see <https://bit.ly/3cY9QOO>.

An Excel spreadsheet is available from the IFEAT website at <https://bit.ly/3o1Xc7l> as a download for logged in IFEAT members. It provides a list of the materials in this 32nd concentration survey and contains two worksheets. The first worksheet contains the 91 fragrance materials included in this survey. Please note that for natural complex substances (NCSs), the RIFM identifier is more

important than the CAS number because it incorporates the ISO Standard (ISO 9235) nomenclature. The second worksheet contains materials from Survey 031 for which we have no data. This will allow you to submit data on these materials.

- Please remember that if there are no exposure data, then RIFM will not conduct a safety assessment.
- The concentration data will remain confidential. They are entered into the model, **but the sources of the data will not be made available.**
- The information must only be provided from fragrance compounders (companies that blend fragrance ingredients) for **marketed** fragrance mixtures. **Please do not enter concentrations that are not currently in use.**
- **Please include the contribution from NCSs in reporting for chemically defined materials.** We have added a column to indicate if the chemically defined material is found in NCSs.
- Since we are now re-surveying materials previously surveyed five years ago, please submit data on all of the materials, even if there has been no change since the last survey.
- Note that if a material is used in a product that has dual uses, the concentration should be reported in both product types.
- **Please complete and return this survey by 31st December 2021.**

The Creme Global portal link at <https://bit.ly/3nZl3oB> provides information on registration for transferring survey data and on completing the survey.

Once registration is complete, the responder will be able to copy data to the online Excel-style spreadsheet and submit responses for each fragrance ingredient. Each organisation has a separate data submission site. A companion website at <https://bit.ly/3xyotit> will guide you through the new online data portal.

RIFM webinars held in February 2015, 12th May 2015, 12th July 2017, 18th November 2020, and 22nd June 2021, explained in detail how to complete this survey and how the portal system works - see the Member area of the RIFM website at: <https://www.rifm.org> for more information or to view the webinars.

RIFM will follow due diligence to obtain exposure information. Materials for which usage concentration data are not provided will be added to the **Not Supported List** for 2020 and eliminated from the RIFM evaluation process in 2021 if the data are not received. At that time, RIFM will inform IFRA that due to the lack of data, RIFM cannot complete a safety evaluation. IFRA will then review the material for possible risk management actions, which may include removal from the IFRA Transparency List and/or a ban due to insufficient data.

For more information, please contact Dr. Anne Marie Api, [amapi@rifm.org](mailto:amapi@rifm.org).

## IFEAT COMMITTEES

### AIMS AND GOALS

IFEAT's principal aim is to advance and protect our members' interests in all parts of the world through various activities. These include international collaboration between members and other national and international organisations, funding research and education programmes, the encouragement of good practices, the dissemination of information and the provision of forums for discussion.

The Federation is managed by an Executive Committee, providing their services pro bono, elected by IFEAT members.

Alongside the Executive Committee, there are eight additional permanent committees, four sub-committees and currently two temporary Conference committees. Each has different aims and goals. Here is an overview of each of them. For more information about the EC members, please visit the committees page on the IFEAT website at <https://bit.ly/31cBDZC>

### EDUCATION COMMITTEE

*Education Committee Chair*

*Education Committee Vice Chair*

*Education Committee Members*

#### Aims:

- To research, introduce, help design, implement and/or monitor training and educational programmes and to recommend as appropriate to the Executive Committee
- To liaise with the educational programmes and courses leaders (Universities)
- To source and recommend speakers, panellists and other course leaders for IFEAT activities; those activities to include webinars, Conferences and other events

#### Goals:

- For the Federation to provide opportunities for members to continue to increase their

knowledge and expertise in the industry

- To allow industry members to further their education in the industry
- To hold engaging lectures, discussions and courses for delegates during IFEAT events

### FINANCE COMMITTEE

*Finance Committee Chair*

*Finance Committee Vice Chair*

*Immediate Past Finance Committee Chair*

*President*

*Executive Committee Chair*

*Finance Committee Members*

#### Aims:

- To monitor the Federation's accounts, expenditure and investments
- To develop the Federation's annual budget
- To approve the budget for the Conference and Study Tour
- Report these to the Executive Committee for their overall approval
- To oversee the remuneration of staff, contractors and suppliers in a timely manner
- To ensure that all financial reporting is completed accurately and on time

#### Goals:

- To help keep the Federation financially solvent
- To reduce the risk of fraud or negligence through robust systems and reporting (due diligence)

- To advise the Executive Committee on all financial matters affecting the Federation

- To provide members with financial information by way of the annual Report & Accounts

### MEMBERSHIP COMMITTEE

*Membership Committee Chair*

*Membership Committee Vice Chair*

*President*

*Membership Committee Members*

#### Aims:

- To encourage membership
- To encourage member relationships
- To review and submit new membership applications for Executive Committee approval
- To keep records of resignations from membership
- To keep track of unrenewed memberships
- To ensure members pay their annual subscription fee
- To keep members informed of their membership status

#### Goals:

- To increase the number of IFEAT members
- To improve the Federation's relationships with members

#### a. Conciliation Sub-Committee

*Conciliation Sub-Committee Chair*

*Conciliation Sub-Committee Members (from different global regions – Europe, Asia, Americas)*

**Aims:**

- Consideration and assistance in the solution of disputes of Members

**Goals:**

- Harmony within our industry and trade
- Good relationships between members
- Provide a neutral forum to air and resolve disputes

**b. Nominating Sub-Committee****Nominating Sub-Committee Chair (President)****Immediate Past Nominating Sub-Committee Chair (Immediate Past President)****Immediate Past Executive Committee Chair****Executive Committee Vice Chair****Executive Committee 2nd Vice Chair****Aims:**

- To identify and recruit potential new Executive Committee Members
- To identify and recommend potential recipients for the Founder's Award
- To identify and recommend potential candidates for President
- To consider and propose any Co-Options to the Executive Committee

**Goals:**

- To find Executive Committee members from as broad a geographical base as possible with special focus on trying to recruit potential members from as diverse a skill set and points of view as possible
- To propose the award of long-serving, influential members of the F&F industry

**COMMUNICATIONS COMMITTEE****Communications Committee Chair****Communications Committee Vice Chair****Communications Committee Members****Aims:**

- To ensure both external and internal communication works well with members, Executive Committee, staff, contractors, delegates, partners and the public
- To timely up-date all IFEAT Members with industry news in the newsletter on the IFEAT website, through social media channels and via direct mailshots
- To update the website, post on social media and facilitate the event app
- To consider, propose and agree approved barter agreements

- To approve all promotional literature including Conference literature

- To ensure brand guidelines are followed both internally and externally

**Goals:**

- To enjoy enhanced reputation by increased mentions in press, local conference site press, industry reports, articles and social media mentions
- To encourage industry stakeholders to consider the IFEAT website and social media platforms as a resource to speak on trends, trade, socio-economics, technology and news
- For Members to feel informed, have faith and trust in IFEAT's reputation as evidenced by greater volume of IFEAT news (positive/favourable) in the public arena
- For Conference delegates to feel informed of Conference details in a timely fashion
- To increase the value of IFEAT's brand recognition in order to enhance outbound marketing efforts
- To disseminate to and educate Members on scientific and regulatory issues affecting the F&F industry

**STEERING COMMITTEE****Steering Committee Chair (Executive Committee Chair)****Steering Committee Vice Chair (Executive Committee Vice Chair)****Executive Committee 2nd Vice Chair****Immediate Past Executive Committee Chair****President****Finance Committee Chair****Immediate Past Finance Committee Chair****Scientific Committee Chair****Steering Committee Invitees****Steering Committee Observers (Chairs of other Committees)****Aims:**

- To develop IFEAT strategy and discuss strategic matters
- To keep under review the direction of the Federation's future aims and objectives and recommend changes to the Executive Committee
- To keep under review the Federation's aims and Committees' rules and memorandum & articles
- To discuss any matters relating to the Directors and their involvement
- To create any documentation needed for the running of the Federation and oversight of the Committees
- To review and recommend on any legal, staff, recruitment, insurance and logistic issues

**Goals:**

- To set up short-term, medium-term and long-term objectives
- Smooth running of the Federation
- Maintaining the dynamic vision of the Federation
- Tasks are completed within objectives set
- Work of staff/consultants is aligned with objectives set

**a. Future Destinations Sub-Committee****Future Destinations Sub-Committee Chair (Executive Committee Vice Chair)****Future Destinations Sub-Committee Vice Chair****All Steering Committee Members****Future Destinations Sub-Committee Invitees****Aims:**

- To research and plan Conference locations based on the global rotation set by the Executive Committee
- To research and recommend potential Conference venues and hotels for future Conferences and present information for potential future destinations to the Executive Committee
- To research city support schemes and sustainable initiatives including transport options
- To approve any site visits to potential locations for the Events Manager
- To suggest and appoint the Chair of the upcoming (future) Conference destination

**Goals:**

- To find suitable Conference locations for successful Conferences
- An enjoyable and unique experience for all

**b. Staff Management Sub-Committee****Staff Management Sub-Committee Chair (Executive Committee Chair)****Staff Management Sub-Committee Vice Chair (Executive Committee Vice Chair)****Executive Committee 2nd Vice Chair Immediate Past Executive Committee Chair****UK Based Staff Management Sub-Committee Member (representative for all matters related to employment, law, insurance etc.)****Aims:**

- To assist staff in HR issues
- To conduct annual staff appraisals
- To approve reasonable staff expenditure

- To recruit any replacement/additional staff members following agreement from the Executive Committee

- Chair to sign staff/consultant contracts

**Goals:**

- Harmonious, synergistically collaborating and happy staff members
- Strong IFEAT Team

**SCIENTIFIC COMMITTEE****Scientific Committee Chair****Scientific Committee Vice Chair****Immediate Past Scientific Chair****Scientific Committee Members****Aims:**

- Define and implement projects, in cooperation with Member companies and outside institutions, that benefit the entire value chain of the essential oil industry, from farming practices to processors of botanicals, stockists and compounders
- Expand IFEAT interactions through panel of experts initiatives, broadening the information exchange with industry individuals carrying valuable expertise on aromatic naturals and synthetics, as a support for ongoing scientific projects and educational purposes including Conference programmes

- Support IFEAT-approved initiatives to promote common initiatives defined by the G5 (IFEAT, IFRA, IOFI, EFEO, RIFM) provided that they are beneficial for IFEAT Members and do not compromise IFEAT strategy

- Expand IFEAT interactions with world science-based institutions (such as ISEO), as to broaden IFEAT reach and potential partnerships

- Support education and socio-economic projects/assessments/initiatives defined by the those Committees

- Monitor regulations which impact the industry and inform members using IFEAT communications

- To disseminate information and consider proposals and access

eventual action plans arising out of changes in legislation affecting NCSs and to organise appropriate scientific and regulatory panel discussions at IFEAT Conferences

- Recommend to the Executive Committee, as required, the appropriate scientific representation to authorities, institutes or governments

- To collaborate with regional associations across the world in understanding local legislations, national regulations, harmonising standards and work towards a common agenda for the Industry

- To inform membership on the evolution and development of scientific methods and technology topics of value to the production of NCSs (through questions from membership, the dedicated scientific forum at IFEAT Conferences, publications in IFEATWORLD/website)

**Goals:**

- Expand IFEAT interactions through the panel of experts initiatives, broadening the information exchange with industry individuals carrying valuable expertise on aromatic naturals and synthetics, as a support for ongoing scientific projects and educational purposes including Conference programmes
- Be a key wheel to broaden IFEAT positive impact, recognition and branding in the flavour, fragrance, aromatherapy and cosmetic industries, supporting IFEAT in key projects providing added value to other IFEAT Committees

**SOCIO-ECONOMIC COMMITTEE****Socio-Economic Committee Chair****Socio-Economic Committee Vice Chair****Socio-Economic Committee Members****Aims:**

- To undertake, compile and publish overviews of the production of essential oils and related products in different parts of the world and share this information through IFEAT communications (Socio-Economic Reports – SERs)

- To cooperate with the Scientific and Education Committees on shared matters
- To promote the assessment of the environmental impact and the reduction of the carbon footprint of actors in the industry, and of the industry overall
- To expand IFEAT interactions with institutions/organisations/associations related to the mandate of the Committee, so as to broaden IFEAT reach and potential partnerships
- To seek out new oils that can be commercially produced in developing regions of the world through the New Essential Oils (NEO) project together with the Scientific Committee

- Goals:**
- To utilise SERs to lobby for greater recognition of the positive social impact of the industry

- To share information on production of essential oils to members, relevant contacts, other associations and government bodies
- To promote a more sustainable industry (including initiatives related to the reduction of carbon footprint)
- To bring hitherto unknown essential oils to the mainstream and facilitate improvement in livelihoods where possible

**STUDY TOUR COMMITTEE**

*Study Tour Committee Chair*

*Study Tour Committee Vice Chair*

*Immediate Past Study Tour Committee Chair*

*Study Tour Committee Members*

- Aims:**
- To research and recommend locations for study tours
  - To approve the budget, the programme and recommend changes for study tours and report these to the Executive Committee for overall approval

- To inform and educate members by gaining deeper technical knowledge from technical experts and receiving peer-to-peer learning through product discussions
- Executive Committee Chair is responsible for signing any contracts relating to study tours

- Goals:**
- To expand members' knowledge
  - To provide the setting for members to gain an intimate knowledge of the farming and production of essential oils and aromatic chemicals in different countries/regions
  - To create extended opportunities for members to gain greater insights into ingredient production and processing while being able to network with other participants from other companies and countries

**CONFERENCE COMMITTEES**

**Vancouver 2022 Committee**

*Vancouver Conference Committee Chair*

*Immediate Past Conference Committee Chair*

*Executive Committee Chair or Executive Committee Vice Chair*

*Finance Committee Chair or Finance Committee Vice Chair or Finance Committee Member (regarding budgeting)*

*Communications Committee Chair or Communications Committee Vice Chair or Communications Committee Member (regarding promotion, publications, website and documentation)*

*Education Committee Chair or Education Committee Vice Chair or Education Committee Member (regarding theme, presentation and courses)*

**Berlin 2023 Committee**

*Berlin Conference Committee Chair*

*Immediate Past Conference Committee Chair*

*Executive Committee Chair or Executive Committee Vice Chair*

*Finance Committee Chair or Finance Committee Vice Chair or Finance Committee Member (regarding budgeting)*

*Communications Committee Chair or Communications Committee Vice Chair or Communications Committee Member (regarding promotion, publications, website and documentation)*

*Education Committee Chair or Education Committee Vice Chair or Education Committee Member (regarding theme, presentation and courses)*




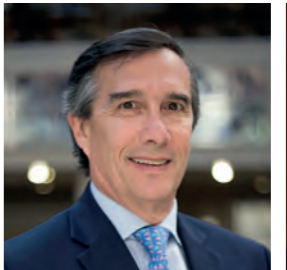





















- Aims:**
- To approve the hotels (venues) for the Conference and delegate accommodation
  - To negotiate (with the Events Manager) and approve contracts relating to the Conference before recommending the Executive Committee Chair to sign them

- To conduct a site visit prior to selecting the venues
- To approve conference platform (virtual venue) if there is a virtual or hybrid element
- To review the programme for lectures and recommend speakers together with the Scientific and Education Committees
- To research and approve the venues for evening events and field trip (if applicable)
- To approve the meeting rooms and exhibition set-ups
- To approve Conference attendee categories and pricing structure (which is then added to the budget)
- To propose a Conference budget and recommend approval by the Finance Committee
- To review and appoint the Local Organising Committee of the chosen Conference location (when possible) with the support and approval of the Executive Committee
- To establish and set conference goals
- To coordinate a conference marketing plan with the

Communications Committee

- Goals:**
- A well-attended, successful and smoothly operated Conference
  - A Conference that generates revenue and makes a surplus

- A Conference that incorporates sustainable initiatives
- A Conference that is inclusive (ability for all members to participate)
- An enjoyable and unique experience for all
- To provide a unique opportunity for networking and business (including for an online Conference in the absence of an in-person Conference)

				
<b>Alastair Hitchen</b> - President	<b>Hussein A. Fakhry</b> - Chair	<b>Catherine Kuit-Crowley</b> - Vice Chair	<b>Raul Amigo</b> - Ex-Officio	<b>Kim Bleimann</b> - Co-Option
				
<b>Ramon Bordas</b> - Co-Option	<b>Alan Brown</b> - Committee Member	<b>Jalal Charaf</b> - Committee Member	<b>Cathy Chen</b> - Committee Member	<b>Antonella Corleone</b> - Committee Member
				
<b>Csaba Fodor</b> - Committee Member	<b>Alain Frix</b> - Committee Member	<b>Geemon Korah</b> - Committee Member	<b>Zieger LIN Zhigang</b> - Committee Member	<b>Sofia Lluch</b> - Committee Member
				
<b>Eduardo Mattoso</b> - Committee Member	<b>John Nechupadom</b> - Committee Member	<b>Zahra Osman Guelle</b> - Committee Member	<b>Jens-Achim Protzen</b> - Committee Member	<b>Dominique Roques</b> - Committee Member
				
<b>Ravi Sangneria</b> - Co-Option	<b>Susumu Tominaga</b> - Committee Member	<b>David Tomlinson</b> - Committee Member	<b>Michael Torre</b> - Committee Member	<b>Winnie Yeung</b> - Co-Option

# IFEAT LOGO MISUSE AND CERTIFICATE FORGERY

## USE OF THE IFEAT LOGO

We have been advised that some non-member companies have been using the IFEAT logo. We would ask that if you notice any non-member who displays the IFEAT logo or claims to be a member of our Federation, to please report it to us. You can do so by emailing [membership@ifeat.org](mailto:membership@ifeat.org)

All paid-up IFEAT members are entitled to use the IFEAT logo on their promotional material, on email signatures, websites, etc.

We have also recently finalised our brand book which covers the correct usage of the IFEAT logo and you can find this publication on our website here: [https://ifeat.org/brand\\_guidelines](https://ifeat.org/brand_guidelines)

Any members wishing to receive the IFEAT logo for their use are requested to contact [membership@ifeat.org](mailto:membership@ifeat.org) for further information.

## FORGED DOCUMENTS

We would like to ask our readers to be aware of forged certificates and

documents that you may receive from other companies. For example, accreditations or membership certificates.

It is often easy to identify a forged document - it may have obvious mistakes or spelling errors etc. It may just not "look right". If you are unsure, it is easy to check with an issuing organisation and a simple search engine result can help. Alternatively you can check on the issuing organisation's website or contact them directly.



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# NEW IFEAT MEMBER

One new IFEAT member joined by 1st December 2021

## Daisy Co., Ltd

2-1-11, Tsurigane-Cho, Chuo-Ku, Osaka 540-0035

**Contact:** Mr Shino Akimoto

**Email:** akimoto@daisy-sales.co.jp

**Web:** www.daisy-sales.co.jp

*Daisy Co., Ltd is a Japanese trading company that specialises in flavours, fragrances and herbal teas.*



## IN THE NEWS

### How Sri Lanka's overnight flip to total organic farming has led to an economic disaster

President Gotabaya Rajapaksa was forced to impose an economic emergency on 31 August to contain soaring food inflation, and currency devaluation and forex reserves crisis. Read the full article here: <https://bit.ly/3xyasEj>

### Scientists Confirm that Lavender and Tea Tree Oils do not Cause Endocrine Disruption in Children

For many years, parents and clinicians have been told that lavender and tea tree essential oils can cause prepubertal gynecomastia and other hormonal disorders in children with no clinical evidence to support this claim. The Franklin Health research team

has investigated this concern through the first and only epidemiological study on the topic. The findings prove that these claims are unfounded.

Read the full scientific paper here: <https://bit.ly/3E10Cxa>

Or read a shorter news story here: <https://yhoo.it/3lcuKye>

#### THE INTERNATIONAL FEDERATION OF ESSENTIAL OILS AND AROMA TRADES LIMITED

IFEAT c/o TC Group, Level 1, Devonshire House, One Mayfair Place, London W1J 8AJ

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Companies are reminded that the IFEAT logo can only be used (on websites and email signatures) by fully paid-up IFEAT members.

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