

Survey of Flavor Technology: Applications and Interactions

Instructor Biographies

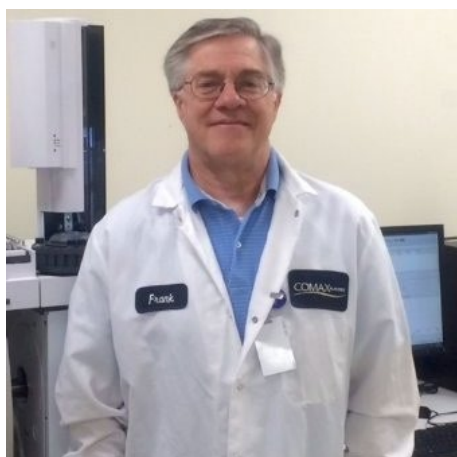


Robert McGorin, PhD, CFS is Professor of Food Science & Technology at Oregon State University. From 2000-18 he served as Department Head of Food Science and 2006-07 he was Interim Superintendent of OSU's Food Innovation Center. Dr. McGorin teaches courses in Flavor Chemistry, Food Chemistry, and Dairy Processing. Among his publications in flavor chemistry, he has co-edited four books on Flavor-Food interactions, Dairy Flavor chemistry, and Thermally Generated Flavors and Aromas. His research focus is flavor chemistry and trace volatile analyses, including the identification of key aroma compounds in dairy foods and oat cereal products, the chemistry and interactions among flavors and food components, and the effects of processing and packaging on flavor generation and

deterioration. Dr. McGorin started his career in basic flavor research at the Quaker Oats Research Laboratory where he completed exploratory studies on oat flavor chemistry leading to flavor optimizations for ready-to-eat cereals. Subsequently, he worked at Kraft Foods R&D as a Senior Research Scientist in the Flavor Chemistry group, progressing to Section Manager. Dr. McGorin is an IFT Fellow, past member of the IFT Board of Directors (2015-18), past officer of the Functional Foods and Fermented Foods & Beverages Divisions, and past Chairs of the IFT Council of Food Science Administrators and the IFT Higher Education Review Board. He is a Fellow of the American Chemical Society and has been honored with a Distinguished Service Award. He received his M.S. and Ph.D. degrees from the University of Illinois – Urbana/Champaign in organic/medicinal chemistry, and his B.S. from Northwestern University in chemistry.



Dolf DeRovira is a Flavor Chemist and President of Flavor Dynamics, Inc. He holds a joint patent with the Monell Institute in Philadelphia, Pennsylvania, and has taught courses on Flavor Descriptive Nomenclature, Sensory Evaluation and Flavor Technology throughout the world. He has taught courses in culinary arts at The Culinary Institute of America, and University of Arkansas. He is Past President of the Society of Flavor Chemists and the Chemical Sources Association. He is currently vice-chairman of Membership services Committee for FEMA and current board member of NAFFS. He received the Lifetime Achievement Award from the Research Chefs Association in 2018 and President's Excellence in Service Award from FEMA. He is the author of The Dictionary of Flavors both first, second and third editions and is proud to say it has been a useful resource for the training of flavor chemists in the industry.



Frank Vollaro has been in the flavor and fragrance industry for 48 years, with the last 28 with Comax Flavors. As Director of Analytical Labs at Comax Flavors, Mr. Vollaro directed the QC and Research Functions, using GC and GC/MS in the analysis of flavorings, food products that contain flavorings and their related raw materials. He has been an active IFT member since 1990; belonging to the Long Island Section and has served as Chairman, Secretary and Publicity Chair. I am currently on the Executive Board of LIIFT.



Stephen Wolf, CFS is the Senior Director Technology & Compliance at Robertet Flavors has over thirty-five years of product development experience. He has spent over twenty years at Robertet working with clients to develop and improve the flavor characteristics of their products. This includes a large variety of products from beverage and confections to dairy and pharmaceuticals. The spectrum of beverages includes everything from alcohol and carbonated to ready to drink teas. He also oversees the development of new delivery systems for active ingredients. He started his career at LifeSavers/Nabisco Brands spending over ten years developing confections including chewing gum.



Gary Reineccius, PhD, is a Professor Emeritus in the Department of Food Science and Nutrition at the University of Minnesota. He has been actively involved in flavor research for more than 49 years. During this time, he has published over 240 research articles. Dr. Reineccius has spent sabbatical leaves with Fritzsche Dodge and Olcott, Nestle, and Robertet S.A. Dr. Reineccius has taught courses in Food Processing, Food Chemistry, Food Analysis, and Flavor Chemistry and Technology. He has written a college textbook on food flavors which combined both flavor chemistry and technology and is the sole author of the "Source Book of Flavors" He is an honorary member of the Society of Flavor

Chemists. He has been granted the Palmer Award for his contribution to chromatography by the Minnesota Chromatography Forum. He has received the Distinguished Achievement and Service in Agricultural and Food Chemistry Award and been honored by being made a Fellow by the American Chemical Society. He has been presented the Stephen S. Chang Award by the Institute of Food Technologists (first flavor chemist to be so honored). These are the highest awards given to individuals in the flavor area. In 2006 he was selected to receive the new FEMA (Flavor Extract Manufacturers Association) award. This award comes from the largest flavor industry association in the US. His

selection as the first recipient of this award reflects their opinion of his standing in the profession. He has received the Tanner Award from the Chicago Section of the IFT and most recently, the Macy Award from the MN IFT.

Devin Peterson, PhD – Distinguished Professor of Food, Agricultural, and Environmental Sciences in Flavor Science, Ohio State University

Cesar Kenaan, PhD – Senior Chemist, R&D Analytics and Discover, Kerry Group

Jason Ridgway – Sensory & Consumer Science Director – Technical Innovation Center of McCormick & Company, Inc.