



Flavor Foundations & Frontiers

SAVE THE DATE: March 21, 2027, New Orleans

Unlock the science behind great flavor. This short course delivers the essentials of flavor chemistry and perception, tailored for industry professionals in food, beverage, and health product development.

Some topics to be covered may include:

- Flavor Chemistry Fundamentals
- Flavor Changes During Processing, Storage, and Packaging
- Matrix Challenges: Incorporating Flavors into Food & Beverage Systems
- Isolation and Analytical Techniques
- Sensory and Psychophysics: Correlating Analysis with Perception
- Neurobiology of Flavor Perception & Taste Modulation
- AI and Machine Learning in Flavors
- Panel Discussion and Reception

Who should attend: This course is designed for industry professionals working in R&D, product development, sensory science, or regulatory roles within the food, beverage, dietary supplement, or consumer health sectors. Ideal participants have a background in chemistry, food science, or a related field at the bachelor's level or higher, and are early- to mid-career scientists seeking practical training in flavor science.

Registration & More Information Coming Soon
*Includes lunch with instrument vendors and
panel reception with instructors*