



Division of
AGFD



Flavor Foundations & Frontiers

SAVE THE DATE: March 22, 2027, New Orleans

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

Tentative Agenda

Flavor Chemistry Fundamentals: *Kathryn Deibler, Flavor Essentials*

Changes during processing storage & Packaging: *Michael Morello, PepsiCo retired*

Matrix Challenge: *Keith Cadwallader, University of Illinois*

Isolation and analysis Techniques: *Stephen Toth III, IFF*

Sensory & Multimodal Perception Psychophysics overview: *Paul Wise, Monell*

Sensory Analysis correlating with chemical analysis: *Mary Anne Drake, UNC*

Neurobiology of Flavors/ Taste Modulation: *Guy Servant, dsm-firmenich*

AI and Machine Learning in Flavors: Small Peaks, Big Odor:

Lalin Theverapperuma, Expert Intelligence

Who should attend: This symposium 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.

Register for the ACS National Meeting
Optional lunch with instrument vendors

www.agfoodchem.org/flavorcourse

