



News and Views

Spring 2010

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TABLE TALK EXHIBITION IN AMSTERDAM A GREAT SUCCESS



The BSF were pleased to receive the organisers of FIE and HIE at the Table Talk Exhibition. Pictured in St Olof's Chapel during the exhibition are:

Steven van der Bosch, BSF (organiser). Daniel Read, UBM (FIE - Head of Sales). Greg Cherry, UBM (FIE - Event Director). Jack Knights, BSF (organiser).

2011 TABLE TALK TO BE HELD AT SAME VENUE

Over 100 people attended the second table talk exhibition held in The Barbizon Palace Hotel in Amsterdam on 24th February. Fifteen exhibiting companies showed their latest developments to flavourists and technical experts from over 30 companies from around Europe and further afield. A selection of the 180 materials exhibited are itemised in this issue on pages 4 - 9. By popular request, from the feedback forms received from delegates and exhibiting companies attending the exhibition, the 2011 Table Talk exhibition will be held at the same venue.



WE NEED YOUR EMAIL ADDRESS.

We are sending more and more information about news and events by email and some of you are not receiving it.

To keep in the loop please email

BSFmembers@aol.com

and your email address will be registered.



President's Letter

Dear Members,

This will be the last letter during my term of tenure as President of The British Society of Flavourists and the two years in office have passed very quickly. In my first letter as President two years ago I set myself some key targets and I would now like to summarise, in this letter, what I and the Council of the BSF have achieved against them...

The first was; *'It is my intention to take the Society to its members and to hold a number of events in Europe in addition to those that we organise in the UK'*. I am pleased to say that we are now establishing a number of events that are being held in mainland Europe. We have developed strong ties with the organisers of FIE and through this relationship we have held a reception and staged a Symposium at FIE Frankfurt last year. We will continue to work with the organizers of FIE, Greg Cherry and his staff, to produce events at these exhibitions. The major event that we have been developing is the Table Talk Exhibition and we make no apologies for having copied the format of the successful exhibition that has been held in the USA for the past decade organised by The Society of Flavor Chemists in liaison with Chem Sources. As they say; 'imitation is the best form of flattery'. The first Table Talk was held in Geneva in February 2009 and the event was a success albeit not that well attended, but it did establish the value of such an event and everyone attending said they would come back to another. And they did! These pages report the second Table Talk held in Amsterdam which was a great success and I very much hope that it has established the Table Talk event as an annual feature of the flavourist's calendar. The British Society of Flavourists has an increasing membership in mainland Europe, the USA and further afield and it is important that we provide a service to these members - hence the events in Geneva, Amsterdam and Frankfurt. It is my strongly held view that we should now become a European Society and organise ourselves accordingly.

My second target was; *'I would also like to develop a closer working relationship with our American colleagues in the Society of Flavor Chemists (SFC)'*. I have made two trips to the USA. The first was to attend a SFC event held at the Monell Center in Philadelphia and the second was to speak at the SFC Conference in Princeton last October. I would like to thank the SFC for making me so welcome on both occasions. It was also great pleasure to have Joan Harvey and her husband as the Guests of Honour representing the SFC at our Gala night in 2008. The ties between our two Societies, representing most of the flavourists in the world, are strong and we will endeavour to grow them and I would like to see us hold a joint event such as a world flavour congress at some stage in the future.

My third target was; *'I would like to develop the News & Views which along with the web site is the main point of contact with the membership'*.

To do this we developed a number of themes that recur, where possible, in each edition. We have the 'Innovation Corner' article that features innovation and new developments in flavour chemistry. We have the 'Where Are They Now' feature for those who have retired and left the industry but retain their membership of the BSF and we have 'The Industry Interview' that is intended to review the careers of people who have made a significant contribution to the industry, either commercially or technically or in some other way. This latter feature has given me the most pleasure because I have been able to interview some interesting people and relay their stories through these pages. I hope that the experiences and wisdom expressed by those interviewed has given some of our younger members, in the early stages of their careers, a steer to their own personal success.

The two years have also had their difficulties. The recession hit hard in 2009 along with significant company mergers and acquisitions and it became apparent that we were not getting the support that we had received in previous years for a Gala night. The Gala night has been a feature of our industry for over 35 years and at its peak had an attendance of almost 600. Similarly we could not interest enough delegates for our annual Symposium at Whipsnade Zoo which was a great blow, so both events were cancelled. We are currently looking into how we could stage a Gala night with possibly a different format appealing to individual members as well as companies who have supported the event through the years and we are working on a Summer conference jointly with the IFST (Western Branch) in July (see pages 18 & 19).

I would like to thank all those that have worked with me on the BSF Council over the past two years especially our Treasurer, Jack Knights, our Secretary Chris Goddard and our Membership Secretary, Huda al Kateb, all of whom do a really sterling job for the Society. Thank you to the Immediate Past President Steve Pearce and the incoming President, Mike Tyrrell for all their support and I wish Mike a happy and successful two years as President.

Dave Baines
Hon President



Editor's Note

Welcome to the spring edition of News & Views. The main event since the publication of the last News & Views was the Table Talk Exhibition in Amsterdam which was very successful and is reported on pages 4 - 9. A great deal of effort and organization was put into getting the concept of this type of exhibition established and this year the organizers seem to have achieved exactly that. The next Table Talk exhibition, by popular request of those attending this year, will be held at the same venue in Amsterdam in February 2011.

This issue is full of interesting features such as the interview with Tan Chee Hong from Kuala Lumpur, the progress of Hugo Bovill on his African adventure, the Innovation Corner article from Ray Marriott from the University of York and the lecture from the Merlin of Chocolate, Damian Allsop.

Coming events are also featured such as the AGM and lecture on Essential Oils by Len Gates and the Summer Conference in July in the West of England at an amazing venue – Slimbridge Wildfowl and Wetlands Trust on the banks of the River Severn. There are booking forms for the BSF Golf Day on page 22 and for the Summer Conference on page 19.

Finally I would like to remind potential advertisers of the opportunity to place recruitment advertisements at competitive rates and take advantage of reaching all News and Views readers. Details of advertising rates and sizes can be found on the back cover. The copy deadline for the Summer edition is 30th June 2010.

Evan Hughes
evan.hughes@blueyonder.co.uk



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TABLE TALK EXHIBITION IN AMSTERDAM

The second European 'table talk' exhibition organised by the British Society of Flavourists was staged in Amsterdam on the 24th February in the beautiful and historic setting of St Olof's Chapel, part of the Barbizon Palace Hotel.

The event was a great success with over one hundred people from forty five companies from Europe and beyond attending. Fifteen supplier companies exhibited over 180 flavour raw materials in short presentations running simultaneously throughout the day. Each exhibitor was allocated a round table from which they showcased their products and delegates passed from table to table in a similar fashion to a speed dating event only this time the love match was with the materials on display and how they could be used to create the next generation of flavours. The main theme coming through in the exhibition was the need for natural raw materials to meet the burgeoning demand for natural flavours and clean label products in the European food industry and with the European consumer.

The feedback forms received from 74% of delegates attending were very positive with all of them stating that the day was useful for them and their business and that they would come back if the event was held again in 2011. The first exhibition held in Geneva in 2009 was designed to bring the concept of this type of exhibition to Europe. It is emulating the successful exhibition that has

been held in North America for the past decade organised by the Society of Flavour Chemists in liaison with Chem Sources. This exhibition in Amsterdam was designed to get the event established as part of the calendar that flavourists, flavour companies and suppliers expect to attend. It seems to have achieved this and consequently it will be held again in 2011.

One feature of the day is to have a break from the exhibition and listen to a prominent flavour scientist talking about some of the latest developments happening with flavouring materials. This year there was an excellent presentation from Professor Ray Marriott from the Green Chemistry Centre of Excellence at the University of York who talked about the extraction and synthesis of EU compliant natural flavour molecules made using green technologies. Three solvents are basic to green chemistry; water, carbon dioxide and ethanol and Professor Marriott went through each showing how they could be used in new ways to extract and produce flavour molecules using the principles of green chemistry. Highlights of the lecture were the use of sub-critical water to extract flavours and essential oils, biocatalytic reactions in supercritical carbon dioxide to produce natural flavour molecules and the use of microwave pyrolysis of raw materials as a route to producing a wide range of aromatic molecules.



Chris Goddard, BSF Secretary and Bonnie Tyrrell behind the reception desk with Marcel Aarts, Kalsec and Danny Hodrien, F & F Projects.

The Exhibition Venue - St Olof's Chapel

St Olof's Chapel, where the event was held, is through an underground passage from the foyer of the Barbizon Hotel which connects the hotel to the ancient chapel. The hotel purchased the chapel in the late 1980's after it had been gutted by fire and restored it to its original splendour based on the construction in 1644 and at the same time converted it into a congress centre. The chapel goes back to the early history of Amsterdam and legend has it that two fishermen and their dog were fishing on the Zuiderzee when a storm broke out. They prayed to God that if they were spared they would build a church and around it a city wherever they were washed ashore. The two fishermen built the predecessor of the present St Olof's Chapel and the boat, the two men and the dog can still be seen on the seal of Amsterdam. During the reconstruction and the digging of the underground passage connecting the hotel to the chapel 6,000 skeletons were dug up. The rich people of Amsterdam were buried there over many centuries and when they were laid to rest their coffins were often not sealed correctly and as they decomposed it created an awful smell in the chapel. They became known in Amsterdam as the 'stinking rich', an expression that has found its way into the English language. The chapel is called St Olof's because of the trade that the city of Amsterdam did with Norway over many centuries. St Olof is the Norwegian patron saint of sailors and the chapel was given this name to please the Norwegian sailors frequenting the city.



Peter Wilde and Zion Ho from Bestino Natural Oils presenting their products.



TABLE TALK EXHIBITION IN AMSTERDAM Con't



Left to right; Nienke de Jong, Buteressence; Jack Knights, Treasurer BSF; Wendy van der Hout, Buteressence; Silvia Baglioni, Kerry Ingredients and Flavours and Maisie Lim, NH Hotels



Professor Ray Marriott giving his lecture.

A Selection of materials exhibited in Amsterdam:

AXXENCE AROMATICS

3-Mercaptohexanol	Sulphury, tropical
3-Mercaptohexyl acetate	Sulphury passionfruit, tropical
3-Mercaptohexyl butyrate	Sulphury, pineapple, tropical
2-Methyl-4-propyl-1,3-oxathiane	Sulphury, mango, tropical
Pyrazine mixture No 10	Chocolate, nutty, coffee
Pyrazine mixture No 12	Coffee, chocolate

ELIXAROME

Coffee extract powdered	Aroma and taste of bitter roasted coffee
Chocolate	Natural extract with characteristic aroma and flavour of strong chocolate
Blackcurrant extract (FTNF)	Infusion of blackcurrant buds. Has a rich aroma and flavour of fresh blackcurrant.
Ethyl butyrate fraction (26%)	Extracted from orange oil. Gives a flavour of fresh oranges.
Bitter Orange	Has the characteristic taste of bitter orange with a hint of mandarin.

BESTINO NATURAL OILS

Halal vanilla extract	Considered to be strongly similar to vanilla tahitiensis
Halal vanillin	This product was much appreciated as being more akin to the profile of vanilla planifolia.
Halal vanilla ice cream	Everyone complimented us on the flavour profile. However many people suggested we could have used much less vanilla.

F D COPELAND

Air mint - BSF 1001	A versatile natural mint blend with a sharp, sweet, clean and mentholic profile. Natural from the named source.
Siberian mint - BSF 1006	An American/Indian mint blend with the Breath Freshening attributes of heavily rectified Eucalyptus and Fir needle oils. Natural from the named source.
Blackmint BSF 1007	Asian origin mint oil combined with Black Pepper oil providing hot, cold and salty sensations. Natural from the named source.
Thai blend BSF 1009	A fusion of Thai Lime, Ginger, Lemon grass and Citrus oils - Culinary crossing into Confectionery. Natural from the named source.
Mojito BSF 1011	Well balanced Spearmint and Cold Pressed Lime oils confusing the senses without the alcohol. Natural from the named source.



The audience for the lecture.

DSM FOOD SPECIALITIES

Maxavor Chicken YE	Chicken taste building block. Round delicate, clean label, no added cysteine
Maxagusto	Very intense garlic and onion from the named ingredients. Stir fry and roasted.

FRUTAROM F&F BUSINESS UNIT

Gentian	Green and vegetable, slightly brothy, intense savoury taste with bitter notes.
Chamomile	Strong floral coumaric notes, fruity and slightly caramelic.
Yerba Mate	Aromatic and tea-like with sweet undertones.
Chocolate FP18337	Powerful chocolate notes with a caramel and nutty odour.
Cocoa, 25 fold FP24390	Strong, roasted and chocolate notes, intense and dark.

LIONEL HITCHEN ESSENTIAL OILS

Lime Tahiti SSTSS	Highly soluble, full fresh Persian lime oil with sweet juicy character of the fresh fruit.
Green mandarin SSTSS	Strong fruity, floral herbaceous highly concentrated Brazilian green mandarin oil.
Cardamon SS	Soluble oleoresin of cardamom seeds with the true character of the whole spice.
Chipotle SE	Authentic extract of smoked chillies for flavour and aqueous applications.
Lemon essence SSTSS	Highly concentrated Sicilian lemon essence oil. Strong in floral aldehydic notes.

KALSEC EUROPE

Fenugreek	Fantastic, nutty curry flavour with maple syrup style finish.
Chipotle	Culinary, smoky flavour with balanced heat.
Paprika soluble	Clean de-flavoured bright orange natural colour.
Clearcap	Distinctive pungency, water soluble with no colour.
Super soluble ginger	Warm sweet and highly aromatic with some pungency.

SENSIENT FLAVORS

Blackcurrant bud	Fresh, sulphurous, woody, green, currants, tropical.
Molasses	Dark brown sugar, liquorice, treacle-like, dried fruit, sweetness perception.
Black Pepper Sarawak	Earthy, fragrant, spicy, woody, pippy.
Cucumber	Watery, juicy, green, fresh, long-lasting, melon, tropical, tomato.
Seaweed	Salty, green, watery, earthy, spinach, leafy, ozoney.

RIVERSIDE AROMATICS

Damascenone, natural	Ripe fruit, vegetable, fermented.
Beta-ionone, natural	Fruity, floral.
trans-2-trans-4-decadienal, natural	Intensely fatty.
2-Methyltetrahydrofuran-3-one, natural	Caramel, sweet, sugary.
5,6,7,8-Tetrahydroquinoxaline	Popcorn, peanut.



TABLE TALK EXHIBITION IN AMSTERDAM Con't

The exhibition was attended by Greg Cherry, the organiser of FIE and HIE (UBM International Media) and Dan Read the head of sales for UBM as guests of the BSF. The BSF is forming a close relationship with this organisation and at FIE this year were able to stage a symposium and hold a reception with their co-operation. They informed us that of the 21,000 people attending FIE 37% reported that their prime interest was in flavours. That in itself speaks volumes for our industry and the need for events that showcase flavours such as FIE and the ingredients that make up flavours such as the BSF Table Talk Exhibition. Obviously the scales of these events are totally different but they are servicing very different needs. The BSF exhibition is speaking to a small dedicated group of people that are responsible for creating the flavourings that are then showcased at FIE so both are different but both are equally important.



Peter Wilde receives his Fellowship Certificate from the President .

V MANE FILS

Cocoa resinoid alc.	Gourmand, bitter, powdery, animalic.
Everlasting resinoid alc.	Fruity, herbaceous, mossy, aromatic.
Labdanum resinoid alc.	Balsamic, leathery, incense, woody.
Olibanum resinoid alc.	Woody, spicy, citrusy, peppery.
Vanilla resinoid alc.	Gourmand, beany, vanillin, sweet.

OMEGA INGREDIENTS

Apple Oil (FTNF)	Juicy, powerful apple
Passionfruit Aroma Special (FTNF)	Juicy passionfruit, sulphury, tropical
Tomato Aroma Concentrate Extra (FTNF)	Powerful tomato rich in isobutylthiazole notes
Tomato fraction (FTNF)	Rich in natural dimethyl sulphide from tomato
Fennel Oleoresin	

SYMRISE

Vanillin/Symvanil	Intense sweet, very tenacious, creamy natural vanilla.
1,3-Pentenone	Ethereal, pungent, mushroom, radish, leek, metallic, strong impact.
Symcool	Fresh, mild cooling, sweet menthol taste.
Triisobutylidihydrodithiazine	Burnt, roasted, crispy bacon.
Cycloionone	Woody, cedarwood, raspberry, orris root.

S&D AROMA

Lime oil distilled organic	A delicious, fresh candy / bonbon note of unusual quality from Sri Lanka.
Artichoke Absolute	Meaty, warm earthy rich note with a lingering top note of Artichoke leaf.
Carrot Leaf Absolute	An unusual dark, leathery, hint of nutmeg note, which gives a twist to both chocolate and savoury flavours.
Basil Absolute	A fresh true tasting, small leaf Mediterranean type Basil note.
Tomato Leaf Absolute	A smoky barbeque note to give a twist to any savoury flavour

R. C. TREATT

Sugar Treattarome 9806	Wholly distilled from cane sugar. Brown, Demerara, Turbinado sugar, sweet, caramel, butter.
Hot Ginger Oil	Powerful, warm, woody odour with a balanced ginger flavour providing subtle but lingering heat.
Lime Oil Roses	A combination of lime juice and peel character. Fruity, tangy lime.
5-Methyl-2-thiophenecarboxaldehyde	Cherry, almond, blackberry flavour with hazelnut and peanut notes.
Ethyl—mercaptopropionate	Useful in tropical fruit flavours such as durian and mango. Also vegetable, meat and onion notes.



The Mane Fils table with Jean Pierre De Mattos and Christian Eberhardt presenting with Luis Ibanez, Givaudan in the foreground.



Left to Right: Dave Baines President BSF, Daniel Read, UBM (FIE sales), Greg Cherry, UBM (FIE CEO), Marcel Aarts, Kalsec, Danny Hodrien, F&F Projects



Lecture

'Behind the Scenes of Authenticating Essential Oils'. Len Gates

From 6pm
Wednesday 12 May 2010
Chemistry Lecture Theatre
University of Reading
RG6 6UR

Len Gates is a recognised expert in essential oils with over 20 years experience especially with citrus oils. The lecture will describe the work that has been done to develop specifications for essential oils by various workers including the Royal Society of Chemistry Essential Oils sub-Committee. He will also talk about examples of adulteration and the work done to deal with them.

Refreshments will be served before the lecture.

The lecture will be followed by the

39th Annual General Meeting

Agenda

1. To approve the minutes of the 38th Annual General Meeting.
(These were published in News & Views, Page 3, Summer 2009. Available from our website archive)
2. The President's Report.
3. The Treasurer's Report.
4. Elections to Council.
5. Appointment of Auditors.
6. Any Other Business.

Details of service and Council Nominations

President

Dr Dave Baines has served two years of his two year term and becomes Immediate Past President. Mr Mike Tyrrell offers himself for election. He is council's candidate.

Immediate Past President

Mr Steve Pearce has served as Immediate Past President for two years of his two year term and retires.

Vice-President

Mr Mike Tyrrell is the current Vice-President.

Honorary Secretary

Mr Christopher Goddard retires and offers himself for election. He is the Council's candidate.

Honorary Treasurer

Mr Jack Knights retires and offers himself for election. He is the Council's candidate.

Honorary Membership Secretary

Dr Huda Al Kateb retires and offers herself for election. She is the Council's Candidate.

Fellows (3) (Term of office 3 years, maximum 2 terms without break)

Mr Colin Scott has served 1 year of his first term and continues to serve.

Mr Graham Young has served 3 years of his first term and offers himself for a second term. Mr Richard Clark has served 2 years of his first term and continues to serve.

Associates (3) (Term of office 3 years, maximum 2 terms without break)

Mr Keith Clarke has served 3 years of his second term and retires.

Mr Peter Dawson has served 2 years of his second term and continues to serve.

Mr Jamie Lamborn has retired from the council.

Mr Richard Mottram, currently co-opted, is council's candidate. There is therefore 1 vacancy.

Affiliates (3) (Term of office 3 years, maximum 2 terms without break)

Mr Blair Coutts served one year of his first term and continues to serve.

Mr Robert Atkinson has served two years of his first term and continues to serve.

There is therefore 1 vacancy.

Student (1) (The Student Representative holds this office for 1 year).

Mrs Tracey Turner retires and offers herself for election. She is the Council's Candidate.

The 2010 vacancies are for: **Vice-President**, Honorary Secretary, Honorary Treasurer, Honorary Membership Secretary, **Associates (1)**, **Affiliate (1)** and Student member.

Nominations are particularly requested for the vacancies shown in bold type.

Christopher Goddard, Honorary Secretary, March 2010.

The Aroma and Taste of Chocolate

Modern Applications of Flavours in the Chocolate Industry
by **Damian Allsop** 27th January 2010
Joint British Society of Flavourists/British Society of Perfumers
2010 lecture at Cranfield



This was a well attended meeting of some fifty BSF and BSP members. Damian gave a highly enthusiastic and creative presentation in which he outlined his discovery of chocolate creation.

The process of chocolate manufacture was shown from plant to refining of the chocolate.

The effect of regional source such as soil and climate was discussed.

Damian expressed his view that in recent years there is a greater understanding of the different nuances to be found within chocolate flavour, drawing the analogy with wine. High quality chocolate prepared by traditional methods from a specific

regional source has its own distinct flavour.

This distinct flavour can be lost if other ingredients dominate the flavour of the final product. He showed how he rebuilt his chocolate recipes so that the subtle flavour of chocolate could be appreciated.

The removal of some of the standard ingredients such as lactic fat, egg yolk, cream and foams was discussed.

We then enjoyed a most interesting tasting section of

- Marks and Spencers Swiss dark chocolate
- Valrhone base chocolate
- Amano Madagascan chocolate
- Acidic yogurt, white chocolate and pistachio
- Milk chocolate, banana and coffee Compact Bar
- Fresh Basil water based ganache
- Rhubarb and cardamom truffle
- Passion fruit and coffee flavour changer
- Anis and Coffee cloud

Damian demonstrated the effects of different flavour release through the chocolate eating experience.

Damian was thanked for a very enjoyable and thought provoking presentation.

Richard Clark

Damian currently markets his exclusive chocolate products through his company CH2OCOLATE to specialist outlets such as Michelin Star restaurants. He did announce that he will be producing a retail brand soon so we may all be able to experience his chocolate creations in the near future.



Pictured: Damian Allsop and some of the visuals shown through the presentation.





OVERLAND TO CAPE TOWN

Excerpts from Hugo's Blog and how he discovers his roots in Africa



In the last issue of News & Views we published an Industry Interview featuring Hugo Bovill from R C Treatt. Hugo was about to embark on the journey of a lifetime travelling from Tunisia to Cape Town via Tunisia, Libya, Egypt, Sudan, Ethiopia, Tanzania, Malawi, Mozambique, Zimbabwe, Botswana, Namibia and finally down the west coast of South Africa to Cape Town.

He is travelling in a converted Toyota Land Cruiser and here are some excerpts from his blog on the journey so far:

18th December; Marseilles

With Islamic music on the vessel CV Carthage en route Tunis, Marseilles port was like going from one continent to another - French efficiency as far as immigration, and then the Africa we know - cars piled high with packages tied on with string (no roof racks and one even with two kitchen sinks perched precariously on top) and every man for himself (no ordered boarding like Dover).

19th December; Tunisia

Tunisian driving was fine but coming up behind forklift trucks on the highway was a little different from Northern Way, Bury St Edmunds.

22nd December: Libya

We have had four "Dry" days in Libya and one truly very wet one (good for the wells) with our Tuareg guide and we have camped for 3 nights in both desert and town. Distances are much longer than we had anticipated so many long days driving including some after dark. People very friendly. We visited two ancient cities, Leptis Magna and Cyrene, which were wonderful. Diesel or Petrol is cheaper than water in Libya, (in the UK £ 200 to fill up, here £15) and roads genuinely fantastic.

23rd December; Tobruk

We now have a far better idea of the conditions soldiers would have experienced in the Second World War. Whilst camping last night the temperature was down to almost 2 degrees centigrade but we have sleeping bags made in 2009 designed for this sort of freezing temperatures. During summer days it could reach well over 90 degrees. We cannot begin to truly understand what war was like for the combatants. In Tobruk people were the most friendly and there were unusually signs on the road telling us we were approaching what is now one of the 4 largest cities in Libya. Here in Tobruk we saw the French and German war grave memorials and of course the beautifully maintained Commonwealth War cemetery. Libya is definitely a special place to visit and we felt very safe amongst the strongly Islamic people who see very few foreigners.

25th December; El Alamein

Rather different from Tobruk but also very moving and much larger. We are far better informed about the 2nd World War in North Africa.

26th December; Alexandria

Alexandria is a city of contrasts faded colonial grandeur mixed with the squalor of an African city. The smog over the sea is thick. The wine is not cheap but the Egyptian Beer Sakara is much appreciated after the drought of Libya. Walking through the pot pourri of aromas in the Medina moving from the fresh fruit stalls (plenty of mandarins) to the door handle quarter to the spice section to the shoe section interspersed with cafés with men reading newspapers whilst sucking on hubbly bubbly pipes. No women in the cafés but here there are exceptions to the head scarf or veiled rule that was prevalent in Libya.

28th December; An Oasis in the Desert

Today we are resting at an Eco lodge on an Oasis (malaria pill time!) between Alex and Cairo owned by a retired Police general. The general is a character that has the minister of interior's telephone number but we wonder if that would have got Hugo off our first speeding fine of the trip. Egyptian £150 or Dollars 30.

Hugo naturally challenged the alleged offence 111 kmph in a limit of 100 but when told the camera was a kilometre back decided to pay up.

30th December; Cairo

Cairo is less crowded and less dirty than expected. It was somewhat exciting driving in the traffic and then suddenly seeing a Pyramid through the buildings. We spent the afternoon in the Egyptian Museum of Antiquities. The scale of the lumps of carved stone was fantastic, as was all the gold and jewellery, and artifacts from Tutankhamun's tomb absolutely covered in gilt and inlay.

1st January; Giza

The Pyramids and Sphinx were far more impressive and larger than expected. Seeing them gives one a real sense of proportion.

2nd January; South of Cairo

We much enjoyed Cairo and we think had we stayed in the centre we would have stayed longer. We are now camping 200 metres off the desert road. We were visited soon after dark by a "line" patrol, which consisted of three men wearing plain clothes in a pick up truck. Initially aggressive in Arabic, one spoke to us in English in a friendly tone explaining their role. They were just assuring themselves of our well being. Initially we were nervous.... but what could we have done.

6th January; Sheik Walli

After 5 days of unpleasant back pain Hugo may have found an Egyptian to rival his English osteopath. Turban wearing Nasser who operates from Sheik Walli near Al Qasr was the expert. In a very shabby room furnished solely with a home made bed he began by washing Hugo's feet in an old chemical container and then anointed him from head to toe with a secret mixture of camphoraceous oils. The formula is confidential we were informed and he exports vials of it to USA and Germany. He then vigorously and sometimes painfully massaged his feet, back and hands. He was keen on 'recirculating the blood'. Afterwards Hugo had quite an "odour" and then was

instructed to swim in the hot water spring fed swimming pool. It was a somewhat surreal experience. Nasser is a strict Muslim stopping for prayer during the consultation and saying what seemed religious phrases during the massage. After this 90 minute medical session we went to the Mohamed Abou restaurant about 5 miles away and over lunch politely asked about Nasser. The owner declared that Nasser was his brother who lived a different type of life with tourist wives all over the world! A legend.

9th January; Valley of the Kings

The Valley is full of Tombs. Tutankhamun's was very small but it gave one a perspective on his position considering his very short reign. The other tombs were far larger and many deeper into the rock. Especially the first tomb Howard Carter found before the Tuts. The Valley is a unique place. Kings were buried here after the Giza Pyramids became unfashionable or too expensive in Lower Egypt.

19th January: Wadi Halfa

This northern most town of Sudan is the only border post open with Egypt. The only way to enter is via the ferry from Aswan on Lake Nasser. The town has four cafes, numerous tea stops run by Sudanese ladies, a government immigration centre and of course a mosque. Just because the government is unfriendly please do not assume the people are! in fact quite the opposite, all very kind and helpful and it is a very low crime country. If Egypt is famous for bureaucracy, Sudan should be notorious! The people, however, are charm incarnate!

30th January: Meroe

There are more pyramids in Sudan than Egypt but smaller. Our last night before Khartoum was spent camping in the sand dunes near the pyramids at Meroe. A camel ride was quite something around the pyramids – no sound and light show here as at Giza in Egypt!

8th February: El Obeeid Gum Arabic Centre

Hugo read in our guide book that the dustiest place in the Sudan was El Obeeid and this is the city where the





OVERLAND TO CAPE TOWN Con't

headquarters of the Gum Arabic Company are located. Sudan is one of the world's biggest exporters and it is used in the food and beverage industries. It took a full day in Khartoum at the Ministry of Humanitarian affairs to get a permit to travel there. That is how the country works. In the North we were repeatedly stopped at checkpoints and asked to show our travel permit but since we left Khartoum heading South towards the "troubled" areas our permits have not been requested or checked once despite passing through checkpoints. We were waved through! We found our way to the Gum "Arabic" Company and market place. The company is run by an Army gentleman who was most friendly but did not speak English. We saw Hibiscus being sorted and cleaned before being sold for tea and Karkaday (cool Hibiscus drink). There was also some hundreds bags of Gum Arabic ready for sorting and purchase from local farmers. On sampling it really chewed as Rowntree's Fruit gums used to!

13th February: Tigray, Ethiopia

The country is a contrast to Sudan, with rolling hills rather than flat plains and even the people look quite different! Unlike Sudan where oil is plentiful, petrol is hardly available. When we asked why we were told there was no demand so it had to be bought in small containers on the black market and was often adulterated with water. We tried to fill up before our mountainous trip north but despite there being fuel available there was no electric power to pump it so no fuel!

The Simien Mountains are incredibly beautiful at almost 12,000 feet (3,000 metres) in altitude. We camped there which was rather cold after the warmth of Sudan but had a scout with his Lee Enfield rifle looking after us. We then saw a unique species of baboon only found here and also the very rare Ethiopian Ibex (of which there are only about 600, so to see ten at once was amazing!) Both species were eating a giant lobelia plant (which looks rather like a big yucca plant), which only flowers once a year but has salty content in the leaves for their diet, and an oil made from the seeds is used to tan leather. One baboon took a fancy to our car and was spotted making an entrance through the window, but luckily didn't take anything and was rapidly chased away!

21st February: Lalibella: 8th Wonder of the World

We are now in Lalibella the most Christian religious place in Africa. Hugo was here four years ago and it certainly has changed and we are staying in a hotel where Bill Clinton and Chelsea stayed. At 11,000 feet of altitude, this small village perched on top of a hill hides the unofficial eighth wonder of the world, and is

referred to as one of the holiest places in Christendom. Every Ethiopian Christian is meant to come on pilgrimage here at least once in his lifetime. The worship is focused on eleven churches carved (rather than built) deep into the rock's surface, and as one is taken around by the guide you can hear the wailing worship of Ethiopian praise echoing around the rocky interior.

25th February: Addis Ababa

In Ethiopia the churches are round with one notable exception; the 1920 Addis Cathedral built for Emperor Haile Selassie. Mrs Pankhurst was a notable Suffragette who was a very strong socialist and of course a leader in the movement for women's rights and votes in the United Kingdom. She was disgusted by the League of Nations treatment of Ethiopia and finally moved to Addis. She is the only non Ethiopian buried in front of the cathedral.

"We saw the most wonderful birds and a thriving population of crocodiles - who had eaten a Brazilian tourist some five years ago"

3rd March: South of Addis - Lake Logano

We headed for Lake Logano the sole lake in Ethiopia to be declared free of Bilharzia (a disease caught from bathing in still water where people are located - the snail or bug is thought to swim up one's urinary tract to one's liver!) We spent a few nights here camping on the Lake shore at Kakoro camp site with some Germans who are resident in Ethiopia working for a charity called SIL which aids the

development and protection of minority languages in developing countries. They were very kind and friendly and even provided Hugo with a delicious birthday supper of lentil stew.

4th March: Arba Minch, Ethiopia

We saw the most wonderful birds and a thriving population of crocodiles (who had eaten a Brazilian tourist some five years ago who was standing on exactly the same spot that Hugo stood to view them!) We also saw dikdik, Grant's gazelles, Burchells Zebra, Swayne's Hartebeeste and Kudu.

5th March: Omo Valley

We went to a market at Key Afer which is well known as two or three tribes of people come here to sell their merchandise and do their shopping. Among the items on sale were coffee husks (used for brewing), cumin, jewellery, daughters, fresh cardamom, ginger, Moringa leaves (for everyone seems to have a tree beside their hut) and limes. It was a wonderful sight: a mixture of traditional tribes-people dressed in miniskirts and white paint (the men), and beaded skins and calabashes for hats (the women, although often with a metal watch strap for a necklace); together with tourists taking photographs; and Ethiopians dressed in Western fashions. If the tribal woman was a virgin, she was

easy to spot as she had a beaded tail attached to the back of her beaded skin dress! If the man was looking for a wife, he had white-painted legs!

We then progressed to see the Mursi tribe in their village – they have no word in their language for “steal” and so everything had to be locked up tightly when we parked. Their income is largely from tourists, which is then spent on alcohol and guns. Sadly they were very aggressive which made the experience less enjoyable than it might have been but they were incredible to look at: the men painted white, and the women with saucer-size plugs in their lower lips. The men seemed to do nothing other than hang around chatting under a tree, while the women were hard at work grinding millet or breast feeding their children.

7th March: Ethiopia to Kenya overland

We took the Lake Turkana route after some debate.... Moyale To Marsabit; or Lake Turkana via Banya Fort and Ileret? Moyale is a dangerous route populated by bandits and can have very deep ruts caused by lorries in the rain, but it does have a customs post and can be quicker.....The Foreign Office advises that the journey between Moyale and Marsabit should be undertaken in a day without stopping due to the risks. One needs to clear Ethiopian immigration at Omorate, where we camped. Omorate has hotels but we would not put dogs there let alone ourselves. Fuel was just available on the black market but no bread and no food apart from more onions and tomatoes.

On arrival in Kenya one must report to the police in Ileret who register your presence in Kenya but they do not stamp carnets nor passports. Ileret is bigger than Banya Fort which does not seem to exist apart from on maps but there is no shop or commercial activity in either place. The road (?) runs down the east side of Lake Turkana. The west side is not accessible by car as there is no bridge across the Omo river. The road is rough and impassable in the wet. Fortunately for us we took the road 2 days after the rains stopped but there were still some very difficult spots and we got stuck at least 2 or 3 times per day.

12th March; The Equator

We are now in the southern hemisphere having just

crossed the equator on the first tarmac road we have seen for 10 days

26th March: Nairobi

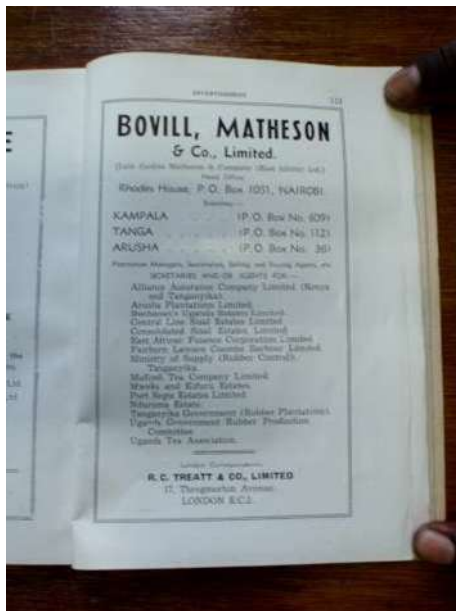
Hugo discovers Treatt 1945 advertising material in Nairobi

Whilst looking round the railway museum I saw some old papers and there was publication called the guide for Kenyan settlers for 1945. The penultimate page had this advertisement for my grandfather's company (see photo below), please note the UK agents! RCTreatt.... Hugo took the train to Mombassa from Nairobi and back. The train has an awful reputation and is known for breaking down in the middle of nowhere and people have to be on little mini buses called Mutatu. The line is single track and the countryside is wonderful but as the train leaves either end at 7 pm alternate days and arrives around 10.00 am if you are lucky or unlucky which I was as you do not get more than 4 or 5 hours looking out the windows. There is no air conditioning and on the return journey the fans did not work. As we came into Mombassa I could see Coconut trees and warehouses where the famous Kenyan tea is stored before auction and export. It was a wonderful experience but not one to be done with deadlines at either end.

27th March: Mombassa

I was able to stay with a very kind family just outside Mombassa who looked after me for my three days there. It is the most humid place I have ever been, or at least was this week of March. Mombassa is the port through which all Kenyan tea is exported and is the main port for central African countries. The city is on an island and the Old Town architecture and carved wooden doors is very reminiscent of Stone Town in Zanzibar with overhanging balconies, where I shall be at Easter with my daughters.

You can follow Hugo's blog on <http://hugois.ontheroad.to/capetown/>. The final part of his journey will be reported in the next issue of News & Views.





THE UNIVERSITY *of York*

The Green Chemistry Centre of Excellence works in the areas of research, industrial collaboration, education and networking with the aims of promoting the implementation of green and sustainable chemistry into new products and processes. (www.greenchemistry.net)

The Centre has around 70 personnel including academic experts in chemistry and biology, specialist and support staff as well as postgraduate researchers with its activities further supported by over 20 internationally renowned experts in areas including policy and environmental studies at the university and associated organisations.

Research

The major research areas in the Centre are represented by four technology platforms:

- Clean synthesis and platform molecules
- New materials derived from renewable resources
- Microwave chemistry including the new Microwave Biorefinery Demonstrator
- Supercritical fluid extractions including the new Centre for CO₂ Applications

The Platforms, which are led by experienced senior researchers, are supported by state-of-the-art equipment and by over 70 academic, research, technical and administration staff and graduate students working in a purpose-built Centre currently being expanded to include a Biorefinery Demonstration and Green Chemical Technologies Facility.



Industry

The Centre collaborates with industry to improve and develop processes and products through the application of green chemistry & clean chemical technology to deliver innovative, cost effective and sustainable solutions in a tailored and efficient manner. We help create green supply chain partnerships, which involve inter-sector collaborations, to provide new solutions for industry. The Green Chemistry and the Consumer project specifically looks at consumer product supply chains.

Education and Networking

The Green Chemistry Network (GCN) was established by the Green Chemistry Centre and has a wide-ranging international membership. The main aim of the GCN is to promote awareness and facilitate education, training and practice of Green Chemistry in industry, commerce, academia and schools.

The Masters Course in Green Chemistry & Sustainable Industrial Technology runs in collaboration with a wide range of companies and organisations that manufacture or use chemicals or are involved in chemicals management and policy. The master's course is designed to meet industry's requirements for graduates entering research or process development by providing the appropriate tools and knowledge to enable them to make an immediate positive impact on the development of environmentally benign products and processes. Students are given a unique opportunity to solve current and real industrial problems by undertaking a core six-month project carried out with our industrial partners or other organisations. The skills gained in this course apply not only to the chemical/related industry but also many other career paths including the manufacturing industry in general, scientific research, legal and environmental services, government and the retail trade.

Projects are offered by organisations and companies from a wide range of sectors including chemical manufacturing, pharmaceutical, engineering, aerospace, retail, food, fuels, home and personal care, oil and polymers.

Titles of previous projects include:

- New environmental legislation and its effects on the chemical industry
- The extraction and fractionation of renewable feedstocks
- Green oxidation of alcohols in water
- Biocatalytic routes to chiral esters using supercritical carbon dioxide as solvent
- Enzymatic reactions – especially using immobilised enzymes
- Greener synthesis of terpene lactones

It is also possible for the Masters course to be completed as a part time course and for individuals to build up credits and obtain either a certificate (60 credits) or a diploma (120 credits) in Green Chemistry and Sustainable Industrial Technology. The Masters qualification is worth 180 credits.

The Centre also offers E-learning and CPD courses in non-technical and technical training. We are developing new courses which will allow for flexibility between different teaching and learning mechanisms and result in a variety of qualifications.

Flavour Research

Flavour research at York is focused on using greener technologies to produce natural flavouring ingredients that will meet current and future European legislation. Included in this is an investigation into alternative extraction solvents to replace traditional solvents used in herb and spice extraction and this is centred on the use of liquid and supercritical carbon dioxide and subcritical water.



The Green Chemistry group is able to extract as little as 30g of material and the characterisation of the extracts is supported by our own analytical equipment and with further support from the Centres for Mass Spectrometry and Multinuclear Magnetic Resonance here at University of York.



Scale-up trials are carried out on our own pilot plant and large scale extraction is organized through partners in Europe.

The clean synthesis group investigates the production of flavor molecules using methods that will be compliant with the new European regulation 1334/2008. These projects include the use of biocatalysts in aqueous and non-aqueous systems including carrying out reactions in supercritical carbon dioxide. Enzymes are surprisingly stable in scCO_2 and recovery of the products and enzyme is simple and efficient. The synthesis of chiral flavor molecules can also be carried out using enzymes in scCO_2 and the enantioselectivity is often higher than seen when other solvents are used.

Natural flavour molecules need to be synthesized using natural precursors and many of these can be isolated directly from natural sources or produced by fermentation. As part of our research into the production of biofuels we have employed low energy microwave technologies to depolymerise structural polymers to produce small molecules which can be used as liquid fuels. Serendipitously many of these molecules are used in flavouring formulations or as precursors for flavor molecules and can be further processed using biocatalysts.

For further information contact Professor Ray Marriott at rm555@york.ac.uk or telephone 01904 434478. Alternatively, please contact Dr Kris Milkowski at km121@york.ac.uk or telephone 01904 434479.



SUMMER CONFERENCE

A Joint Conference organised by the British Society of Flavourists and the IFST (Western Branch)



'NATURAL FOOD ADDITIVES, INGREDIENTS AND FLAVOURINGS'

Venue- Slimbridge Wildfowl and Wetlands Trust,
Nr Dursley, Gloucestershire
15th July 2010, 9am - 4-30pm

Time	Title	Speaker	Organisation
8.15	Arrival, Registration and Coffee and Trade Exhibition		
9.00	Introduction to the Conference	Dave Baines	IFST/BSF
9.05	What do we Actually Mean by Natural?	Jack Knights	British Society of Flavourists
9.40	Natural Flavouring Substances	Steven Jackson	Frutarom F&F Ingredients
10.15	Coffee Break/Trade Exhibition/Networking		
10.45	"Extraction and Synthesis of EU Compliant Natural Flavour Molecules using Green Technologies"	Ray Marriott	University of York
11.25	Natural Antioxidants	Roger Nahas	Kalsec USA
12..00	Lunch Break/Trade Exhibition/Networking		
13.30	Utilising Natural Ingredients to Maximise Umami Taste	Lisa Methven	University of Reading
14.05	Natural Low-Calorie Sweeteners	John Fry	Connect Consulting
14.40	Coffee Break/Trade Exhibition/Networking		
15.20	Natural Food Colourings	Vince Martin	Sensient Colors UK Ltd
15.55	'The Use of Nanotechnology in Food Products - Small is Beautiful'	Kathy Groves	Leatherhead Food Research
16.30	End of Conference		

The magnificent facilities of Slimbridge are available free to delegates attending the Conference. This internationally protected wildlife reserve, situated on the banks of the River Severn, is home to thousands of migratory birds, wetland mammals, amphibians and insects. Slimbridge is a joy to visit throughout the year and hosts a programme of daily events involving spectacular wildlife encounters.

For more information visit wwt.org.uk/slimbridge

Directions: Near the M5 between junctions 13 and 14 – signposted from the motorway.

‘NATURAL FOOD ADDITIVES, INGREDIENTS AND FLAVOURINGS’

Consumer demand for natural clean label food products is increasing and presenting new challenges for the manufacturers of food ingredients. Retailers are demanding food cupboard ingredients for new food products which is imposing severe restrictions on recipe development, formulation flexibility and food safety.

How can the suppliers of food ingredients, food additives and flavourings respond to these requirements?

What do we actually mean by natural and what does the consumer actually want?

How will food companies and retailers react to the new Food Improvement Agents Package of Regulations which came into force in 2009 and will be binding on 20th January 2011?

Is the drive to natural retailer led or consumer led

Is the requirement for natural a fad or is it here to stay?

Can new technologies such as nanotechnology be an accepted part of a natural food ingredient?

This conference will address these issues and will provide food technologists, formulators, flavourists, marketing and sales with essential information needed to meet the increasing demands of the food supply chain.

BOOKING FORM

£95 for Members of BSF or IFST / £120 for non-members

To:

Christopher A Goddard
Honorary Secretary of the BSF
1 Wansford Close
Brentwood
Essex
CM14 4PU

Tel: 44 (0)1277 224587
E-mail: Christogoddard@aol.com

Title: Name: Names of additional delegates:

Organisation:

Address:

Tel:

email:

Member of IFST ☐ Member of BSF ☐ (Please Tick)

I wish to order delegates tickets, including lunch, refreshments and delegates pack.

I enclose a cheque for £

Please post this booking form to Christopher Goddard at the address above including a cheque in Pounds Sterling or Euros made out to: 'The British Society of Flavourists' Alternatively: email the booking form to the address above and pay using PayPal on the BSF website www.bsf.org.uk stating 'Summer Conference'.



The Industry Interview

Dr Tan Chee Hong

Matrix Flavours and Fragrances, Kuala Lumpur

Dr Tan Chee Hong founded Matrix Flavours and Fragrances in 1978 and since then the business has flourished supplying customers in Malaysia and exporting to over 40 countries. This article describes his pathway from modest origins to a highly successful businessman. His technical background and chemistry remain his great love and his philosophy for running a growing business is revealed by the interview.

N&V: What was your early education like?

TCH: I grew up in a small town on the edge of Kuala Lumpur and attended the local school. I was then one of a select few who were admitted into the University of Malaysia to study science. That was in 1960 and in those days the University only had 400 students in total for all the Arts, Science, Agriculture and Engineering courses. Nevertheless it had an excellent reputation and was considered to be the number one University in South East Asia.

N&V: How long were you at the University?

TCH: I was a student at the University for 5 years where I did a first degree followed by a Masters in synthetic organic chemistry. I studied the flavanoids and my thesis was entitled 'Synthesis of Lucidin and Methyl Linderone'. My external examiner was the renowned chemist Sir Ewart Jones from Oxford University.

N&V: What followed your University course?

TCH: On completing my Masters degree, I secured a position at the Natural Rubber Resources Research Institute in Welwyn Garden City in the UK where I did a PhD. I worked on a polyphenoloxidase system isolating the thioimidazole antioxidant, betaine, and the work was submitted for a PhD in 1968 in my home university. My external examiner was Professor T.W. Goodwin from the University of Liverpool. In those days, the university administration insisted on having external examiners which consisted of famous scientists. This was to build up the standard of the university.

N&V: What followed the PhD?

TCH: Following my PhD I returned to Malaysia and joined Guthries to set up the country's first Palm Oil Research Centre. Here I worked initially on the development of analytical techniques establishing standards that were laid down internationally in systems such as A.O.A.C methods. I was there for seven years.

N&V: By then you are now in your 30's and you still haven't had any experience with flavourings or fragrances?

TCH: And I didn't in my next job either when I joined



another plantation group as Head of Marketing and Production. To branch out into industry, I needed commercial experience and this was an excellent opportunity for me. The experience gave me a better commercial understanding and in 1976 I left to start my own business where I could use my technical background and be independent and make my own way in the world.

N&V: Was this where you came into the flavours/fragrances industry?

TCH: No, my business started in oil refinery where I was able to exploit two patents that I had the rights to along with a Belgium Company, s.a Fractionnement TIRTIAUX. We became the largest oil refining equipment supplier in Malaysia and Indonesia. I started the company with a capital of \$2,500, selling palm oil refining equipment. You do not need much capital if you are a salesman.

N&V: With a successful business in oil refining supplies how and why did you make the transition to flavours and fragrances?

TCH: I started the Matrix Group in 1978 and a number of factors influenced my decision. Firstly, selling oil refining equipment was not a long term business as it reached saturation point quickly. In selling processing equipment, early success means you quickly run out of customers. It is like looking down a tunnel and seeing darkness at the other end. I wanted to be in a chemical business in which my customer came back to me every day. I wanted to look into a tunnel and see light at the other end. No-one in those days was making flavours in

Malaysia and the subject was moving from a 'black art' into a science based subject with the advancement of instrumentation and modern analytical methods which I was fully conversant with. The transition to flavours and fragrances was gradual because when I started my business I had a partner help me develop flavours whilst I helped him whenever I had free time selling equipment in the oil refining business. I rented a two storey 'shop lot' and my partner developed flavours on the top floor. Production was done on the ground floor. We were both production men and janitors when we finished manufacturing which was usually late at night. It contrasts quite markedly now with our new factory, laboratories and offices that we moved into seven years ago (see photo). When my partner moved back to New Zealand, the emphasis shifted towards flavours and fragrances. With the availability of oleochemicals in Malaysia, we also branched out into making speciality oleochemicals, an area which makes use of my skills again as a synthetic organic chemist.

N&V: You knew very little about the flavours and fragrances industry then. How did you overcome this problem?

TCH: True but I met someone from the United States called Dr. Arthur Wendt and over a six week period, he



Matrix Flavours offices and factory

taught us the basic techniques of flavour technology. I could pick up the science very easily because of my background and I wanted to be part of this industry where I could use my technical skills and my love of chemistry to create a business. I also recognised that I needed something unique in order to compete so I started with the development of heat resistant flavourings. If I had followed a 'me to' approach and hadn't differentiated my business, I would not have survived. My philosophy is that we compete on our brain power and our skills; today the business has seventy employees including 23 graduates with 32 degrees.

N&V: Last year Matrix celebrated its 30 anniversary and has grown into a substantial business. How have you achieved this considering that management is something that you didn't want to do?

TCH: As CEO, I feel that I am the conductor of an orchestra where everyone needs to play in harmony at the right time. It is true that management is not my forte and I let each manager hold his own and make independent decisions as part of a team. In my view there are two types of decisions; critical and non-critical and I don't want to get involved with non-critical decisions. I felt as the owner, I had to involve myself with critical decisions that can have fatal consequences. I have a system for evaluating risks to identify if a decision could be fatal. I ask five questions; What are the inherent risks to the business? Are these risks we can afford to take? Are these risks we cannot afford to take? Are these risks we can afford not to take? Are these the risks we cannot afford not to take? As our ability to take risks vary at different times of the company's life, our responses to these questions also vary accordingly. By taking this approach, I have the peace of mind to work in the laboratory and pilot plant, developing new products. Ultimately, technology has only forward gears and no reverse ones.

N&V: What does the future hold for the Matrix Group?

TCH: One has to come to terms with one's own mortality and I intend to pass on the baton when we have a product range relevant to the future. I have two sons and one daughter. My eldest son has a successful business in air cleaning and hygiene here in Kuala Lumpur and my youngest son is a lawyer working in London. My daughter, Tina, recently finished a PhD in chemistry at the University of Melbourne and has joined me in the business. We are now approaching critical mass in our product range where we can profitably set up offices overseas.



Tina Tan at work in the development laboratory

N&V: What other interests do you have and what will you do when you retire?

TCH: That's easy; my family and my farm. I have been spending more and more time on my farm, most weekends in fact, and I am very interested in growing durian, dragon fruit and many other edible plants. Following the food crisis that happened a year ago, which I believe will return, I am very interested in sustainability and have joined forces with a retired botanist who helps me select and grow a whole range of edible products. I have a farm manager who lives on site and maintains the farm on a day to day basis. I am still using my brain power and my skills and that is the key to a happy life.

News and Views would like to thank Dr Tan Chee Hong for sharing these experiences with us.



BSF Golf Day

Thursday 17 June 2010

Stoke by Nayland
Keepers Lane
Leavenheath
Colchester
Essex
CO6 4PZ

www.stokebynaylandclub.co.uk
tel. 01206 262 836



Programme:	9.30 Registration – Coffee & Bacon Rolls
	11.00 18 Holes Individual Stableford Competition
	19.00 Dinner & Prize Presentation in the Gallery Bar

The 2010 competition is on the Gainsborough Championship course at Stoke by Nayland in Essex. After a successful day last year we are back here. Please BOOK your place early.

The event is being organised by Marcel Aarts of Kalsec Europe Ltd.

The cost for the full package is £150 per person. This includes Coffee & Bacon Roll, 18 Holes of Golf, Dinner, Bed and Breakfast, VAT and Service. If you wish to stay the night before please contact me as I have reserved rooms for the 16th at a special rate of £80 Dinner Bed & Breakfast.

Players not wishing to stay overnight will be charged £90 per person.

Non-golfers, wishing to attend, can use the facilities and will be charged £90 per person for Dinner, Bed and Breakfast.

The Golf event is open to members of the Society, who can initially invite one guest on a first come first served basis. Payment in full, which is not refundable, will be the only way to secure your booking. Cheques must be made payable to the "British Society of Flavourists".

Booking Form BSF Golf day 17th June 2010

Closing Date for Guaranteed bookings is Friday 23rd April 2010

Name: _____ Handicap: _____ (Max 24)

Company: _____

Contact Name: _____

Tel: _____

Guest Name: _____ Handicap: _____

Full golfing packages @ £150 pp:

2 nights @ £230 pp:

Playing golf only @ £90 pp:

Non-golfers @ £90 pp:

I enclose a cheque for:

My company will be happy to sponsor the prize giving, I will organise:

ALL ENTRIES & PAYMENTS TO:
Marcel Aarts
15 The Gardens
Kettering
Northants NN16 9DU
Tel. 07879 472 492
email maarts@kalsec.com

OBITUARY - *David Sprigg*



David pictured with his wife Susan

January this year saw the sad passing of a much loved friend and colleague, having eventually succumbed to his long illness.

Having gained a National Diploma in Bakery and Flour Confectionery, David completed a 4 year apprenticeship with Frears and Blacks back in the early '70's. He then completed a spell as Product Development Manager with Nabisco in Leicester, moving on to be a Sales Executive with Fries & Fries before joining the flavour business of Paul's and White's International based in Milton Keynes in November 1983 – subsequently to become Sensient Flavors.

David's years of training made him an obvious success within the bakery and confectionery business, but it was his reputation within the beverage industry that really brought his charismatic style to the fore. The steadfast and professional approach he utilised to develop relationships at all levels with his customers meant that David was welcomed by all, from the Chairman through to the workers on the line.

The admiration and respect that David was shown by his customers culminated in him being the worthy and popular recipient of the Hugh Davis Award from the BSF.

David's links with the BCCCA and the BSDA meant he was the natural choice as representative for all the meetings and it was no surprise that he naturally fell into the role of coordinator for Sensient's attendance at the BSF Gala Nights.

As a moderately humble man, David's overriding passion was with his inseparable sole mate Susan and "the young man" Simon, their son.

Never ones for overtly glamorous holidays, the family spent many a happy time at "Sunny Skeggy" however, in the latter years, it was the peace and tranquillity of the island of Jersey that drew them back on a regular basis.

In 1994, David was diagnosed with 'Waldenstrom's Macroglobulinaemia', a rare form of Lymphoma. Despite having contracted the disease at such a young age, he was only given a maximum of ten years to live.

Many forms of treatment were tried and indeed tested on David, including a Stem Cell Transplant from 'big brother' Eric (well older anyway).

Unfortunately this was unsuccessful as a cure but helped to manage the condition, along with many and various forms of Chemotherapy.

Through all the challenges, David was never seen to show any outward sign of emotion other than his usual cheery and upbeat persona. He even took part in a sponsored charity event entailing abseiling down the outside of the Leicester Royal Infirmary. David's time at the Leicester Royal meant that he became very close to the medical staff with all enjoying the strength of his personality.

Through all the highs and lows of what eventually became David's 16 year battle with W M, there was never a time when he wasn't a total inspiration for his work colleagues and all the people he had come in contact with.

Through his last year, during which time he was away from the office, the regular updates and witty observations, that he shared via e-mail, always prompted a round of smiles from those lucky enough to be on the receiving end. Even the trials and tribulations of the England Rugby team and his much loved Leicester Tigers would only bring forth more of David's dry sense of humour.

For the last few months of his life, Susan and David were totally inseparable and we were all so pleased that they had this special time together. Of course, in his usual diligent way, David took it upon himself to make all the preparations for the end, even down to the choice of music for the final celebration of his life – including Monty Pythons 'Always look on the bright side of life'

After the most moving eulogy by Simon, all that attended David's funeral came away with a sad but warmed smile and the knowledge that we had all been honoured to have known such a true gentleman.

Tony Wallace

Membership News & Vacancies

THE BRITISH SOCIETY OF FLAVOURISTS COUNCIL

Hon. President: Dr David Baines

22 Elizabeth Close, Thornbury, Bristol BS35 2YN.

Tel/Fax: 01454 418104

Email: db@bfc.demon.co.uk

Immediate Past President: Mr Steve Pearce

Omega Ingredients Ltd, Cygnus House, Orion Court

Great Blakenham, Suffolk IP6 0RL.

Tel: +44(0)1473836400 • Fax: +44(0)1473836478

Mobile: 07775 581444 • Email: steve@omegainingredients.co.uk

Hon. Vice President: Mr Mike Tyrrell

Tudor Lodge, 20a Bromham Road, Biddenham, Bedford. MK40 4AF.

Tel: +44(0)1234 340808 • Fax: +44(0)1234 340808

Email: tyrrell.m1@sky.com

Hon. Treasurer: Mr Jack Knights

8 Pine Copse Close, Duston, Northampton, NN5 6NF.

Tel: +44(0)1604 585390 • Mobile: 07710 988419

Email: jackknights@aol.com

Hon. Secretary: Mr Christopher Goddard

1 Wansford Close, Brentwood, Essex CM14 4PU.

Tel: +44(0)1277 224587 • Email: christogoddard@aol.com

Hon. Membership Secretary: Dr Huda al-Kateb

Email: bsfmembers@aol.com

Fellows

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NEW SERVICE

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Diary Dates

Tuesday 4th May - Friday 21st May

BSF Flavourist Training Course

Venue: School of Food Biosciences, University of Reading, UK.

Wednesday 12th May

'Behind the Scenes of Authenticating Essential Oils' Lecture followed by AGM

Venue: Chemistry Lecture Theatre, Whiteknights Campus, University of Reading.

Thursday 17th June

BSF Golf Day

Venue: Gainsborough Championship course at Stoke by Nayland.

Thursday 15th July

Joint BSF/IFST (Western branch) Conference

'Natural Food Additives, Ingredients and Flavourings'

Venue: Slimbridge Wildfowl and Wetlands Trust, Nr Dursley, Gloucestershire.

For further details of any of the above contact chrisgoddard@aol.com or visit the website at www.bsf.org.uk



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