

Survey of Flavor Technology: Applications and Interactions
New Orleans Marriott
Course Agenda

Saturday, June 1, 2019		
Welcome and Introductions	Bob McGorin	8:00-8:15 AM
Sensory Understanding of the Eating Experience	Jason Ridgway	8:15-9:45 AM
BREAK		9:45-10:00 AM
Interaction of Flavors with Carbohydrates, Proteins and Lipids	Gary Reineccius	10:00-11:15 AM
Beverage Flavors	Stephen Wolf	11:15 AM-12:15 PM
LUNCH		12:15-1:15 PM
Monitoring Flavor Quality with Analytical Methods	Frank Vollaro	1:15-2:15 PM
Flavor Reactions – Process and Savory Flavors	Cesar Kenaan	2:15-3:15 PM
BREAK		3:15-3:30 PM
Flavor Laws and Regulations	Josh Vernoski	3:30-4:45 PM
Q&A and Wrap Up	Bob McGorin	4:45-5:00 PM
Sunday, June 2, 2019		
Introduction and Questions	Bob McGorin	8:00-8:15 AM
Encapsulation of Flavors – Applications and Benefits	Gary Reineccius	8:15-9:45 AM
BREAK		9:45-10:00 AM
Interactions of Flavors with Food Systems	Robert McGorin	10:00-11:30 AM
LUNCH		11:30 AM-12:30 PM
The Science of Culinary Techniques	Dolf DeRovira	12:30-1:30 PM
Tastants and Taste Modulation	Devin Peterson	1:30-3:00 PM
BREAK		3:00-3:15 PM
Interactive Flavor Development Session	Dolf DeRovira	3:15-4:45 PM
Q&A Wrap Up	Bob McGorin	4:45-5:00 PM

Please note that the schedule, including instructors, topics, and times are subject to change.