

Creating Savoury Flavours Course - October 2009

The Verner Wheelock Associates '**Creating Savoury Flavours**' course which took place on 19 – 23rd October 2009 has yet again been a great success.

Delegates who attended were from around the world, as follows:

Silvia Baglioni	Kerry Ingredients & Flavours	Italy
Sergey Belkov	Zelenie Linii Ltd	Russia
Mirjam Groenewold	DSM Food Specialties	Holland
Wendy van der Hout	Buteressence BV	Holland
Astrid Huber	Nestle Product Technology Centre	Germany
Paul Ricciardi	International Flavors & Fragrances	USA
Nicole Zeeuw van der Laan	Nestle Product Technology Centre	Germany

The course comprised of a highly structured mixture of lectures and practical sessions. The lecture programme explored the origin of flavour precursors in meat, the reaction of these precursors to form meat flavour and pinpoints the target character impact compounds in the different meat species that are important to reproduce in a flavour system. A lecture on the practical guide to reaction flavours outlined the range of raw materials available, process parameters and manufacturing methods and provided the participants with the means to construct and engineer their own flavours.

Another unique feature of the course was that the lecture programme focused on the understanding of ingredients other than amino acids and sugars which can be used in process flavours; such as yeast extracts, HVP's, spice oleoresins, essential oils, fats, oils and other food ingredients. The use of these materials provided complexity and subtlety and offer a unique creative pathway. In addition various other savoury themes were included in the course such as the use of enzymes to produce precursors for reaction flavours and the production of enzyme modified cheese flavours. Topnotes used as a post reaction addition to process flavours were also examined and available to participants to use in their creative work.

The practical sessions were split into guided and creative. The guided sessions were designed to familiarise the participants with model process reactions designed to demonstrate the influence of different ingredients on flavour and the creative sessions allowed the participants free rein to design their own process reactions utilising the knowledge gained during the first part of the course.

The course participants had a full day in teams creating their own red meat flavours and a second day creating white meat flavours and the most successful flavours were selected and applied to food bases. A raw material library of over 200 ingredients was made available for use in the creative sessions and the course became quite competitive with the different

teams vying to produce the winning flavours for both red meat and white meat as judged by the tutors.

Summary

This laboratory based course gave flavourists a chance to step outside their normal daily activities and really focus on the components and construction of a savoury flavour undertaking practical experiments with process reaction flavours, enzyme modified flavours and topnotes. They had the opportunity to go back to basics to examine the interaction between the components and study synergies and clashes, understand how a flavour functions in the final food and trace that performance back to individual components within the formula. Participants left the course with the confidence and understanding to produce their own reaction flavours back in the work place. The theme of creativity was a constant running throughout the course: how it can be stimulated and applied to the day-to-day working methods of the flavourist.

All enjoyed the course and felt it would definitely benefit them in their work as flavourists, product developers and project managers. Some comments from the delegates were as follows:

“The lecture on ‘The Formation of Flavour Precursors in Meat’ was excellent. This is what I came to the course for and it didn’t disappoint.”

“My favourite lecture was on ‘The Reaction of Precursors to Form Flavour Chemicals in Meat’. It was the nuts and bolts of creating processed flavors.”

“I have little experience working with Enzymes in Flavour Systems and the lecture on this subject gave me a much better understanding of how and why to use them.”

“The lecture on Flavourings Legislation was a very valuable lecture for me. I didn’t have a great understanding of the New Regulations that will be implemented in the EU in 2010 and now I feel I do. This is a lecture that anyone who deals with the several regions of the world needs to hear.”

“The practicals were the best part of the course. They were all fantastic. Those using the model reactions were great. At work we always talk about doing these type of exercises, but never have time.”

“Being able to create your own process flavour from scratch is a great way to put everything that you learn during the lectures into practise.”

“The course is great value. I don’t think you could find a 1 to 4 Instructor - Student Ratio anywhere else.”

“I would particularly commend the practical sessions, and the tutors were excellent – 5 out of 5!”

“Everything was taken care of, so well organized in terms of transport and accommodation. The delegates had nothing to worry about but following the course.”

Alongside all the practical lab sessions and lectures, delegates enjoyed a wine tasting evening, a curry night, a traditional English fish and chip lunch, resulting in a truly memorable flavour experience. The final night culminated in a presentation dinner where delegates received their certificates, commemorative polo shirts and framed course photos.

Many thanks to course tutors, Dr David Baines and Richard Seal, for their hard work, dedication and enthusiasm for the science of flavour technology.

The next course is planned for 12-16 April 2010 and there are already several delegates hoping to attend the course which is limited to a maximum of 8-10 delegates - due to the practical nature of the course. This course will probably only run once next year so delegates need to act now if they are interested in attending.

Contact Helen Moore at Verner Wheelock Associates to register your interest in the next course on +44 (0) 1756 700802 or email helen.moore@vwa.co.uk.