

Introduction to Flavours

Course Summary

A unique two- day course consisting of lectures and practicals designed to give delegates a full understanding of all things 'Flavour.' It will include hands-on creative workshops covering sweet and savoury flavours.

Who should attend?

The course will appeal to flavour industry employees, food industry employees and regulatory staff.

Entry Requirements

There are no formal entry requirements.

Course Structure & Content

The course has been designed so that lectures are interwoven with demonstrations and applications. The use of raw materials will be rigorously explored and then applied in both sweet and savoury flavours giving delegates the chance to create their own flavours from first principles. **This will allow delegates to learn by tasting.**

Subjects covered include:

- Flavour; the science of deliciousness
- The chemistry of flavour
- The flavour brain; the biology of flavour perception
- The influences of culture on flavour choices and perception
- A brief history of the flavour industry
- The types of flavours available to the food industry (e.g. top notes, thermal process flavourings, natural extracts, essential oils)
- Flavour manufacturing processes (e.g. reaction flavours, enzymatic extraction)
- Legislation – EU and US
- Natural flavours – EFFA guidance
- Green flavours – green chemistry and solvents
- Sensory evaluation – constructing star diagrams
- Flavour modifiers and modulators
- Encapsulation techniques and flavour release
- Application of flavours to food products

Assessment

There will be a short test at the end of the course.

Course Fee

£950 + VAT per delegate

Alternatively, if you have 5+ staff to train, please contact us for an in-house quote. Can also be tailored to your specific product development requirements.

Your course fee includes:

- Course binder and notes
- Lunch and refreshments
- Certificate of attendance