



# VERNER WHEELOCK

Excellence in food industry training

  
A PRACTICAL  
GUIDE TO THE  
CREATION OF  
SAVOURY  
FLAVOURS

## CREATING SAVOURY FLAVOURS

A UNIQUE LABORATORY BASED flavourings course consisting of a range of specialist lectures supported by invaluable practical sessions to reinforce the learning. Delegates will have the freedom to create their own savoury flavours which are then applied and evaluated in relevant foods.

26 - 30 October 2015

### LEARNING OUTCOMES

- An understanding of the principles governing the science, creation and application of savoury flavours.
- Techniques of using raw materials and process conditions to generate flavour notes in thermal process flavours such as beef, chicken, pork, lamb, roast, boiled, bouillon, etc.
- An understanding of the creation of vegetarian meat flavours.
- How to combine reaction flavours with other savoury ingredients including topnote flavours and non-volatile tastants in finished food products.
- An insight into the use of enzymes to generate natural flavour precursors for use in reaction flavours, to create dairy flavours and to enhance the flavour impact of natural foodstuffs.
- An understanding of the legislation affecting savoury flavours on a global basis.
- An appreciation of techniques used to fine-tune the creative process.

Delegates will leave the course armed with a savoury flavours toolkit and be capable of creating their own savoury flavours within their organisations on return to work.

### WHO SHOULD ATTEND?

The course is intended for graduates working in NPD and flavour technology in the food, seasonings and flavour industries – an understanding of chemistry would be an advantage but is not essential.

### TOPICS

- The chemistry and use of the Maillard reaction to create savoury process flavours.
- The origins of flavour precursor compounds in meat products.
- Hands-on laboratory sessions on the creation of red and white meat flavours.
- The use of proteolytic and lipolytic enzymes to produce dairy flavours, including enzyme modified cheese flavours and value added ingredients for use within process flavours.
- Natural savoury products: essential oils, natural extracts, yeast extracts, HVPs, vegetable powders and natural sources of umami.
- Production of compound savoury flavours using thermal process flavours, topnote flavours, carriers and a range of other ingredients.
- Development and application of flavours and seasonings to food products with the emphasis on soups, snackfoods and meat products.
- Introduction to flavour perception, multimodal effects, the flavour brain and their relevance to savoury flavours.
- Flavour delivery systems including spray drying, spray cooling, coacervation, extrusion, molecular encapsulation and bio-encapsulation in yeast cells.
- Legislation affecting savoury flavours in the EU, USA, Japan, Australasia, South America and other regions.

# COURSE DETAILS

## COURSE TUTORS

Dr David Baines and Mr Richard Seal

## FORMAT

It will be very much a 'hands-on' course with lectures interspersed with laboratory sessions throughout the day. Candidates will develop and compound their own flavour systems during the course and will apply their creations to a range of food products.

## VENUE

The course will take place at Skipton, England, in the heart of the picturesque Yorkshire Dales. Accommodation will be provided at a delightful English Country 'Pub' Hotel.

## DURATION

The course will run over 5 days – Monday 26 October to Friday 30 October 2015 inclusive.

## COURSE FEE

£2,500 + VAT (@ 20%)

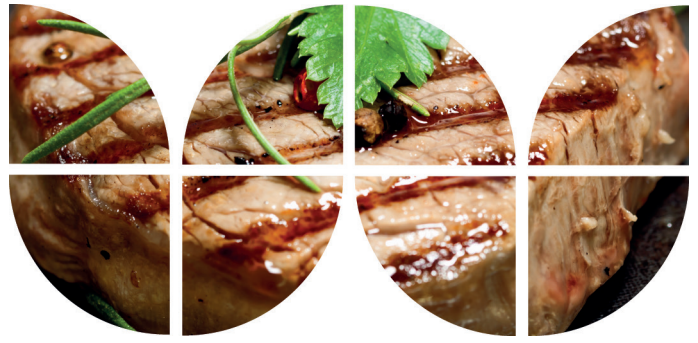
### Course fee includes

- Binder and course notes
- Lunch and refreshments throughout the course
- Thursday evening 'course dinner' and presentations
- Certificate of attendance

*Accommodation and evening meals (except course dinner) are not included in the course fee, but rooms have been reserved for delegates at The Tempest Arms Hotel for the nights of Sunday 25 October to Thursday 29 October 2015. We can also assist with airport transfers.*

## PLACES ARE STRICTLY LIMITED

To book or enquire about the above courses contact Carole Dickason on **+44 (0) 1756 700802** or email **carole.dickason@vwa.co.uk**



## PREVIOUS ATTENDEES

- DSM Food Specialties – The Netherlands
- Golden Frog Flavor & Fragrance – Vietnam
- International Flavors & Fragrances – USA
- Kerry Ingredients & Flavours – Italy
- Nestlé Product Technology Centre – Germany
- Pepsico International – Ireland

## TESTIMONIALS

*Day one gave a great introduction to reaction flavours*

*The enzyme section was important and the major reason I attended*

*The tutors have a wealth of detailed experience, knowledge and passion for the industry which comes across well making for a hugely enjoyable and educational course*

*Really interesting enzyme practical work, lots of sensory analysis and lab work*

*I enjoyed the structure of the lectures and how they fed into each other and the practicals*