



On Site

Mosciano visits Riba Fairfield—a Company in Transition

Gerard Mosciano

Recently, I took a trip through the corn-covered flat lands of central Illinois to visit the town of Decatur, home to a flavor ingredient manufacturer in transition—Riba Fairfield, Inc. Founded in 1991, Riba Fairfield is located in an industrial park that it shares with Caterpillar and Archer Daniels Midland (ADM).

Riba Fairfield is undergoing a thorough reorganization under the leadership of Joel Muse, the past president and now chief technical officer, and Philip Romano, the new president and general manager. Since its founding, Riba Fairfield has been a supplier of esters, carboxylic acids, alcohols and lactones—both synthetic and naturally derived from fermentation. The products have been produced in-house as well as being imported from various international sources. Additionally, all of the products are food grade and the majority of them are natural and kosher.

The present Decatur manufacturing facilities are being sold to ADM, and Riba Fairfield has established manufacturing and laboratory facilities in Rock Hill, South Carolina. The new facilities include a 6,000-gallon reactor for large production runs, to soon be followed by 300-gallon reactors; intermediate-sized reactors will be installed as the business requires. Small-scale reactors (22–72 L) will be installed in a new laboratory and will be capable of producing all of the smaller volume products currently manufactured in-house. Enhanced QC and pilot facilities will be available to assist in quality control and product development. As Muse explained, “In time, this move will open up new opportunities that would never have been available to us in the previous facilities and allow us to diversify our product line and grow our business as never before.”



Phillip Romano (president and general manager) in front of the Decatur, IL headquarters.



The new Rock Hill, SC, manufacturing facility.

Gerard Mosciano is joined by Judith Michalski, chief flavorist, Edlong Flavors; Carl Holmgren, consulting flavor chemist; William Jaggard, Bell Flavors; and Douglas Young, principal flavorist, Symrise, in the organoleptic evaluations presented here. Natural occurrence information is from Leffingwell & Associates.

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Suppliers of most materials found in this report can be located in *Allured's Flavor & Fragrance Materials*, published by Allured Publishing Corporation, 336 Gundersen Drive, Suite A, Carol Stream, IL 60188-2403 USA; telephone 1-630-653-2155; fax 1-630-653-2192; www.PerfumerFlavorist.com.

The company will maintain its headquarters at its new offices at 335 E. Wood St., Suite B, Decatur, IL 62523. Warehouse facilities will be maintained in Cincinnati, Chicago and Rock Hill, South Carolina.

Here are some of the products that are presently offered; for more information on the materials featured, contact Riba Fairfield; *tel: 1-217-429-7422*; *www.ribacorp.com*.

Evaluations

α -Angelica Lactone

FEMA# 3293, CAS# 106-02-5,

Natural

Natural occurrence: Licorice, raisin, soybean, Virginia tobacco, wheat bread.

Odor: @ 1.0%. Musty, coumarinic, lactonic creamy, caramel, almond nutty with a slight fruity nuance.

Taste: @ 10 PPM. Almond nutty, coumarin, fruity cherry pitlike with tealike nuances.

Possible applications: Sweet coconut, almond, coumarin notes, peach, cherry, grape, yeast nuances and licorice.



Butyl Lactate

FEMA# 2203, CAS# 138-22-7, Nature identical

Natural occurrence: Cider and grape brandy.

Odor: @ 1.0%. Creamy dairy, milky and cheeselike.

Taste: @ 10 PPM. Creamy, milky, fatty dairy and slightly astringent with a fruity nuance.

Possible applications: Cream enhancers, diacetyl replacers, cherry, milk and cheese flavors, caramel and chocolate nuances.

γ -Decalactone

FEMA# 2360, CAS# 706-14-9, Nature identical

Natural occurrence: Sour cherry, orange juice, guava, peach, apricot, papaya, strawberry, cloves, butter, milk, grilled and roasted beef, coconut and plum.

Odor: @ 1.0%. Creamy, coumariniclike lactonic, fruity apricot and peach with a waxy and buttery nuance.

Taste: @ 10 PPM. Creamy fatty, waxy and lactonic with fruity nuances and a hint of coconut.

Possible applications: Peach, apricot, mango, passion fruit, butter, cheese and other dairy applications, coconut, caramel, strawberry, fatty nuances.



Fusel Oil

FEMA# 2497, CAS# 8013-75-0,

Natural

Odor: @ 1.0%. Dry penetrating amyl alcoholic, rum and soft cognac with casky nuances.

Taste: @ from 1–10 PPM. Musty alcoholic, fermented, bready, yeasty, rum and whiskeylike.

Possible applications: Wines, cognac, whiskey, grape, bread and yeast nuances, sourdough, vanilla and chocolate nuances.



Praline Flavor

Natural

Odor: @ 1.0%. Sweet caramel brown, toasted crusty bread, toasted marshmallow.

Taste: @ 10 PPM. Brown caramel, slightly bitter, toasted cereal and coffeelike.

Possible applications: Baked goods, caramel, molasses, toffee, toasted bread and grain nuances, popcorn, nut flavors, browned butter notes, brown sugar and praline.



γ -Undecalactone

FEMA# 3091, CAS# 104-67-6, Nature identical

Natural occurrence: Hydrolyzed soy protein, butter, peach, apricot, passion fruit, apple and beef fat.

Odor: @ 1.0%. Creamy, fuzzy fruity peach, fatty lactonic with a waxy nuance.

Taste: @ 10 PPM. Lactonic creamy, fuzzy fruity peach and apricot, fatty dairy with a waxy nuance.

Possible applications: Apricot, peach, butter, cream, chocolate, fat substitutes, tallow and lard notes, passion fruit and mango.

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