

On the Scene: SFC Midwest

Insights into the flavor and history of whiskey



Attendees gathered for the Society of Flavor Chemists' (SFC; www.flavorchemist.org) "Bootleggers & Bourbon Tour" at Newport, Kentucky's The Syndicate.



A local "gangster" led attendees through a walking tour featuring Newport's ties with the history of bourbon.



Providing the flavorist's perspective, Kent Zeller (pictured; The Hershey Co.) gave a presentation and sensory tour of the flavor chemicals available for the compounding of whiskey flavors over the years. Meanwhile, Steve Hughes of Brown Forman discussed the effect of different woods on the maturation of bourbon whiskeys. Then, Gary Reineccius presented a look at the Flavor Research and Education Center at the University of Minnesota, which will open in May; www.flavor.umn.edu/.



And of course no bourbon tour would be complete without a tasting session.



Cyndie Lipka (Sethness Greenleaf) and Steve Ruocco (McCormick & Co.; SFC president).



Stephanie Cordell, Teresa Hinrichsen and Rich Burr.

Special thanks to Mary Foster, Wild Flavors, Inc., for photos and event notes.

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