

The Chemical Sources Association—The Pioneers

By A. V. Saldarini, Nutley, New Jersey

The cooperative search for flavor chemicals goes back as far as 1965 when a group in the Society of Flavor Chemists (SFC) decided it was time to develop a source book. There were, to be sure, many catalogs available from suppliers, and the familiar "Green Book", (the "Yellow Pages" of the chemical industry), resided in the desk drawers of most flavorists.

However, the needs for a specialized listing was manifold: Many chemicals offered by the industry were not a suitable grade for flavors, sources for many materials of great interest to the creative flavorist were not listed, and the costs of materials from "rare chemical" houses were prohibitive for flavor use. An expanded index of confirmed suppliers would certainly be useful.

James Broderick, president of the SFC, addressed the problem by appointing a Flavor Chemical Committee headed by Al Saldarini. Saldarini, with his committee members, searched for all available chemical catalogs and individuals who were aware of unlisted supply lines.

It was common knowledge that catalogs issued by many suppliers were, in part, fiction. It was rare to find that all materials listed were available. A letter-writing campaign was instituted and suppliers were asked to update their catalogs by striking out those materials that were not available. Some complied, but others did not.

Many chemicals on the "Flavor Chemical" list had no known sources. Too many sources did not offer a flavor grade purity and some even declared, "Not For Food Use." It was then up to the flavor house to reject the materials or go through the expensive steps required for food grade purity. It appeared that the more sources identified,

Officers of the CSA for 1988/1989 are (left to right) Richard F. Heinze (Food Materials) treasurer, Dr. Yunus Shaikh (Bedoukian Research) director, John E. Baranowski (Firmenich) president, Richard J. Mangiere (Ottens Flavors) director, Veronica McBurnie (Florasynth) vice president/secretary, and Robert Malecny (Flavor & Fragrance Specialties) director.

the greater the freedom of choice.

The list grew with help from William Stahl and Earl Merwin of McCormick, Jim Broderick of Kohnstamm, Charles Grimm of IFF, Frank Fischetti of FDO, Dr. James Ingle of Food Materials Corporation and others. The first edition of the *Flavor Chemical Sources* was the result.

The Society of Flavor Chemists published a Second Edition of the *Food Chemical Sources* in 1971 under the aegis of Dieter Bauer. This time the list included the latest FEMA GRAS substances which had been published in May 1960. Many listings were incomplete, as before. Suppliers did express their willingness to produce some of the missing materials provided they could find commercial justification for doing so.

For the supplier to justify production, there had to be a demand, a demand by many com-

panies to increase the volume and justify research and production costs. The Chemical Sources Association (CSA) was founded to help meet these needs.

Jim Broderick, Dr. James Ingle, Rus Schay of Fries & Fries, Paul Perry of Warner Jenkinson, Bruce Durling of Stange, Dr. Abner Salant of Leuders-Monsanto and Earl Merwin of McCormick had their curiosity whetted by some of the new GRAS materials.

The rare and often captive chemical class of pyrazines particularly impressed Broderick, who with others, immediately recognized this series of compounds as the missing keynotes in many difficult-to-create flavors. Jim knew then that sources had to be developed that would offer their products at prices acceptable to the entire flavor industry.

This concept of "developing" sources was the basis of the Chemical Sources Association. Jim Broderick acted as chairman "pro tem" of the group and Dr. James Ingle was named chairman of an "ad hoc" committee to formalize the association.

The constitution and by-laws were formulated in April 1972 and later the articles of incorpora-

Four of the original members of the Chemical Sources Association received "Founders" Awards during their annual meeting. Recipients of the award were Al Saldarini (left), retired director of research and development of Norda, Inc.; Earl Merwin, senior scientist at Mc-

Cormick-Stange, Inc.; James Broderick, vice-president of H. Kohnstamm, Inc.; and Dr. Paul Perry of Perry Associates, presented posthumously and accepted by Mrs. Perry.

John E. Baranowski (left, Firmenich, Inc.) newly elected president of the CSA, presenting a plaque in appreciation for efforts and services to Richard J. Mangiere (Otten Flavors), the outgoing president of the Association.

tion were drawn up and filed. The name was then changed to the Chemical Sources Association and encompassed the fragrance industry in its benefits.

1972 was the first year of operation with Dr. Ingle as president, Rus Schay as vice-president/secretary, and Paul Perry as treasurer. The board of directors consisted of Bruce Durling, Dr. Abner Salant and Richard Pisano of Citrus & Allied.

Chemical suppliers were sought out and invited to meetings. At these technical meetings, the suppliers were made aware of the potential of supplying needed materials to the flavor industry. Suppliers with sufficient experience in the synthesis of specific classes of chemicals set about producing research samples for the CSA. For some high-priority compounds, no supplier could be found that had a ready synthesis. This situation called for funding of research by CSA for a good synthetic route.

Currently, the membership list of the CSA totals over sixty companies and reads like a "Who's Who" of the flavor, food and chemical industries. Much credit must be given to those early founders who had the foresight to fulfill a critical need.

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