

Quality Control and Flavor Usage in Foods

Location: Your Computer Offering # 0907-708 Priority Code: 520

This course presented by CfPA in conjunction with



and



WHO SHOULD ATTEND

This course is designed for all members of the food industry that use or purchase flavors, or are interested in how they are made, including those that are in R&D, purchasing, production, management and marketing.

LEARNING OBJECTIVES

Upon completion of this training, you will be able to:

- Describe the basics of flavors including recent issues related to the flavor industry
- Explain different flavor sources, testing methods and stability concerns
- List a quality control objective for each area of the flavor process

COURSE DESCRIPTION

This 90-minute **accredited** training is an in-depth analysis of the nature of flavors. Flavors are viewed by many as one of the most, if not the most, important aspect of a successful food product. When using flavors it is important to understand how they are made and how they are regulated so decisions that can affect a product's outcome can be made with intelligence and confidence. Issues that are crucial in today's market will be reviewed, including Natural, GMO, Organic, Allergens, Terrorism and NLEA labeling as they revolve around flavors and the end product are also discussed. Sensory evaluation techniques are reviewed as well as flavor stability, emulsion technology, fats and citrus oil stabilization techniques. Overall this is a truly in-depth hour and a half on flavor technology and necessary aspects to insure quality control for flavors throughout the process.

Module 1:

- What are flavors?
- Adjuvants
- Regulations - Definitions, Non Flavoring Ingredients, Labeling, Natural versus Artificial, Processing Aids
- Auditing
- Formula Disclosure
- Recent Issues - GMO, e. Coli, Organic Contamination, Diacetyl, Prop 65, DEA, Terrorism, Nutraceuticals, Allergen, NLEA

Module 2:

- Where Do Flavoring Ingredients Come From? - CO2 Extraction, Yeast, HVP, Spray Drying
- What Makes up a Flavor?
- Testing Methods - Sensory - Discrimination Tests, Attribute Tests, Acceptance Testing
- Flavor Issues - Oxidation, Colloids and Emulsions, Emulsion Stability

Module 3:

- The Structure of Fats (Used in Flavors) - Monoglycerides, Diglycerides, Triglycerides, Saturation and Unsaturation
- Citrus Oils - Stability - Folded Oils, Washed Oils
- Flavor Issues - Acetal Formation, Aging, Storage of Flavors
- Evaluation, Receiving and Flavors in Production

Question and Answer Session

TUITION AND REGISTRATION

TUITION* - **Single Rate:** U.S. \$295.00 per person **Group Rate:** U.S. \$245.00 per person**

Register at www.cfpa.com. Enter **Course Offering #0907-708** into **Quick Jump**. To register use **Priority Code: 520**.

For Questions and Information call Customer Service at 732-613-4500.

Please Note: Multiple participants are not authorized to share access provided to a single registrant, a single dedicated seat license must be purchased for each individual. CfPA reserves the right to cancel access or collect the group rate payment if this requirement has been violated. Only registered participants will receive accreditation.

For more information see reverse side ⇨



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COURSE DIRECTOR

Dolf DeRovira, President, Flavor Dynamics, Inc.

Dolf DeRovira is a Flavor Chemist and President of Flavor Dynamics, Inc. Among his many duties, he remains active in the development of new flavor products, and continues his creative role in new product development and technical/marketing concepts.

Mr. DeRovira holds a joint patent with the Monell Institute in Philadelphia, Pennsylvania, and has taught courses on Flavor Descriptive Nomenclature, and Flavor Technology throughout the world. He is Past President of the Society of Flavor Chemists and Past President and active member of the Chemical Sources Association.

He serves on the Government Regulations Committee, the International Regulations Affairs Committee, the Technical Standards Committee and the Allergen Subcommittee of the Flavor and Extract Manufacturers Association. Dolf De Rovira is a past Board member of NAFFS, and is a professional member of the Institute of Food Technologists. In addition, Mr. DeRovira was on the Board of the Research Chefs Association and was Treasurer. Mr. DeRovira received his B.S. degree in Chemistry from the City College of New York and did post-graduate work at St. Johns University, New York City. He is the author of The Dictionary of Flavors and is currently working on a book called Culinology.

ACCREDITATIONS



The Center for Professional Advancement has been approved as an Authorized Provider by the International Association for Continuing Education and Training (IACET), 8405 Greensboro Drive, Suite 800, McLean, VA 22102. In obtaining this approval, The Center for Professional Advancement has demonstrated that it complies with the ANSI/IACET Standards which are widely recognized as standards of good practice internationally. As a result of their Authorized Provider membership status, The Center for Professional Advancement is authorized to offer IACET CEUs for its programs that qualify under the ANSI/IACET Standards.

WHO WE ARE

The Center for Professional Advancement (CfPA) is the largest accredited technical training organization in the world with a curriculum of approximately three hundred and fifty short courses in 18 industries including Pharmaceutical, Biotechnology, Medical Device, Chemical, Cosmetics, Food and more.

Since our founding in 1967, we have successfully trained nearly a half million people worldwide in topics ranging from basic and introductory concepts to new advances and cutting-edge technology, and current U.S. and European regulations. CfPA courses are offered in a variety of formats – Public offering, Client Site and Online – to fit you or your company's training needs.

ABOUT WILEY-BLACKWELL

Wiley-Blackwell was formed in February 2007 as a result of the acquisition of Blackwell Publishing Ltd. by John Wiley & Sons, Inc., and its merger with Wiley's Scientific, Technical, and Medical business. Together, the companies have created a global publishing business with deep strength in every major academic and professional field. Wiley-Blackwell publishes approximately 1,400 scholarly peer-reviewed journals and an extensive collection of books with global appeal. For more information on Wiley-Blackwell, please visit www.blackwellpublishing.com or <http://interscience.wiley.com>.

COURSES OF INTEREST

- **Flavors -- Their Creation, Definition and Use**
course id# 246
- **Food Extrusion Technology**
course id# 689
- **HACCP: Critical Limits, Monitoring and Corrective Actions – An Introduction and Review (Second in a Three Part Series)–An Online Course**
course id# 2167
- **HACCP: Hazard Analysis and Critical Control Points – An Introduction and Review (First in a Three Part Series)–An Online Course**
course id# 2166
- **HACCP: Verification and Record Keeping – An Introduction and Review (Third in a Three Part Series) –An Online Course**
course id# 2168
- **Microbial Shelf Life and Challenge Testing for Foods (Second in a Three-Part Series)–An Online Course**
course id# 2209
- **Sensory Evaluation**
course id# 434
- **Understanding and Using Microbial Computer Modeling in Food Microbiology (Third in a Three-Part Series)–An Online Course**
course id# 2210
- **Understanding and Using Microbial Sampling Plans for Foods (First in a Three-Part Series)–An Online Course**
course id# 2208

ABOUT ON-DEMAND:

Our pre-recorded on-line training courses are available for viewing at your convenience at your computer. Register for a CfPA on-demand course, your registration will be processed within two (2) business days, after payment and registration are complete you will receive an email from olinettraining@cfpa.com with your password to access the on-demand course. You will have two (2) business days to view the course. You MUST complete all polls and the course evaluation to receive your accreditation certificate for this course.

TERMS AND CONDITIONS

***Payment:** Tuition payable in US funds net of all charges. Payment is due at time of registration in the form of a credit card. Please contact CfPA's Customer Service for other payment options.

****Group Rate:** The Group Rate is for two or more enrollments, up to five registering from the same company at the same time. For groups of six or more, please contact Customer Service for group pricing.

Cancellations/No Show: "Live" - Registrants may cancel up to two working days prior to the course start date and will receive a letter of credit to be used towards a future course up to one year from date of issuance. No credit will be issued for no-shows and/or cancellations less than two working days prior to the course. : **"On-Demand"** - No refund or credit will be issued for no-shows and/or cancellations of on-demand training courses. CfPA is not responsible for any outside related costs incurred by registrant's cancellation.