



DR IAN FISK – PROFESSOR IN FLAVOUR CHEMISTRY

www.nottingham.ac.uk/biosciences/people/ian.fisk

Ian studied Food Science at the University of Nottingham and completed a PhD on lipid delivery mechanisms and novel flavour encapsulation. He moved to Kraft Foods to run their UK flavour chemistry group for two years and returned to the University of Nottingham as Associate Professor in Food Chemistry and Flavour Chemistry. His research interests lie in flavour management (production through to consumption) and fundamental food chemistry to support novel processing technologies and commercial products. In 2018 he was promoted to the position of Professor within the Division of Food Sciences.



DR ROB LINFORTH – SENIOR RESEARCH OFFICER

www.nottingham.ac.uk/biosciences/people/robert.linforth

Rob originally studied Plant Science at UEA before coming to Nottingham as a postgraduate to study plant hormones. He joined Food Science about 15 years ago and has been the driving force in the laboratory, developing many novel techniques for studying flavour release. He was responsible for the development of the breath by breath interface for the API Mass Spectrometer and received a Fellowship from Firmenich to support further research into flavour release. See Rob at work at

www.youtube.com/watch?v=2-x9E1xUxqc



DR NI YANG – UNIVERSITY OF NOTTINGHAM

www.nottingham.ac.uk/biosciences/people/ni.yang

Nicole obtained a BSc (Hons) and MSc in Food Sciences, then pursued her career in flavour research at Nottingham as a Knowledge Transfer Programme Associate in 2008. She has experience both in academia and industry in the field of flavour chemistry, and she is currently the Laboratory Manager for Food and Feed Analysis Consultancy and Training Service. She undertakes a range of commercial projects externally and contributes to research projects internally. Nicole manages the analytical chemistry laboratory in Food Sciences, which contain GC-MS, HPLC, LC-MSMS and MS-Nose technologies.



DR IMAD FARHAT – GLOBAL VP TASTE PLATFORM, FIRMENICH

www.firmenich.com

Since joining Firmenich in Jan 2006, Imad has held positions of increasing responsibility in Product & Technology Management and Technical Business Development in Europe, North America and Asia.

Prior to joining Firmenich, Imad was Associate Professor of Food Physical Chemistry at the University of Nottingham, UK where he authored more than 70 scientific publications in areas of food science and served on several international academic committees and editorial boards of scientific journals. He also held a Visiting Professorship at the Department of Food Science of the University of Copenhagen.



LEWIS JONES – SENSIENT FLAVOURS

Lewis Jones works at Sensient Flavours, where he is Innovation Manager for Sweet and Beverage Flavours, Europe. In this role he combines analytical chemistry, sensory science, flavour creation and process chemistry to develop new flavouring products.

Lewis has over 15 years industrial experience, having previously worked at Danisco, Firmenich, Mars Chocolate and Mars Petcare. Lewis' expertise in the flavour industry was built around the aroma analysis of complex food matrices by activity guided methods. Although over time his role has changed, he still has an active interest in Analytical Chemistry and is a committee member of the Royal Society of Chemistry Separation Science Interest Group.



DUNCAN MCBAIN - TREATT

Duncan McBain is Regulatory Manager for Treatt – an ingredient supplier to the Flavour and Fragrance industry. He joined Treatt as PA to the Technical Director – and 20 years on he is still there, concentrating on Global Regulation Management and Impact Assessment. In what little spare time he has left after that he represents Treatt on the UK Flavour Association Technical and Executive committees and represents the UK Flavour Association in Europe on the EFFA FLEX (Flavour Experts) Group. Duncan describes himself as a 'generalist' having a little knowledge of a lot of subjects, some of which are even related to the supply of essential oils, isolates and aroma chemicals to the Flavour and Fragrance industry!