

Confirmed speakers

****Dr. Terry E. Acree,**



Terry Acree is a Professor in the Food Science Department at Cornell University where he does research in aroma and flavor perception. He is responsible for a freshman course, Chef's Chemistry and a graduate course, Introduction to Graduate Research in Food Science. He received an A.B. degree from University of California at Berkeley (1963) in Biochemistry and PhD (1968) in Biochemistry from Cornell University. He has a vast experience on the field of flavor chemistry and olfaction and has been recognized with many awards because of his contribution to the field of flavor chemistry. One of his major achievements is the creation of the Flavornet (<http://www.flavornet.org>). Over the years, Dr. Acree and his students have developed a selective and sensitive bio-assay for smell based on gas chromatography - olfactometry (GCO) called CharmAnalysis.

His current research is focused on the perception of food flavor and its modulation by food composition and human perception. Key Odorants (KO) are isolated and characterized from foods using selective and sensitive odor bioassays, based on gas chromatography - olfactometry (GCO). Using a sniff-olfactometer (SO) that measures human response to puffs of odorant mixtures released from a simulated bolus in 70ms.

Webpage: <https://foodscience.cals.cornell.edu/people/terry-acree>

****Dr. Gary Reineccius**



Gary Reineccius, Ph.D., is Professor and past Department Head in the Department of Food Science and Nutrition at the University of Minnesota. He has been actively involved in flavor research for more than 45 years. During this time, he has published over 230 research papers, 71 of which were focused on flavor encapsulation. Dr. Reineccius has spent sabbatical leaves with Fritzsche Dodge and Olcott (New York, flavor creation and encapsulation), Nestle (Switzerland, process flavors) and Robertet S.A. (France, taste modifiers and encapsulation).

Dr. Reineccius has taught courses in Food Processing, Food Chemistry, Food Analysis, and Flavor Chemistry and Technology. He has written a college textbook on food flavors: the second edition of this book became available in 2006. This was the first textbook in the flavor area, which combined both flavor chemistry and technology. Together with Dr. Risch, Dr. Reineccius edited and was a major contributor to two books on flavor encapsulation. He is the editor of and primary contributor to the Source Book of Flavors and co-editor of Heteroatomic Flavor Compounds in Foods.

Dr. Reineccius' achievements have been recognized by several local and international organizations. He is honorary member of the Society of Flavor Chemists. He has been granted with the Palmer Award for his contribution to chromatography by the Minnesota Chromatography Forum. He has received the Distinguished Achievement and Service in Agricultural and Food Chemistry Award and being made Fellow by the American Chemical Society. He has been presented the Stephen S. Chang Award by the Institute of Food Technologists (first flavor chemist to be so honored). These are the highest awards given to individuals in the flavor area. In 2006, he was selected to receive the new FEMA (Flavor Extract Manufacturers Association) award. This award comes from the largest flavor industry association in the US. His selection as the first recipient of this award, reflects their opinion of his contribution to in the profession. Last year he was given the Tanner Award from the Chicago Section of the IFT.

<http://fscn.cfans.umn.edu/faculty-staff/gary-reineccius>

****Dr. Gary Beauchamp**



Dr. Gary Beauchamp is Distinguished Member, Emeritus Director and President of the Monell Chemical Senses Center. He is also an Adjunct Professor at the University of Pennsylvania. Dr. Beauchamp has served as a scientific advisor to numerous governmental and private organizations, including the National Science Foundation, The Institute of Medicine of the National Academies of Science, and the National Institutes of Health. Dr. Beauchamp maintains an active research program at Monell, exploring varied topics related to taste, olfaction and chemesthesis. He has published over 325 research papers and book chapters and has edited several books on the senses of taste and smell. His awards include the Claude Pepper Award of Excellence from the National Institute on Deafness and Other Communication Disorders of the NIH and the Outstanding Achievement in the Chemical Senses Award from the Association for Chemoreception Sciences.

He is a Fellow of the American Society of Nutrition and an Honorary Member of the Society of Flavor Chemists. He serves as a Board Member and Vice President of the Ambrose Monell Foundation and the G. Unger Vetlesen Foundation. Current research interests include genetics of chemosensation, olfactory communication in humans and other animals, development and aging of taste and smell, taste interactions and the role of smell and taste in food and beverage choice and acceptance. Dr. Beauchamp received his bachelor's degree in biology from Carleton College and his Ph.D. in biopsychology from The Pritzker School of Medicine of the University of Chicago.

<http://www.monell.org/faculty/people/beauchamp>

****Dr. Luca Turin**



Dr. Luca Turin is a biophysicist and writer with a long-standing interest in the sense of smell, perfumery, biological electronics, and the fragrance industry. He is the group leader of Quantum Neurobiology Stavros Niarchos Foundation Researcher, BSRC Alexander Fleming, in Vari, Greece. His work on the quantum mechanism of olfaction was published in *eNeuro* (2016) *PLOS* (2013) and *PNAS* (2011). It is possible to find press coverage of it on BBC, in *Scientific American* and *Nature*. Wikipedia has a fairly accurate bio of him.

His work on the changes in electron spin during general anesthesia was published in *PNAS* in 2014 and was covered by *Chemistry World* and *Scientific American*. There is a BBC Horizon documentary about his work and he has written a popular science book, *The Secret of Scent*, and is co-author of a re-edited critical guide of perfumes (*The Perfumes: The A-Z Guide*). As a result of his work, he has obtained several patents on the synthesis of fragrant molecules.

A summary of his publication and patents is in <http://scholar.google.com/cita?ons?user=fgXXdQYAAAAJ>

https://en.wikipedia.org/wiki/Luca_Turin

****Dr. Charles Spence**



Dr. Charles Spence is the head of the Crossmodal Research Laboratory at the Department of Experimental Psychology, Oxford University (<http://psy.medsci.ox.ac.uk/research/crossmodal-research-laboratory>). He is interested in how people perceive the world around them. In particular, how our brains manage to process the information from each of our different senses (such as smell, taste, sight, hearing, and touch) to form the extraordinarily rich multisensory experiences that fill our daily lives.

His research focuses on how a better understanding of the human mind will lead to the better design of multisensory foods, products, interfaces, and environments in the future. His research calls for a radical new way of examining and understanding the senses that has major implications for the way in which we design everything from household products to mobile phones, and from the food, we eat to the places in which we work and live. He has published more than 700 articles in top-flight scientific journals and been awarded the 10th Experimental Psychology Society Prize, the British Psychology Society: Cognitive Section Award, the Paul Bertelson Award, recognizing him as the young European Cognitive Psychologist of the Year. In addition, he was awarded the prestigious Friedrich Wilhelm Bessel Research Award from the Alexander von Humboldt Foundation in Germany.

Dr. Spence has acted as a consultant for a number of multinational companies advising on various aspects of multisensory design, packaging, branding, and atmospherics over the past decade, including Unilever, Procter & Gamble, ICI, McDonalds, Quest, Firmenich, Britvic, Neurosense, Baiersdorf, Starbucks, Mother, JCPR, Thorntons, The Communications Group, and The Fat Duck restaurant.