

# Understanding Flavours

## Course Summary

Flavour is fundamental to food. Today's consumer demands a high level of flavour creativity, flavour authenticity, flavour consistency over shelf life and guaranteed safety. It is the flavour of a product that, if right, will bring back the consumer for those all-important repeat purchases. This course is designed to meet the growing need to comprehend the role of flavourings in food products, and to gain an insight into how flavours are created. The course will also help to explain the complex legislation, which governs the use of flavours.

## Who should attend?

This 2-day course is aimed at those in the food industries who are involved with, and decide upon, the flavour of their company's products: such as development technologists, marketeers, trainee flavourists and quality controllers from food manufacturers, retailers, ingredient and flavour companies and also chefs.

## Entry Requirements

There are no formal entry requirements.

## Course Structure & Content

The course has been designed so that lectures are interwoven with demonstrations and applications. The use of raw materials will be rigorously explored and then applied in both sweet and savoury flavours giving delegates the chance to create their own flavours from first principles.

**This will allow delegates to learn by tasting.**

## Subjects covered include:

- Human physiology and flavour perception
- The importance of flavour balance
- Flavour raw materials from natural extracts to chemical synthesis
- Natural flavours and their definition (including flavours produced by enzymes)
- Flavouring substances
- Flavours formed as a result of cooking
- Flavour enhancers and natural alternatives to MSG
- New developments including salt replacement technologies
- Techniques used to maintain the impact of flavours over shelf life
- Legislation surrounding the manufacture and use of flavours

## Assessment

There will be a short test at the end of the course.

## Course fee

Please contact us for an in-house quote. Can also be tailored to your specific product development requirements.

## Your course fee includes:

- Course binder and notes
- Lunch and refreshments
- Certificate of attendance