

Introduction

A new world of flavor creation has been emerging for years. As foods become more complex, so does flavor formulation. Elevating flavor design, production, and quality to the highest standards requires a blend of science, art and innovation.

Flavor Development: Composition to Innovation is a compilation of selected articles written by world-renowned experts from *Perfumer & Flavorist* magazine. In 33 information-packed chapters, various experts discuss aspects of flavor creation—from composition to formulation to natural/organic to innovation.

Topics include

- Origins/composition
- Creation/Formulation
- Natural/Organic
- Future Innovations
- Composing Savory Flavors
- Spray Drying
- The Future of Snack Foods
- Top Seven Dairy Materials
- And Much More!

What does the future hold for flavor formulation? For those interested in composition and formulation of flavor, this book is beneficial in keeping one step ahead of the game. We hope this book will offer you insight, education and inspiration.

The articles have been edited from their original publication for style consistency, but otherwise remain mostly unchanged from their original publication in the magazines.