

Preface

The second annual George Charalambous Memorial Symposium was the 10th in the series of International Flavor Conferences held in the venue of the Greek islands. This meeting was sponsored by the Agricultural and Food Chemistry Division (AGFD) of the American Chemical Society and was attended by leaders in the field of flavor and food chemistry. These International Flavor Conferences have been held as a global forum for leaders in the field of flavor and food chemistry to present their results covering recent research activities. As in 1997, this symposium was held as a memorial to George Charalambous, who was the driving force in the first eight symposia. His work is being carried on by the organizing committee who were so inspired by George Charalambous' creation of this International Conference that we enthusiastically continue his mission.

This Flavor Conference was held 2–7 July 2000 on the Greek Island of Paros, which is part of the Cyclades group. Participants represented the North American, European, Asian and South American continents.

As in previous years, this conference stresses flavors as its main theme but also includes important topics in food chemistry (analytical methods, packaging, storage, *etc.*) and production (safety, patents). Food may be nutritious, visually appealing, easy to prepare, yet if it does not possess desirable flavors it will not be consumed. These proceedings include papers presented at the conference describing positive flavor notes and how to enhance them in foods. In addition, the proceedings describe undesirable flavors and propose methods to eliminate or reduce these unwanted notes. The chemistry of foods and packaging aspects of foods were discussed in detail, since packaging controls sensory attributes, appearance and microbiological safety. Information gained by researchers in food chemistry has found numerous practical applications for improving foods, and symposia such as this have a goal of transferring basic knowledge to finished products.

Two extraordinary events were held during this international conference. In cooperation with the *Flavor and Fragrance Journal*, the first ever Firmenich Flavor and Fragrance Science Award was presented at the conference. The first recipient of this award is Dr. Paul Breslin of the Monell Chemical Senses Center. This prestigious award is presented to an outstanding younger scientist. His award address is included in these proceedings.

In addition, AGFD sponsored a mini-symposium entitled *Modern Advances in Dairy Flavor Chemistry* arranged by Prof. Robert McGorin. This section emphasizes the most recent developments in dairy flavor chemistry and comprises the following segments:

Cheese and cultured dairy flavors

Flavor biogenesis pathways

Isolation and identification methods

Chemical changes and stability

Sensory measurements

The organizers wish to acknowledge generous contributions towards the conference's expenses from International Flavors and Fragrances, Firmenich and Kraft. We also wish to acknowledge Eastern Michigan University for the production and printing of the conference abstract book.

We hope that the 11th International Flavor Conference, scheduled for the summer of 2003, will be as successful.

The Editors
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