

Biography

Steve Pearce
BSc CSci CFS CChem FRSC MIOD

CEO & Founder of Omega Ingredients Ltd & Maverick Innovations Ltd



Worldwide innovators and creators of specialist Aromas, Flavours, Fragrances and Ingredients www.omegainredients.co.uk

Steve is a Biochemist, a Chartered Scientist and Fellow of the Royal Society of Chemistry, a member of the British Society of Perfumers, Past President of The British Society of Cosmetic Scientists and Past President of The British Society of Flavourists, which in 1989 awarded Steve the William Littlejohn Memorial Silver Medal. Steve is also one of the first people to be awarded the title Certified Food Scientist (CFS) by the Institute of Food Technology in the USA.

Steve is a well respected industry figure with 30 years of experience. He is trusted by global sector leaders to inform them on the scientific possibilities and probabilities, trends and predictions in flavours, fragrances and ingredients innovation.

An author of many papers and frequent presenter at international conferences, Steve is an adviser to a diverse range of commercial clients, specialising in creating unique ingredients, fragrances and flavours for food & drink manufacturers, cosmetics & household consumer products.

As an expert in recreating “extinct and impossible” aromas, Steve recreated “the smell of space” as part of a NASA astronaut training programme, the odour of “Cleopatra’s Hair”, “The Last Meal of a Condemned Man” and the smell of Moon Dust for an art exhibition. Most recently Steve created “Scents of the Decade” for a Friends Reunited project including “Night Fever” (1970s), “Vice” (1980s) and “Take Spice” (1990s).

His work is featured in the BBC2 food science series “E numbers – An Edible Adventure” with Stefan Gates, CBBC’s “Little Howard’s Big Question”, Channel Four’s “Food Unwrapped”, Chanel Five’s “Superscrimpers” and ITV’s Tonight Special “What’s in our Food?”