

**The National Association of Flavors and Food-Ingredient Systems (NAFFS)  
The Society of Flavor Chemists (SFC)**

And

**The Chemical Sources Association (CSA)**

Are pleased to announce their upcoming West Coast joint meeting

**6th Annual West Coast Flavor Industry Forum**

**Thursday, March 23, 2006 - 12 noon - 5:30 p.m.**

**At the Hyatt Regency Orange**

**11999 Harbor Blvd., Garden Grove (Anaheim), CA**

**714-750-1234**

This exciting program begins at 12 noon and offers multiple networking opportunities in addition to timely information.

**12 Noon**

**Networking Lunch**

**1 - 4:30 p.m.**

**Program**

**Influences from the New World on the Food Stream**

**Margaret Lawson**, technical services manager of T. Hasegawa and president of IFT, will discuss the many influences affecting the food stream, such as:

- Global food trade—process vs. commodity
- Food safety and defense
- Minimum food standards and CODEX
- Evolving expectations from consumers
- Culinology and product development

**What's New in Gums?**

**Terry Van Winkle**, vice president, sales at TIC Gums will quench your thirst for knowledge on the application and future of the next generation of gum products. Hear the latest tips on hydration and the diversity of uses for these products. Presentation includes:

- A review of basic properties of gums and hydrocolloids
- Sourcing, production, influence of chemical structure
- Functions and applications of hydrocolloids including demos
- Review of Gum Arabic as a flavor emulsifier
- Hydrocolloid Basics and Introduction of a New Modified Gum Arabic

**Certified Organic and Fair Trade Certified Products for Commercial Product Formulation**

**Moore Ingredients** presenters **Tony Moore**, vice president/technical director; **Jeff Rakity**, director of sales and marketing and **David Wolfenberger**, R&D will provide a brief overview of ingredients (including extracts, distillates, isolates, and natural aroma chemicals) available for use in formulating Certified Organic products. The product demonstration will include:

- Certified Organic Citrus Isolates
- Certified Organic and Fair Trade Certified Tea and Coffee Extracts

**Managing Risks Through Food Safety Audits**

**Dr. Cornelius Hugo**, head of Latin American Services at AIB International will explore the latest standards for food safety and demonstrate how food safety audits can help to minimize risks. Attendees will hear the potential hazards that give companies difficulty during an audit and learn how to guard against those problems. Who should be there for an audit? It's not always the person you think! What are the elements of a quality system? What are the critical control points? Attendees will learn the components of food safety that need to be in place in order to have confidence throughout the supply chain.

**4:30-5:30 p.m.**

**Networking Reception - Hors d'oeuvres and Cocktails**

**Wow!**

Meeting attendees can save \$500 on registration for the Nutracon Conference that begins with an opening reception at 5:30 p.m. on March 22 on the 3rd floor of the Convention Center. Includes access to Supply Expo and Natural Products Expo West

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Hyatt Regency Orange

11999 Harbor Blvd., Garden Grove (Anaheim), CA

Phone: 714-750-1234

## REGISTRATION FORM

Company \_\_\_\_\_

Registrant \_\_\_\_\_ Title \_\_\_\_\_

Add'l. Registrant \_\_\_\_\_ Title \_\_\_\_\_

Add'l. Registrant \_\_\_\_\_ Title \_\_\_\_\_

Add'l Registrant \_\_\_\_\_ Title \_\_\_\_\_

Add'l Registrant \_\_\_\_\_ Title \_\_\_\_\_

Address \_\_\_\_\_

Phone \_\_\_\_\_ Fax \_\_\_\_\_

Registration Fee: **NAFFS/CSA/SFC Members: \$75**      **Non-members: \$90**  
(includes networking lunch, seminar and closing reception)  
Seminar begins at 1 p.m.

Enclosed is our check in the amount of \$\_\_\_\_\_ for \_\_\_\_\_ person(s).

Make check payable to the National Association of Flavors and Food-Ingredient Systems and return to:

**NAFFS**  
**3301 Route 66**  
**Suite 205, Bldg. C**  
**Neptune, NJ 07753**  
**Phone: 732-922-3218 ▲ Fax: 732-922-3590**

No refunds for cancellations after March 18.

Please indicate any special dietary needs: \_\_\_\_\_

**CORPORATE SPONSORS:** Our firm also wishes to be a corporate sponsor to help underwrite the costs not covered by the registration fee. Sponsors are listed in the program and on the NAFFS Web Site and receive ribbons on their meeting badges.

Enclosed is our sponsorship check for \$\_\_\_\_\_.

**HOTEL RESERVATIONS:** Go to [www.expowest.com](http://www.expowest.com) for a list of hotels offering special rates.

**AIRFARE DISCOUNT:** A travel discount has been negotiated with Continental Airlines. Continental offers discounts off published fares of 2 percent to 15 percent or zone fares. Call your travel professional or Continental Meeting Works at 800-468-7022 for reservations. When booking your reservation, please refer to **Z-Code ZKC8** and **Agreement Code 380BE3**. Or, save an additional 3 percent by booking your own reservation at:

<http://www.continental.com/specials/group/meetingworks/reservations.asp>. Enter both the Z-code and Agreement Code without a space (ZKC8380BE3) in the Offer Code Box. Booking online avoids the \$10 service fee collected per ticket through Meeting Works reservations or any Continental Airlines ticketing facility.

National Association of Flavors and Food-Ingredient Systems • 3301 Route 66 • Suite 205, Bldg. C • Neptune, NJ 07753  
Phone: 732-922-3218 • Fax: 732-922-3590 • [info@naffs.org](mailto:info@naffs.org) • [www.naffs.org](http://www.naffs.org)

**Can't attend the meeting? Please forward to someone in your organization who would be interested in attending!**