







Innovation and Opportunities for Flavourings in Asia **FlavourTalk Conference Singapore: Speaker biographies**

Prof Jeya Henry	
	<p>Professor Jeyakumar Henry is Director, Clinical Nutritional Sciences, at the Singapore Institute for Clinical Sciences. Prof Henry initially trained as a Food scientist and subsequently obtained his MSc and PhD in Nutrition from the London School of Hygiene and Tropical Medicine. His major research interests are in energy regulation, functional foods, obesity treatment, Glycaemic control, energy/ protein metabolism, and nutrition in the elderly. His work on energy metabolism culminated in the development of the 'Henry equations' to predict Basal metabolic rate.</p> <p>In 2010 he was awarded the British Nutrition Foundation prize for his outstanding contribution to Nutrition. In 2012, he was made a Fellow of the International Academy of Food Science and Technology for his contribution to melding the sciences of Food and Nutrition.</p>
Dr Ciarán Forde	
	<p>Ciarán Forde is Principal Investigator at the Singapore Institute for Clinical Sciences (A*STAR), and leads research on sensory and ingestive behavior at the Clinical Nutrition Research Centre. Ciarán received his PhD in Sensory Science before working in the food industry at GSK (UK), CSIRO (Australia) and the Nestlé Research Centre (Switzerland). At SICS, Ciarán's group focuses on the sensory and cognitive influences on energy intake and the subsequent dietary patterns that inform health. The group aims to understand the factors that influence food choice, eating behaviors and sensory factors that influence energy intake within and across meals and the development of food preferences and dietary behavior in infants and children.</p>
Jane Barnett	
	<p>Jane Barnett joined Mintel in 2007 and is currently a Senior Trend and Innovation Consultant for the South Asia region, heading up the Customised Intelligence team. She joined Mintel as a GNPD IRIS Analyst working with IRI sales data, moving onto a Client Development Manager role in 2008, assisting GNPD clients in EMEA with analysis in the fields of new product development, market appraisals, competitor evaluations and brand assessments across all industries.</p> <p>In 2009, Jane developed a greater focus on the Food and Drink industry as a Trends and Innovation Consultant, gaining valuable experience delivering tailored research and analysis and discussing new product development at a client level, as well as at tradeshow and conferences across Europe.</p> <p>Jane holds a Bachelor of Business Communications degree and Bachelor of Commerce degree, both from Bond University in Australia.</p>
Danny Hodrien	
	<p>Danny was born and educated near Liverpool before heading south to Reading University for a Degree and a life in the Food Industry. After getting, a job with Unilever in Bromborough (Food Industries Ltd) he was pleasantly surprised to find that the company was a Flavour Company and the rest as they say is history. Now some 42 years later and after holding senior Flavourist positions in the corporate world of flavours with several of the major players he has found his personal niche through his own business – F&F Projects Ltd.</p> <p>Dealing with Flavour & Fragrance Analysis, Development and Training F&F Projects has a worldwide client base and recently commissioned bespoke premises in Northampton.</p> <p>Unlocking the flavour mysteries of nature is his mission.</p> <p>'New challenges are always around the next corner. I feel very privileged to have found a career that I still get excited about on my journey to work each morning'.</p>

Tina Tan	
	<p>Tina Tan has been employed by Matrix Flavours and Fragrances since 2009, although being an established family business the company has been a part of her life since the day she was born. Tina's Ph.D at the University of Melbourne, Australia was in synthetic and physical organic chemistry. After spending some time working in academia, she then returned to the family business and assumed the role of General Manager for the Research & Development and Manufacturing divisions of Matrix in 2011.</p>
Nigel Murphy	
	<p>Nigel Murphy has worked in Savoury Flavours for past 30 years with IFF, Symrise, Griffith Laboratories & Kerry, in Europe, Asia, and USA. He specializes in Meat and Cheese flavours creating both top notes and Maillard reactions, with several research projects into taste mechanisms. Nigel is currently Technical Director of Asia Pacific for Mane based in Jakarta, Indonesia.</p>
Dr Dave Baines	
	<p>David Baines has been running his consultancy, Baines Food Consultancy Ltd, since 1997 specialising in food flavourings with specific expertise in process reaction flavours derived from the Maillard reaction and dairy flavourings generated through the use of enzymes. He has worked across five continents with a number of flavour companies and with food companies to generate greater flavour impact in processed foods and beverages. As a qualified professional trainer he is involved with training of flavourists and lectures on the Maillard reaction. He runs his own course entitled 'Creating Savoury Flavours' and in addition provides bespoke flavour courses for food industry clients and flavour companies. He is author of several papers and book chapters, named on four patents, co-edited the book 'Natural Food Additives, Ingredients and Flavourings' and is an editor of the flavour bulletin, 'Flavour Horizons'. He is the originator, key organiser and inspiration behind the highly successful 'Table Talk' flavour raw materials exhibition held annually in Amsterdam. He is a past President of the British Society Flavourists (2008-2010), a member of the Technical Committee of the UK Flavour Association and Chairman of the Western Branch of the Institute of Food Science & Technology.</p>
Steve Pringle	
	<p>Steve Pringle joined Renessenz in 2012 and currently holds the position of Business Director. He is responsible for driving the strategic direction of the Sensory Ingredients BU of Pinova Holdings, with particular emphasis on innovation and market development related to physiological and functional ingredients. Steve has spent close to 20 years in the chemicals industry, beginning in R&D with Zeneca Specialties before moving into a more commercial area with Ciba Specialty Chemicals. He moved into the Flavour & Fragrance market with Oxford Chemicals where, prior to the acquisition by Frutarom, he managed the Sales, Marketing and R&D of the business. Post-acquisition he managed the Flavour Extract business for Frutarom where he had responsibility for Marketing, Sales and NPD.</p>
Lindsey Bagley	
	<p>Lindsey Bagley has been an independent consultant since 1989. She is an expert in formulation and manufacture of products for the food and healthcare industries. She has over 30 years' experience as a hands-on product and process developer and has been responsible for the launch of over 400 retail products and 30 new ingredients – her work has supported over 20 patents. Her broad expertise in product development ensures local custom and practise and regulatory issues are effectively addressed. Her intuitive use of ingredients for optimum functionality, sensory attributes, processing, stability and cost allow developments to be fast tracked. She operates from her own laboratory or as an integral part of client operations. She is a contributing editor of Flavour Horizons (http://www.flavourhorizons.com), a unique electronic bulletin providing expert interpretation and analysis of flavour technologies and regulatory issues.</p>