At Flavor University®, it’s all about knowledge and the exciting world of flavor. Join us for hands-on classes led by experts.

2016 COURSE SCHEDULE

Classes are held at our FONA Center in Geneva, IL.

FLAVOR UNIVERSITY

Flavor 101®
October 24 - November 18

Flavor 101® Hits the Road

Deborah Barber — Flavorist — Grain Deborah has 32 years of experience and is instrumental in creating taste solutions on the grain team, and fostering customer and industry relationships.

Deborah Barber, Senior Flavorist — Grain Deborah has 32 years of experience and is a certified flavor chemist with a master’s degree in food science.

Robin Prazak, Sr. Flavorist — Beverage Robin helps lead flavor creation excellence for the beverage team. She has a bachelor’s degree in biology and 18 years of experience in the beverage industry. She began her early career at FONA in 1998.

Manon Daoust — Vice President, Marketing Manon has held leadership roles within FONA and externally. She has a keen strategic vision. Manon is a proven leader with a focus on creating lasting partnerships within FONA and externally. Manon previously worked at FONA 2004-2012.

Deborah has 32 years of experience and is a certified flavor chemist with a master’s degree in food science.

Robin Prazak, Sr. Flavorist — Beverage Robin helps lead flavor creation excellence for the beverage team. She has a bachelor’s degree in biology and 18 years of experience in the beverage industry. She began her early career at FONA in 1998.

FONA INTERNATIONAL’S QUARTERLY NEWSLETTER

FONA news and flavor trends.

STAY IN THE LOOP

To stay connected to the latest Flavor news and trends.

Like Us on Facebook

To stay connected to the latest Flavor news and trends.

VOLUME 59 MAY 2016

IN THIS ISSUE

Flavor Radar® — Novel, Up & Coming, Mainstream and Everyday Flavors

New Promotions

Manon Daoust — Vice President, Marketing Manon has held leadership roles within FONA and externally. She has a keen strategic vision. Manon is a proven leader with a focus on creating lasting partnerships within FONA and externally. Manon previously worked at FONA 2004-2012.

Deborah has 32 years of experience and is a certified flavor chemist with a master’s degree in food science.

Robin Prazak, Sr. Flavorist — Beverage Robin helps lead flavor creation excellence for the beverage team. She has a bachelor’s degree in biology and 18 years of experience in the beverage industry. She began her early career at FONA in 1998.

FONA news and flavor trends.

STAY IN THE LOOP

To stay connected to the latest Flavor news and trends.

Like Us on Facebook

To stay connected to the latest Flavor news and trends.

VOLUME 59 MAY 2016

IN THIS ISSUE

Flavor Radar® — Novel, Up & Coming, Mainstream and Everyday Flavors

New Promotions

Manon Daoust — Vice President, Marketing Manon has held leadership roles within FONA and externally. She has a keen strategic vision. Manon is a proven leader with a focus on creating lasting partnerships within FONA and externally. Manon previously worked at FONA 2004-2012.

Deborah has 32 years of experience and is a certified flavor chemist with a master’s degree in food science.

Robin Prazak, Sr. Flavorist — Beverage Robin helps lead flavor creation excellence for the beverage team. She has a bachelor’s degree in biology and 18 years of experience in the beverage industry. She began her early career at FONA in 1998.

FONA news and flavor trends.

STAY IN THE LOOP

To stay connected to the latest Flavor news and trends.

Like Us on Facebook

To stay connected to the latest Flavor news and trends.

VOLUME 59 MAY 2016

IN THIS ISSUE

Flavor Radar® — Novel, Up & Coming, Mainstream and Everyday Flavors

New Promotions

Manon Daoust — Vice President, Marketing Manon has held leadership roles within FONA and externally. She has a keen strategic vision. Manon is a proven leader with a focus on creating lasting partnerships within FONA and externally. Manon previously worked at FONA 2004-2012.

Deborah has 32 years of experience and is a certified flavor chemist with a master’s degree in food science.

Robin Prazak, Sr. Flavorist — Beverage Robin helps lead flavor creation excellence for the beverage team. She has a bachelor’s degree in biology and 18 years of experience in the beverage industry. She began her early career at FONA in 1998.

FONA news and flavor trends.

STAY IN THE LOOP

To stay connected to the latest Flavor news and trends.

Like Us on Facebook
### Trending Flavors

**FONA**’s flavor mapping methodology, Flavor Radar®, helps us chart flavor trends across the spectrum of savory to sweet. Here’s a look at a few of the flavors we are currently monitoring.

To download our full Flavor Radar®, please visit [link](http://www.fona.com) to request a copy.

### Sweet

- **Pumpkin**
  - Description: A member of the gourd family, the pumpkin is a winter squash grown in tropical regions. Carbohydrates have a firm, pulpy flesh with a sweet, spiced flavor. It is typically used in pies, breads and savory dishes.

- **Citrus**
  - Description: From the citrus family, this fruit’s strong aroma makes it a popular ingredient in food and drink. The peel contains essential oils, which are used in aromatherapy.

- **Tomato**
  - Description: Part of the nightshade family, the tomato’s cheerful red color is a summertime delight. The tomato’s juices have a sweet, slightly tangy flavor.

### Savory

- **Harissa**
  - Description: The fresh, fiery flavor of Harissa is often found in Middle Eastern and Mediterranean cuisines. It is made from crushed dried peppers and spices, and is used to add heat and flavor to soups, stews, and sauces.

- **Elderflower**
  - Description: Known for its sweet, floral drink. It can be dried or may be cooked down into a sweet, floral drink.

- **Bergamot**
  - Description: Known as Bourbon, this fruit’s strong aroma makes it a popular ingredient in food and drink. The peel contains essential oils, which are used in aromatherapy.

### Mainstream Flavors

- **Pineapple**
  - Description: Known for its sweet, tropical flavor, pineapple is a popular ingredient in desserts and savory dishes.

- **Tomato**
  - Description: Part of the nightshade family, the tomato’s cheerful red color is a summertime delight. The tomato’s juices have a sweet, slightly tangy flavor.

- **Cheese**
  - Description: Known for its savory, rich flavor, cheese is a popular ingredient in many dishes and is enjoyed by many people.

### Up & Coming Flavors

- **Lulo**
  - Description: This fruit is native to the Andes Mountains in Colombia, Ecuador, and Peru. The fruit looks like a green tomato. The fruit’s flavor is a mix of sweet and tart, with a slightly tart flavor.

- **Hariissa**
  - Description: Known for its savory, rich flavor, cheese is a popular ingredient in many dishes and is enjoyed by many people.

### Everyday Flavors

- **Rosemary**
  - Description: Known for its savory, rich flavor, cheese is a popular ingredient in many dishes and is enjoyed by many people.

### Everyday Flavors

- **Bourbon**
  - Description: Known for its sweet, tropical flavor, pineapple is a popular ingredient in desserts and savory dishes.

- **Cheese**
  - Description: Known for its savory, rich flavor, cheese is a popular ingredient in many dishes and is enjoyed by many people.

### FONA Can Help!

Let FONA’s market insight and research experts translate these trends into product category ideas for your brand. We can help you with concept and flavor pipeline development, ideation, consumer studies and white space analysis to pinpoint opportunities in the market.

Contact our Sales Service Department at 630.578.8600 to request a flavor sample or visit [fona.com](http://www.fona.com).