



INTERNATIONAL

Flavor Summit

Monday, March 16, 2026

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| 12:00 PM-7:00 PM | Conference Registration Open |
| 12:00 PM-4:00 PM | Exhibitors and Poster Presenters Setup [Emerald and Lucerne Rooms] |
| 5:00PM-7:00PM | Welcome Reception and Poster Session [Emerald and Lucerne Rooms] |

Tuesday, March 17, 2026

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| 7:00 AM-2:00 PM | Conference Registration Open |
| 7:00 AM - 2:00 PM | Exhibits and Poster Displays Available [Emerald and Lucerne Rooms] |
| 8:00 AM - 9:00 AM | Breakfast Buffet [Palms Ballroom] |
| | SESSION 1 - Opening Plenary (9:00 AM-12:00 PM) [Como and Sheen Rooms] |
| 9:00 AM-9:20 AM | Welcome and Introduction Summit Committee |
| 9:20 AM | Leveraging AI to Define the Experiential Product Promise Pamela C. Mittoo (Coca-Cola) |
| 10:00 AM - 10:30 AM | Refreshment Break in Exhibitor and Poster Display Area [Emerald and Lucerne Rooms] |
| 10:30 AM | Insights into Orange Juice Profile: Understanding the Molecular and Aroma Landscape of Orange Juice Stefan Furrer (Givaudan) |
| 11:10 AM | Taste Anomaly with Functional Food and Beverages and Flavor Approach to Mitigate Them Priti Jha (Döhler) |
| 11:50 AM | Instructions for Afternoon Tour Summit Chair |
| 12:00 PM-1:00 PM | Lunch Buffet [Palms Ballroom] |
| | SESSION 2 - Offsite Networking Event (2:00 PM-8:00 PM) [Southern Hill Farms] |
| 2:00 PM-8:00 PM | Load Buses to Travel to Southern Hill Farms You will enjoy a welcome beverage and a guided tour with the opportunity to pick and taste available produce. After the tour, there will be custom farm crafted beverages to pair with the Florida sunset. Finish the day by enjoying a farm-to-table dinner and fireside s'mores and good times. |

Detailed Summit Agenda (continued)

| Wednesday, March 18, 2026 | |
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| 7:00 AM- 3:00 PM | Conference Registration Open |
| 7:00 AM - 1:00 PM | Exhibits and Poster Displays Available [Emerald and Lucerne Rooms] |
| 8:00 AM - 9:00 AM | Breakfast Buffet [Palms Ballroom] |
| | SESSION 3 - Morning Plenary (9:00 AM-12:00 PM) [Como and Sheen Rooms] |
| 9:00 AM | Welcome <i>Summit Committee</i> |
| 9:20 AM | From Molecules to Market: Using AI to Accelerate Flavor Discovery and Food Formulation <i>Yu Wang (UF/CREC)</i> |
| 10:00 AM - 10:30 AM | Refreshment Break in Exhibitor and Poster Display Area [Emerald and Lucerne Rooms] |
| 10:30 AM | Smart Product Solutions for Flavor Performance Optimization in High Protein/Functional Beverages <i>Smita Raithore (Symrise)</i> |
| 11:10 AM | Understanding Flavor Perception is Key in Optimizing Flavor Modulation <i>Srini Subramanian (dsm-firmenich)</i> |
| 12:00 PM- 1:00 PM | Lunch Buffet [Palms Ballroom] |
| 1:00 PM- 3:00 PM | Exhibit and Poster Removal [Emerald and Lucerne Rooms] |
| | SESSION 4 - Closing Plenary (1:00 PM-3:20 PM) [Como and Sheen Rooms] |
| 1:00 PM | Welcome Back <i>Summit Committee</i> |
| 1:10 PM | A Sommelier and Flavorist Walk into a Bar... A Multifaceted Assessment of Non-Alcoholic Wine <i>Dana Daneker Gasiorowski (IFF) & Colleen McClellan (Datassential)</i> |
| 1:50 PM | Flavor Analysis by High-Resolution LC/MS Identifying Differences in Peppers, Coffees, and Whiskies <i>M. Lorna De Leoz (Agilent Technologies)</i> |
| 2:30 PM | Citrus, Oxidation, and Perception <i>Jennifer Tartaglia (PepsiCo)</i> |
| 3:10 PM | Final Remarks <i>Summit Chair</i> |
| | CONFERENCE CONCLUDES |