

Detailed Summit Agenda

Updated 3/5/2026



INTERNATIONAL Flavor Summit

Monday, March 16, 2026

2:00 PM-
4:00 PM

Exhibitors and Poster Presenters Setup [Emerald and Lucerne Rooms]

3:00 PM-
7:00 PM

Summit Registration Open

5:00PM-
7:00PM

Welcome Reception and Poster Session [Emerald and Lucerne Rooms]

Tuesday, March 17, 2026

7:30 AM-
2:00 PM

Summit Registration Open

7:30 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

Welcome and Introduction - Summit Committee

Flavor and the Future of Florida Food

Dr. Scott Angle, Senior Vice President for Agriculture and Natural Resources (UF/IFAS)

Introduction to the Florida High Tech Corridor

Andrea Wesser-Brawner (The Florida High Tech Corridor)

9:20 AM

Leveraging AI to Define the Experiential Product Promise

Pamela C. Mittoo (The Coca-Cola Company)

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 crafted beverages to pair with the Florida sunset. Finish the day by enjoying dinner and fireside s'mores.

Detailed Summit Agenda (continued)

Wednesday, March 18, 2026

7:30 AM-3:00 PM	Summit Registration Open
7:30 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	<p>Welcome - Summit Committee</p> <p>Education, Engage, and Empower: An Introduction to the WFFC <i>Brandy Geiger (Florachem Corporation)</i></p> <p>UF/IFAS Citrus Breeding and Opportunities for Flavor and Fragrance <i>John Chater, (UF/IFAS - CREC)</i></p>
9:20 AM	<p>From Molecules to Market: Using AI to Accelerate Flavor Discovery and Food Formulation <i>Yu Wang (UF/IFAS - CREC)</i></p>
10:00 AM - 10:30 AM	Refreshment Break in Exhibitor and Poster Display Area [Emerald and Lucerne Rooms]
10:30 AM	<p>Smart Product Solutions for Flavor Performance Optimization in High Protein/Functional Beverages <i>Smita Raithore (Symrise)</i></p>
11:10 AM	<p>A Sommelier and Flavorist Walk into a Bar... A Multifaceted Assessment of Non-Alcoholic Wine <i>Dana Daneker Gasiorowski (IFF) & Colleen McClellan (Datassential)</i></p>
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	<p>Welcome Back <i>Summit Committee</i></p>
1:10 PM	<p>Understanding Flavor Perception is Key in Optimizing Flavor Modulation <i>Srini Subramanian (dsm-firmenich)</i></p>
1:50 PM	<p>Flavor Analysis by High-Resolution LC/MS Identifying Differences in Peppers, Coffees, and Whiskies <i>M. Lorna De Leoz (Agilent Technologies)</i></p>
2:30 PM	<p>Citrus, Oxidation, and Perception <i>Jennifer Tartaglia (PepsiCo)</i></p>
3:10 PM	<p>Final Remarks <i>Summit Chair</i></p>
SUMMIT CONCLUDES	