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**FlavAR workshop will shed light on the impacts of flavor-related chemicals in food systems**

U of A System Division of Agriculture

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**Fast facts:**

* FlavAR workshop set for Nov. 12
* Focuses on flavor compounds in foods
* RSVP: <https://www.surveymonkey.com/r/JRKBXFJ>

(469 words)

**Download workshop flyer:** [**https://flic.kr/p/2mHx4Vs**](https://flic.kr/p/2mHx4Vs)

FAYETTEVILLE, Ark. – A workshop hosted by the Arkansas Agricultural Experiment Station on Friday, Nov. 12, will discuss the impacts of flavor compounds on food products.

“Flavors and food systems are inextricably linked,” said Han-Seok Seo, associate professor and director of the Sensory Science Center for the Arkansas Agricultural Experiment Station, the research arm of the University of Arkansas System Division of Agriculture.

“Scientists and industry professionals are coming to Arkansas to share recent knowledge and findings, industry trends, and analytical skills highlighting such relationships between flavor-related chemicals and food systems at the “FlavAR” workshop,” Seo said.

Seo said the FlavAR workshop, titled “Flavor compounds around food systems,” will begin at 8 a.m., Friday in Waldrip Hall, Don Tyson Center for Agricultural Sciences, at the Milo J. Shult Agricultural Research and Extension Center, on Garland Avenue in Fayetteville. The number of on-site seats will be limited due to an abundance of caution, Seo said, and the workshop will also be delivered via virtual platform. To attend this workshop either on-site or virtually, RSVP at <https://www.surveymonkey.com/r/JRKBXFJ>.

The workshop is sponsored by Shimadzu Corporation, the Division of Agriculture, and the Sensory Science Center. Speakers from academia and food industries will address a variety of topics associated with flavor-related chemicals in food systems, Seo said.

The workshop schedule is as follows:

* 8:00 a.m. to 8:30 a.m.: Registration and breakfast
* 8:30 a.m.: Opening address
* 8:45 a.m. to 9:00 a.m.: Flavor Intelligence: From farms to health benefits, by Seo
* 9:00 a.m. to 10:00 a.m.: Overview of food analysis: Volatile and non-volatile compounds, by Erich Leitner, Institute of Analytical Chemistry and Food Chemistry, Graz (Austria) University of Technology
* 10:00 a.m. to 10:45 a.m.: Aroma of food: Analytical and legal perspectives, by Leitner
* 11:00 a.m. to 12:00 p.m.: What’s that smell? Quantitative and qualitative solutions for flavor and fragrance analysis, by Robert English and Jonathon Smith, Shimadzu Corp.
* 12:00 p.m. to 1:15 p.m.: Lunch and Shimadzu corporation booth visit
* 1:15 p.m. to 2:00 p.m.: Flavor and off-flavor of food and food contact materials (FCM), by Erich Leitner, Institute of Analytical Chemistry and Food Chemistry, Graz (Austria) University of Technology
* 2:00 p.m. to 2:30 p.m.: Volatile and sensory aroma attributes of Arkansas-grown fresh market blackberries, by Andrea Myers, food science graduate assistant, University of Arkansas
* 2:30 p.m. to 3:00 p.m.: Volatile and sensory aroma attributes of Arkansas-grown hops, by Jordan Chenier, food science graduate assistant, University of Arkansas
* 3:15 p.m. to 3:45 p.m.: Health-promoting properties of berry volatiles, by Sun-Ok Lee, Agricultural Experiment Station department of food science
* 3:45 p.m. to 4:15 p.m.: Blackberry phenolics and volatile extracts inhibit nitric oxide, interleukin-n-6 and tumor necrosis factor alpha in LPS-inflamed RAW264.7 cells, by Laura Felgus-Lavefve, food science senior graduate assistant, University of Arkansas
* 4:15 p.m. to 5:00 p.m.: Open discussion and wrap-up

For more information, contact Seo at [hanseok@uark.edu](mailto:hanseok@uark.edu).

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**About the Division of Agriculture**

The University of Arkansas System Division of Agriculture’s mission is to strengthen agriculture, communities, and families by connecting trusted research to the adoption of best practices. Through the Agricultural Experiment Station and the Cooperative Extension Service, the Division of Agriculture conducts research and extension work within the nation’s historic land grant education system.

The Division of Agriculture is one of 20 entities within the University of Arkansas System. It has offices in all 75 counties in Arkansas and faculty on five system campuses.

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