

Indiana-Kentucky Border Section  
American Chemical Society  
February 2010



# FLAVOR CHEMISTRY

Dr. Sara Risch, Science by Design

The flavor of roasted coffee comes from over 800 volatile compounds!!! A flavor chemist determines what gives a food its flavor, develops flavors that will work in a wide variety of foods and searches for new and unique flavors.

Thursday, February 11

7:00 pm

Forum 3

University of Southern Indiana

Join your ACS colleagues for dinner at O'Charleys' (5125 Pearl Dr) at 5:30. Please ask for directions or RSVP for dinner to Marilyn Hurst [mhurst@usi.edu](mailto:mhurst@usi.edu) by Wednesday Feb 10.