

New member corner:

Welcome Drs. Gary Beauchamp, Alan Chaintreau, Philip Marriott, Imre Blank and 130 other new members to AGFD.



Gary Beauchamp is Distinguished Member and Emeritus Director and President of the Monell Chemical Senses Center. He is also an Adjunct Professor at the University of Pennsylvania. He was Monell's Director and President from 1990~2014. Dr. Beauchamp has served as a scientific advisor to numerous governmental and private organizations, including the National Science Foundation, The Institute of Medicine of the National Academies of Science, the United States Department of Agriculture, and the National Institutes of Health.

Dr. Beauchamp's research program at Monell explores varied topics related to taste, olfaction and chemesthesis (chemically induced irritation and pain). He has published over 325 research papers and book chapters and has edited several books on the senses of taste and smell. His awards include the Claude Pepper Award of Excellence from the National Institute on Deafness and Other Communication Disorders of the NIH and the Outstanding Achievement in the Chemical Senses Award from the Association for Chemoreception Sciences. He is a Fellow of the American Society of Nutrition and an Honorary Member of the Society of Flavor Chemists. He serves as a Board Member and Vice President of the Ambrose Monell Foundation and the G. Unger Vetlesen Foundation. Current research interests include the role of taste and flavor in food and beverage choice and acceptance, the genetics of chemosensation, olfactory communication in humans and other animals, and the development and aging of taste and smell. Dr. Beauchamp received his bachelor's degree in biology from Carleton College and his Ph.D. in biopsychology from The Pritzker School of Medicine of the University of Chicago.



Dr. Philip J. Marriott is the professor of Chemistry in Monash University and the deputy director of Australian Centre for Research on Separation Science (ACROSS), he is the fellow of Royal Australian Chemical Institute (FRACI) and Federation of Asian Chemical Societies (FFACS), he is also the member of the American Chemical Society. He has had supervision of about 80 successful Hons, Master & PhD Research theses, he is the research leader in area of Separation Science, primary experience in GC, MDGC, GC×GC, mass spectrometry, extraction methods, extensive consultations and collaborations with Industry Successful ARC Discovery, Linkage and LIEF grants for large equipment facilities, patent holder for cryogenic modulation methodology in gas chromatography, he has had over 355 research papers and 26 book chapters, average Citations per publication item: 28.22, sum of the Times Cited (Scopus): 9221; h-index: 46 (Scopus).



Dr. Alain Chaintreau is the Editor in Chief of Flavour and Fragrance Journal, Fellow member of the Royal Society of Chemistry. He worked 11 Years with Nestlé, corporate research center, and 17 Years with Firmenich, corporate research center. He was a Distinguished Scientist, and Manager of analytical innovation, regulatory analytics. He has been a member of

the analytical working group of the International Organization of the Flavour Industry for 28 years, Chairman of the Analytical Working Group of the International Fragrance Association for 15 years. He received a BS degree in Chemical Engineer (Ecole Nationale Supérieure de Chimie de Lille, 1977), PhD in organic synthesis (University of Lille, 1980), Habilitation thesis to supervise research (University of Marseille, 1995).



Imre Blank is Nestlé Fellow for Food Chemistry and Flavors and Head of the Nestlé R&D Networks. He is lecturing Food Technology at the Technical University of Munich (TUM), Germany, and Chemistry of Food Processes at the École Polytechnique Fédéral Lausanne (EPFL), Switzerland. He studied Food Chemistry in Münster, Germany, and holds a PhD in Flavour Chemistry from the TU Munich. He joined the Nestlé Research Center in 1991 in Lausanne, Switzerland. He has been Department Head of Science & Technology in Orbe (Switzerland), York (UK), and Singen (Germany).

Dr. Blank's areas of interest are food science and technology with focus on flavours, analytics, flavor generation by Maillard-type reactions and lipid oxidation, formation and mitigation of food-borne process contaminants, applied to many food categories such as culinary, beverages, confectionery, cereals, dairy, and petfood. His research resulted in more than 200 publications and patents, cited more than 5000 times with an h-index of 33.