



## WFFC Trend Excursion Pursues Novel F&F Combinations

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Novel flavor and fragrance combinations and applications were the order of the day when Women in Flavor and Fragrance Commerce recently held "On Trend Excursion" in New York's Chelsea and Meat Packing Districts, led by Amy Marks-McGee (Trendincite LLC) and Jeanine Pedersen (Takasago). The tour spanned a number of sensory experiences, including T Salon, an environmentally sustainable tea bar featuring around 200 varieties; Manhattan Fruit Exchange, an exhaustive display of exotic and obscure fruits and vegetables; Chelsea Market Baskets, which focuses on unique personal and home care items and specialty foods; Banchet Flowers; and Spice Market, a restaurant inspired by Asian family-style street food.

The excursion reported back a number of interesting finds:

- Himalayan pink salt
- Hunza black salt
- Rainbow Swiss chard
- Acai Pomegranate Body Wash by South of France
- Cherry Plum Confit with Edelzwicker + Cumin by L'Epicurien
- Cherry yuzu soda
- Cilantro yogurt
- Dandelion and burdock drink by Fentimans
- Jasmine lemonade
- Kumquat lemongrass dressing
- Raspberry chipotle sauce by Bronco Bob
- Crystallized ginger
- Egyptian chamomile
- Galia melon
- Organic agave powder and nectar
- Pana fruit (bread fruit)
- Raspberry Buttercream Frosting personal care line by Jaqua
- Rose Petal Crystallized Jam by L'Epicurien
- Russian caravan tea: "black tea with smoky Lapsang Souchong and a hint of bergamot"
- Thai basil dipping sauce
- Wild Elderflower Bubbly Drink by Luscombe
- Acacia honey
- Bluefoot mushrooms
- Caipirinha Candy by Chelsea Sweets

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