
An accomplished researcher in flavor chemistry and pioneer in the field of flavor release, Dr. Roberts' achievements include:

- Understanding how food components such as fats, proteins, and carbohydrates bind to and are absorbed by flavor compounds and applying results to improve food products, including pet food, confectionery products, coffee, and dairy products.
 - Utilizing state-of-the-art flavor analysis techniques.
 - Developing a retronasal aroma simulator.
 - Advancing industry knowledge of nosespace analysis and its correlation to sensory analysis.
 - Discovering that compound partition coefficients are the cause of diverse flavor release behavior.
 - Editing books and organizing two symposia on Flavor Release and Flavor Perception at American Chemical Society's annual meetings.
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Deborah D. Roberts, Ph.D.

Flavor Science Consultant

17632 Ailanthus Drive
Chesterfield, MO 63005

(636) 728-1608

flavorscience@charter.net

<http://webpages.charter.net/flavor>

Deborah D. Roberts, a Ph.D. graduate from Cornell University, has been awarded numerous scholarships, awards, and fellowships for her studies in flavor chemistry. A recognized expert in the field of flavor release, Deborah is an invited speaker at industry conferences and author of 20 peer-reviewed publications and two books.

Dr. Roberts has spent the past seven years at the Nestlé Research Center in Switzerland, where she studied the relationship between flavor chemistry and sensory perception using a variety of food products. During this time, Deborah developed innovative evaluation methods and predictive models to help improve food flavor.

An active member of the American Chemical Society (ACS), Deborah has served as flavor chemistry chairperson & executive committee member in the division of Agricultural and Food Chemistry.

Dr. Roberts is committed to working collaboratively with your company's employees. Relying on years of experience in the area of flavor chemistry and a vast network of resources spanning universities, professional organizations, and industry professionals, she offers more than just expertise – she is committed to understanding and solving your products' flavor issues.

Flavor Project Leadership

- Resolve flavor problems in food products such as flavor loss and off-flavors.
- Identify appropriate flavorings for use and their most effective methods of application.
- Find ways to improve product flavor.

Flavor Analysis

- Increase the understanding of compounds contributing to food's flavor in order to better control the flavor results.
- Perform flavor analysis using methods such as gas chromatography olfactometry, headspace analysis, or other flavor techniques.

Networking

- Liaise with flavor companies.
- Organize flavor-related workshops, seminars, and training.
- Initiate collaborations with recognized food science and flavor experts.
- Provide food chemistry and food science related information.

Call or email for additional information.

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