

## ESSENTIAL OILS AND OLEORESINS MARKET INSIDER



Geranium on raised beds, Rwanda.

January 2015 Report

## Market Insider

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### **Bell Flavors & Fragrances EMEA – Flavour Trends 2015.**

Bell Flavors releases its Flavor Trends for 2015. Recognising consumer behaviour is the key element for successful product marketing. In the food and beverage sector it is particularly important to spot each year's market and consumer trends, evaluate them with regard to future developments and create new ideas out of it. Bell Flavors & Fragrances has intensively analysed the market and consumer preferences in taste. The result is a broad range of new flavour ideas – divided into two main categories: the so called "Flavour Comfort Zone" and the "Flavour Innovation Zone".

"Flavour Comfort Zone" – become familiar with the unknown. This category is based on the omnipresent fact that every human owns an original field of familiarity with external impacts. A very prominent example is the dominating role of orange and lemon flavours in soft drinks and sweets such as fruit gums, ice cream and chocolate candy. However, tasty innovations like blood orange, tangerine or grapefruit deliver an exotic character while still staying within the consumers "Flavour Comfort Zone". They create a clear unique selling point and simultaneously fulfil the balancing act of serving the mass market and being extraordinary at the same time. Therefore the differentiation of citrus profiles is a global trend for 2015 - whether it is for sweets, drinks or aromatic foods like sauces and snacks. Next to the citrus trend another important theme manifests itself within the "Flavour Comfort Zone": Mint. Although mint is a long-time favourite flavour profile, it reinvents itself by how those fresh and sweet or even hearty mint notes are used in different products. Garden mint, for example, can create a totally new, slightly sweet taste profile in cheese products, sauces and dressings, while concurrently the use of a hint of peppermint in sweets and drinks can create a fresh, slightly aromatic note that harmonises well with citric accords.

"Flavour Innovation Zone" – something new and different. Bell's second category – "Flavour Innovation Zone" – is all about new, unusual and exciting flavour creations. Taste profiles are becoming more sophisticated and FMCG producers are polarising more often. For developing new drink concepts Bell Flavors & Fragrances has created special bitter applications that fulfil clean label restrictions and can be labelled as natural extract. The confectionary market sees another polarising spot within the next years: inspirations from desserts like crème brûlée or tiramisu are conquering chocolate and chocolate filling products and gain more and more attention. A second significant trend is the use of floral notes – especially when combined with high-quality Marc-de-Champagne-fillings they give an impression of wine-cocktails which attracts a young and female target group.

Looking at the savoury segment, the spotlight is still on more exotic and spicy flavour creations like sriracha – a sweet and spicy combination of garlic and chili that can be used for sauces and is promoted as one of the flavour highlights for 2015 when used for snacks. For an even more unusual combination, Bell has created a maple bacon flavour that combines sweet and salty – a huge trend, that will catch on in the snacking market during the next years.

Source: Bell Flavors & Fragrances Europe.

### **Nactis Flavours acquires Robertet Savoury from Robertet Group**

Nactis Flavours, an expert in aromatic raw materials, ingredients and flavours, has just completed a strategic operation to acquire Robertet Savoury, the Belgian subsidiary of the Robertet Group, the Grasse region's leading fragrance and flavours company. With this seventh acquisition since 2001, Nactis Flavours will enhance its solutions with a range of plant-based savoury aromatic raw materials, while further strengthening its portfolio of industrial clients, opening up to new regions. In early November 2014, Nactis Flavours raised €10 million from MML Capital, which now has a 20% stake in its capital alongside its founder, Hervé Lecesne (75%), and the management team (5%). Based out of Schoten, near Antwerp, Robertet Savoury is specialised in transformation flavours (Maillard flavours) and hydrolysed vegetable proteins (HVPs) intended primarily for the soup and stock, sauce, condiment, seasoning and ready meal industries. Strongly involved in developing value-added solutions for the plant industry (soya, wheat, corn, etc.), the company is working on

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various biotech developments, including an original enzyme hydrolysis process. It has efficient industrial capabilities specialised in hydrolysis, drying, reaction processes and powdered aromatics. Robertet Savoury sells its products in Belgium, the Netherlands, Germany, Northern European countries, Spain, Italy and sub-Saharan Africa (Nigeria, Senegal). The company, which employs 54 people, had revenues of €14 million in 2014. "Thanks to the strong presence built up by Nactis Flavours on French and international markets for ready meals, seasonings and aromatics, we will be immediately implementing the synergies that will enable us to strongly develop our new subsidiary's business", explains Daniel Faguer, CEO of Nactis Flavours.

Daniel Faguer, previously Malteurop Group CEO, has just joined Nactis Flavours with a mission to ramp up its international development. He has been appointed Chairman of Robertet Savoury, which will be changing its name to Nactis Benelux. "The acquisition of Robertet Savoury, which we had been looking into since 2009, was finally made possible when our new financial partner MML Capital came on board in November 2014, in line with our plans to resume an external growth strategy that will now have an international focus. This seventh acquisition, the first outside of France, will enable us to take a major step forward towards achieving our goal to double our business over the next three to five years by generating more than 50% of our revenues internationally", concludes Hervé Lecesne, founder, Chairman and CEO of Nactis Flavours. (Bondoufle, January 6th, 2015)

#### *About nactis flavours*

Since being founded in 1996, Nactis Flavours has stood out through its expertise in creating flavours, aromatic and functional ingredients, and aromatic raw materials for industrial firms (food, pharmaceutical, flavouring, perfumery sectors) and small-scale specialists from the food trade. A company with a strong human dimension, Nactis Flavours offers its clients a range of innovative, high quality solutions tailored to their needs. The expertise and know-how built up by its teams have enabled it to successfully deploy its solutions internationally, adapting them in line with local consumer practices and regulations. Following its acquisition of Robertet Savoury, Nactis Flavours has six production sites - in Belgium in Schoten (Antwerp region), in France in Bondoufle (91), Yssingeaux (43), Chartres (28), Furdenheim (67) and Illkirch (67) - as well as four international subsidiaries (Bulgaria, United States, Poland, Tunisia) and agents in 50 countries. In 2014, the company, which employed 200 people with its international subsidiaries, generated €40 million in revenues, including 26% on international markets.

Source: Nactis

#### **Giles Bovill joins Inovia International**

Giles Bovill has been appointed general manager of Inovia International (UK), a subsidiary of Stan Chem International Group, which serves the personal care, cosmetics and natural ingredients industries. Giles Bovill previously served as the global sales director of Earthoil, the cosmetic/personal care division of Treatts specializing in organic produce so will bring a broad base of experience of the essential oils, flavours, fragrances and organic and Fair Trade sectors. Paul Rohof, CEO of Stan Chem International Group, said, "Giles joins us with over 20 years experience in the ingredients sector. His knowledge of the flavor, fragrance and personal care industries is extensive, and he will bring valuable expertise to the group. We very much look forward to working with him and to expanding our business."

Inovia's manufacturing site is certified organic by The Soil Association UK, the British Organic Farmers & Growers Body and the North American NOP program. The company works closely with customers to develop certified organic products, whether Essential or Vegetable Oils, Botanical or Fruit Extracts, as well as finished personal care products. Products can be tailored to customers' individual needs by the inclusion of selected organic essential oils and other speciality organic materials. Products manufactured and filled in the Soil Association certified bulk manufacture and filling facility can carry the Soil Association Approved logo on their labels – subject to application and approval. The finished product range includes Organic Balm Products, Organic Oil Products such as Aromatherapy Massage Oils and Bath Oils, Organic Facial Toners / Spritzers (containing Organic Alcohol), Organic Wash Products, Organic Creams and so on. The company can offer a wide range of packaging formats for organic products, from bulk drums, buckets and tubs through to individual bottles, jars, tubs and tubes in a variety of sizes. In addition to finished products the company has a

wide range of organic certified Essential Oils including Lavender, Tea Tree and Rose Geranium, Vegetable Oils including Avocado, Sunflower and Jojoba and various Botanical Extracts.

Soil Association approved extracts include Organic Pomegranate Extract Hydroalcoholic Fresh which is made from fresh organic pomegranates and organic alcohol. Vivalin Organic Aqueous Flax Extract is produced from organic flax and is a superior emollient recommended for skin and hair preparations.

Source: Inovia International (United Kingdom)

### **Frutarom launches all natural liquid extracts**

The Switzerland-based Frutarom BU Health has launched EFLA sense, a new line of all-natural liquid extracts, with sensory properties to boost flavor and health benefits in products such as beverages, confectionery, dairy, bakery and liquid dietary supplements. The use of herbal extracts is an emerging ingredient trend for many market categories according to global product launch activity tracked by Innova Market Insights. There was a 4% increase in global tracked product launches containing herbal extracts in 2014 from 2013, with more future growth anticipated. Supplements was the most active market category for herbal extract applications in 2014, accounting for 11.5% of global product launch activity tracked, followed by Sauces & Seasonings (6.8%), Ready Meals (5.9%) and Soft Drinks (4.9%).

EFLA sense line contains natural botanic extracts from flowers (including chamomile, elderflower and orange blossom); leaves (peppermint, lemon balm and sage); fruits and seeds (fennel and rose hips) and several herbal blends. These essences are obtained from traditional plants and meet the increasing consumer demand for health and wellness products and clean label. The new line is produced in Switzerland through a gentle process that preserves the delicate flavors and aromatic properties of the ingredients.

“The natural line provides healthy solutions to naturally enhance the taste of finished foods with nuances of flowers, herbs and other essences of nature, says Yannick Capelle, Product Manager for Frutarom BU Health. “We offer unique natural herbal extracts to help our customers reinvent their products and add healthy sensory appeal.” EFLA sense also is especially suitable for liquid supplement products such as “shots,” an excellent bridge between the emerging need for health-promoting nutraceuticals and the inconvenience of swallowing a large number of tablets. The healthy flavor extracts have a typical dosage of 0.1 - 0.2% and are heat- and pH-stable.

“We carefully select our raw materials and rigorously control the supply chain and production to ensure high purity and quality of our plant extracts,” explains Capelle. “Frutarom BU health has strict protocols for quality and safety assessment in order to provide customers the best sustainable flavor line while enabling clean label capacity.”

#### *About Frutarom*

Frutarom is a leading flavor and fine ingredients house ranked among the top 10 companies in the global market. Fulfilling its commitment to become the preferred partner for taste-driven, healthy success, Frutarom provides advanced solutions for the food & beverage, nutraceutical, pharmaceutical and cosmetic industries.

Source: Frutarom

### **Evolve Holdings and Cargill sign second agreement on fermentation**

Evolve Holding SA and Cargill have signed an agreement to co-develop a sustainable, customisable, and cost-effective fermentation production process for a second family of high-value food and beverage ingredients. This additional collaboration between the two companies is modelled on the first partnership signed in March 2013 to develop next-generation stevia ingredients (steviol glycosides). This second family of high-value ingredients is unrelated to stevia. In the initial phase of the new collaboration, Evolve expects to deploy 5 - 7 researchers. Evolve and Cargill will share costs.

Neil Goldsmith, CEO of Evolva, commented: “Obviously, signing a second product collaboration agreement with Cargill—just under two years after starting our stevia collaboration with them—speaks to the confidence that both companies have about the fermentation route of production for a wide variety of functional ingredients. We are pleased that our relationship with Cargill continues to deepen.”

Source: Evolva Holdings

### **Flavors and Fragrances market projected to grow to US\$35 billion by 2020**

The global market for flavours and flavours is expected to grow to over US\$35 billion by 2019, according to a new report released by BCC Research. Highlights of the report are:

- The global flavour and fragrance market totaled \$23.9 billion in 2013. This market is expected to grow to US\$25.3 billion in 2014 and \$35.5 billion in 2019, a compound annual growth rate (CAGR) of 5.8%;
- The North American market was \$7.1 billion in 2013. This market is expected to grow to \$7.5 billion in 2014 and \$9.9 billion in 2019, with a CAGR of 5.7%.
- The Western Europe market was \$7.0 billion in 2013. This market is expected to grow to \$7.3 billion in 2014 and \$9.7 billion in 2019, with a CAGR of 5.8%.

Source: BCC Research

### **Givaudan expands sustainable patchouli production network**

Givaudan has established a patchouli collection network on Sulawesi, Indonesia, to add to its existing farming partnership agreements with GaiaOne Sdn Bhd and Gaya Naturals Sdn Bhd on the islands of Borneo, Malaysia. These two initiatives continue Givaudan’s strategy to secure and protect natural perfumery ingredients. Givaudan continues the deployment of strategic initiatives to secure the long term availability and protection of quality natural ingredients used for perfumery. Givaudan announced the establishment of a collection network on the Indonesian island of Sulawesi in addition to the exclusive farming partnership agreement with GaiaOne Sdn Bhd and Gaya Naturals Sdn Bhd in Borneo announced in January 2014.

**The Collection network:** Around 1,000 tonnes of patchouli essential oil is produced every year, coming, almost exclusively, from Indonesia. Givaudan’s dedicated procurement Origination Team is now established on the Indonesian island of Sulawesi, and has connected with hundreds of individual patchouli oil producers to form a collection network that now provides most of the patchouli oil required by the company. Throughout the year, Givaudan field buyers are present on the island, working with local farmers and distillers. They create a direct regular outlet for their patchouli crops, and thus income for the grower communities. Advice and support in the techniques of harvesting, preparing and distilling patchouli is also provided, in order to increase oil quality and yield. The field teams use tablets to collate information about the crops and oils purchased in the Givaudan-developed I-Source programme. Data permits more agile and efficient monitoring of the collection activity and gives insight that deepens knowledge of the market and facilitates swift adjustments, should they be required, to protect quality or supply.

**The Farming partnership:** On the northeast of the island of Borneo in Malaysia, complementing our Indonesian collection network, an exclusive farming partnership agreement for the same ingredient has been initiated with a large land owner. With its farm and a dedicated distillation plant, this open-air laboratory enables Givaudan to develop special, totally traceable qualities of essential oil especially for our perfumers. Here Givaudan has financed plantation machinery, production equipment, as well as new homes for workers.

**About Procurement Origination:** Givaudan is committed to a greater involvement at the source of critical natural ingredients to both ensure long term availability and improve responsible supply. These latest announcements are part of the company’s strategic focus to deliver the capability to collect and transform natural crops directly from the country of origin. The Company has taken the industry lead to work on strengthening fragile supply chains for natural ingredients used only for perfumery. Givaudan is investing in dedicated teams in countries of origin, known as Procurement

Origination teams, encouraging agricultural best practice and ensuring that grower communities benefit in the long-term from supplying the fragrance industry.

About Givaudan Innovative Naturals: Givaudan engage your senses. Givaudan continues to establish direct presence at the source of patchouli oil production. The Givaudan Innovative Naturals programme provides Givaudan perfumers and, in-turn, customers, with a long-term, sustainable supply of natural ingredients. The Company's involvement at the origin not only makes sustainable natural ingredients available but often also leads to the discovery of exciting new-to-perfumery natural products.

About Givaudan: Givaudan is the global leader in the creation of fragrances and flavours. In close collaboration with food, beverage, consumer product and fragrance partners, Givaudan develops tastes and scents that delight consumers the world over. With a passion to understand consumers' preferences and a relentless drive to innovate, Givaudan is at the forefront of creating fragrances and flavours that 'engage your senses'. The company achieved sales of CHF 4.4 billion in 2013. Headquartered in Switzerland with local presence in 80 countries, the company has 9,500 employees worldwide. Givaudan invites you to discover more at [www.givaudan.com](http://www.givaudan.com).

Source: Givaudan

### **IFF-LMR Naturals & Turkish Rose Partner Certified For Life Social Responsibility**

IFF-LMR Naturals has achieved the IMO (Institute for Marketecology) For Life Social Responsibility certification in recognition of the company's sustainability commitments. Factors that impact certification include environmental responsibility, fair working conditions, transparency and community relations.

In addition to LMR receiving this certification, its agricultural and processing partner in Isparta, Turkey, received For Life certification relating to LMR's Turkish rose supply chain. For Life certification confirms that LMR and its partner in Turkey are committed to acting as responsible employers and promoters of sustainable practices.

"Sustainability is an integral part of our business strategy and a key differentiator for IFF," said Andreas Fibig, IFF chairman and CEO. "We have made significant progress in executing and expanding our sustainability initiatives during the past year alone, including opening the largest solar field in the flavors and fragrances industry, inclusion in the CDP Climate Disclosure Leadership and now, the For Life Social Responsibility certification from IMO."

Nicolas Mirzayantz, IFF group president fragrances and executive sustainability champion, added, "Rose is at the heart of every perfumer's catalog and LMR has been working closely with its partner in Turkey to bring the purest, highest quality rose products to perfumers for more than ten years. Our longstanding commitment to strengthening sustainability within our customers' supply chains was taken to a higher level with the introduction of this third-party certification by IMO."

Source: IFF

### **Firmenich appoints Chris Millington to head Flavor Division**

Millington is named Head of Firmenich Flavors after having successfully led the Division in North America over the past three years; succeeding Aldo Uva, who steps down to accept a role outside the Group. Firmenich has appointed Chris Millington as President of the Flavor Division and member of the Company's Direction Générale (DG), effective January 15th 2015. He succeeds Aldo Uva, who successfully served the Company for close to six years and has accepted a role outside the Group.

"I warmly welcome Chris to my DG team as President of the Flavor Division," says Gilbert Ghostine, CEO, Firmenich. "Since taking over the leadership of Flavors North America, Chris has transformed our position in this critical market. He delivered industry-leading growth year on year, thanks to his close partnership with our clients as well as his focus on innovation. He is a highly accomplished leader with a strong vision for the Division and track record in executing innovative business models globally," adds Ghostine. "Also I would like to sincerely thank Aldo Uva who served the Company remarkably throughout his tenure. In particular, he positioned Firmenich as a

leading partner in Health and Nutrition by creating an independent business unit dedicated to our Taste Modulation platform," emphasizes Ghostine. "Aldo instilled an innovation and performance-driven culture across the Flavor Division, which Chris can capitalize on and take to the next level," concludes Ghostine.

Millington joined Firmenich in January 2012 to lead Flavors in North America. Under his leadership the Division successfully outgrew competition in that region for the last two years, thanks to innovative business models grounded in a client-focused approach. He came to Firmenich with an extensive background of over 20 years in the Food and Beverage industry, mainly with Nestle and Kraft, marked by increasing responsibilities in commercial and leadership roles across the Americas, Europe, Asia and Australia. "I am very excited to be heading the Flavor Division," says Millington. "Building on Aldo's strong legacy, I look forward to driving the Division towards its next level of performance," he adds.

Throughout his tenure as Head of Flavors, Uva successfully transformed the Division by setting strong foundations for growth in both Mature and High Growth markets. "It was a difficult decision for me to choose to leave Firmenich. I had the privilege of leading an outstanding team and we achieved great momentum around our vision to not only offer outstanding taste, but to also be a leader in Health and Nutrition as well as Sustainability," says Uva. "Much has been accomplished in the past six years and much more will be accomplished under the leadership of Chris, who is a leader I have always admired. I wish Gilbert, Chris and the Flavor Division all the best for the future," concluded Uva.

Firmenich is the world's largest privately-owned company (No.2 worldwide) in the fragrance and flavor business. Founded in Geneva, Switzerland, in 1895, Firmenich has created many of the world's best-known perfumes and flavors that billions of consumers enjoy each day. Firmenich is renowned for its creativity and innovation, as well as, its exceptional understanding of consumer trends. Each year, Firmenich invests around 10% of its turnover in R&D, reflecting its continuous commitment to leading science. Firmenich had an annual turnover of 2.95 billion Swiss Francs at end June 2014. More information about Firmenich is available at [www.firmenich.com](http://www.firmenich.com)

Source: Firmenich

### Overview of essential oil production from North Africa

#### Introduction

North Africa is a long established and important source of essential oils for a number of Mediterranean-origin plant species. Egypt, Morocco and Tunisia are the major production origins in the region, with production coming from both wild harvested and cultivated material (almost all wild harvested material coming from Morocco and Tunisia, with Egypt's production being almost wholly from cultivated sources). The major crop types providing essential oils and extracts in the region are:

- The herbs and spice seeds (lavender, rosemary, coriander, chamomile, cumin etc)
- Citrus oils (neroli, petitgrain etc)
- Flowers (jasmine, rose, violet etc); and
- A number of aromatic trees and shrubs (geranium, myrtle, cedar etc)

#### Egypt

Egypt provides a large and diverse range of essential oils and extracts, more than 30 different products, with a total export value in the range US\$35 to US\$40 million/yr. However, over 60% of the value of exports is accounted for by 2 crops – geranium (typically around 45% of export totals, with production of around 150 to 180 tonnes valued at around US\$15 million), and jasmine (typically around 20% of export totals, with production of around 3.3 to 3.5 tonnes valued at around US\$6.5 million. Production of geranium oil has fluctuated widely over the last 5 to 10 years – both prices and production volumes, with production peaking at around 250 tonnes. Current production levels are around 150 to 170 tonnes, while long term averages are in the range 60 to 120 tonnes.

The next 6 most important crops by export value are:

- Cumin: US\$2.6 million; 15-20 tonnes
- Violet leaf concrete: US\$1.6 million; 1.5 tonne
- Onion oil: US\$1.6 million; 2 tonnes
- Blue chamomile: US\$1.3 million; 1.5 tonnes
- Petitgrain mandarin: US\$1.1 million; 25 tonnes
- Neroli: US\$1 million; 0.35 tonnes

No other crop has a production value greater than US\$1 million. Other essential oil and extract crops include a wide range of:

- Herbs: basil (linalool and methyl chavicol types); caraway seed; aniseed; garlic; coriander (leaf and seed oils); parsley (leaf and seed oils); dill (leaf and seed oils); celery (leaf and seed oils); bitter fennel;
- Flowers: tagetes; carnation concrete; rose concrete
- Citrus oils: bitter orange oil; bitter orange blossom concrete; key lime

#### Tunisia

The Tunisian essential oils industry is based around production of bitter orange flower, and wild harvested rosemary and myrtle. The leaves and flowers of the bitter orange tree (*Citrus aurantium*) are harvested. Production is centered in the NE of the country. Distillation of the flowers gives neroli oil, and the water used for distillation gives orange flower water and the flower water absolute. Extraction of the flowers gives bitter orange concrete and absolute. Tunisia produces in the range 600 to 800 kgs/yr neroli oil. Distillation of the leaves gives petitgrain oil, and the petitgrain water and absolute are also produced.

Rosemary and myrtle are wild harvested with most production coming from lands controlled by the State (Department of Forests), where harvesting rights are auctioned each year. There are extensive crop areas, centered around the western, and central regions. Rosemary is reported to grow on up to 350,000 ha and myrtle on around 40,000 ha. Exports of rosemary oil are in the range 70 to 90 tonnes/yr; exports of myrtle are in the range 2 to 3 tonnes/yr.

## **Morocco**

The essential oil and extracts sector in Morocco is based on both wild harvested and cultivated production. Wild harvested crops are found over extensive areas, but overall production volumes of all essential oil and extract crops are dominated by the wild harvested crops, although production volumes of cultivated crops are becoming increasingly important. The major wild harvested plants are rosemary, thyme, lichen, argan, wild chamomile, myrtle, atlas cedar, laurel and artemisia. Harvesting is generally organized by cooperatives that then sell the crops, or the oils, to other companies.

The major cultivated crops, by area of cultivation, are:

- coriander (4,750 ha);
- lavender & lavandin (2,000 ha);
- cumin (1,800 ha);
- sesame (1,600 ha);
- aniseed (1,200 ha);
- bitter orange (250 ha);
- verbena (50ha);
- rose centifolia (40 ha); rose damascene (30 ha);
- jasmine (30 ha).

Other cultivated essential oil and extract crops include: geranium; saffron; spearmint; mimosa; grapefruit.

Production estimates for the major essential oils are:

- Atlas cedar: 40 tonnes
- Rosemary: 30 tonnes
- Pennyroyal: 6 tonnes
- Wild chamomile: 4 tonnes
- Mimosa concrete: 2.5 tonnes
- Rosa damascena concrete: 1.5 tonnes; Rosa damascene essential oil: 50 kgs; Rosa centifolia concrete 200 kgs
- Myrtle: 1.3 tonnes
- Neroli concrete: 1.3 tonnes
- Orange flower concrete: 1.2 tonnes
- Jasmine concrete: 250 kgs

# Price Information

## Conventional essential oils

PLEASE REMEMBER THAT THESE ARE ONLY PRICE INDICATIONS.

Price indications collected from the markets are given for a range of essential oils, below. The oils are grouped *for convenience only* into Spice Oils, Seed Oils, Citrus Oils, Herb Oils and Perfumery Oils. Prices are wholesale for quantities of 25kg or more unless otherwise stated.

### Spice Oils

Product	Origin/Grade	Prices per KG (US\$)
Clove bud	Indonesian	\$24/kg 200kg lots
	Indian	\$84/kg 1 kg lots
	Madagascan	\$82/kg
Clove stem	Indonesian	\$18/kg container
	India	\$50/kg
	Madagascar	\$36/kg 200 kg lots
Clove leaf	Indonesian	\$14.50/kg, container
	Madagascan	\$31/kg
	Indonesian	\$46/kg
	Indonesia	\$18/kg container
Cinnamon bark	Sri Lankan 60/65%	n/a
Cinnamon leaf	Sri Lankan	\$18/kg container; \$77/kg
	Madagascar	\$55/kg
Cassia bark	China	\$42/kg
Black pepper	Sri Lankan	\$218/kg 1 kg lots
	Indian	\$150/kg
Nutmeg	Indonesian (myristicin 8%)	\$65/kg
	Indonesian (myristin 10%)	\$72/kg
	Indonesian (safrole free)	\$92/kg
Ginger	Chinese	\$72/kg container; \$100/kg
	Indian	\$168/kg 1 kg lots
	Indonesia (red)	\$98/kg
Pimento leaf	Jamaican	\$140/kg
	Jamaican	\$90 container
Pimento berry	Jamaican	€210/kg
	Jamaican	\$154 1 tonne lots
Cardamom	Guatemala	\$185/kg container

## Spice Seed Oils

Product	Origin/Grade	Prices per KG
Aniseed	China	\$13-16 CIF NW Europe; \$50-84/kg 1 kg lots
Star Anise	India	\$120/kg
Coriander seed	Russian	\$80/kg
Coriander herb	Russian	US\$100/kg drum
Cumin seed	Egypt	€150/kg

## Citrus Oils

Product	Origin/Grade	Prices per KG
Orange (sweet)	Brazilian	\$16/kg
	Italy (b/orange c/pressed)	\$33/kg
	Brazil (pera)	\$5/kg container
Orange (bitter)	Italian (c/pressed)	\$45/kg
Bergamot oil	Ivory Coast/Italy	\$80/kg
Lemon	Italian	\$63/kg 1 kg lots
	Italian (c/pressed)	\$35
	Argentina	\$55-\$58/kg container
	Brazil	\$55/kg
Lime (distilled)	Italian	n/a
	Mexico/Peru	\$56/kg container; \$115/kg
Lime (cold pressed)		\$25/kg
Mandarin (red)	Italy	\$85/kg
Grapefruit (pink)	Argentina	\$42/kg
Grapefruit (white)	France	\$40/kg

## Herb Oils

Product	Origin/Grade	Prices per KG
Basil	Comores	\$125/kg
	Egypt	\$82/kg
Lavender	Bulgaria	\$80/kg
	French	\$250/kg
	English	\$200/kg
	Russia	\$95/kg drum
Lavandin	French Grosso	\$30/kg
Spike Lavender	Spain	\$110/kg
Mints	Indian piperita	\$63/kg
	India, mentha arvensis crude, L-menthol 72%	\$13/kg
Menthol	Indian, bold crystals	\$16/kg
	Indian, medium crystals	\$15/kg
	China	\$15/kg
Peppermint menthofuran 3%	China	\$23.50/kg
Peppermint dementholised	Indian	\$11/kg
Menthone 80/20	Indian	\$14.50/kg
Menthone 90/10	Indian	\$15.50/kg
Spearmint 60% carvone	Indian	\$20/kg
Spearmint 55% carvone	Indian	\$19.50/kg
Chamomile (German)	German blue	\$670/kg
	Morocco (wild)	\$460/kg
	Egypt (blue)	\$1,000/kg

Product	Origin/Grade	Prices per KG
Chamomile (Roman)	UK	\$560/kg
Sage	Croatia	\$105/kg
Rosemary	Portugal/Spain/Tunisia	\$55
	Spain	\$68/kg drum
	France	\$75
Marjoram	Spain (wild)	\$190/kg
Thyme	Spain	\$67/kg

## Perfumery Oils

Product	Origin/Grade	Prices per KG
Eucalyptus globulus & other high cineole types	China	\$13/kg container; \$25/kg
	Australian	\$44/kg
	China	\$38/kg 1kg lots
	Madagascar	\$31/kg
Eucalyptus citriadora	China	\$28/kg
	Madagascar	\$25/kg
Litsea cubeba	Spain	\$22/kg
	China	\$21/kg container
Ylang ylang	Comores: Extra S	n/a
	Comores : Première	\$225/kg
	Comores : Deuxième	\$180/kg
	Comores : Troisième	\$95/kg
	Comores: Complet	\$150/kg 1 kg lots
	Madagascar (grade II)	\$80/kg
Ylang (cananga)	Indonesia	\$57/kg 1 ton lots
Patchouli	Indonesia min 32% pa, light	\$74/kg 1 ton lots
	Indonesia min 30% pa, light	\$68/kg
	Indonesia min 27% pa, light	\$60/kg
	Indonesia	\$75/kg drum
Rose	Bulgaria	\$5,750/kg
Geranium	Egypt	\$125/kg
	Egypt	\$120/kg
	China	\$165/kg container
	Egypt	\$110/kg container
	Madagascar	\$310/kg
Rose Geranium	Madagascar/France	\$210/kg
Niaouli (Cineole 1,8) (Malaleuca quinquenervia type I)	Madagascar	\$16/kg
Niaouli Viridiflora (Malaleuca viridiflora type II)	Madagascar	\$20/kg
Petitgrain	Paraguay	\$35/kg drum
Sandalwood	India	\$2,900/kg
	East Indies	\$2,500/kg
	Australian	\$1,680/kg
Cedarwood	USA	\$52/kg
	China	\$13/kg container; \$32/kg
Frankincense	Somalia/France	\$250/kg
	India	\$120/kg
Citronella	Indonesian	\$17/kg container; \$23/kg
	Sri Lanka	\$40/kg container
	China	\$18-20/kg container
Lemongrass	Indian	\$16/kg container; \$35/kg
	Madagascar (C. giganteus)	\$55/kg
Palmarosa	Indian	\$41/kg

Product	Origin/Grade	Prices per KG
Vetiver	Indonesian	\$140/kg
	Indonesian	\$165/kg rectified
	China	\$85/kg container
Tea Tree	Australia	\$44/kg;
	Australia, lemon scented	\$140/kg
Guaiacwood	Paraguay	\$25/kg drum
Fennel, bitter	Spain	\$84/kg
Juniperberry	India	\$120/kg
Myrrh	India (extract)	\$133/kg
	India (distilled)	\$270/kg

# Price Information

## Organic essential oils

PLEASE REMEMBER THAT THESE ARE ONLY PRICE INDICATIONS.

Price indications collected from the markets are given for a range of essential oils, below. The oils are grouped *for convenience only* into Spice Oils, Seed Oils, Citrus Oils, Herb Oils and Perfumery Oils. Prices are wholesale for quantities of 25kg or more unless otherwise stated.

### Spice Oils

Product	Origin/Grade	Prices per KG (US\$)
Clove bud	Indian	\$140/kg
Clove leaf	Indian	\$80/kg, container
Cinnamon bark	Sri Lankan	\$240/kg
Cinnamon leaf	Sri Lankan	\$150/kg
Nutmeg	Indonesian	\$165/kg
Ginger		\$315/kg
	India	\$170/kg drum

### Spice Seed Oils

Product	Origin/Grade	Prices per KG
Star Anise	China	\$190/kg
Cumin seed	Egypt	\$96/kg

### Citrus Oils

Product	Origin/Grade	Prices per KG
Orange (sweet)	Italian (c/pressed)	\$42/kg
Orange (bitter)	Italian (c/pressed)	\$135/kg
Bergamot	Italy (c/pressed)	\$208
Lemon	Italian (c/pressed)	\$65/kg
	Italian (c/pressed)	\$71/kg
	Argentina	\$75
Mandarin (red)	Italy	\$210/kg
Mandarin (green)	Italy	\$200/kg
Petitgrain (C. aurantium)	Paraguay	\$65/kg

## Herb Oils

Product	Origin/Grade	Prices per KG
Basil	Egypt	\$150/kg
	India	n/a
Lavender	France	\$225/kg
Lavandin	French Grosso	\$52/kg
Mint, peppermint	USA	\$95/kg
	India	\$65/kg drum
Mint, Cornmint	India, mentha arvensis	\$55/kg
Mint, spearmint, <i>M. spicata</i>	USA	\$120/kg
Chamomile (German)	Nepal	\$705/kg
	India	\$1,250/kg
Chamomile (Roman)	Hungary	\$950/kg
Sage	Croatia	\$120
Rosemary	Spain	\$100
	Tunisia	\$25/kg
Marjoram	Spain	\$225/kg
Thyme	Hungary	\$320/kg
	India	\$65/kg
Fennel	India	130/kg

## Perfumery Oils

Product	Origin/Grade	Prices per KG
Eucalyptus radiata & other high cineole types	China	\$64/kg
E. globulus	India	\$45/kg (60%)
	India	\$50/kg (80%)
E. polybractea	Australian	\$145/kg
E. smithii	South Africa	\$80/kg
Eucalyptus citriodora	Brazil	\$56/kg
	India	46/kg
Litsea cubeba	Spain	\$35/kg
Ylang ylang	Comores: I	\$240/kg
	Comores : II	\$190/kg
	Comores : III	\$220/kg
	Comores: Complet	\$350/kg
Patchouli	Indonesia	\$165/kg;
Geranium	Egypt	\$295/kg 1 kg lots
Sandalwood	Sri Lanka	\$2,750/kg 1 kg lots
Cedarwood	USA	\$67/kg
Naouli		\$100/kg
Ravinsara	Madagascar	\$120/kg
Frankincense	Somalia/France	\$560/kg 1 kg lots
	India (B. serrata)	\$78/kg drum
Pine ( <i>P. silvestris</i> )	Hungary	\$190/kg
Citronella	Sri Lanka	\$100/kg
	India	\$32/kg drum
Lemongrass	Nepal	\$40/kg
Palmarosa		\$80/kg
	India	\$70/kg
Vetiver	Indonesian	\$250/kg 1 kg lots
	Indian	\$350/kg
Tea Tree	Australia	\$85/kg;

Product	Origin/Grade	Prices per KG
	Australia, lemon scented	\$240/kg
Fennel, sweet	Bulgaria	\$160/kg
Juniperberry	India	\$150/kg
Myrrh	Africa	\$1,900/kg

# Suppliers of Equipment

## Suppliers to the African market

The distillation and extraction industry in Africa is relatively small and localised outside of the North African centers of Egypt and Morocco, and Southern Africa (South Africa, Swaziland). New entrants to the industry can find it hard to identify suppliers of equipment (stills, condensers, extractor vessels etc) in stainless steel, steam boilers, and other necessary materials (drums, jugs, filter papers etc).

The development of the industry in Africa would benefit greatly if there was greater sharing of information on the location of suppliers. New entrants would find it easier to identify necessary suppliers, and the concentration of orders on particular suppliers would encourage the development of skills and expertise – this is particularly necessary in the areas of fabrication of stainless steel vessels and condensers.

Some contacts of companies involved in the manufacture of distillation/extraction equipment or the capability to do so (primarily the capability to work with stainless steel) or supply of materials based in East Africa are given below.

**The Newsletter would welcome information from Readers on other suppliers of relevant equipment and materials from all regions of Africa, so that the listing can be expanded. Please send any information to [marketinsider@intracen.org](mailto:marketinsider@intracen.org)**

The contacts are provided as a service only. NO RECOMMENDATION IS IMPLIED.

### 1. MANUFACTURE OF STAINLESS STEEL DISTILLATION EQUIPMENT:

#### KENYA:

ASL – Heavy Fabrication Division  
Ramco Industrial Park  
Mombassa Road  
PO Box 18639-00500  
Nairobi. Kenya  
Tel: +254 20 821567/820296/820394  
Fax: +254 20 820169/651893  
[bm@heavyfab.co.ke](mailto:bm@heavyfab.co.ke)  
Attn: Mr Ve Balamurali, General Manager

Warren Enterprises Ltd  
PO Box 8251  
Nairobi. Kenya  
Tel: +254 20 8561 932/3/4  
Fax: +254 20 8561 013  
Attn: Mr S Ramaswamy, Managing Director

Morris Steel & Company  
Mogadishu Road  
PO Box 18310  
Nairobi. Kenya  
Tel: +254 20 533 627  
Attn: General Manager

#### UGANDA:

**Specialised Welding Services** (previously Kasise Kleinsmedie Uganda Ltd)

Jinja Road, Plot 96  
PO Box 40115  
Nakawa Vocational Training Center  
Kampala  
Uganda  
Tel: +256 (776) 405060/405070/405080  
+256 (772) 227 003 (Samantha Moray)  
[sam.moray@sws.co.ug](mailto:sam.moray@sws.co.ug)  
Attn: Samantha Moray, General Manager  
[www.sws.co.ug](http://www.sws.co.ug)

**MADAGASCAR:**

Societe Aris Trading  
Lot VB 81X Ambatoroka  
101-Antananarivo. Madagascar  
Tel: +261 20 24 264 96  
Fax: +261 20 22 290 24  
[aristrading@freenet.mg](mailto:aristrading@freenet.mg)  
Attn: Mr James Davidson

ATICOM  
Lot IT 91A Itaosy  
102 Antananarivo – Atsimondrano. Madagascar  
Tel: +261 32 07 744 34  
[morasatajoso@ yahoo.fr](mailto:morasatajoso@ yahoo.fr)  
Attn: Josoa Andriamorasata

**SOUTH AFRICA:**

EDESA  
PO Box 123  
Riebeek Kasteel 7306  
Western Cape. South Africa  
Tel: +27 (82) 334 3324  
[info@ edesa.co.za](mailto:info@ edesa.co.za)  
Attn: Werner Bester  
Manufacture of distillation equipment and sales of used equipment.

BENCO PLANT & ENGINEERING (PTY) Ltd  
159 Van Eeden Crescent, Rosslyn, Karin Park  
P O Box 59. Pretoria, Gauteng. South Africa  
Tel: +27 (12) 541-0398  
Fax: +27 (12) 541-0399  
Attn: Sloam Durbach  
Manufacturer of distillation equipment and steam boilers

POWERSAVE  
PO Box 699  
Hilton 3245. South Africa  
Tel (cell): +27 82 493 8670  
Fax: +27 33 34 33 755  
Attn: Greg Rowe  
[gregrowe@telcomsa.net](mailto:gregrowe@telcomsa.net)  
Manufacture of steam distillation plants

Henry S Komar & Associates CC  
2 Hebel Road, Roodepoort, Gauteng, South Africa  
Postal address: PO Box 994, Honeydew 2040, South Africa  
Tel: +27 11 760 2718

Fax: +27 11 760 1079  
Attn: Stan Kumar, CEO  
[info@komar.co.za](mailto:info@komar.co.za); [sales@komar.co.za](mailto:sales@komar.co.za)  
[www.komar.co.za](http://www.komar.co.za)

Manufacture of stainless steel distillation and processing equipment. Also sales of secondhand equipment.

THE PROCESS TEAM CC  
37 Nelson Road, Amanzimtoti  
Kwa-Zulu Natal 4126. South Africa  
Attn: Peter Myburg

Design and manufacture of stainless steel distillation equipment.

## **2. SUPPLIERS OF STEAM BOILERS**

### **MADAGASCAR**

ARTICOM  
Lot IT 91A Itaosy  
102 Antananarivo – Atsimondrano. Madagascar  
Tel: +261 32 07 744 34  
[morasatajoso@yahoo.fr](mailto:morasatajoso@yahoofr)  
Attn: Josoa Andriamorasata

ARTICOM make a simple, low pressure, wood fired steam boiler.

### **KENYA:**

Industrial Boiler Products Co. Ltd.  
Kampala Road, Industrial Area  
Nairobi, Kenya.  
+254 733 700175  
[mail@industrialboilerproducts.co.ke](mailto:mail@industrialboilerproducts.co.ke)  
[peter.fernandes@industrialboilerproducts.co.ke](mailto:peter.fernandes@industrialboilerproducts.co.ke)  
Peter Fernandes  
[www.ibp.co.ke](http://www.ibp.co.ke)  
Indian manufactured steam boilers; biomass fired.

Boiler Consortium Africa (BCA) Ltd  
PO Box 60780. Nairobi. Kenya  
Tel: +254 20 557837/ 536793/ 4349310  
Tel: +254 722 750131/ 703511/  
Fax: +254 20 735 331177  
Barry Corlines  
[info@boilersafrica.com](mailto:info@boilersafrica.com)  
[www.boilersafrica.com](http://www.boilersafrica.com)

BCA design, manufacture and commission boilers, included wood fired steam boilers, and are agents for Riello in East Africa.

### **SOUTH AFRICA:**

Combustion Technology South Africa  
PO Box 30047. Tokai, 7966 Cape Town, South Africa  
Tel: +27 21 715 3171

Fax: +27 21 715 6297  
[www.combustiontechnology.co.za](http://www.combustiontechnology.co.za)

Combustion Technology are the exclusive Southern African distributors of Riello burners and Garioni Naval Boilers.

BENCO PLANT & ENGINEERING (PTY) Ltd  
159 Van Eeden Crescent, Rosslyn, Karin Park  
P O Box 59. Pretoria, Gauteng. South Africa  
Tel: +27 (12) 541-0398  
Fax: +27 (12) 541-0399  
Attn: Sloam Durbach  
Manufacturer of distillation equipment and steam boilers

CAPE BOILER  
16 Natal Street, Parden Island, Cape Town, South Africa  
Tel: +27 21 511 6652  
Fax: +27 511 4415  
Attn: Mr Nic Kellerman

#### **INDIA:**

Firetech Boilers Pvt Ltd  
FIRETECH HOUSE, No.211, 2nd Cross, 38th Main,  
B.T.M Layout, 2nd Stage, Bangalore 560 068. India  
Tel: +91-80-6683686; Fax: +91-80-6683921  
Email: [firetech@vsnl.net](mailto:firetech@vsnl.net)  
Manufacture of wood fired steam boilers. Indian manufacturer, but has supplied boilers to Africa.

#### **AUSTRIA:**

Binder GMBH  
Mitterdorferstr. 5  
8572 Barnbach  
Austria  
Email: [office@binder-gmbh.at](mailto:office@binder-gmbh.at)  
Tel: +43 3142 22544-0  
Fax: +43 3142 22544-16  
[www.binder-gmbh.at](http://www.binder-gmbh.at)

Binder Agents in UK:  
Wood Energy Ltd, Severn House, 1-4 Fountain Court, Bradley Stoke, Bristol. BS32 4LA  
[www.woodenergyltd.co.uk](http://www.woodenergyltd.co.uk)

Kohlbach Group  
Grazer StraBe 23  
A-9400 Wolfsberg  
Austria  
Email: [office@kohlbach.at](mailto:office@kohlbach.at)  
Tel: +43 4352 2157-0  
Fax: +43 4352 2157-290  
[www.kohlbach.at](http://www.kohlbach.at)

#### **USA:**

Hurst Boiler & Welding Company, Inc.  
100 Boilermaker Lane  
Coolidge, GA 31738-0530  
USA  
Phone: +1 229-346-3545

Fax: +1 229-346-3874  
Email: [info@hurstboiler.com](mailto:info@hurstboiler.com)  
[www.hurstboiler.com](http://www.hurstboiler.com)

### **3. SUPPLIERS OF MATERIALS AND EQUIPMENT**

#### **(a) Forklift trucks/pallet trucks**

Forktruck Solutions  
16 Kiewiet Close, Okavango Park, Brackenfel 7560, Cape Town. South Africa  
Postal address: PO Box 3221, Durbanville 7551. South Africa  
Tel: +27 21 982 1142 and +27 21 981 2649;  
Cell: +27 83 2848 557  
Fax: +27 21 982 1141  
Attn: Dirk van der Westhuizen  
[dirk@forktrucksolutions.co.za](mailto:dirk@forktrucksolutions.co.za)  
[www.forktrucksolutions.co.za](http://www.forktrucksolutions.co.za)

Sales and rental of new and used forklift trucks. Also pallet jacks/stackers and range of other warehouse equipment.

#### **(b) Hoists and lifting equipment**

Blue Cranes,  
Crane House, 10 Mansell Road, Killarney Gardens, Minerton, Cape Town, South Africa  
Postal address: PO Box 702, Melkbosstrand 7437. South Africa  
Tel: +27 21 556 0498/9  
Fax: +27 21 556 0486  
Attn: Mr Kobus Steyn  
[joseph@bluecranes.co.za](mailto:joseph@bluecranes.co.za)  
[www.bluecranes.co.za](http://www.bluecranes.co.za)

Manufactures full range of hoists, beam girder cranes and lifting equipment. Sole supplier of Liftket electric chain hoists and wire rope hoist units. Repairs and spare parts supply service. Supply of associated slings, chains, blocks etc.

#### **(c) Essential oil drums:**

Greif supply a range of steel and coated drums, and are present in 45 countries around the world.

Greif Kenya Ltd  
Box9036 - Unga Street  
Shimanzi – Mombasa. Kenya  
Tel: +254 41 2495591  
Fax: +254 41 2494038  
[pascal.wanyonyi@greif.co.ke](mailto:pascal.wanyonyi@greif.co.ke)  
Attn: Pascal Wanyonyi

Greif Nigeria Ltd  
Apapa, Nigeria  
Phone +234 (01) 587 0866  
Fax +234 (01) 587 3084  
[vanleer@linkserve.com.ng](mailto:vanleer@linkserve.com.ng)  
Attn: Olukunle Obadina,

Greif South Africa Ltd  
Vanderbijlpark, South Africa  
Phone +27 (0) 16 930 1100

Fax +27 (0) 16 930 1106  
[carl.williams@grief.com](mailto:carl.williams@grief.com)  
Attn: Carl Williams  
Website: [www.greif.co.za](http://www.greif.co.za)

Greif Mozambique  
Maputo, Mozambique  
Phone +258 21 720153  
Fax +258 21 720724  
[vanleer@vironn.com](mailto:vanleer@vironn.com)

Greif Egypt  
Cairo, Egypt  
Phone +20 2588 1110 Fax +20 2593 3889  
E-mail: [koracons@link.com.eg](mailto:koracons@link.com.eg)  
Attn: Ayman Korra

Greif Algeria  
Arzew, Algeria  
Phone + 213 41473723 / + 213 41473724 Fax + 213 41473730  
E-mail: [Mohamed.Gherbi@Greif.com](mailto:Mohamed.Gherbi@Greif.com)  
Attn: Mohamed Gherbi

#### **China:**

##### **Guangzhou New Jinrong Coopery Co. Ltd.**

No.7 Huancui xi road  
Cuishanhu new district  
Kaiping  
Guangdong. China  
**Ms. Lucinda Lux**  
Tel : +86 159 14338971,+86 18620468156, 0750-2889978  
Fax: +86 7502889978  
Email: [newjinrong@163.com](mailto:newjinrong@163.com); [paul\\_chew@163.com](mailto:paul_chew@163.com)  
SKYPE: xpyllj74

#### **India:**

##### **Al-Can Exports Pvt Ltd**

Sheetal Industrial Estate, Kashmirira Road,  
Bhayander East District,  
Thane 401 105  
India.  
Tel: +91 22 2819 3122  
Fax: +91 22 2814 2477  
Email: [info@alcanexports.com](mailto:info@alcanexports.com)  
Large range of aluminium flasks and bottles.

#### **France:**

##### **Tournaire SA**

70, Route de la Paoute  
Le Plan.  
BP 71004  
06131 Grasse Cedex  
France  
Tel: +33 493 09 34 34  
Fax: +33 493 09 34 00  
Email: [tournaire@tournaire.fr](mailto:tournaire@tournaire.fr)  
Tournaire do a very wide range of aluminium bottles.

**(d) Secondhand/used equipment**

Secondhand equipment, particularly stills and condensers, can represent very good value. Details are given for 2 companies which have experience of shipping worldwide, and sometimes have distillation equipment in stock.

Perry Process Equipment Ltd  
Station Road  
Aycliffe Business Park  
Newton Aycliffe  
County Durham. DL5 6EQ. UK  
Phone: +44 1325 315111  
Fax: +44 1325 301496

[info@perryprocess.co.uk](mailto:info@perryprocess.co.uk)

Website: [www.perryprocess.co.uk](http://www.perryprocess.co.uk)

Perry Process Equipment is the European headquarters of the Perry Group of companies, which has operations around the world and is one of the worlds largest dealers in secondhand process equipment.

Centriplant Ltd  
Littlemead Industrial Estate  
Alfold Road  
Cranleigh  
Surrey. GU6 8ND  
UK

Phone: +44 (01483) 271507

Fax: +44 (01483) 278183

Contact: Mark Williams [markw@centriplant.co.uk](mailto:markw@centriplant.co.uk)

Website: [www.centriplant.co.uk](http://www.centriplant.co.uk)

Centriplant has distillation plants on an occasional basis, but always have a range of stainless steel tanks, and bottling/packing lines that could also be of interest to producers.

# Events Calendar

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## Gulf Food

8-12 February 2015. Dubai

[www.gulfood.com](http://www.gulfood.com)

## Vivaness

11-14 February 2015. Nuremberg, Germany

[www.vivaness.de](http://www.vivaness.de)

## Natural Products Export West

4-8 March 2015. Anaheim, CA. USA

[www.expowest.com](http://www.expowest.com)

## Ingredient Marketplace

7-9 April 2015. Orlando, Florida, USA

<http://marketplace.supplysideshow.com/>

## Worldfood Warsaw 2015

14-16 April 2015. Warsaw, Poland

[www.worldfood.pl](http://www.worldfood.pl)

## Intercharm Professional

16-18 April 2015. Moscow, Russia

[www.intercharm.ru](http://www.intercharm.ru)

## Fi & Hi Russia

27-29 April 2015. Moscow, Russia

[www.figlobal.com/russia](http://www.figlobal.com/russia)

## FlavourTalk Singapore 2015

28-29 April 2015. Singapore

[www.flavourhorizons.com/flavourtalk-singapore-april-2015/](http://www.flavourhorizons.com/flavourtalk-singapore-april-2015/)

## Beauty Eurasia

30 April- 2 May 2015. Istanbul, Turkey

[www.beautyeurasia.com](http://www.beautyeurasia.com)

## FEMA 2015 Annual Convention

3-6 May 2015. Naples. FL. USA

[www.femaflavor.org](http://www.femaflavor.org)

## Fi Istanbul 2015

13-15 May 2015. Istanbul. Turkey

[www.figlobal.com/istanbul](http://www.figlobal.com/istanbul)

## AnuFood 2015

14-16 May 2015. Istanbul, Turkey

[www.anuga.com](http://www.anuga.com)

## Fi Vietnam

20-22 May 2015. Ho Chi Minh City, Vietnam

[www.figlobal.com/vietnam](http://www.figlobal.com/vietnam)

## Thaifex – World of Food Asia

20-24 May 2015. Bangkok, Thailand

[www.anuga.com](http://www.anuga.com)

International Exhibition of Raw Materials for Perfumery  
10-11 June 2015. Paris, France  
[www.parfumeurs-createurs.org](http://www.parfumeurs-createurs.org)

Biorefinery for Food, Fuels & Materials 2015 Symposium  
15-17 June 2015. Montpellier, France  
[www.bffm2015-congress.eu](http://www.bffm2015-congress.eu)

Cosmetics & Toiletries Summit  
22-23 June 2015. Philadelphia. PA. USA  
<http://summit.cosmeticsandtoiletries.com>

Fi HI & Ni Asia-China  
24-26 June 2015. Shanghai, China  
[www.figlobal.com/asia-china](http://www.figlobal.com/asia-china)

Cosmobeauté Asia 2015  
6-9 July 2015. Kuala Lumpur, Malaysia  
[www.cosmobeauteasia.com](http://www.cosmobeauteasia.com)

IFT 2015 (Institute of Food Technologists)  
11-15 July 2015. Chicago, USA  
[www.ift.org](http://www.ift.org)

Fi South America  
25-27 August 2015. Sao Paulo. Brazil  
[www.figlobal.com/southamerica](http://www.figlobal.com/southamerica)

Fi Asia-Thailand  
9-11 September 2015. Bangkok, Thailand  
[www.figlobal.com/asia-thailand](http://www.figlobal.com/asia-thailand)

IFEAT 2015  
27 Sept to 1 October 2015. Colombo, Sri Lanka  
[www.ifeat.org](http://www.ifeat.org)

Hi Japan  
7-9 October 2015. Tokyo, Japan  
[www.figlobal.com/japan](http://www.figlobal.com/japan)

Anuga 2015  
10-14 October 2015. Cologne. Germany  
[www.anuga.com](http://www.anuga.com)

Flavorcon 2015  
15-15 November 2015. Atlantic City, USA  
[www.flavorcon.com](http://www.flavorcon.com)

Fi Europe & Ni 2015  
1-3 December 2015. Paris, France  
[www.foodingredientsglobal.com/en/europe/home](http://www.foodingredientsglobal.com/en/europe/home)

World Perfumery Congress 2016  
13-15 June 2016. Florida, USA  
<http://wpc.perfumerflavorist.com>