Scot Benn

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Profile

Respected expert on technical and commercial aspects of essential oils, oleoresins, flavors and fragrances. Over 30 years experience creating successful and profitable flavors, essential oil based ingredients and natural products.

- Adept at finding creative and technically driven commercially viable solutions to customer needs
- Proficient with all types of plant based ingredients, including citrus, spice, mint, herbal and floral essential oils, extracts and isolates
- Effective support of commercial effort with technical sales and presentations
- Leader of cohesive and efficient development teams
- Skilled at analytical techniques including GC, GC-MS, and GC-Olfactometry

Professional Experience

BENN ESSENCE CONSULTING

Hyde Park, NY

2024 to present

Principal

Provide assistance and guidance on aspects of essential oil, flavor and fragrance creation, analysis, production, and commerce.

KERRY Clark, NJ 2004 to 2024

Director Natural Products R&D

Lead research and development team charged with creating flavor and fragrance ingredients using essential oils, oleoresins, and natural and synthetic aroma chemicals. Formulate wide range of beverage, sweet, and savory flavors. Develop products which contribute millions of dollars annually in sales and profit to the Natural Products division. Utilize production techniques including fractional distillation, liquid-liquid extraction and solid phase extraction to create cost effective oils and isolates. Work with diverse teams of perfumers, flavorists, and applications scientists to bring ingredients to market in finished products. Mentor and oversee career development plans of scientists who are now successful flavorists and essential oil chemists.

Director Basic Products R&D

Work closely with company owners, who are widely acknowledged leaders in flavor, fragrance, and essential oil commerce. Utilize variable quality raw materials and byproducts to quickly complete duplication and cost reduction projects. Implement formula creation and project tracking programs. Supervise Basic Products and Flavors analytical chemistry laboratory.

J. Manheimer Inc. was acquired by Kerry Group plc in 2004. I was retained to lead the R&D group of the Natural Products division.

BUSH BOAKE ALLEN INC.

Montvale, NJ

1994 to 2001

Manager Product Development

Develop successful long lived and profitable flavor and fragrance ingredients. Key member of team responsible for turning Essential Oils & Specialty Ingredients division into profitable group. Coordinate development efforts of research teams in US and UK. Work with production sites to scale up new products and troubleshoot problems. Introduce new materials to internal and external flavorists and perfumers at presentations, trade shows, and meetings.

GIVAUDAN CORPORATION

Clifton, NJ

1992 to 1994

Senior Analytical Chemist

Analysis of flavors and food systems by GC, GC-MS, and GC-O. Work closely with flavorists to develop flavors by matching competitive products and by analyzing foods, drinks, and natural products. Publish and present research on using GC-Olfactometry to determine character impact components of essential oils and beverages.

BUSH BOAKE ALLEN INC.

Montvale, NJ

1989 to 1992

Analytical Chemist

Analysis of flavors and fragrances by GC and GC-MS. Isolation of fragrances and flavors from cosmetic products and foods. Operation and maintenance of HPLC system to analyze non-volatile components. Interactive work with perfumers and flavorists on duplication and creation projects and problem solving.

FABERGE INC.

Mahwah, NJ

1986 to 1989

Analytical Chemist

Instrumental and wet analytical chemistry. Analysis of fragrances and cosmetic products. Technical support of in-house production and toll manufacturing sites.

Education

M.A. Chemistry B.S. Geology

State University of New York at New Paltz
University of Southern California

New Paltz, NY Los Angeles, CA

Phi Beta Kappa, Magna Cum Laude