2020 February 13 Meeting Notice

The Chemistry of Flavors and Fragrances: A Foray Into Industrial Chemistry

a talk presented by

Alexander J. Kendall, Ph.D.
Oregon Health & Science University

7:45 PM Thursday February 13, 2020

click for Live stream 7:45 PM on Portland Section YouTube channel

Reed College Vollum Lounge
3203 SE Woodstock Blvd, Portland, OR 97202

map (use East Parking Lot; Vollum is number 37 on map)

Dinner Reservations—Dinners are $20 for early reservation

Dinner reservations FIRM deadline 9 AM Friday Feb. 7
Please Note: Reed College catering requires reservations one week in advance.
Prices increase to $25 after the deadline! (including at the door)
Bio

Alexander J. Kendall was born and raised in the Pacific Northwest (PNW). He earned his BS in chemistry from Western Washington University in 2010, MS in Synthetic Chemistry from the University of Oregon in 2011, and PhD from the University of Oregon in 2016. He was a National Science Foundation Graduate Research Fellow from 2011 to 2015, where he worked with Professor David R. Tyler focusing on the synthesis of inorganic and organometallic complexes bearing unique phosphine ligands. In 2016, he joined Pacific Northwest National Laboratory as a postdoctoral researcher working with Dr. Michael Mock and Dr. R. Morris Bullock on the N2 reduction subtask in the Center for Molecular Electrocatalysis, where he developed molecular transition metal complexes for catalytic N2 reduction using Cr and Fe. In 2017, he joined the start-up company P2 Science, a renewable chemical company founded by Prof. Paul Anastas of Yale in Woodbridge, CT. In 2019, Alex returned to the PNW to work with Prof. Carmem Pfeifer at Oregon Health and Science University working on biomaterials and bioactive plastics for healthcare.

Abstract

Flavors and fragrances (F&F) are an inconspicuous yet integral part of human civilization. Our ancient ancestors developed cooking which likely led to humans’ unique ability for retronasal olfaction, whereby we “smell” our food while we’re eating it. Our ability to manipulate our environments and deep connection to smells has driven humanity on a quest to bottle fragrances that started 800,000 years ago and continues with modern F&F chemical industry. From early organic chemists using smell to identify products to modern applications of catalysis for enantio-enrichment, the F&F industry has developed hand-in-hand with the art of chemistry and spans every field therein. Inorganic and organometallic chemistry in particular have advanced modern F&F industrial processes with catalysis. Historical and modern case studies are discussed to highlight ongoing synthetic challenges and unique chemical targets for the F&F industry.

Portland Section YouTube Channel Established

The Portland Section will be livestreaming and recording many of its future events. Our first event taped was the December 5 lecture by Professor Robert Strongin of Portland State University on “The Chemistry of Vaping.” It and all future streamed events can be found at the Portland Section’s new YouTube channel at this link: http://bit.ly/acsportlandyoutube

Please subscribe to our channel. Interested in hosting a watch party? Please contact Jim Tung (jimtung@gmail.com). The Portland Section has funding to support gatherings of Portland chemists to remotely watch our events. This live broadcast supported by the ACS Local Section Members Engaging Through Technology (METT) Grant.