Hannah Lindqvist

FLAVORIST

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Summary

Certified Flavorist with 10 years of flavor creation for beverages, dairy and sweet goods. Builds natural flavors and flavor matching work from GC-MS data, with 400+ formulas now in commercial use. Balances taste, cost and FEMA GRAS regulatory compliance for national and global brand customers.

Skills

- **Flavor Creation**
- **Flavor Chemistry**
- **Flavor Matching**
- **GC-MS**
- **Natural Flavors**
- **Aroma Chemicals**
- **Sensory Evaluation**
- **Regulatory Compliance**
- **Cost Optimization**
- **Customer Briefs**

Experience

Flavorist 01/2022 - Present

Ohio Valley Flavors Cincinnati, OH

Independent flavor house supplying beverage, dairy and bakery manufacturers.

- Create beverage and dairy flavors from customer briefs to approval, winning **60+** projects a year.
- Interpret GC-MS data on target products to finish flavor matching in 2-3 rounds instead of 5.
- Reformulate synthetic profiles into natural flavors for clean-label projects while keeping 90% panel preference.
- Mentor 2 flavorist apprentices through Society of Flavor Chemists training and exams.

Flavorist Apprentice 06/2016 - 12/2021

Great Lakes Aroma Company Cleveland, OH

Flavor and fragrance manufacturer with a 5-year flavorist training program.

- Compounded **1,500+** trial flavors from aroma chemicals and essential oils under senior flavorist review.
- Studied flavor chemistry of fruit, vanilla and brown notes across a 5-year apprenticeship.
- Ran sensory evaluation panels and recorded descriptors that guided 200+ formula revisions.
- Cut raw material spend 12% on top-selling flavors through cost optimization of high-priced naturals.

Education

Bachelor of Science 05/2016

The Ohio State University Columbus, OH

Chemistry

Certificates

Certified Flavorist 11/2023

Society of Flavor Chemists