

PEOPLE



David Cai

David Cai has joined Cognis Nutrition & Health as a senior scientist. Cai previously served as senior technology scientist at William Wrigley Jr. Company.

Chuck Marble has been named executive vice president of Weetabix North America, the newly consolidated group including Barbara's Bakery Inc., The Weetabix Company Inc., and Weetabix of Canada Limited. Prior to joining Weetabix North America, Marble served as president/CEO of Triad Foods Group, a leading Illinois-based developer and marketer of meat, poultry, and seafood products for the foodservice and retail industries.

Wixon, Inc. has announced the appointment of **Jason Williams** as regional account manager of industrial products. Williams has previous sales experience with Brisant Ingredients.



Carolyn Egbert

Carolyn Egbert has been appointed vice president of compliance and corporate responsibility for Solvay America, Inc., headquartered in Houston, TX. Most recently, Egbert served as vice president, global HR pharma, for the worldwide Solvay Pharmaceuticals organization.

A&B Process Systems has announced the addition of **Steve Voelz** as lead designer for the mechanical design depart-

ment. Voelz will be responsible for developing mechanical design standards and utilizing state-of-the-art 3D CAD software, along with process system and tank design.

COMPANIES

Acquisitions

Cognis has announced the acquisition of Napro Pharma AS, a Norwegian manufacturer of high-quality omega-3 fish oils for the nutrition industry. Napro Pharma produces omega-3 fish oil concentrates in ethyl ester and triglyceride forms that are highly acclaimed in the industry for their formulation advantages and high potency. This acquisition gives Cognis entry to a new health platform—brain health. Omega-3s are also an important addition to Cognis' natural ingredients for the heart health segment.

C.H. Guenther & Son, Inc. has acquired The Morrison Milling Company. C.H. Guenther plans to carry on the Morrison name and brand identity wherever appropriate.

Ebro Puleva, S.A. has announced that it has entered into an agreement to acquire the Minute Rice brand and assets in the United States and Canada from Kraft Foods Global, Inc. The Minute Rice brand will become part of Riviana Foods Inc., Ebro Puleva's wholly owned subsidiary based in Houston, TX.

Minerals Technologies Inc. has announced that its wholly owned subsidiary, Minteq International Inc. has signed an agreement to acquire ASMAS, an Istanbul-based Turkish producer of refractories.

Contribution

Buhler Inc. has made a commitment of \$500,000 to the Kansas State University Foundation Changing Lives Campaign to establish the Buhler Industrial Milling Instructor Chair. The chair supports a faculty member with industrial milling experience in the Department of Grain Science and Industry in the College of Agriculture at K-State.

Grand Opening

Integrated Bakery Resources, a Cargill company, has announced the grand opening of its blending plant in Arlington, OR.

The 50,000-ft² mix facility was custom designed to provide innovative products and services to customers.

Merger

Ottens Flavors has announced its merger with MK Flavors & Co. Mexico based in Mexico City, Mexico. The Mexican operation will now bear the name MK Ottens Flavors. The merger will enable Ottens to increase its market presence in Central and South America.

Partnership

Wolfgang Puck Worldwide, Inc. has announced a frozen food partnership with Schwan's Consumer Brands North America, Inc. Details of this strategic alliance are forthcoming.

Sale

Idahoan Foods has announced the sale of two of its plants to Idaho Potato Processing, LLC, a subsidiary of R. D. Offutt Company. The plants, located in Glenn's Ferry and Rupert, ID, produce potato ingredient products for major manufacturers domestically and internationally and will continue operating as normal under the ownership of Idaho Potato Processing. The sale will allow Idahoan to focus on the key areas of food service, clubs, and consumer retail.

PLANT EQUIPMENT

Bucket Elevator

Gough Econ, Inc., has released the Swinglink heavy-duty bucket elevator for industrial bulk material-handling applications, such as detergents, ceramics, fiberglass, talcum powder, sugar, salt, and batteries. Its patented chain and bucket design allows the Swinglink to move material vertically and horizontally, without damaging or spilling the product. When in a horizontal position, the buckets are overlapped to ensure there is no product spillage, and the smooth bucket surface eliminates product trap areas, providing an excellent means of transfer in a single plane. The buckets are available in stainless steel, carbon steel, and plastic. For more information, contact Gough Econ, P.O. Box 668583, Charlotte, NC 28266. Phone: 800/264-6844; E-mail: sales@goughecon.com; Website: www.goughecon.com.

LABORATORY PRODUCTS

Milk Allergen Test

Neogen has released a simple strip test for total milk allergen that will detect casein and whey residues. Neogen's new Reveal screens for milk residue in liquid products, clean-in-place rinses, and environmental surfaces. For more information, contact Neogen Corporation, 620 Leshner Place, Lansing, MI 48912. Phone: 517/372-9200; E-mail: neogen-info@neogen.com; Website: www.neogen.com

Coliforms and *E. coli* Test

EMD chemicals has introduced the ReadyCult coliforms 100 test for the detection of total coliforms and *E. coli* in water. Water in the production environment, including process water, incoming water, rinse water, cleaning water, etc. can be monitored for coliform and *E. coli*. For more information, contact EMD Chemicals, 480 south Democrat Road, Gibbstown, NJ 08027. Phone: 856/423-6300 or visit www.emdchemicals.com.

LABORATORY EQUIPMENT

In-Line Mixer

Bematek Systems, Inc. has introduced a compact, dynamic in-line mixer that features a patented mixing head with up to 12

"shear action zones", which can produce shear rates of 200,000/sec each. The LZ series eliminates the need for tank mixing and costly storage tanks. For more information, contact Bematek Systems, Inc. at 978/927-2179 or visit www.bematek.com.

Analyzer

Shimadzu Scientific Instruments has introduced the SALD-3101 laser diffraction particle size analyzer, which is designed for measurement of coarse or dense particles and offers a variety of sampling options for both wet and dry samples. The SALD-3101 can be used in a variety of applications, including pharmaceuticals, environmental, metals, minerals, and civil engineering. The SALD-3101 can be equipped with the optional SALD-DS21 injection type dry measurement unit for easy, fast switching between wet and dry samples. For more information, contact Shimadzu Scientific Instruments, Inc., 7102 Riverwood Drive, Columbia, MD 21046. Phone: 800/477-1227; Website: www.ssi.shimadzu.com.

INGREDIENTS

Pomegranate Powder

Van Drunen Farms has announced the availability of pomegranate powder. The difficulty in handling the pomegranate

makes the powder an easy alternative. The powder is shelf-stable and ready to add to drink, dessert, or bakery formulations. For more information, contact Van Drunen Farms. Phone: 815/472-3100; E-mail: sales@vandrunen.com.

Specialty Starch

A&B Ingredients has developed Remy DR 7-111 rice starch, a specialty rice starch based on a unique variety of rice closely simulating mozzarella's remelt, firmness, and stickiness. This special starch includes a small granule size, creamy mouthfeel, and white color. For more information, contact A&B Ingredients, 24 Spielman Road, Fairfield, NJ 07004. Phone: 973/227-1390 or visit www.abingredients.com.

Natural Flavor Enhancer

Nikken Foods Company has released its new wheat-free non-GMO natural flavor enhancer, a blend of naturally fermented soy sauce, salt, and yeast extract, spray dried on a maltodextrin carrier. It is light tan and completely soluble in water with a very mild taste. For more information, visit www.nikkenfoods.com.

Organic Caramel Color

Sethness Products Company has announced the launch of OC90, a certified organic caramel color. This class I, sucrose-based liquid caramel color was developed in response to increasing consumer demands for organic offerings. OC90 is a label friendly organic color that can improve the visual appeal of new organic foods and beverages. For more information, contact Sethness Products Company, 3422 W. Touhy Ave., Lincolnwood, IL 60712. Phone: 847/329-2080 or 888/772-1880; Website: www.sethness.com.

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ADVERTISERS' INDEX

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Flour

National Starch Food Innovation has introduced the HOMECRAFT line of ingredients, natural, grain-based ingredients designed to maintain the positive attributes of traditional flours and dramatically expand and improve the ways they can be used in packaged and prepared foods. The product portfolio includes three functional wheat flours, HOMECRAFT 765, 730, and 760. They have been designed to address the processing and stability issues that often come with the use of flour in processed high-moisture foods like soups,

saucers, and gravies. HOMECRAFT ingredients are minimally processed to maintain the wholesome, natural goodness of their grain bases. For more information, visit www.foodinnovation.com

AACC INTERNATIONAL ANNUAL MEETINGS

- 2007.** San Antonio, Texas. San Antonio Convention Center. Oct. 7–10.
- 2008.** Honolulu, Hawaii. Hawaii Convention Center. Sept. 21–24.

CALENDAR

October

24-25. Symposium: **The Path Forward for Functional Foods: Exploring Scientific and Legal Solutions for Defining Efficacy.** Amherst, MA. Contact: University Conference Service CS07-12, 918 Campus Center, University of Massachusetts, Amherst, MA 01003; 413/545-0172; Fax 413/545-0050; E-mail fergc@foodsci.umass.edu; URL <http://www.umass.edu/foodsci/foodPolicy.html>

25-28. **3rd International Symposium on Sourdough.** Bari, Italy. Endorsed by AACC International. Contact: Hilde Keunen, +32 16204035; Fax +32 16202535; E-mail aacc@scisoceurope.org; URL <http://www.aaccnet.org/continuingeducation/>

November

8-10. **IFE Americas—9th Americas Food & Beverage Show and Conference.** Miami, FL. Contact: World Trade Center Miami, 1007 N. America Way, Ste. 500, Miami, FL 33132; 305/871-7910; Fax 305/871-7904; E-mail afb@worldtrade.org; URL <http://www.americasfood-andbeverage.com>

14-16. **Health Ingredients Europe 2006.** Frankfurt, Germany. Contact: CMP Information, P.O. Box 200, 3600 AE Maarssen, The Netherlands; +31 346 559444; Fax +31 346 573811; E-mail Hi@cmpinformation.com; URL <http://www.hi-events.com>

28-30. Course: **Chemical Leavening.** Leuven, Belgium. Contact: AACC International-Europe, Stanislas de Rijcklaan 60/22, BE-3001 Heverlee, Belgium; +32 16 204035; Fax +32 16 202535; E-mail aacc@scisoceurope.org; URL <http://www.aaccnet.org/continuingeducation/events/ChemicalLeavening.htm>

FUTURE MEETINGS

January

28-February 2, 2007. Course: Feeds & Pet Food Extrusion. College Station, TX. Contact: Mian N. Riaz, Food Protein R&D Center, Texas A&M University, College Station, TX 77843-2476; 979/845-2774; Fax 979/458-0019; E-mail mnriaz@tamu.edu; URL <http://www.tamu.edu/extrusion/>

April

30-May 2, 2007. **6th European Young Cereal Scientists and Technologists Workshop.** Montpellier, France. Contact: AACC International-Europe, Stanislas de Rijcklaan 60/22, BE-3001 Heverlee, Belgium; +32 16 204035; Fax +32 16 202535; E-mail aacc@scisoceurope.org; URL <http://www.cerealsandeurope.net>

May

2-4, 2007. **Spring Meeting 2007.** Montpellier, France. Contact: AACC International-Europe, Stanislas de Rijcklaan 60/22, BE-3001 Heverlee, Belgium; +32 16 204035; Fax +32 16 202535; E-mail aacc@scisoceurope.org; URL <http://www.cerealsandeurope.net>