

## People

**Robert Aspell** has been named president of Cargill China, replacing **Norwell Coquillard**, who retired after 30 years with Cargill. [www.cargill.com](http://www.cargill.com)

**Andrew Burke** has been named chief marketing officer and executive vice president, and **Stephen Kim** has been named senior vice president, general counsel and human resources, of Diamond Foods, Inc. [www.diamondfoods.com](http://www.diamondfoods.com)



Rodney Booth

Jeff Rogers

**Rodney Booth** has retired as managing director of Perten Instruments, taking on a business development role within the larger Perten Instruments Group. **Jeff Rogers** has been appointed managing director to lead Perten Instruments of Australia Pty Ltd. [www.perten.com](http://www.perten.com)

**Fred A. Cholick** has been named president and CEO of the Kansas State University (KSU) Foundation. Cholick, dean of the KSU College of Agriculture and director of KSU Research and Extension, succeeds **Gary Hellebust**. [www.k-state.edu](http://www.k-state.edu)

**Janice Cooper** has been named executive director of the California Wheat Commission. Cooper has worked with many agricultural organizations, including the California Association of Wheat Growers, where she served as executive director. [www.californiawheat.org](http://www.californiawheat.org)

**Elisabeth Hagen** has been named undersecretary for food safety at the USDA. Hagen will serve with Secretary of Agriculture **Tom Vilsack**. [www.usda.gov](http://www.usda.gov)

**Huifen He** has been named director of the product development center for Caravan Ingredients, Lenexa, KS, U.S.A. She will be responsible for directing the activities of bakers, cereal chemists, and food scientists to develop new bakery-related products for customers as requested by sales. [www.caravaningredients.com](http://www.caravaningredients.com)

**Keith H. Heffernan** has been named senior vice president of operations and industry relations at the U.S. Grains Council (USGC). Heffernan formerly served as chief of staff for the Farm Credit Administration. [www.grains.org](http://www.grains.org)



Lawrence Johnson

**Lawrence Johnson**, a professor of food science and human nutrition at Iowa State University, has received the 2010 Andersons Cereals and Oilseeds Award of Excellence in recognition of his significant contributions in research, outreach, and technology transfer, as well as his leadership and professional service related to cereals and oilseeds. [www.iastate.edu](http://www.iastate.edu)

**Maurice Moloney** has been appointed chief executive of Rothamsted Research. [www.rothamsted.ac.uk](http://www.rothamsted.ac.uk)

**Pedro Parente** has been named president and CEO of Bunge Brazil. [www.bunge.com](http://www.bunge.com)

**Michael R. Taylor** has been named deputy commissioner for foods at the U.S. FDA. He is the first individual to hold the position, which was created along with a new Office of Foods in August 2009. [www.fda.gov](http://www.fda.gov)



Michael R. Taylor

**Solveig Tofte** and **Tod Bramble** have been elected to three-year terms on The Bread Bakers Guild of America's Board of Directors. Tofte is head baker at The Turtle Bread Co. in Minnesota. Bramble is national sales manager at King Arthur Flour Co., in Vermont. [www.bbga.org](http://www.bbga.org)

**Bret Weaver** will become CEO of CSM Bakery Supplies North America as of May 1, 2010. In addition, **Ron Savelli** has been appointed president and CEO of H. C. Brill, upon Weaver's transition. [www.csm-global.com](http://www.csm-global.com); [www.hcbrill.com](http://www.hcbrill.com)

## Companies

### Acquisitions

**Leipurin SIA** has acquired the entire share capital of Raugs un citas preces SIA (RCP). RCP sells and markets ingredients for the baking and food industry in Latvia. Leipurin serves the baking and food industry by supplying ingredients, production machinery, and production lines. [www.leipurin.com](http://www.leipurin.com)

**Nestle S.A.** has acquired Kraft Food Inc.'s frozen pizza business in the United States and Canada, including DiGiorno, Tombstone, California Pizza Kitchen, Jack's, and Delissio brands. [www.nestle.com](http://www.nestle.com)

**TreeHouse Foods** has acquired Sturm Foods from HM Capital Partners L.L.C. and other shareholders. Founded in 1905, Sturm Foods primarily produces hot cereals, powdered soft drink mixes, and other dry mix products for the private label market. [www.treehousefoods.com](http://www.treehousefoods.com)

### Awards

**Franz Bakery**, the largest independent baking company in the Northwest United States, has received the U.S. Department of Energy's Energy Champion Award for achieving more than 15% total energy savings at its plant in Portland, OR. [www.usbakery.com](http://www.usbakery.com)

### Expansion

**Kansas State University** announced that construction of the new O. H. Kruse Feed Mill will begin in late 2010 and will serve as the new home of the Feed Science and Management Program. [www.k-state.edu](http://www.k-state.edu)

**Symrise** expands its Singapore site with a new plant for liquid flavors. State-of-the-art technology in barcoding, batch management, and automatic dosing ensure greater production precision and more flexibility. [www.symrise.com](http://www.symrise.com)

## Ingredient Products

### Gum

**TIC Gums** has introduced TicaPAN Quick Crunch, an advantageous alternative to gum Arabic, providing harder and crunchier shells. In addition, it also meets sugar free FDA guidelines and other regulatory standards. [www.ticgums.com](http://www.ticgums.com)

### Soy Isolate

**Solbar Industries Ltd.** launched a new low-viscosity soy protein isolate, Solpro

842—made of 90% soy protein and processed to meet the demands for soy crisps, extruded snacks, and cereals. [www.solbar.com](http://www.solbar.com)

### Starch

**MGP Ingredients, Inc.** introduces Fibersym RW, a resistant wheat starch belonging to the RS4 classification that develops food products with lower glycemic and insulin responses. [www.mgpingredients.com](http://www.mgpingredients.com)

## Laboratory Equipment

### Detector

**Dionex Corp.** has introduced the Corona ultra charged aerosol detector for the Dionex UltiMate 3000 HPLC and RSLC systems. It can detect any nonvolatile and many semivolatile analytes independent of chemical structure, with or without a chromophore. [www.dionex.com](http://www.dionex.com)

### Scale

**Mettler Toledo** introduces the IND131/331 terminals—a new family of industrial process weighing terminals that provides maximum connectivity with smaller footprints. These terminals deliver precision measurement data in a single, cost-effective package. [www.mt.com](http://www.mt.com)

## AACC International Annual Meetings

**2010.** Savannah, GA, U.S.A., Savannah International Trade & Convention Center. Oct. 24–27.

**2011.** Palm Springs, CA, U.S.A., Palm Springs Convention Center. Oct. 16–19.

## Calendar

### 2010

#### March

**8–10. Food Extrusion Course.** Petersborough, England. E-mail: [tpatrias@scisoc.org](mailto:tpatrias@scisoc.org); [www.aaccnet.org/continuingeducation/upcomingprograms.asp](http://www.aaccnet.org/continuingeducation/upcomingprograms.asp)

**9–11. IAOM/Kansas State University Course: Materials Handling.** Manhattan, KS, U.S.A. E-mail: [info@iaom.info](mailto:info@iaom.info); [www.iaom.info/courses%20&%20workshops/intro\\_fm\\_app.htm](http://www.iaom.info/courses%20&%20workshops/intro_fm_app.htm)

**16–18. Formulating to Attain Health and Wellness Initiatives.** Phoenix, AZ, U.S.A. E-mail: [tpatrias@scisoc.org](mailto:tpatrias@scisoc.org); [www.aaccnet.org/continuingeducation/upcomingprograms.asp](http://www.aaccnet.org/continuingeducation/upcomingprograms.asp)

**17–19. 2010 University of Nebraska-Lincoln Molds & Mycotoxins in Food, Feed, and the Environment Short Course.** Lincoln, NE, U.S.A. Contact: Julie Hanigan; E-mail: [jhanigan2@unl.edu](mailto:jhanigan2@unl.edu); <http://fpc.unl.edu/workshops/molds.shtml>

**22–23. Bakery Products and Cereals: Are They Worth Their Salt?** The Netherlands. Contact: Peter Weegels. E-mail: [info@cerealsandeuropa.net](mailto:info@cerealsandeuropa.net); [www.cerealsandeuropa.net/events/ce\\_events/event/12](http://www.cerealsandeuropa.net/events/ce_events/event/12)

**23–25. IAOM/Kansas State University Course: Flour Mill Maintenance.** Manhattan, KS, U.S.A. E-mail: [info@iaom.info](mailto:info@iaom.info); [www.iaom.info/courses%20&%20workshops/intro\\_fm\\_app.htm](http://www.iaom.info/courses%20&%20workshops/intro_fm_app.htm)

**23–26. 2010 Food Safety Education Conference: Advancements in Food Safety—Trends, Tools, and Technologies.** Hyatt Regency, Atlanta, GA, U.S.A. Contact: Cynthia Ellis. Phone: +1.734.827.5681; E-mail: [Atlanta2010@nsf.org](mailto:Atlanta2010@nsf.org); [www.fsis.usda.gov/atlanta2010](http://www.fsis.usda.gov/atlanta2010)

#### April

**6–8. Introduction to Food Chemistry Short Course.** University of Minnesota, St. Paul Campus, St. Paul, MN, U.S.A. E-mail: [kkoecher@umn.edu](mailto:kkoecher@umn.edu); <http://fscn.cfans.umn.edu/outreach/shortcourses/IntroductiontoFoodChemistry/index.htm>

**6–9. Asian Noodle Technology and Ingredient Application Short Course.** Portland, OR, U.S.A. E-mail: [ghou@wmcinc.org](mailto:ghou@wmcinc.org); [www.wmcinc.org](http://www.wmcinc.org)

**12–14. 2010 Food Safety Summit.** Washington, DC, U.S.A. E-mail: [amy@riemercommunications.com](mailto:amy@riemercommunications.com); [www.foodsafetysummit.com](http://www.foodsafetysummit.com)

**13–14. Gluten Free Course.** St. Paul, MN, U.S.A. E-mail: [tpatrias@scisoc.org](mailto:tpatrias@scisoc.org); [www.aaccnet.org/continuingeducation/upcomingprograms.asp](http://www.aaccnet.org/continuingeducation/upcomingprograms.asp)

**19–21. Ninth European Young Cereal Scientists and Technologists Workshop.** Budapest, Hungary. E-mail: [info@cerealsandeuropa.net](mailto:info@cerealsandeuropa.net); [www.cerealsandeuropa.net/en/events/archive/event/21](http://www.cerealsandeuropa.net/en/events/archive/event/21)

**19–21. Procurecon Indirect 2010.** Piccadilly, London. Contact: Sona Khagram; E-mail: [sona.khagram@wbr.co.uk](mailto:sona.khagram@wbr.co.uk); [www.procurecon-indirect.com](http://www.procurecon-indirect.com)

**22. Refined vs. Whole Grain Supply Chain Management: Getting Whole-Grain Goodness to Young People Workshop.** Minneapolis, MN, U.S.A. E-mail: [rose0560@umn.edu](mailto:rose0560@umn.edu); [www.aaccnet.org/sections](http://www.aaccnet.org/sections)

**24–28. American Society for Nutrition (ASN) Scientific Sessions and Annual Meeting.** Anaheim, CA, U.S.A. E-mail: [KLD@nutrition.org](mailto:KLD@nutrition.org); [www.nutrition.org/meetings/annual](http://www.nutrition.org/meetings/annual)

**25–29. 16th International Reinhardtbrunn Symposium on Modern Fungicides and Antifungal Compounds.** Friedrichroda, Germany. Contact: Ingrid Sikora; E-mail: [Reinhardtbrunn@uni-bonn.de](mailto:Reinhardtbrunn@uni-bonn.de); [www.Reinhardtbrunn2010.uni-bonn.de](http://www.Reinhardtbrunn2010.uni-bonn.de)

**28–29. Rheology Course: Structure and Rheology of Cereal-Based Foods.** Ghent, Belgium. Contact: Clyde Don; E-mail: [clyde.don@foodphysica.com](mailto:clyde.don@foodphysica.com); [www.aaccnet.org/divisions](http://www.aaccnet.org/divisions)

#### May

**5–7. AACC Intl. Milling and Baking Division Spring Technical Conference.** Ft. Worth, TX, U.S.A. Contact: Nick Weigel; E-mail: [Nick.weigel@adm.com](mailto:Nick.weigel@adm.com); [www.aaccnet.org/divisions/divisionsdetail.cfm?CODE=MILLING](http://www.aaccnet.org/divisions/divisionsdetail.cfm?CODE=MILLING)

**16–19. 101st AOCS Annual Meeting and Expo.** Phoenix Convention Center, Phoenix, AZ, U.S.A. Contact: AOCS Meetings Department. Phone: +1.217.359.2344; Fax: +1.217.351.8091; E-mail: [meetings@aocs.org](mailto:meetings@aocs.org); [www.aocs.org/meetings/annual\\_mtg](http://www.aocs.org/meetings/annual_mtg)

#### June

**7–11. IAOM/Kansas State University Course: Basic Milling Principles.** Manhattan, KS, U.S.A. E-mail: [info@iaom.info](mailto:info@iaom.info); [www.iaom.info/courses](http://www.iaom.info/courses)

**8–10. Second International MoniQA Conference: Emerging and Persisting Food Hazards.** Krakow, Poland. E-mail: [marcella.gross@icc.or.at](mailto:marcella.gross@icc.or.at); <http://krakow.moniqa.org>

**8–11. Gluten-Free Cereal Products and Beverages.** Tampere, Finland. E-mail: gf10-symposium@helsinki.fi; www.helsinki.fi/gf10/travel.htm

**14. Gastrointestinal Models in the Research of Probiotics and Prebiotics—Scientific Symposium.** Kosice, Slovakia. E-mail: info@probiotic-conference.net; www.probiotic-conference.net/gastro-intestinal

**14–18. IAOM/Kansas State University Course: Advanced Milling Principles.** Manhattan, KS, U.S.A. E-mail: info@iaom.info; www.iaom.info/courses%20&%20workshops/intro\_fm\_app.htm

**15–17. International Probiotic Conference 2010.** Kosice, Slovakia. Contact: Maria Kasmanova. Fax: +00421 41 4000 123; E-mail: info@probiotic-conference.net; www.probiotic-conference.net

### July

**4–8. The Royal Australian Chemical Institute's National Convention in Conjunction with the 12th IUPAC International Congress of Pesticide Chemistry.** Melbourne Convention Centre, Melbourne, Australia. Phone: +61 (0) 3 5983 2400; Fax: +61 (0) 3 5983 2223; www.raci2010.org

**17–21. IFT Annual Meeting and Expo.** Chicago, IL, U.S.A. E-mail: info@ift.org; www.ift.org

### August

**22–26. 15th IUFOST World Congress of Food Science and Technology.** Cape Town, South Africa. Contact: Nigel Sunley. E-mail: info@iufost2010.org.za; www.iufost2010.org.za

### September

**26–29. International Baking Industry Expo (IBIE).** Las Vegas Convention Center, Las Vegas, NV, U.S.A. E-mail: nbo land@smithbucklin.com; www.ibie2010.org

### October

**1–2. Kansas State University, Department of Grain Science & Industry, Centennial Celebration.** IGP Center, Manhattan, KS, U.S.A. E-mail: chuckw@ksu.edu; www.grains.ksu.edu/centennial

# FOCUS

SEVEN  
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INITIATIVES

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Quality & Analytical Methods

Ingredients & Cost of Goods Sold

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AACC International has long been a resource for technical information and a pipeline for presenting breakthrough research related to grain science. To continue this vital tradition, and to focus on the core of the organization, AACC International is rededicating itself to its primary mission—the global advancement of grain science.

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