

People



Thomas Babington

Thomas Babington has been appointed senior product development engineer with Brookfield Engineering Laboratories. www.brookfieldengineering.com

John A. Bryant, executive vice president and chief operating officer, has been elected a director of Kellogg Company's Board. www.kelloggcompany.com

Stephen Forsythe has been appointed, and **Dozie Azubike**, **Nigel Halford**, and **Richard Scales** have been re-appointed as members of the Advisory Committee on Animal Feedstuffs (ACAF). ACAF is a U.K.-wide advisory committee made up of independent experts from wide-ranging backgrounds, including consumer affairs, farming, science, and the feed industry. <http://acaf.gov.uk>

Bobby J. Harrison has been named president of Flowers Baking Co. of Denton, TX, U.S.A., and **John S. Gilmer, Jr.**, will succeed Harrison as president of Flowers Baking Co. of Tyler, TX, U.S.A. www.flowersfoods.com

Robert Henry has been appointed professor of innovation in agriculture and director of the Queensland Alliance for Agriculture and Food Innovation, a new research institute at the University of Queensland. Henry was previously with the Centre for Plant Conservation Genetics at Southern Cross University in New South Wales. www.uq.edu.au



Margaret Lawson

Margaret Lawson, vice president of science and innovation, D. D. Williamson & Co., Inc., was awarded the 2010 Calvert L. Willey Distinguished Service Award by the Institute of Food Technologists. www.ddwilliamson.com

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John Martin joined FONA International as director of regulatory affairs, and **Sharon Van Horn** joined as senior applications technologist, grain. Additionally, **Jacque Finner** has been promoted to senior lab technician, grain. www.fona.com



John Martin



Sharon Van Horn



Jacque Finner

Don Schieber has been elected chair of the U.S. Wheat Associates (USW) board of directors. Others elected include **Randy Sues**—vice chair, and **Darrell Davis**—secretary-treasurer. Furthermore, **Janice Mattson** will now serve as past chair and chair of the USW Budget Committee. www.uswheat.org

Mark L. Schiller has joined Pinnacle Foods Group L.L.C. as executive vice president and division president of the Duncan Hines Grocery Division. Schiller previously served as senior vice president of Frito-Lay Ventures. www.pinnaclefoods.com

Alison Watkins has been appointed managing director and chief executive officer of GrainCorp. www.graincorp.com

Archie Gwathmey, cochief executive officer (CEO), Bunge Global Agribusiness (BGA) and Bunge Product Lines (BPL), will retire after 35 years with the company. Additionally, **Drew Burke**, co-CEO, BGA and BPL, will assume the newly created role of Bunge Limited global operational excellence officer, and **Raul Padilla**, current CEO of Bunge Argentina, will become CEO, BGA and BPL. www.bunge.com



Ellen Ye

Ellen Ye has joined D. D. Williamson as regional sales manager for China. www.ddwilliamson.com

Associations

Jane DeMarchi has joined the **National Association of Wheat Growers** as director of government affairs for research and technology. www.wheatworld.org

Julia Sabin, Smucker Natural Foods, Inc., has been reelected president by the **Organic Trade Association's** Board of Directors. Other officers elected include: **Sarah Bird**, Annie's, Inc.—vice president, U.S.A.; **Gunta Vitins**, SunOpta, Inc.—vice president, Canada; **Matt McLean**, Uncle Matt's Organics, Inc.—secretary; **Chuck Marcy**, Healthy Food Holdings, LLC—treasurer; and **Kristen Holt**, Quality Assurance International—treasurer-elect. www.ota.com

Companies

Acquisitions

Following the announcement of the acquisition of Best Brands by CSM Supplies North America, H. C. Brill and Best Brands Corp. have now been integrated into a new company known as **CSM Bakery Products North America**. www.csnglobal.com

ConAgra Foods, Inc. has acquired the assets of American Pie, L.L.C. www.conagrafoods.com

SensoryEffects acquires certain assets developed by Emulsion Technology, Inc. and owned by Food Ingredient Technologies, LLC, including products sold under the Encap brand. The manufacturing of these products will take place in the SensoryEffects plant in Defiance, OH, U.S.A. www.sensoryeffects.com

Viterra Inc. has acquired 21st Century Grain Processing, a U.S.-based processor of oats, wheat, and custom-coated grains. www.viterra.ca

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Relocation

SensoryEffects and its **Diehl Food Ingredients** business have moved into a new headquarters and technical center in Defiance, OH, U.S.A. www.sensoryeffects.com

Ingredient Products

Cocoa Extender

David Michael & Co. re-launched **Cocoa-Mate**, their line of cocoa extenders that are functionally capable of replacing up to 50% of the cocoa powder used in a finished product. www.dmflavors.com

Food Coloring

D. D. Williamson has developed an acid-proof, class one caramel color for customers in Europe, **Caramel Colour 520** (or **Burnt Sugar 720**). www.ddwilliamson.com

Oils

Cargill introduces **Clear Valley Omega-3 Oil**, a blend of canola and flaxseed oils. The product is patent pending and available for product trial testing. www.cargill.com

Rice Bran

CJ CheilJedang Corp. introduces **RiPro80**, the world's first rice brain protein, and **Riber50**, the world's first rice bran fiber. **RiPro80** is a hypoallergenic, gluten-, GMO-, and cholesterol-free vegan protein. **Riber50** is rich in minerals, including magnesium and phosphorus, and is suitable for a wide range of processed goods, such as bakery and confectionary products. <http://english.cj.net>

Sweetener

Natural Sweet Ventures has introduced **Steviacane**—a sweetener that combines stevia extracts and sugar to offer competitive pricing and calorie-reduction benefits to food and beverage formulators interested in using stevia-based sweeteners, available in crystallized or liquid versions. www.naturalsweetventures.com

Texturizer

Cargill introduces its **CitriTex** blend, a new texturing ingredient. The blend allows up to a 50% replacement of oil or fat in bakery products while maintaining the taste and texture of a full-fat product. www.cargill.com

Fat Replacement

GELITA presents **Collagen Proteins** which provide a fat-like texture and mouth feel, allowing them to mimic fat in a num-

ber of food products, while also increasing volume without adding unnecessary calories. www.gelita.com

Plant Equipment

Analyzer

Perten Instruments' **RVA-Super4** and compact **RVA** models for routine analysis now include USB ports to connect to computer, external keyboard, bar code reader, and label printer accessories. The updated range of accessories makes the **RVA** even more flexible and user friendly. Inbuilt security features have now been included to protect your valuable methods and data. Moreover, **Perten Instruments'** **Rapid Visco Analyser** software, **TCW3**, is now available in Chinese, making the **RVA** easier to use in the rapidly growing market for starch, grain, flour, and food research and analysis in China. www.perten.com

Disc Mill

Perten Instruments introduces the new **Disc Mill 3310**, featuring reduced noise level with built-in motor, easy disc distance setting and start/stop on front of the mill, and improved procedure for disc change and distance control. The mill is also used with **AACC Intl. Method 55-30** for the determination of wheat hardness by particle size index. www.perten.com

Regulatory

The European Union Votes in Favor of Uniform Food Labeling

Members of the European Parliament (MEPs) adopted draft legislation that would make certain nutrition information and guideline daily amounts mandatory but rejected a proposal for "traffic light" values to highlight the salt, sugar, and fat content of processed foods. The final vote was 559 in favor of the legislation, 54 against and 32 abstentions.

Regarding new country-of-origin requirements, the MEPs supported extending the rules to include all meat, poultry, dairy products and other single-ingredient products. Country-of-origin labeling is already mandatory for certain foods, such as beef, honey, olive oil and fresh fruit and vegetables. In addition, the MEPs voted for the country-of-origin to be stated for meat, poultry and fish when used as an ingredient in processed food. Specific to meat, the MEPs said labels should indicate where the animal was born, reared and slaughtered. The MEPs narrowly rejected—by a single vote—a recommendation that would

have eliminated "nutrient profiles" from existing E.U. nutrition and health claims legislation. Those against consider the profiles to be unscientific, while those for view them as essential to assess health claims. <http://europa.eu>

EFSA Lowers ADI on Amaranth, Completing Its Re-Evaluation of Azo Dye Food Colors

The European Food Safety Authority's (EFSA) scientific panel on additives, the ANS panel, has assessed the safety of the red food color, **Amaranth (E123)**, completing the re-evaluation of all azo dyes authorized for use in the European Union. EFSA's scientific advice will help to inform decisions of E.U. risk managers in relation to food additives. After reviewing all available toxicological data, the panel concluded that the color is not genotoxic (does not damage the genetic material of cells) nor carcinogenic. The panel set an acceptable daily intake (ADI) for the substance of 0.15 mg/kg of body weight per day, lowering the ADIs previously established in 1984, respectively, by the Scientific Committee on Food (0–0.8 mg/kg bw/day) and the Joint FAO/WHO Expert Committee on Food Additives (0–0.5 mg/kg bw/day). EFSA's official release can be found online at www.efsa.europa.eu/en/press/news/ans100726.htm.

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.
- 2012.** Hollywood, FL, U.S.A., Westin Diplomat Hotel. Sept. 30–Oct. 3.

Calendar

2010

September

- 1–3. 5th European Oat Conference 2010.** Ystad, Sweden. E-mail: marcus.brautigam@nordicoat.org; www.nordicoat.org/events.html
- 14–16. Sustainable Packaging Forum and Expo.** Arizona Grand Resort, Phoenix, AZ, U.S.A. E-mail: meetings@packstrat.com; www.sustainablepackagingforum.com

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

26–Oct 1. Seventeenth Annual Practical Short Course on Aquaculture Feed Extrusion, Nutrition, and Feed Management. Texas A&M University. E-mail: mnriaz@tamu.edu; www.tamu.edu/extrusion

October

1–2. Kansas State University, Department of Grain Science & Industry, Centennial Celebration. Manhattan, KS, USA. E-mail: chuckw@k-state.edu; www.grains.ksu.edu/centennial

13. The Organic Summit. Seaport Hotel, Boston, MA, U.S.A. www.theorganicsummit.com

13–15. 61st JTIC and 5th IAOM International Meeting. Reims, France. E-mail: aemic@wanadoo.fr; www.jtic2010.eu.

17–20. University of Wisconsin, River Falls, 30th Food Microbiology Symposium. WI, U.S.A. E-mail: foodmicro@uwrf.edu; www.uwrf.edu/afs-all/institutes/foodmicro

31–Nov 3. Neutrons and Food Workshop. Sydney, Australia. E-mail: elliot.gilbert@ansto.gov.au; www.nbi.ansto.gov.au/neutronsandfood

November

2–5. Procurecon 2010. Hotel Le Plaza, Brussels. E-mail: info@wbr.co.uk; www.procurecon.com

9–11. International Scientific Conference on Gastro-Intestinal Microbial Ecology, GME2010. Kosice, Slovakia, Doubletree by Hilton. E-mail: info@gutmicroecology.net; www.gutmicroecology.net

Technical Sales Rep.

Bay State Milling Company is a growth-oriented, grain-based food ingredient company focused on bringing value-added solutions to the food and baking industries. We are currently seeking a Technical Sales Representative who will work with key customers to understand the customer's business and identify opportunities to help them succeed. They will possess strong technical expertise in all aspects of flour, baking and bakery mixes. Contact kholgate@bsm.com.

Product Development Baker

Bay State Milling Company is a growth-oriented, grain-based food ingredient company focused on bringing value-added solutions to the food and baking industries. We are currently seeking a Product Development Baker who will create and develop applied innovative solutions within the baking and pizza industries. Contact kholgate@bsm.com.



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The screenshot shows the Cereal Chemistry website interface. A red box highlights the 'My Profile' button in the navigation menu. The website content includes a search bar, a 'Welcome Guest user' message, and a description of the journal as the premier international archival journal in cereal science.

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