

PEOPLE
 

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David Godke

Kaltron-Pettibone has announced the appointment of AACC International member **David Godke** as market manager for its Food Ingredient Division. Most recently, Godke was with Ingredients Resourcing, LLC, where he was responsible for new product development for specialty ingredients.

**Lou Gayo** has joined Frutarom as vice president of operations. Before joining Frutarom, Gayo was North American manufacturing asset director at Cognis Corporation in Cincinnati, OH.

McCormick & Company, Inc. has announced that **Robert G. Davey**, president of the Global Industrial Group, will retire at the end of 2006. Davey will remain in his current role until January 1, 2006, after which he will provide experience to ensure a smooth transition of relationships with customers.



René Steiner

**René Steiner** has been appointed president of Buhler North America. In his capacity as president, Steiner will have full responsibility as the chief executive officer for the North American operation and will be responsible for the long-term strategy established by the corporate office.

Romer Labs has announced the appointment of **John Caupert** as area sales manager for North America. Prior to joining

Romer Labs in 2002, Caupert served as an area manager for an international commodity marketing company.

 COMPANIES
 

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**Acquisition**

Cargill has acquired Integrated Bakery Resources, a provider of premix systems, finished foods, and related marketing services to North American-based bakers and retailers. The acquisition, which includes Breadsong Baking Company, will strengthen Cargill's ability to deliver new solutions to bakery customers.

**New Ownership**

PAI Partners, a European private equity firm, is the new owner of Chr. Hansen. Chr. Hansen will continue its operation in its present form, and headquarters will remain in Denmark, with more focus on growth.

**New Company**

BakeTran is a new, international consulting company formed by AACC International member Stanley P. Cauvain and Linda S. Young. Cauvain and Young have pioneered the use of knowledge-based systems for the baking industry, provided many tailor-made training courses and consultancies, and written several books on baking. Cauvain was director of the Cereals & Cereal Processing Division at the Campden & Chorleywood Food Research Association, and Young was the technology transfer manager in the same division.

**Expansion**

Lonza has announced the expansion of its peptides manufacturing capacity in its production site in Visp, Switzerland. By expanding its manufacturing activities, Lonza is responding to the increased demand for peptide APIs worldwide, as well as the increasing number of new entities entering clinical phase trials.

 SERVICES
 

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**Dye Detection**

Eurofins Scientific has the capability to detect Sudan dyes using LC-MS/MS. The group of color additives known as Sudan dyes includes Sudan I-IV, Sudan Orange G, and Sudan Red B. This group, together with other dyes, is made up of synthetically produced red azo-dyes. Because their degradation products are carcinogens and

teratogens, the European Union and United States do not permit the use of these colors as food additives. For more information, contact Lars Reimann, Eurofins Scientific, 345 Adams Ave., Memphis, TN 38103. Phone: 901/501-3959; E-mail: larsreimann@EurofinsUS.com; Website: www.eurofinsus.com.

 ASSOCIATIONS
 

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**ADA President Named**

The American Dietetic Association has named Rebecca S. Reeves, registered dietitian and expert in the prevention and treatment of obesity and heart disease, as the 2005-2006 ADA president. Reeves will serve as the 80th president of ADA, until May 31, 2006. Reeves plans to address the causes and effects of the obesity epidemic, which she sees as the most urgent health issue facing the United States. For more information on ADA, visit [www.eatright.org](http://www.eatright.org).

**CAST Executive Vice President Named**

The Council for Agricultural Science and Technology (CAST) has selected John M. Bonner to serve as its new executive vice president effective July 1, 2005. He succeeds Teresa A. Gruber. Bonner has extensive experience in supervising and encouraging staff members and coworkers. He is also proficient in both development and implementation of successful, profitable agricultural programs and has demonstrated broad, articulate leadership and initiative. For more information on CAST, visit [www.cast-science.org](http://www.cast-science.org).

 LABORATORY EQUIPMENT
 

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**Spectrometer**

SPECTRO Analytical Instruments has announced the release of its XEPOS benchtop analyzers for food and beverage industry applications. Because the consistency, quality, and market differentiation of many foodstuffs can be directly related to the content of trace elements, knowledge about their concentrations is important to processors. The XEPOS spectrometer allows a wide range of detection limits, as well as simultaneous detection of trace elements. Results are unaffected by differences in the density or viscosity of the sample. For more information, contact SPECTRO Analytical Instruments, 60 Authority Dr., Fitchburg, MA 01420. Phone: 800/548-5809; E-mail: [info@spectro.com](mailto:info@spectro.com); Website: [www.spectro-ai.com](http://www.spectro-ai.com).

## Freeze Dryer

SP Industries has designed its Genesis freeze dryers for use in pilot, research, and small-scale production applications. Genesis allows users to design the freeze dryer to meet specific application needs by offering options and add-ons. Chamber shelves and condenser chambers are made of chemical resistant stainless steel. Units come with a standard 4-in. diameter vapor port, with an optional 8-in. diameter port available, to simulate a wide variety of production scale-up configurations. For more information, contact SP Industries, 935 Mearns Rd., Warminster, PA 18974. Phone: 800/431-8232; Website: [www.virtis.com](http://www.virtis.com).

## PROCESS INSTRUMENTATION

### Metal Detector

Eriez has developed the Eriez E-Z Tec DSP metal detector, an extremely sensitive instrument that offers the maximum level of sensitivity available for dry, wet, and liquid product processing. The metal detector features a touch screen interface with digital signal processing to provide in-depth analysis and reporting for various process applications, including chemical, food, packaging, pharmaceutical, and plastics. For more information, contact Eriez at 814/835-6000 or [eriez@eriez.com](mailto:eriez@eriez.com) or visit [www.eriez.com](http://www.eriez.com).

### Motion Sensor Controller

Vibro Industries has redesigned its transporter motion sensor controller. The controller automatically shuts down production line machinery within 6 sec whenever air pressure to the conveying system is interrupted, protecting equipment and valuable materials. The redesigned controller incor-

porates new pneumatic control technology and electronic circuitry and is offered at a lower cost than previous models. For more information, contact Leroy Johnson, Vibro Industries, P.O. Box 209, Port Royal, PA 17082. Phone: 717/527-2094; E-mail: [info@vibroindustries.com](mailto:info@vibroindustries.com); Website: [www.vibroindustries.com/sensor.html](http://www.vibroindustries.com/sensor.html).

## PLANT EQUIPMENT

### Flexible Screw Conveyor

Spiroflow has recently developed and manufactured a flexible screw conveyor (FSC) for product applications in the food, chemical, plastics, and other industries. The system's UHMWPE tube and steel spiral can be disassembled and cleaned with little downtime to reduce contamination when moving and switching products. Spiroflow offers a number of tube diameters and lengths to accommodate up to 100,000 ft<sup>3</sup>/hr. For more information, contact Spiroflow at 704/291-9595 or [info@spiroflowsystems.com](mailto:info@spiroflowsystems.com) or visit [www.spiroflowsystems.com](http://www.spiroflowsystems.com).

### Vertical Cooling Unit

Extru-Tech, Inc. has introduced vertical cooling technology. The vertical cooling unit features an internal perforated core and external air plenum core. Air is drawn through the product from a full 360° for product consistency through the entire batch. Minimal moving parts reduce downtime and maintenance, and the sanitary design allows for quick and complete clean out. The vertical cooler is suited to applications ranging from pet foods to aquaculture feeds to animal feeds. For more information, contact Extru-Tech, Inc., 100 Airport Rd., Sabetha, KS 66531. Phone: 785/284-2153; E-mail: [extru-techinc@extru-techinc.com](mailto:extru-techinc@extru-techinc.com); Website: [www.extru-techinc.com](http://www.extru-techinc.com).

## INGREDIENTS

### Enzyme Preparations

AB Enzymes has launched two new enzyme preparations: Veron 292 and Veron 393. These products are modified versions of Veron 191. Veron 292 can be used to accomplish higher baking volume and finer homogenous pore structure compared with Veron 191. It also can be used to improve dough properties and break-and-shred. Veron 393 also can be used to increase baking volume, as well as create a dry and stable dough (even when using higher levels) and improve performance in retarded and frozen doughs. For more information, contact AB Enzymes at [info@abenzymes.com](mailto:info@abenzymes.com) or visit [www.abenzymes.com](http://www.abenzymes.com).

### Blood Glucose Normalizer

VDF FutureCeuticals has introduced Accelera, a barley-based extract proven to help normalize blood glucose levels. Consumption of 3–10 g of Accelera per day has been shown to reduce blood glucose levels by up to 21%. The extract can be used in applications such as cereal flake formulas, meal supplements and replacements, hypertension bars, and shake and smoothie formulas. Accelera can also be encapsulated for use as a dietary supplement. For more information, contact VDF FutureCeuticals at 888/472-3545 or [sales@futureceuticals.com](mailto:sales@futureceuticals.com).

### Freeze-Dried Mango

Van Drunen Farms has created freeze-dried mango. Freeze-dried mango can be used as a sweet compliment in dry bakery mixes, cereals, granola snack mixes, dry sauce mixes, and trail mixes. The sweet taste of mango has hints of peach and pineapple flavors, and one mango meets the daily requirement for vitamin A and contains beta-



### Crop Quality Specialist Northern Crops Institute

Provide technical advice and processing and coordinate technical and educational efforts for U.S. northern-grown noncereal crops in the United States and abroad. Focus on quality, utilization, and market opportunities. Northern Crops Institute is an equal opportunity institution located at North Dakota State University, Fargo.

For position and application information, visit [www.ndsu.edu/jobs/](http://www.ndsu.edu/jobs/) broadbanded or call 701/231-8525. For more information about Northern Crops Institute, visit [www.northern-crops.com](http://www.northern-crops.com). Screening begins August 15.

## AACC Continuing Education Opportunities

**The Science of Wheat and Milling**  
September 21–23, 2005 • Leuven, Belgium

**Chemical Leavening**  
November 2–4, 2005 • San Diego, CA, USA

For more information, contact AACC at  
3340 Pilot Knob Rd., St. Paul, MN 55121  
Phone: +1.651.454.7250; E-mail: [belliott@scisoc.org](mailto:belliott@scisoc.org)  
or visit [AACCnet \(www.aaccnet.org\)](http://www.aaccnet.org)

## AACC INTERNATIONAL ANNUAL MEETINGS

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**2005.** Orlando, Florida. Gaylord Palms Resort & Convention Center. Sep. 11–14.

**2006.** San Francisco, California. The Moscone Center. Sep. 17–20.

**2007.** San Antonio, Texas. San Antonio Convention Center. Oct. 7–10.

## CALENDAR

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### September

**8-10. Starch Round Table.** Orlando, FL. Contact: Dick Antrim, Grain Processing Corporation, 1600 Oregon St., Muscatine, IA 52761; 319/264-4394; Fax 319/264-4825; E-mail antrimrichard@grainprocessing.com

**21-23. The Science of Wheat and Milling.** Leuven, Belgium. Contact Beth Elliott, 3340 Pilot Knob Rd., St. Paul, MN 55121; 651/454-7250; Fax 651/454-0766; E-mail belliot@scisoc.org

**25-30. Course: Aquaculture Feed Extrusion, Nutrition and Feed Management.** 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://foodprotein.tamu.edu/extrusion/>

### October

**15-19. 25th Annual Food and Microbiology Symposium.** River Falls, WI. Contact: University of Wisconsin-River Falls, Department of Animal and Food Science, 410 S. 3rd St., River Falls, WI 54022; 715/425-3704; Fax 715/425-3785; E-mail foodmicro@uwrf.edu; URL [www.uwrf.edu/food-science/foodmicro-symposium/Foodmicro.html](http://www.uwrf.edu/food-science/foodmicro-symposium/Foodmicro.html)

**26-29. International Congress "Flour – Bread '05" 5th Croatian Congress of Cereal Technologists.** Opatija, Croatia. Contact: Faculty of Food Technology, University of Osijek, Zaneta Ugarcic-Hardi, F. Kuhaca 18, P.O. 709, 31000 Osijek, Croatia; +385 31 224 359; Fax +385 31 207 115; URL [www.ptfos.hr/brasno-kruh/](http://www.ptfos.hr/brasno-kruh/)

**30-November 2. 6th International Symposium on the Role of Soy in Preventing and Treating Chronic Disease.** Chicago, IL. Contact: AOCS, 2211 W. Bradley Ave., Champaign, IL 61821; 217/359-2344; Fax 217/351-8091; URL [www.aocs.org/meetings/soy](http://www.aocs.org/meetings/soy)

### November

**6-10. Course: Vegetable Oil Extraction.** College Station, TX. Contact: Cyndi Casanova, Food Protein R&D Center, Texas A&M University, College Station, TX 77843-2476; 979/845-2741; Fax 979/845-2744; E-mail clcasanova@tamu.edu; URL [foodprotein.tamu.edu](http://foodprotein.tamu.edu)

**8-10. Conference: HACCP in Small Businesses.** Budapest, Hungary. Contact: International Centre for HACCP Innovation, University of Salford, Unit 40, Winders Way, Salford Business Park, Salford, Greater Manchester M6 6AR, England; +44 (0) 161 736 9172; Fax +44 (0) 161 736 9153; E-mail ichi@btconnect.com; URL <http://www.e-haccp.org.uk>

carotene, iron, and vitamins B<sub>6</sub>, C, and E. The freeze-drying process retains the essential nutrients, appearance, and great flavor of the mango. For more information, contact Irv Dorn at 815/472-3100 or sales@vandrunen.com.

### Partially Pregelatinized Grains

Briess Malt & Ingredients Co. has announced the availability of its Insta Grains line of partially pregelatinized grain ingredients. Insta Grains are partially gelatinized to reduce cook time, eliminating the need to soak or precook grains when making whole-

grain products. Insta Grains can be used to replace soaked whole grains (1:1 ratio) in a formulation. The partially pregelatinized grain can be incorporated directly into the dough, with an increase in water. The ingredient line includes whole-grain flours, flakes, and grits for use in bakery, bar, granola, and other whole-grain products. For more information, contact Bernadette Wasdovitch, Marketing Manager, Briess Malt & Ingredients Company, 625 S. Irish Rd., P.O. Box 229, Chilton, WI 53014. Phone: 920/849-7711; E-mail: [bwasdovitch@briess.com](mailto:bwasdovitch@briess.com); Website: [www.briess.com/foodbev/productsinsta.shtml](http://www.briess.com/foodbev/productsinsta.shtml).