

PEOPLE



Monte W. White

McShares, Inc. has announced the promotion of AACC International member **Monte W. White** to president. White joined the company in 1997 and has served as a service technician, general manager, and, most recently, as vice president. White succeeds **Bart J. Allen**.

FONA International Inc. has announced the promotion of **Robert Sanza** to vice president, order fulfillment. Sanza will be responsible for the development of order fulfillment as a strategic business unit within FONA.

Farbest Brands, a division of Farbest-Tallman Foods Corporation, has announced the following appointments. **Jane Petrolino** has joined Farbest as product manager. Petrolino most recently held the position of market manager for AVEBE, a Farbest product line of starch products. **Dale Bertrand** has also joined Farbest as technical service specialist. Bertrand previously was manager of research and commercialization with AVEBE.



Richard Hogan

**Richard Hogan** has been named president and chief executive officer for Solvay Chemicals, Inc. Hogan succeeds **David Birney**, who will continue to hold the position of president and chief executive officer of Solvay America, Inc. Hogan most recently served as senior vice president, commercial operations for Solvay Chemicals, Inc.

AACC International member **Richard Schoenfeld** has joined Smith, Brown & Jones, a management recruiting firm that focuses on managerial, technical, marketing, and operations positions for the food, agribusiness, healthcare, equipment manufacturing, and consulting engineering industries.

McCormick & Company, Inc. has announced the following organizational changes. **Charles T. Langmead** has been named president-U.S. industrial group, succeeding **Robert G. Davey** who retired. Langmead formerly was vice president and general manager-Food Service & Global Restaurant Division at McCormick. **Mark T. Timbie** has been appointed president-International, with responsibility for both the consumer and industrial groups outside North America and the company's joint venture in Mexico. **Alan D. Wilson** has been named president-North American consumer foods and U.S. supply chain. **Lawrence Kurzius** has been named president-U.S. consumer foods.



Kiran Krishnan

A&B Ingredients has announced the appointment of **Kiran Krishnan** as Midwest regional sales manager. Prior to joining A&B Ingredients, Krishnan served as a national sales and marketing representative for Amano Enzyme USA.

Frutarom USA Inc. has announced the appointment of **Jennifer Czerner** as technical business manager. Most recently, Czerner was with Kerry Ingredients as an account manager for the company's specialty ingredients division.

Light Heart LLC, a rice ingredient company specializing in fortified rice bran and gluten-free ingredients, has announced its association with AACC International member **Dennis J. Reid** of Food Ingredient Technologies LLC, St. Louis, MO, who will provide technical sales and service in the bakery area.

COMPANIES

Sale

Degussa AG of Dusseldorf, Germany, has agreed to sell its food ingredients operations to Cargill of Minneapolis, MN. The transaction is contingent on the approval of the Degussa supervisory board and the relevant regulatory authorities.

Acquisitions

D.D. Williamson has acquired the natural colors business from Artemis International, Inc. The acquisition of this natural color product line will broaden its range of available food and beverage color products.

Farmer Direct Foods, Inc. has acquired the assets and operation of Homestead Mill and Kipp Elevator, located in Saline County, KS. Homestead Mill produces stone-ground 100% whole-wheat flour and heavy bran.

Expansions

Lonza has announced the expansion of its Slough, UK, facility. This expansion is in response to increased customer demand for mammalian-derived biotherapeutics and the increasing number of products requiring clinical-scale manufacture. Lonza also has expanded its research and development capacity in China with the construction of a new R&D center in Nansha (Guangzhou). The R&D center will house about 60 scientific personnel and is scheduled to begin operating during the first quarter of 2006. The company also is expanding its cGMP production capacity in its multipurpose plants at the Visp site in Switzerland.

Astaris LLC has broken ground on a technical center in the St. Louis suburb of Webster Groves, MO. The facility will feature a laboratory and interactive center with areas dedicated to applications research, food formulation development, phosphate compound synthesis, and analytical support.

New Facility

Van Drunen Farms has announced the opening of a new facility in the Baltic Region of Europe, near the southern border of Hungary.

ASSOCIATIONS

IFT President-Elect Named

Dennis R. Heldman, principal of the food science consultancy Heldman Associates,

San Marcos, CA, and professor emeritus at the University of Missouri, has been named IFT president-elect, as determined by a member vote. Heldman succeeds Margaret Lawson, who assumed the responsibilities of IFT president September 1.

## PROCESS INSTRUMENTATION

### Flow Meter

Eastern Instruments has released new applications for its CentriFlow meters (CFM). The CFM 12" Type I is fed by a screw conveyor and has a product flow rate of up to 19,000 lb/hr. The meter allows users to control the flow rate of milk powder and sugar into the mixer, reducing product waste by ensuring the proper ratio of ingredients. The CFM 12" Type II is designed to aid in controlling the flow of protein powder from a screw conveyor into a mixer at rates up to 15,000 lb/hr. For more information, contact Jason R. Cox, sales, by phone at 910/392-2490 ext. 26 or e-mail at [cox@easterninstruments.com](mailto:cox@easterninstruments.com).

### Plate Magnets

Bunting Magnetics Co. has updated its plate magnet line to improve ferrous metal separation in chutes, spouting, and suspended applications. Neodymium and ceramic loads have been redesigned to provide up to three times the gauss and holding force at the magnet surface, while maintaining the same field depth and outreach characteristics. The combination of strong reachout and holding forces enables the magnets to capture and retain tramp iron and ferrous fines, even in dense, high flow-rate applications. All units now have completely stainless steel exteriors. A new sanitary hinge design facilitates thorough cleaning and redesigned self-cleaning models feature reinforced stripper plates and optional live 410 stainless-steel tapered step poles. For more information, contact Bunting Magnetics Co., 500 S. Spencer Ave., P.O. Box 468, Newton, KS 67114-0468. Phone: 316/284-2020 or 800/835-2526; E-mail: [bmc@buntingmagnetics.com](mailto:bmc@buntingmagnetics.com)

## LABORATORY EQUIPMENT

### Benchtop Freeze Dryer

SP Industries has announced the availability of the VirTis AdVantage benchtop freezer. The unit has an extremely small footprint and Wizard 2.0 controller for either manual operation or fully automated formulations. Other features include the flexibility to process bulk products, vials, and flasks safely and efficiently when shelf-drying; a shelf-temperature control range from -70 to +60°C; and condenser temperatures as low as -85°C. For more information, contact SP Industries, 935 Mearns Rd., Warminster, PA 18974. Phone: 800/523-2327; Website: [www.SPindustries.com](http://www.SPindustries.com).

### Bread Imaging Software

Campden & Chorleywood Food Research Association (CCFRA) has launched version 2 of its C-Cell bread imaging system. C-Cell, developed in collaboration with Calibre Control International, is a laboratory instrument for assessing the structure and appearance of bakery products with cellular structures, e.g., breads, buns, and cakes. C-Cell provides an objective alternative to visual assessment of products, providing more detailed quantitative measurements that enable improved assessment of the effects of ingredient and process changes in R&D applications. Using customer feedback, C-Cell V.2 includes a redesigned user interface and new tools and output options for improved ease of use and versatility. For more information, contact Martin Whitworth, CCFRA Technology Ltd., Chipping Campden, Glos, GL55 6LD, UK. Phone: 01386 842134; E-mail: [m.whitworth@campden.co.uk](mailto:m.whitworth@campden.co.uk); Website: [www.c-cell.info](http://www.c-cell.info).

### Mini-centrifuge

Thomas Scientific has released a new mini-centrifuge that requires less than 6 in. of bench space. This mini-centrifuge is a personal-size unit that can be used for microfiltration and quick spin downs from the walls and caps of micro-centrifuge tubes. The centrifuge comes with standard microtube and strip rotors that are easy to interchange and adapters to accommodate a range of tube

sizes (0.4, 0.5, and 1.5 mL), as well as 0.2-mL strips and individual tubes. The easy-to-open translucent lid features a durable stainless-steel hinge pin. With the switch in the "on" position, the centrifuge can be started and stopped by closing and opening the lid. For more information, visit [www.thomasci.com](http://www.thomasci.com).

## PLANT EQUIPMENT

### Volumetric/Weigh Feeder

Tech Packaging Group, LLC, has announced the introduction of their new series 58QP volumetric/weigh feeder, a flexible, economical feeder that is able to feed a wide range of granular and powdered materials. Features include a front cover that removes easily without tools, direct feed auger drive, rugged and accurate NTEP weighing system, and fully digital weighing system with a large LCD display capable of tracking up to 12 independent feeder systems. For more information, contact Steve Ludwig, Tech Packaging Group, LLC, 2323 S. Outer Rd., Joplin, MO 64804. Phone: 417/206-4488 or 877/242-4488; E-mail: [info@tech-pak.com](mailto:info@tech-pak.com); Website: [www.tech-pak.com](http://www.tech-pak.com).

### High-Shear Mixer

Bematek Systems Inc. has released the LZ-series high-shear in-line mixer, featuring a patented mixing head with 1-12

## AACC International Continuing Education Opportunities

**The Science of Wheat and Milling**  
February 6-8, 2006 • Leuven, Belgium

**Batters and Breadings (Tentative)**  
March 15-16, 2006 • Orlando, Florida, USA

**Food Extrusion**  
March 20-22, 2006 • Saint Etienne, France

**Product Development:  
Planning for Longevity in the Marketplace**  
March 21-22, 2006 • Kissimmee, Florida, USA

**Leading Breakthrough Innovation:  
The Principles of Leadership for New Solutions**  
March 23-24, 2006 • Kissimmee, Florida, USA

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

shear zones consisting of high-speed rotors and stators that can produce high shear rates. Suitable for batch and continuous processes, all product passes through the mixing head, which can cut processing time by up to 80%. For more information, contact Denise Raimo, Bematek Systems, Inc., 12 Tozer Rd., Beverly, MA 01915. Phone: 978/927-2179; E-mail: draimo@bematek.com; Website: www.bematek.com.

### Dicer

The Urschel model J9-A dicer has been designed for continuous operation and throughput at high production capacities. The dicer can be used to uniformly dice and strip-cut a variety of products, including brownies, meat snacks, bread, and soft-shell tortillas. Maximum product input thickness is 3/8 in. (9.5 mm) with standard parts and 1/2 in. (12.7 mm) with an optional feed roll. For more information, contact Urschel Laboratories, Inc., P.O. Box 2200, 2503 Calumet Ave., Valparaiso, IN 46384-2200. E-mail: info@urschel.com; Website: www.urschel.com.

## INGREDIENTS

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### Marine-Based Omega-3 Fatty Acid Products

Lipid Nutrition has developed Marinol omega-3 HS and Marinol DHA HS powders, two new marine-based omega-3 fatty acid products. Both products include the carbohydrate mannitol, which improves stability and prevents the smell of fish oil in powdered form. These new powders can be used to help overcome the taste issues typically associated with marine-based fish-oil products and deliver increased stability in food applications and storage. For more information, contact Patrick Luchsinger, Lipid Nutrition by phone at 815/730-5208 or e-mail at Patrick.luchsinger@crokiaan.com.

### Amylase

AB Enzymes has introduced VERON Amylofresh amylase. The amylase can be used to extend shelf life significantly and provide a fresh taste similar to freshly baked breads and fine sweet bakery products. Ac-

ording to the manufacturer, the product is economical and may save manufacturers up to 35% on production costs. For more information, contact Adrane Braun, AB Enzymes GmbH, Feldbergstrasse 78, 64293 Darmstadt, Germany. Phone: 49 6151 3680 100; E-mail: info@abenzymes.com; Website: www.abenzymes.com.

### Food Gums

Dow Chemical Company offers METHOCEL food gums, a family of water-soluble gums made from natural cellulose. These inert, highly pure powders have no caloric value and are virtually colorless, odorless, and tasteless in food formulations. Applications include bakery products, beverages, confections, desserts, fillings, flavor concentrates, formed or extruded foods, salad dressings and marinades, and soups, sauces, and gravies. Key features include thermal gel formation, water migration management, thickening, emulsification, binding, cold-water solubilization, film formation, controlled release, delayed hydration, fat reduction, preferred rheology, and suspension. All METHOCEL food gums meet Food Chemicals Codex IV specifications. For more information, visit [www.dow.com](http://www.dow.com).

## LABORATORY PRODUCTS

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### Aflatoxin Test

Charm Sciences' ROSA aflatoxin (quantitative) test has received approval from the U.S. Department of Agriculture Grain Inspection, Packers and Stockyards Administration. It is a quantitative lateral flow test developed to detect the presence of aflatoxins in corn and grain samples. The rapid one-step assay (ROSA) procedure is simple: after extraction and a 10-min incubation period, a test strip is inserted into a digital ROSA-M strip reader. The results are displayed and recorded on the reader. Multiple samples can be prepared, incubated, and tested at the same time, making the lateral flow test time and cost efficient. The reader can accurately detect the presence of aflatoxin at levels from 0 to 100 ppb. For more information, contact Charm Sciences, Inc., 659 Andover St., Lawrence, MA 01843.

Phone: 978/687-9200; E-mail: info@charm.com; Website: www.charm.com.

## AACC INTERNATIONAL ANNUAL MEETINGS

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**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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### January

**22-27.** 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 [mriaz@tamu.edu](mailto:mriaz@tamu.edu); URL <http://www.tamu.edu/extrusion>

### February

**6-8.** Course: **The Science of Wheat and Milling.** Leuven, Belgium. Contact: AACC-Europe, Stanislas de Rijcklaan 60/22, BE-3001 Heverlee, Belgium; +32 16 204035; Fax +32 16 202535; E-mail [aacc@scisoceurope.org](mailto:aacc@scisoceurope.org); URL <http://www.aaccnet.org>

### March

**12-17.** **57th Pittsburgh Conference on Analytical Chemistry and Applied Spectroscopy.** Orlando, FL. Contact: The Pittsburgh Conference, 300 Penn Center Blvd., Suite 332, Pittsburgh, PA 15235-5503; 412/825-3220; Fax 412/825-3224; E-mail [program@pittcon.org](mailto:program@pittcon.org); URL <http://www.pittcon.org>

**12-17.** Course: **Snack Foods Processing.** College Station, TX. Contact: Mian N. Riaz, 2476 TAMU, Food Protein R&D Center, Texas A&M University, College Station, TX 77843-2476; 979/845-2774; Fax 979/458-0019; E-mail [mriaz@tamu.edu](mailto:mriaz@tamu.edu); URL <http://www.tamu.edu/extrusion>

**20-22.** Course: **Food Extrusion.** Saint Etienne, France. Contact: AACC-Europe, Stanislas de Rijcklaan 60/22, BE-3001 Heverlee, Belgium; +32 16 204035; Fax +32 16 202535; E-mail [aacc@scisoceurope.org](mailto:aacc@scisoceurope.org); URL <http://www.aaccnet.org>

**21-22.** **Product Development: Planning for Longevity in the Marketplace.** Kissimmee, FL. Contact: Beth Elliott, AACC International, 3340 Pilot Knob Rd., St. Paul, MN 55121; 651/454-7250; E-mail: [belliott@scisoc.org](mailto:belliott@scisoc.org); URL <http://www.aaccnet.org>

**23-24.** **Leading Breakthrough Innovation: The Principles of Leadership for New Solutions.** Kissimmee, FL. Contact: Beth Elliott, AACC International, 3340 Pilot Knob Rd., St. Paul, MN 55121; 651/454-7250; E-mail: [belliott@scisoc.org](mailto:belliott@scisoc.org); URL <http://www.aaccnet.org>

## FUTURE MEETINGS

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### September

**17–20.** **World Grain Summit.** San Francisco, CA. Contact: AACC International, 3340 Pilot Knob Rd., St. Paul, MN 55121; 651/454-7250; Fax 651/454-0766; URL <http://www.aaccnet.org/meetings>

An advertisement appeared here in the printed version of the journal