AACC International Year in Review

**Taking Action on Emerging Issues**

**Meeting Member Needs**

**Growing the Global Community**

**Awarding Achievement**

An ENRECO Inc. advertisement appeared here in the printed version of the journal. To view this advertisement and others from 2007, see the CFW online Table of Contents page.
AACC International continues to bring together the top scientists from around the world and from diverse backgrounds of academia, industry, and government to solve problems, share information, exchange ideas, and create solutions. AACC International’s vision is simple, “To be the premier worldwide organization for advancing grain science and related technologies by creating, interpreting and disseminating cereal information; and providing personal and professional development opportunities.” More than ever this past year we concentrated on increasing member value, aligning member expertise to provide science-based solutions, and focusing on our niche.

Value

The Board, committees, and staff are constantly reviewing feedback and trends to ensure members receive optimal value. The Membership Task Force has been reviewing the current membership dues/benefit program and exploring possible models for increased customization to create better member value. Thank you to all of the members who participated in the recent online survey.

As we become increasing global, it is more important than ever to provide new scientific research and trends quickly. Final touches are being put on our electronic seminars, a new product that will offer a media-rich, efficient means to present expert information to members around the globe. The scope of the presentations will range from the latest updates on hot topics to training issues.

During the annual meeting in San Antonio, the Board of Directors met with Division and Technical Committee Leaders to discuss how the two groups could better partner to provide continuity and access to a broad group of experts. By asking Divisions to partner with like Technical Committees this will increase the opportunity to not only discuss developments but also have a channel for such developments.

Scientific Integrity

From taking action on current issues affecting the grain-based food industry to creating globally accepted science-based definitions, the accomplishments of AACC International’s committees and task forces help shape the future of grain-based food products and policy. The topics of gluten-free, fiber, whole grain, and glycemic index provided a wealth of discussions but also numerous outcomes of value to the members and the grain-based food industry.

AACC International is recognized throughout the food industry for providing timely information related to grain-based foods through the annual meeting. The 2008 annual meeting will be held in Hawaii and will allow for greater numbers of Pacific Rim members to attend. The program team has been working for over a year already on creating a meeting that will be about connecting the science, the application, and the members. We are working on increasing support to graduate students to help them attend the meeting through a variety of established and potentially new programs.

New titles on the horizon from AACC International Press include major releases on the topics of oat chemistry and wheat chemistry as well as a book providing new knowledge about bubbles in food. A forthcoming handbook for the Alveo-Consistograph will help users improve their use of this important instrument.

Focus

There is momentum and growing energy within the European segment of AACC International. The Cereals&Europe section welcomed almost 300 attendees to the first major AACC International European-based symposium in Montpellier, France, this past May. The congress focused on consumer needs for cereal-based products and how best to meet them via appealing innovations. In addition, the Board recently approved the establishment of a legal entity for the Cereals&Europe section so that it can get EU grant money.

The AACC International Approved Methods Technical Committees were very active in San Antonio and will be working with new committee chair Anne Bridges and vice-chair Paul Wehling to create the next generation of the Approved Methods, which will be a digitally enhanced tool.

The AACC International Foundation continues to grow stronger as it provides undergraduate and graduate scholarships to those working in our science. Recipients tell us that in addition to providing financial support, these scholarships communicate a message of encouragement and reinforce a student’s belief in the importance of the career path they have chosen. Thanks to the continued efforts of members and corporate donors, endowed funds to date are more than $500,000.

This issue of CEREAL FOODS WORLD highlights some of the many accomplishments made by our association over the past year. I hope you will be as impressed as I am on the progress we’ve made. Our recent member survey indicates you are. Watch for a summary of the survey in the next issue of CEREAL FOODS WORLD.
Treasurer’s Report for AACC International Fiscal Year 2007

A Year of Improving Products and Monitoring Costs

During fiscal year 2007, which ended March 31, 2007, the Finance Committee, the Board, staff, and I continued looking for ways to trim expense while investing and enhancing member value. Operating Expenses exceeded Operating Revenues by a $41,000 net loss. This was $92,000 less than budgeted and $159,000 less than the prior year. However, cash flow was positive for the year.

The focus for the year was on the core programs of key member value. A major focal point was on ensuring the financial success of the World Grains Summit that took place in San Francisco, CA, with the Master Brewers Association of the Americas. Not only was this an opportunity for us to meet with a complementary organization, it expanded our members’ networking circle to include those working with grain-based beverages.

We also invested in the electronic infrastructure of the association during this fiscal year. Members had the opportunity to participate in our first ever election portal and ask questions of the candidates prior to the election. The increase in Cereal Foods World sponsors and advertisers allowed for more color pages to be printed and the expansion into an online product. Another 10 years of Cereal Chemistry back issues were placed into online open access, and staff worked on a major upgrade for the journal. The enhanced journal contains important new features that are helpful to readers, researchers, and authors alike. A new tool for Cereal Chemistry was also launched to better handle the submission and review of all new manuscripts.

The check sample program and book publishing arm continued to remain a profitable source of income. Of particular interest to members was Gliadin and Glutenin: The Unique Balance of Wheat Quality and The RVA Handbook that came out in this fiscal year. Three other books came out just before the beginning of the fiscal year: Fundamentals of Stored-Product Entomology, Insect Management for Food Storage and Processing, second edition, and Managing Stored Grain to Preserve Quality and Value.

Staff continued to support the many busy committees and task forces carrying out the work of the association. I am always amazed at the number of volunteers who are dedicated to the mission of our association and am appreciative.

The Foundation program remains very strong and the funds continue to grow providing scholarships to students excelling in relevant curricula. Current plans are to build the Joseph Warthesen Young Professional Symposia Endowment Fund. This endowment will fund an annual session designed by and for young professionals at the annual meeting. The funds will enable the young professional committee to organize and pay for speaker expenses associated with the event as well as other potential activities for young professionals.

I have served as the AACC International Treasurer for six years now and have seen the association continually trim expenses where possible while still allowing maximum member value through expanded programs. I would like to thank the members of my Finance Committee for their hard work over the past year: Bernie Bruinsma, Mary Ellen Camire, Rob Hamer, and Laura Hansen.

At the end of the 2007 annual meeting in San Antonio, I passed the treasurer’s responsibilities over to Laura Hansen from General Mills.
Gluten Free Response Task Force Takes Action

The AACC International Gluten Free Response Task Force was established this year to review the U.S. Food and Drug Administration (FDA) Center for Food Safety and Applied Nutrition’s proposed definition of gluten-free for voluntary use in the labeling of foods. The task force was created from the association’s Protein and Nutrition Divisions.

The task force, chaired by Ron Madl, Department of Grain Science, Kansas State University, submitted their official response to the FDA on April 20, 2007.

The task force is continuing to monitor this issue. To view the task force’s letter to the FDA, visit www.aaccnet.org/member/pdfs/AACCIntlGlutenFreeApril07.pdf.

AACC International Responds to Proposed Codex Dietary Fiber Definition

AACC International offered its comments on the pending Codex definition of dietary fiber. A task force led by Barry McCleary of Megazyme International Ireland Ltd. reviewed the definition and found that it was in general accord with the definition proposed by AACC International. The letter offered three main points for consideration.

1) A definition of dietary fiber needs to include the recognition of physiological effects as well as structural/component classifications.

2) While nondigestibility cannot be measured when related to the whole human digestive tract, both the proposed Codex and the AACC International definitions are related solely to the alimentary enzymes of humans. This could be simulated in in vitro laboratory experiments using either pancreatic enzymes or purified bacterial and/or fungal enzymes with very similar action patterns and specificities.

3) The Englyst nonstarch polysaccharides (NSP) method is suggested as a base reference method. However, the NSP method does not measure resistant starch, which is widely accepted as being a component of dietary fiber. While the NSP method is promoted as a method for selectively measuring just cell wall polysaccharides, it actually measures any, and all, nonstarch polysaccharides that are in a food sample, including plant storage polysaccharides, synthetic or modified polysaccharides, polysaccharides whose conformation is altered during processing, and polysaccharides isolated from various sources and added as an ingredient to make a food product.

To view a copy of the letter, choose the Definitions/Reports tab on the left sidebar of www.aaccnet.org and go to the dietary fiber area.

Recommendations to National School Lunch Program

Earlier this year the U.S. Department of Agriculture (USDA), Farm Service Agency (FSA), and the Food and Nutrition Service (FNS) were working to introduce whole grain pasta into the National School Lunch Program in the form of macaroni, rotini, and spaghetti. As part of this process they contacted AACC International to review the sources-sought documentation as well as the commercial item description, which USDA uses to purchase enriched and whole wheat pasta products.

The Whole Grains Task Force, led by Julie Miller Jones, reviewed the materials and recommended that foods be made with a blend of whole and enriched grains that contribute dietarily significant whole grain content—not just foods that are entirely manufactured with whole grains. The letter also outlined possible grains as well as those that might be used when trying to produce pasta suitable for those with gluten intolerance or certain allergies. To view a copy of the letter, choose the Definitions/Reports tab on the left sidebar of www.aaccnet.org and go to the whole grain area.

Milling & Baking Division Meets in Las Vegas

Nearly 60 AACC International Milling & Baking Division members met May 16–18 in Las Vegas, NV, for the Milling & Baking Spring Technical Meeting. Highlights of the program included guest speaker Steve Ettlinger, author of Twinkie, Deconstructed, and an excellent panel discussion on “Contemporary Problems and Opportunities in Bakery Formulating,” moderated by Laurie Gorton from Sosland Publishing. Steve Schorn, Research Products Co., was this year’s program chair.

In addition to the technical program, 20 members participated in the golf tournament at Angel Park Golf Course. The Milling & Baking Division’s 2008 Spring Technical Conference will be held in Kansas City in May 2008. More information will soon be available on the division’s website located on www.aaccnet.org.

Fortification Task Force Forming

Cereals are an excellent carrier of essential micronutrients, and now is an excellent time to review the opportunities of fortification of cereal products and strengthen the role of cereals in the diet. Perhaps with the exception of folate, such considerations date back to the forties and need to be reviewed and updated. A new Fortification Task Force is forming to review the possibilities, make recommendations on suggested micronutrient levels, and to write a white paper to advise both institutes and governments across the globe.
AACC International Brings Grain Science Community Together at First Ever European Meeting

Cereals&Europe, AACC International’s European Section, welcomed nearly 300 grain science professionals from more than 30 countries at the 2007 C&E Spring Meeting, the first AACC International Europe-based meeting, held May 2–4 in Montpellier, France.

The meeting’s unique program, with its focus on consumer needs for cereal-based products and how best to meet them, attracted experts from the international grains industry. The overall theme of the meeting, “Consumer Driven Cereal Innovation: Where Science Meets Industry,” was approached through plenary sessions, a program track on science and another on technology, poster sessions, and exhibits by 22 supplier companies.

A full recap of the meeting is available at www.aaccnet.org/sections/c&emeeting07.asp. Abstracts of the meeting were included as a supplement to the May-June issue of CEREAL FOODS WORLD.

Due to the tremendous success of this meeting, initial planning is underway to hold the second Cereals&Europe Spring Meeting in 2009.

Young Cereal Scientists and Technologists Workshop

The 6th European Young Cereal Scientists and Technologists Workshop was held April 30–May 2, 2007, in Montpellier, France. Seventy participants from Belgium, Ireland, Italy, Poland, Lithuania, Finland, Hungary, France, Austria, Turkey, Canada, U.K., Denmark, and the Netherlands participated at this workshop, which took place on the days preceding the C&E Spring Meeting, also held in Montpellier.

The workshop gathered Ph.D. students, young professionals, and senior scientists working in the field of cereal science and technology. Featuring 35 oral communications and 11 poster presentations, the program covered quite a broad range of areas.

For the first time since the workshop was established in 2002, three awards, sponsored by Danone Biscuits and Cereal Foods Division, were given to encourage and promote the high quality of the presentations. The awards went to Frédéric Auger (INRA-SupAgro), Evi Croes (K.U. Leuven), and Andrea Uhrin (Agr. Res. Institute, Hungarian Academy of Science) for their outstanding work. The 7th workshop will be held at the Kaunas University of Technology in Kaunas, Lithuania.

Second Technical Workshop Held in South Africa


More than 70 people attended the two-day workshop that included 10 oral papers and seven practical demonstrations. Representing AACC International, keynote speaker Phil Williams of PDK Projects, delivered papers on the analysis of cereal proteins and new applications of NIR.
Online Membership Renewal Now Available

It is now easier than ever to keep your membership current with the association’s new online renewal capabilities.

The new online renewal system provides members with the ability to:

- Adjust membership options, including member type as well as section and division membership;
- Update contact and demographic information;
- Select new or change current journal subscription options;
- Make a donation to the AACC International Foundation; and
- Receive immediate confirmation by e-mail.

When your membership term is up for renewal, you will receive an e-mail with a unique link directing you to your personal online renewal form. Current membership options, subscriptions, and demographic information will appear on the online form. To make changes, simply select or unselect the appropriate options. Members will also receive a paper invoice by mail.

The new online renewal service is available to members who have supplied a valid e-mail address. If your e-mail address has changed, or if you need to submit an e-mail address, please contact the membership department at aaccinfo@scisoc.org or +1.651.454.7250.

Member-Get-A-Member Campaign Update

In January, the membership department launched a special Member-Get-A-Member campaign encouraging current members to recruit new members to the association. As of October 1, 59 members have participated in this campaign! While the real benefits go to the new members recruited, all current members who successfully bring in new members through December 31, 2007, will be entered into a drawing for a $100 Visa gift card. All members who successfully recruit five or more new members are eligible to receive free membership dues for one year.

The winner of the gift card will be announced in early January. Thank you to all the members who participated in the Member-Get-A-Member campaign. Please continue to share the value of membership with your colleagues by inviting them to join.

Membership Task Force—Looking Out for You

The Membership Task Force was formed in November 2006 and is charged to review the current membership dues/benefit program and explore possible models for increased customization to create optimal member value. During the first months of its operation, the task force reviewed large amounts of data regarding AACC International member trends from the activity, renewal, and development perspectives. It compared dues/membership structures of other like associations as well as a few non- alike associations. After feeling like they understood the members wants and needs, they began discussing the various products and services offered by AACC International. Feedback was gathered from many sources including the large member survey conducted in September. The next stages of the process include reviewing the survey data, continuing to refine the membership dues/benefit program, and finalizing their recommendation to the Board by the May 2008 mid-year meeting.

Cereal Foods World Now Online

Subscribers to Cereal Foods World’s online version can now view PDFs of the complete issue online. Users can search the article abstracts or browse through each issue via the table of contents. Online issues usually post about one week before the printed issue mails. The current archive dates back through 2006, with additional issues to be included on an ongoing basis.

Twenty Years of Cereal Chemistry Legacy Research Articles Are Digitized and Now Available Online with More to Come

In 2007, AACC International digitized another decade of legacy Cereal Chemistry research. With twenty years of content now posted, AACC International is well on its way to reproducing more than 70 years of some of the most important archival research articles in grain science. Legacy content from Cereal Chemistry now includes all research published between 1977 and 1997. It is being made available in an open access environment that allows anyone to view it without a subscription. At some point, this legacy content will be integrated into the search functionality of the paid Cereal Chemistry content and search queries will present results from both areas in a seamless manner. Until this process is complete, you can search the issues prior to 1997 by visiting www.aaccnet.org. Click “Search AACCnet” at the top of the left navigation bar, then click Cereal Chemistry and enter your search terms in the search bar.

Cereal Chemistry Online Upgraded in 2007

A major upgrade for Cereal Chemistry Online adds important new features that will be helpful to readers, researchers, and authors alike. These Cereal Chemistry Online features are free when you set up your free profile at http://cerealchemistry.aaccnet.org.

Custom Saved-Search Alerts: This feature allows you to save key search terms used in your ongoing research in your profile. You will receive an alert via e-mail when any new articles are published in Cereal Chemistry that relate to your search term.
CrossRef Linking: Authors that publish in Cereal Chemistry will have their citations linked directly to the paper they cited, and when their research is cited in other journals, a link will connect back to their paper.

Citation Management Tools: Authors that are citing Cereal Chemistry articles will be able to use bibliographic software such as ProCite.

Direct Links: Cereal Chemistry Online can now link directly from Library Search Databases such as ISI’s Web of Science.

RSS Feeds: RSS technology allows you to see updated research relating to your key searches from your internet browser. RSS Feeds differ from custom-saved search alerts because they don’t alert you via e-mail, you check at your convenience.

This upgrade will increase the visibility of Cereal Chemistry to scientists. Grain science research is easier to find than ever before thanks to the great online features and benefits the new upgrade offers.

AACC International’s New Books

In the past year, AACC International has published three new titles: a complete update of a bestselling carbohydrate reference for food scientists, a resource that provides technical support for RVA users, and a compilation of papers from the recent International Gluten Workshop.

Carbohydrate Chemistry for Food Scientists, 2nd Edition, is a complete update of the critically acclaimed first edition of Whistler and BeMiller’s authoritative carbohydrate reference for food scientists. The new edition is fully revised, expanded, and redesigned as an easy-to-read resource for students and professionals who need to understand this specialized area. It provides practical information on the specific uses of carbohydrates, the functionalities delivered by specific carbohydrates, and the process for choosing carbohydrate ingredients for specific product applications. Readers learn basic and specific applications of food carbohydrate organic and physical chemistry through clearly explained presentations of mono-, oligo-, and polysaccharides and their chemistry. This updated resource serves as a textbook on the chemistry of food carbohydrates for advanced undergraduate and graduate students and a concise, user-friendly, applied reference book for food science professionals.

Gluten Proteins 2006 is a compilation of 74 papers based on presentations made in September 2006 at the International Gluten Workshop. It provides a thorough view of the current status of research in gluten proteins worldwide. More than 150 scientists from 25 countries contributed to this important event. Now you can access the information in this timely new book. It includes abstracts and an author index in addition to the fully edited papers. Topics include biotechnology and genetics: methodology, genetics, environment, and gluten quality (25 papers), structure characterization and functional relationships among gluten monomers and polymers (23 papers), rheology: application and prediction of gluten and properties (17 papers), health and nutritional aspects of gluten proteins (5 papers), and proteomics and transcriptomics (4 papers).

The RVA Handbook is a comprehensive, single-point resource providing technical support for RVA users. The wide diversity of subject matter ranges from practical instruction on calibration techniques to guidance on the use of the RVA for applications far removed from its original function. Topics covered include principles of operation and experimental techniques; interpretation of RVA curves; grain and grain products; specialty cereal and noncereal starches; extruded products and degree of cook; nonstarch applications, including hydrocolloids, protein-rich foods, and ingredients; enzyme methods; and calibration and maintenance. The aims of this handbook are to assist users to review the scope of applications available, to be a tool to guide users in developing new applications or improving existing ones, and to assist those using the RVA to interpret the results of their tests. RVA users will find that this resource enhances their investment in the instrument and will provide guidance and inspiration for many years to come.

James BeMiller was on-hand at the 2007 AACC International Annual Meeting to sign the newest edition of Carbohydrate Chemistry for Food Scientists.
Volunteers Make the Difference

AACC International could not accomplish all that it has without the many volunteers who contribute their time and knowledge to the organization.

Over the past year, 245 AACC International members served the association as a volunteer. Volunteers take on many roles such as serving on committees, task forces, sections, divisions, and the Foundation. Volunteers also participate on the editorial board and as mentors in the association’s mentoring program.

If you are interested in becoming involved in a specific committee, please contact the current chair of the committee in which you are interested. A list of committees is available at www.aaccnet.org/membership/committees.cfm.

Thank you to all AACC International members for the progress you have made over the past year!

2007 AACC International Awards

The association’s 2007 awards were presented at an awards ceremony held during the 2007 annual meeting in San Antonio, TX.

The William F. Geddes Memorial Award is one of AACC International’s most esteemed awards, designed to acknowledge members whose work and commitment to the association are extraordinary. This year the prestigious award was given to David Hahn, director of research and development at New World Pasta Company.

Charles S. Gaines received the Edith Christensen Award for Outstanding Contribution in Analytical Methods. This award recognizes scientific and technical contributions that have advanced the grain science field. Gaines retired from the U.S. Soft Wheat Quality Laboratory of the Agricultural Research Service of the Department of Agriculture in 2005 and is currently coordinator of Label Compliance for Buehler Food Markets Inc.

Vijay Singh was awarded the association’s first Young Scientist Research Award. This award recognizes outstanding contributions in basic and applied research to cereal science with the expectation that contributions will continue. Singh is an associate professor in the Department of Agricultural and Biological Engineering at the University of Illinois at Urbana-Champaign.

Yasuhito Takeda received the Alsberg-French-Schoch Lectureship Award. This award, sponsored by the Corn Refiners Association, recognizes superior contributions to fundamental starch science. Takeda is professor emeritus of Kagoshima University, Japan.

The 2007 AACC International Excellence in Teaching Award was presented posthumously to Ralph Waniska. This award honors an AACC International member and teacher who has made significant contributions through teaching in the broad field of cereal science and technology. Waniska was a professor of Food Science and Technology in the Cereal Quality Lab at Texas A&M University.

Phil Williams received the association’s first Applied Research Award. This award is given to an individual or team for their significant body of distinguished contributions to the application of science in the cereals area. Williams retired from the Canadian Grain Commission and is currently an educator and consultant.

The Thomas Burr Osborne Award was presented to Herbert Wieser, DFA Lebensmittelchemie, Germany. This award was named after the outstanding protein chemist Thomas Burr Osborne and recognizes distinguished contributions in the field of cereal chemistry. Recipients of the Osborne Medal are accorded the status of AACC International Fellow.
Tony Blakeney and Jim Dexter were named AACC International Fellows, a distinction given in recognition of a member’s outstanding contribution to cereal science and technology. The award honors achievements in research, industry, leadership, education, administration, communication, or regulatory affairs. Blakeney runs Cereal Solutions, a consulting company in Sydney, Australia. Dexter is a wheat research scientist at the Canadian Grain Commission Grain Research Laboratory.

Nominations for the 2008 awards are now being sought. Descriptions for the above awards and others being presented in 2008 can be found on page 360 in this issue of Cereal Foods World.

Students Receive Travel Grant Awards

The Manhattan Section coordinated fundraising efforts to help 81 students attend the 2007 AACC International Annual Meeting in San Antonio. The students represent 27 universities from seven countries. Each student received $250 to help pay for their meeting travel expenses.

The section is planning on raising additional funds to increase the amount of student travel awards for the 2008 annual meeting in Hawaii. For more information on how to help students attend next year’s meeting, contact Mike Tilley at michael.tilley@ars.usda.gov.

Analytical Accuracy Awards

AACC International presented the ninth set of Analytical Accuracy Awards earlier this year. The awards were based on 2006 check sample results.

All subscribers to the various AACC International check sample series that include a proficiency testing option are eligible, provided they have met the requirements for submission of results for the year involved. For each series, the award is made to the laboratory submitting the most accurate analyses. The statistical procedures used to select awardees are the same as those used to evaluate proficiency for other purposes.

Awards are based primarily on the required analyses in each series. Analyses that are optional for proficiency test purposes are included if they improve the score to encourage subscribers to include the results of optional analyses in their reports.

For a full list of awardees visit www.aaccnet.org/checksample/2006AnalyticalAccuracyAwards.asp.

Cecil Pinney Bequeaths Money to Foundation

The AACC International Foundation received a substantial donation from longtime member, Cecil F. Pinney.

Pinney joined AACC International in 1943 and remained a dedicated member until 1999. The Foundation is currently deciding on how to best use the funds.

Mentoring Program Going Strong in Third Year

Now in its third year, the AACC International mentoring program has paired more than 125 members, helping them to make a connection that can benefit their professional lives. The mentoring program, organized by the Professional Development Panel, is designed to foster relationships between experienced members, or mentors, and those with less experience, or protégés. Through this program, protégés receive career advice and guidance and meet new professional contacts. Mentors also benefit through interaction with protégés, gaining insight into the professional activities and research of someone new to the field.

Participants in this year’s mentoring program had the opportunity to meet in person during a special reception held during the annual meeting. Pairs are encouraged to connect through e-mail, phone, or any way that is best for them.

All AACC International members are encouraged to make a connection and sign up for next year’s mentoring program. Watch AACCnet and the news capsules for information on the 2008 mentoring program.

Student Teams Compete in the Seventh Annual Product Development Competition

This year marked the seventh AACC International Student Division Product Development Competition, held during the AACC International Annual Meeting in San Antonio, TX. Thirteen teams entered the competition, preparing a report discussing...
product description, rational/target market, and processing/packaging procedures. Six teams were selected to present their products to the judges at the annual meeting.

Team “Globix” from the University of Manitoba was awarded first place ($3,000), with Cornell University’s team “Blueberry-Crisp” taking second place ($2,000). Third place ($1,000) was awarded to team “Hi-Be Bread” from Purdue University. Teams “Olla” from Rutgers, “Cran Cranberries Mini” from Michigan State University, and “Start Right Cereal” from Texas A&M also competed in the competition. All the finalists were awarded a travel award of $300 each.


Silent Auction Raises $3,500 for the Foundation

More than $3,500 was raised during the 16th Annual Silent Auction, held during the AACC International Annual Meeting in San Antonio. Organized by the Student Division, the silent auction raises money for the AACC International Foundation, with 10% of the proceeds going to support the Student Division’s activities.

The silent auction has become a tradition during the annual meeting, and this year drew more than 100 donations from 32 companies. Meeting attendees were able to bid on donations ranging from access to research labs, gift certificates for courses, great products and services, fun company novelties, books and cookbooks, and other unique items. Student member Govindarajan Suresh Babu, University of Nebraska–Lincoln, chaired this event. In 16 years, the silent auction has raised more than the $75,000 for the Foundation, truly helping to support the future of the grain-based food industry.
On the Scene in San Antonio

If you were not one of the 1,000+ people from 30 different countries who attended the 2007 AACC International Annual Meeting held in San Antonio, TX, on October 7–10, you missed an amazing meeting! A sincere thank you to all of the attendees, exhibitors, special speakers, and volunteers whose participation helped make this meeting a spectacular success!

Think Science. Think Innovation. Think Inspiration.

This year’s 2007 AACC International meeting offered innovation, inspiration, and an exclusive introduction to the future of our science. The Program Planning Committee put together a program that contained not only the highest quality science, but also many opportunities to interact and exchange ideas with colleagues.

This year’s symposium and technical sessions detailed our commitment to global emerging issues and provided a forum for discussion on the most recent advances and opportunities in the grain-based industry.

Take a glimpse of just a few of the meeting highlights:

FORE! Bill Doty Memorial Golf Tournament

The annual Bill Doty Memorial Golf Tournament, held at the Silverhorn Golf Club, was a big success! Congratulations to the following teams and players who were our golf tournament champions!

First Place Team: Bob Robertson  Sven Holmlund  John Lindquist  Christopher Kallgren
Most Honest Team: Brian Fatula  Brian Anderson  Dennis Wilson  Steve Schorn
Longest Drive (Men’s): John Lindquist
Longest Drive (Women’s): Liz Knight

Opening General Session—Recipes for Success

Renowned Chicago-based Chef Charlie Baggs brought attendees on an expert tour of Latin America’s varied and flavorful cuisines that invigorated and captivated our palates. New ingredients, new flavors, and new dishes provided an abundance of original and innovative ideas to walk away with.

Session Tracks

New this year at the AACC International Annual Meeting, session tracks provided a user-friendly system that allowed individuals to select the sessions that best suited their needs! Each track offered technical presentations and symposia featuring speakers from around the globe. Tracks included: Emerging Issues, Industrial/Applied Technology, Open Exchange, and Research.

Thirteen symposia and more than 100 oral presentations covered the broad spectrum of grain-based food sciences.

Beer and Poster Session Presentations

Attendees at this year’s Beer and Poster Session Presentations extended their knowledge in a variety of areas at the expanded poster viewing and author presentations. More than 200 posters featured the latest in scientific research. Each author, grouped by poster category, presented a short three-minute presentation of their research. Complimentary beer was provided by Spoetzl Brewing Inc., Shiner, TX.

Hallway Talks

Diacetyl—The Current Situation

Those involved in the food industry are aware that diacetyl is a substance used in many flavorings. Because of recent information linking diacetyl to potential health risks, concerns have been raised regarding worker’s ex-posure to diacetyl and are driving the need to find alternatives. Hamed Faridi introduced the topic of diacetyl, and then opened the discussion on this emerging topic affecting the food industry today.
Dietary Fiber Definitions

Moderators Dennis Gordon and David Topping opened the Hallway Talk discussion on the definitions of dietary fiber. Each offered brief introductions on the topic, followed by Barry Mc Cleary, chair of the Dietary Fiber and Starch Technical Committee, and Jon DeVries, who provided an overview of AACC Intl.’s activities in dietary fiber methodology and policy.

Sodium—Is It the Next Target?

Barbara Heidolph, ICL Performance Products LP, moderated this hallway talk and found out what others were thinking and planning with regard to sodium in baked goods and beyond. Unlike trans fatty acids, the health implications of sodium and salt are not as well validated or agreed upon.

Plenary Session: Biofuels and Food

For the first time in memory, food interests in modern economies have found themselves pitted in a struggle for available land as surging biofuels production puts pressure on the availability of commodity grains. A distinguished international panel of government experts: Thomas C. Dorr, under secretary for Rural Development, U.S. Department of Agriculture; Laurent Javaudin, deputy agricultural attaché (first secretary), Delegation of the European Commission to the U.S.; and Gordon Neish, director general, Bioproducts, Science and Innovation, Agriculture and Agri-Foods Canada, presented the future of biofuels technologies and their likely impact on how cereal foods companies will make and sell foods—and at what price.

Supplier Innovation Sessions

Back by popular demand, this year’s Supplier Innovation Sessions were a hit once again! As part of the Open Exchange Track, attendees joined suppliers as they presented 30 minute capsules showcasing their company’s latest advances and new product offerings. Presenting companies included Caravan Ingredients, GNT USA, Inc., ICL Performance Products, LP, AcquiData, Inc., Drying Technology, Inc., Diagnostix Ltd., Perten Instruments/Newport Scientific, and VICAM.

The Exhibition

More than 150 exhibiting companies displayed the application side of science. Advances in research and technology were discussed, offering solutions for ingredient, instrumentation, equipment, and services needs. Exhibit sessions also offered technical poster viewing, refreshments, and—as always—the best place for suppliers and grain-based food industry professionals to connect. Go to page 346 for a full descriptive listing of this year’s exhibitors.

Building Our Future Together

Over the past 90 years AACC Intl. has remained responsive to change through the demonstration of our values-driven leadership. We are committed to setting a standard of distinction in the gathering and disseminating of our scientific and technical information. AACC Intl. is the one truly global association focused on the advancement of grain science.

Prepare yourselves now as we look to explore the future of our science and what it offers at the 2008 annual meeting in Hawaii. Together, we can achieve more if we remain committed to delivering innovative ideas and scientific advances, fostering knowledge and relationship building, strengthening technical and scientific knowledge, and developing professional skills and global collaboration.
A Great Big Thanks to Our 2007 Sponsors

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C. W. Brabender Instruments, Inc.

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An advertisement appeared here in the printed version of the journal.
Think Science, Think Application
An Exhibition to Meet Industry Needs

The 2007 annual meeting exhibit hall was the place for attendees and suppliers to discuss problems and find solutions pertaining to ingredients, instruments, equipment, and services. The following descriptions were supplied by the companies. Please contact them directly for additional information.

† AACC International Corporate Member

21st Century Grain Processing †
4800 Main St., Suite 501, Kansas City, MO 64112; Telephone: +1.816.994.7600, Fax: +1.816.994.7629, Web: www.21stcenturygrain.com. 21st Century Grain sources and creates innovative whole grain food ingredients. Products are custom designed to meet specific customer applications, ingredients legends and cost structures based on a variety of grains both organic and conventional.

AcquiData, Inc.
400 Garden City Plaza, Suite 445, Garden City, NY 11530; Telephone: +1.516.408.3585, Fax: +1.516.408.3586, Web: www.acquidata.com. Testream®/CS, AcquiData Inc.’s premier product quality information system, delivers web-enabled programs for the automatic acquisition and display of test measurements directly from any lab instrument as well as from in line control systems. Also announcing ‘ReportWriter’: easily integrate graphs, spreadsheets, Word documents and pictures into powerful lab reports!

ADM †
4666 Faries Pkwy., Decatur, IL 62526; Telephone: 1.800.637.5843, Fax: +1.217.451.7026, Web: www.admworld.com. Resourceful by Nature™ isn’t just ADM’s tagline—it’s our way of doing business, from field to formulation to finished product. From wheat flours to functional ingredients to cocoa and chocolate products, ADM provides customers the resources and expertise they need to meet today’s consumer demands while envisioning tomorrow’s needs.

AIB International
1213 Bakers Way, P.O. Box 3999, Manhattan, KS 66505-3999; Telephone: 1.800.633.5137 or +1.785.537.4750, Fax: +1.785.537.1493, Web: www.aibonline.org. AIB International provides food industry audit services, food safety education, baking science and technology and maintenance engineering education, baking research and consulting. We provide GMP, HACCP, ISO 9000, ISO 22000, OSHA and quality system audits. Additional services include the Food Defense Resource Center, process and training audits, and product quality evaluations. Contract research services include product development and evaluation, laboratory testing, food labeling, ingredient testing, and bakery processing audits.

ANKOM Technology
2052 O’Neil Rd., Macedon, NY 14502; Telephone: +1.315.986.8090, Fax: +1.315.986.8091, Web: www.ankom.com. ANKOM Technology is known around the world for automating methods for fat extraction, fiber determination and other primary applications. At the AACC International meeting, ANKOM will display these instruments, but our key interest is to investigate the need for an innovative approach to TDF analysis. Stop by and talk to Chris about your needs.

AOAC INTERNATIONAL
481 N. Frederick Ave., Suite 500, Gaithersburg, MD 20877-2417; Telephone: +1.301.924.7077, Fax: +1.301.924.7089, Web: www.aoac.org. AOAC INTERNATIONAL is a not-for-profit association dedicated to the development and validation of analytical methods, the improvement of laboratory quality, and the professional development of scientists. AOAC sponsors the AOAC Laboratory Proficiency Testing Program, an A2LA accredited quality assurance program. The AOAC Research Institute (RI), a subsidiary of AOAC, administers the Performance Tested Methods Program, and provides Consulting Services to assist development of proprietary and/or commercial analytical methods. Association publications include the Journal of AOAC International (available online), Official Methods of Analysis of AOAC International (available online), and the bi-monthly magazine Inside Laboratory Management.

Arla Foods Ingredients †

Balchem Encapsulates
52 Sunrise Rd., P.O. Box 600, New Hampton, NY 10958; Telephone: 1.877.222.8811 or +1.845.326.5600, Fax: +1.845.326.5717, Web: www.balchem.com. Balchem Encapsulates specializes in the development and manufacture of microencapsulated ingredients for the bakery industry. Our technology benefits a variety of applications, including chemical leavening, dough conditioning, flavor en-
hancement, nutritional fortification and more. Customized and ready-to-market solutions are available through our Bakeshure®, Flavorshure® and Vitashure® lines.

**Blue Diamond Growers**
1802 C St., Sacramento, CA 95811-1010; Telephone: +1.916.442.0771, Fax: +1.916.446.8422, Web: www.bluediamond.com. Almonds: sliced, slivered, diced, buttered, or coated, this ingredient makes healthful and economical sense in cereal applications.

**Blue Planet Foods, Inc.†**
9104 Apison Pike, Collegedale, TN 37315; Telephone: +1.423.396.3145, ext. 68550 or 1.877.396.3145, ext. 68550, Fax: +1.423.396.3402, Web: www.blueplanetfoods.net. Blue Planet Foods—a World of Food Solutions. Sound intriguing? This year we are featuring granolas that focus on Women’s Health; High Fiber Chocolate; Men’s Health; Lower Sugar Content; and Good Sources of Omega 3’s. Stop by—we taste our samples. Together we may create a “World of Food Solutions.”

**Brabender GmbH & Co. KG†**
Kulturstrasse 51-55, D-47055 Duisburg, Germany; Telephone: +49 203 7788 0, Fax: +49 203 7788 102, Web: www.brabender.com. Brabender® GmbH is the worldwide leading manufacturer of instrumentation for testing physical properties and quality of materials utilized in the food industry for sample preparation, research and development, quality control and production. Introducing: Gluten Peak Tester (GPT), a fast, simple way to measure gluten aggregation in minutes.

**C.W. Brabender Instruments, Inc.†**
50 E. Wesley St., South Hackensack, NJ 07606; Telephone: +1.201.343.8425, Fax: +1.201.343.0608, Web: www.cwbrabender.com. For over 80 years C.W. Brabender® is the leading manufacturer of instrumentation for testing physical properties and quality of materials utilized in the food industry for sample preparation, research and development, quality control and production. Introducing: Gluten Peak Tester (GPT), a fast, simple way to measure gluten aggregation in minutes.

**Briess Malt & Ingredients Company†**
625 South Irish Rd., P.O. Box 229, Chilton, WI 53014; Telephone: +1.920.849.7711, Fax: +1.920.849.4277, Web: www.briess.com. Leading supplier of specialty ingredients for foods and beverages. Briess ingredients deliver functionality, flavor, color, nutrition and label claims including all natural, gluten-free, whole grain, kosher certified, organic and non-GMO. Product lines include malt ingredients; malt extracts; pregelatinized grain ingredients; roasted grain ingredients; gluten-free syrups; and tapioca maltodextrin.

**Brookfield Engineering Laboratories, Inc. †**
11 Commerce Blvd., Middleboro, MA 02346; Telephone: +1.508.946.6200, Fax: +1.508.946.6262, Web: brookfieldengineering.com. Brookfield Engineering will be featuring the LFRA Model Texture Analyzer. A low cost alternative, the LFRA provides many of the functions & capabilities of “high end” Texture equipment. The popular DVII+ Pro Viscometer will also be shown. Be sure & stop by—we can answer your Texture & Viscosity questions.

**Bruker**

**Bühler Inc.†**
13105 12th Ave. N., Plymouth, MN 55441; Telephone: +1.763.847.9900, Fax: +1.763.847.9915, Web: www.buhlergroup.com. Bühler—global technology partner for the food industry, chemical processing, die casting. They are a leader in technologies for milling of wheat, durum, rice, oats, barley; feed and oilseeds, grain handling, brewing/malting, color sorting, chocolate/cocoa, pasta, paints/inks/chemicals, extrusion systems, thermal processes, and Nanotechnology. Their priority is to improve customer performance.

**Bunge Milling**
11720 Borman Dr., P.O. Box 28500, St. Louis, MO 63146-1000; Telephone: 1.800.528.4663, Fax: +1.314.292.2333, Web: www.bunge.northamerica.com. Bunge Milling is dedicated to serving the needs of its customers: companies that use its ingredients to manufacture a wide range of food products, pet food, livestock and poultry feed and industrial products.

**Bunge Oils**

**Butter Buds Food Ingredients†**
2330 Chicory Rd., Racine, WI 53403; Telephone: 1.800.426.1119, Fax: +1.262.598.9999, Web: www.bbuds.com. We use proprietary enzyme modification technology to “unlock” the potent flavor elements in butter, cream cheese, and other flavorful fats, delivering highly concentrated natural flavor in convenient powdered, paste, and liquid form. These natural dairy concentrates are used at extremely low applications levels and are kosher and halal compliant, easy to use, and stable in price. They allow the production of better tasting, more economical, healthier foods with very clean label statements. Organic forms of core products are now available.

**Calibre Control International Ltd.†**
Asher Court, Lynclayce Way, Appleton, Warrington, Cheshire, WA4 4ST, United Kingdom; Telephone: +44 1925 860401, Fax: +44 1925 860402, Web: www.calibrecontrol.com. Calibre will be displaying the very latest version of the popular C-CELL Imaging System for Baked Products. C-Cell now includes many additional features and advanced analysis data. New Higher-Definition models are available for smaller samples such as extruded product or feed pellets. See the system in operation at the tabletop.
California Natural Products†

P.O. Box 1219, 1250 E. Lathrop Rd., Lathrop, CA 95330; Telephone: +1.209.858.2525, Web: www.cnp.com. Syrups, solids and natural functional ingredients from grain-rice syrups, rice syrup solids, rice oligodextrins, tapioca syrups, rice milk powder, Completo (the soluble whole grain rice—powder or liquid), and Bake-Trimi—the natural rice syrup solid dough conditioner, emulsifier, and fat replacer. Organic and conventional versions are available.

California Raisin Marketing Board

3445 N. First St., Suite 101, Fresno, CA 93726; Telephone: +1.559.248.0287, Fax: +1.559.224.7016, Web: www.LoveYourRaisins.com. The California Raisin Marketing Board was formed in 1998 to support and promote California Raisins. The board is committed to meeting technical, nutritional and innovative product development needs for California grown raisin and raisin products through partnership marketing and customized promotions. To learn more about California Raisins, visit LoveYourRaisins.com.

Can-Oat Milling Inc.†

1 Can-Oat Dr., Portage La Prairie, MB R1N 3W1, Canada; Telephone: 1.800.663.6287, Fax: +1.204.857.9500, Web: www.can-oat.com. Three milling facilities strategically located in Western Canada produce a wide variety of oat and barley product. Whole Grain Oat products include flakes, flour, whole groats and steel-cut groats. Oat bran can be custom milled to elevate the level of soluble fiber. Barley products include pearled, dehulled, flaked and flour.

Caravan Ingredients†

7905 Quivira Rd., Lenexa, KS 66215; Telephone: 1.800.669.4092, Fax: +1.913.888.4970, Web: www.caravaningredients.com. Caravan ingredients is a prominent supplier of functional bakery ingredients, emulsifiers, and fortification premixes. Our mission is to be the leader in the finest quality baking and food ingredients. We are poised for the proposition by delivering: Innovative solutions, Technical expertise, combined with endless customer service. Our motto is “Service and Technology working for you!”

Cargill†

15407 McGinty Rd. W., Wayzata, MN 55391; Telephone: +1.952.742.7575, Web: www.cargill.com. From ideation to launch, Cargill and Horizon Milling have the knowledge, capabilities and ingredients you need to create winning bakery, snack and cereal products that delight consumers. With an unmatched breadth of ingredients and new solutions in areas such as texture, fats and oils and sodium reduction systems, they collaborate with customers to turn innovative ideas into products with compelling value propositions to help you succeed. Explore how our broad experience, passion and excitement for a wide variety of food applications transcend across multiple disciplines from market research to product development to supply chain and risk management services.

Carmi Flavor & Fragrance Co., Inc.

910 Industrial St., Waverly, IA 50677; Telephone: +1.319.352.4053 or +1.877.888.5949, Fax: +1.319.352.1125, Web: www.carmiflavors.com. Carmi Flavors manufactures flavors for the entire food and beverage industry. They are available in standard or custom formulations in liquid and powder form. We have no required minimum quantity orders.

CE Elantech, Inc.

170 Oberlin Ave. N., Suite 5, Lakewood, NJ 08701; Telephone: +1.732.370.5559, Fax: +1.732.370.3888, Web: www.ceelantech.com. North American distributor for Thermo Fisher combustion elemental analyzers. The Flash EA1112 is available in a wide range of configurations: N/protein through CHNS/O for both solid and liquid samples. This design features improved performance, large sample size capacity (up to 1 g and 100 µL for liquids). The latest Eager 300 software offers a higher level of automation. CE Elantech became the distributor for the NIR Technology Australia line of near infrared analyzers and Weiss Enterprises SeedCount image analysis system.

Cereal Ingredients, Inc.†

4720 S. 13th St., Leavenworth, KS 66048; Telephone: +1.913.727.3434, Fax: +1.913.727.3681, Web: www.cerealingredients.com. Cereal Ingredients, Inc., headquartered in Leavenworth, Kansas, was established in 1990 to research, develop and market unique food ingredients for all segments of the consumer food industry. The company is a custom manufacturer of fruit analogs and inclusions that add flavor, texture, and color to many applications. Cereal Ingredients is pleased to announce the creation of a new product category, Nutri-Bites®, which will focus on expanded nutritional products via twin screw extrusion.

CEREX AG

Worbstrasse 164, Guemligen, 3073, Switzerland, Telephone: +41 31 9540110, Fax: +41 31 954 0111, Web: www.cerex.ch. CEREX AG supplies innovative high performance breakfast cereals production systems: cereal puffing systems up to 1500 lbs/h, high Brix coating systems, rotary cookers for corn flakes 660 gal./2.5 cu.m, toaster ovens, plant design and engineering.

Charm Sciences, Inc.†

659 Andover St., Lawrence, MA 01843; Telephone: +1.978.687.9200, Fax: +1.978.687.9216, Web: www.charm.com. Charm Sciences, Inc. is a world leader in the provision of food safety diagnostics and food safety solutions with a proven track record of innovation and development over the last 30 years. Introduced in 1999, Charm’s ROSA lateral flow tests are now the leading residue diagnostic tests employed by food industry worldwide. The ROSA test portfolio covers the “A to Z” in mycotoxins, ranging from aflatoxin to zearalenone. Charm Sciences provides award-winning product support and technical assistance.

Cerealingredients.com

3434 N. First St., Suite 101, Fresno, CA 93726; Telephone: +1.800.669.4092, Fax: +1.913.727.3681, Web: www.cerealingredients.com. Cereal Ingredients, Inc. was established in 1990 to research, develop and market unique food ingredients for all segments of the consumer food industry. The company is a custom manufacturer of fruit analogs and inclusions that add flavor, texture, and color to many applications. Cereal Ingredients is pleased to announce the creation of a new product category, Nutri-Bites®, which will focus on expanded nutritional products via twin screw extrusion.

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170 Oberlin Ave. N., Suite 5, Lakewood, NJ 08701; Telephone: +1.732.370.5559, Fax: +1.732.370.3888, Web: www.ceelantech.com. North American distributor for Thermo Fisher combustion elemental analyzers. The Flash EA1112 is available in a wide range of configurations: N/protein through CHNS/O for both solid and liquid samples. This design features improved performance, large sample size capacity (up to 1 g and 100 µL for liquids). The latest Eager 300 software offers a higher level of automation. CE Elantech became the distributor for the NIR Technology Australia line of near infrared analyzers and Weiss Enterprises SeedCount image analysis system.

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**CHOPIN Technologies** †
20 Avenue Marcellin Berthelot, ZI du Val de Seine, 92390 Ville-neuve la Garenne, France; Telephone: +33 1 41 47 50 29, Fax: +33 1 41 21 07 10, Web: www.chopin.fr. Methods and equipments for the control of characteristics of cereals and their derivatives. Instruments include the Alveograph, Mixolab, SD-matic, and many others.

**Chr Hansen** †
9015 W. Maple St., Milwaukee, WI 53214; Telephone: +1.414.607.5783. Chr Hansen is among the world’s top suppliers of ingredients for the food industry. At the AACCI International meeting, we will be highlighting our portfolio of dairy flavors. Our natural dairy flavors are made from real cream, butter, cheese and milk and add rich dairy notes to bakery items.

**CII Laboratory Services** †
12323 Rock Ln., Longmont, CO 80504; Telephone: +1.303.774.8262 or +1.816.891.7337, Fax: +1.303.774.7545, Web: www.cilab.com. CII Laboratory Services is the leading cereal chemistry laboratory in the United States. An ISO-certified laboratory, they provide a full range of flour and dough testing, bake testing, grain analyses, microbiology, mycotoxins, vitamin, mineral, fat and sanitation (filth) analyses, nutritional labeling, and water testing.

**Clextral, Inc.** †
14450 Carlson Cir., Tampa, FL 33626; Telephone: +1.813.854.4434, Fax: +1.813.855.2269, Web: www.clextral.com. CLEXTRAL’s Evolum twin screw extruders produce value-added grain-based products that provide new profit centers for processors of breakfast cereals, snacks, functional ingredients and more. Evolum extruders achieve top performance offering increased throughput, advanced temperature control, easy screw access, and simplified maintenance. Clextral also has two pilot plant facilities to assist in testing and developing new products.

**Colloides Naturels, Inc.** †
1140 U.S. Hwy. 22, Suite 102, Bridgewater, NJ 08807; Telephone: +1.908.707.9400, Fax: +1.908.707.9405, Web: www.cniworld.com. EquaCISM is the latest breakthrough in Colloides Naturels Internation (CNI)’s line of functional and nutritional food ingredients. EquaCISM is a full range of co-processed ingredients based on two all-natural dietary fibers: acacia gum, a soluble fiber, and wheat fiber, an insoluble fiber. The EquaCISM product line is manufactured using proprietary technology developed exclusively by CNI.

**Council for Agricultural Science & Technology**

**Covance Laboratories, Inc.** †
3301 Kinsman Blvd., Madison, WI 53704; Telephone: 1.888.CO-VANCE, Web: www.covance.com. For over 70 years Covance Laboratories has been the industry leader in providing accurate data and scientific expertise to the food, dietary supplement and biotechnology industries. Our complete analytical testing services include nutrients, stability, microbiology, phytochemicals, residues, product container/enclosure (food packaging), raw materials, botanicals and method development. Please visit www.covance.com/analytical.

**CPM Century Extrusion**
2412 W Aero Park Ct., Traverse City, MI 49686; Telephone: +1.231.947.6400, Fax: +1.231.947.8400, Web: www.centuryextrusion.com. Century Extrusion is dedicated to the food extrusion market by manufacturing spare parts for other OEM extruders. They manufacture process section components for Werner & Pfleiderer (Coperion), Berstorff, APV-Baker Perkins, Bulherr, Clextral and many others. We offer screw elements, shafts, barrels, and accessory components.

**CPM Wolverine Proctor**
251 Gibraltar Rd., Horsham, PA 19044; Telephone: +1.215.443.5200, Fax: +1.215.443.5206, Web: www.cpmwolverineproctor.com. CPM Wolverine Proctor offers a complete line of energy efficient equipment including DRYERS, COOLERS, IMPINGEMENT OVENS (Jet-Tube or Parajet Nozzle design), JETZONE FLUID BED DRYERS/PUFFERS/TOASTERS, SHREDDING MILLS AND FLAKING MILLS. Our Tech Center offers continuous as well as batch testing for the evaluation of a wide range of products and materials.

**CreaFill Fibers Corp.**

**David Michael & Co.**
10801 Decatur Rd., Philadelphia, PA 19154; Telephone: +1.215.632.3100, Fax: +1.215.637.3920, Web: www.dmflavors.com. With over 30,000 formulations, David Michael can provide flavors, stabilizers, and colors for use in virtually any food or beverage application. We can also assist you with your total product development process. Talk with us and see how our more than 100 years of experience can help you hit your flavor target faster.

**Delavau**
10101 Roosevelt Blvd., Philadelphia, PA 19154; Telephone: +1.631.673.4898. Suppliers of functional and nutritional ingredients. Custom blends designed to improve and extend product quality in fresh or frozen products. Modified fibers and proteins that can be added at high levels without contributing to any negative manufacturing or quality issues. Precisely blended vitamin and mineral supplementation for nutritionally fortified applications.
Denomega Nutritional Oils
6640 Gunpark Dr., Boulder, CO 80303; Telephone: +1.303.581.9000 or 1.888.581.9008, Fax: +1.303.581.9005, Web: www.denomega.com. Denomega Nutritional Oils is the leading manufacturer of taste- and odor-free Omega-3 ingredients. They have a truly sustainable supply and are Kosher certified. Their technical team can help you capitalize on the consumer interest in Omega-3 by incorporating it into your product without any impact on taste or odor.

Diagnostix Ltd.
2845 Argentia Rd., Unit 5, Mississauga, Ontario L5N 8G6, Canada; Telephone: +1.905.286.4290, Web: www.diagnostix.ca. Diagnostix, part of Thermo Fisher Scientific, introduces the EZ-Tox DON Test Kit designed for rapid, quantitative on-site determination of deoxynivalenol in grain samples. The kit is a homogeneous enzyme immunoassay incorporating ready-to-use liquid reagents in a simple 3-step procedure. The EZ-Tox DON Test Kit does not require wash steps and timed incubations, resulting in a considerably faster and simpler process than conventional ELISA testing. The EZ-Tox DON Test Kit is approved for use by USDA/GIPSA and the test reagents are manufactured in a FDA-compliant ISO 9001 certified facility.

The Dow Chemical Company †
121 Crisfield Dr., Grayslake, IL 60030; Telephone: +1.847.687.0157, Fax: +1.847.548.1450, Web: www.methocelfood.com. METHOCEL food gums are used in bakery products in a variety of ways. They help retain moisture longer, improving texture and extending shelf life. They also provide mouthfeel that mimics fat, increase baked volume, and more uniform crumb structure. Our new FORCELlama enzyme and enrichment premixes are custom formulated, allowing you capitalize on the consumer interest in Omega-3 by incorporating it into your product without any impact on taste or odor.

Drying Technology, Inc.
P.O. Box 1635, Silsbee, TX 77656; Telephone: +1.409.385.6422, Fax: +1.409.385.6537, Web: www.moisturecontrols.com. Manufacturer of the patented DELTA T moisture and water activity control system based on a two-temperature “inside-the-dryer” moisture sensor and a math model derived from first principles. No calibration or learning time is required. Reduces moisture variation to allow more water to be sold with product, saves energy, and improves quality.

DSM Nutritional Products, Inc. †
45 Waterview Blvd., Parsippany, NJ 07054; Telephone: 1.800.526.0189 or +1.973.257.8322, Fax: +1.973.257.8675, Web: www.nutraaccess.com. DSM Nutritional Products, Inc. is the largest global manufacturer of vitamins and carotenoids for the food, feed, supplement industries, also having the capability to prepare premixes. For Human Nutrition and Health the portfolio of innovative branded nutraceuticals also includes: ROPUFA (omega-3, omega-6); Teavigo (EGCG); Optisharp (zeaxanthin); HIDROX (olive polyphenol); redivivo (lycopene); Caro-Care (natural beta-carotene). DSM looks at consumer trends and helps customers design fortification strategies.

Edlong Dairy Flavors †
225 Scott St., Elk Grove Village, IL 60007; Telephone: 1.888.698.2783 or +1.847.631.6700, Fax: +1.847.439.0053, Web: www.edlong.com. Edlong Dairy Flavors specializes in concentrated Cheese, Butter, Milk and Cream, Cultured, Sweet Dairy and Functional flavors. Featured will be their new Non-Diacetyl dairy flavors aptly named the ED-Vantage line. Also new is their Savory Salt Potentiator which can significantly reduce both cheese and sodium usage levels in your product.

E.I. DuPont Canada Company
7070 Mississauga Rd., Mississauga Road, Ontario, Canada L5M 2H3; Telephone: +1.905.821.5586 or +1.416.729.0401, Fax: +1.905.821.5505, Web: www.dupont.ca. Acurum, developed by DuPont, is an instrument that detects, analyzes, classifies and reports presence of visual damages such as scab, smudge, midge, starchy and other defects that have an impact on grain quality. Accuracy, speed, ease of use and consistency of results make it attractive for grain handlers and millers.

Elementar Americas, Inc.

EnviroLogix Inc. †
500 Riverside Indl. Pkwy., Portland, ME 04103; Telephone: +1.207.797.0300 or +1.866.408.4597, Fax: +1.207.797.7533, Web: www.envirologix.com. EnviroLogix Inc. develops rapid test kits to detect mycotoxins and genetic modifications (GM) in grains. QuickTox™ Kits for Aflatoxin and DON are simple lateral flow strips used for screening and quality assurance, with results in as little as 2–3 minutes. Save valuable time with their Common Extraction and innovative QuickComb™, which detects any or all approved corn traits with one sample preparation. QuickStix™ Strips are used to screen for individual GMs in seeds, plants and grain.

Enzyme Development †
360 West 31st St., Suite 1102, New York, NY 10001-2727; Telephone: +1.212.736.1580, Fax: +1.212.279.0056, Web: www.enzymedevelopment.com. Enzymes for food applications such as animal feeds, brewing, and baking, including shelf-life extension for flour tortillas.

Equichem International, Inc. †
510 Tower Blvd., Carol Stream, IL 60188; Telephone: +1.630.784.0432, Fax: +1.630.784.0436, Web: www.equichem.com. Equichem develops and manufactures vitamin/mineral premixes, specialty enzyme blends, and functional ingredients for use in various food processing applications such as bakery, beverage, and cereal milling. Our enzyme and enrichment premixes are custom formulated, al-
lowing versatility for the food developer, producer, and marketer to meet specific final product requirements.

**Eurofins GeneScan, Inc.**
2315 N. Causeway Blvd., Suite 200, Metairie, LA 70001; Telephone: +1.504.297.4330, Fax: +1.504.297.4335, Web: www.gmotesting.com. Eurofins GeneScan, Inc. is the worldwide leader in applied molecular biology specializing in GMO detection, quantitative PCR analysis, Identity Preservation and Traceability Programs. Eurofins GeneScan is part of Eurofins Scientific, a leading provider of bioanalytical services that provides over 90 laboratories throughout the world serving the food and feed industry.

**Farmer Direct Foods †**
P.O. Box 326, 511 Commercial St., Atchison, KS 66002; Telephone: 1.800.372.4422 or +1.913.367.4422, Fax: +1.913.367.4443, Web: www.farmerdirectfoods.com. Specialty whole grain wheat products for bakery/food and cereal industries. Leaders with Hard White Wheat! Stoneground Whole Wheat Flour, Heavy Bran, Clean Bran, and Crushed or Cracked Wheat.

**Firmenich Inc. †**
P.O. Box 5880, Princeton, NJ 08540; Telephone: +1.609.452.1000, Web: www.firmenich.com. Firmenich, a leader in supplying flavors to the bakery and cereal industries, offers a diverse range of flavors that include bake-stable encapsulated flavors and indulgent sweet brown flavors and fruit flavors. This year we are featuring our newest range of chocolate and peanut butter flavors.

**FONA International Inc. †**
1900 Averill Rd., Geneva, IL 60134; Telephone: +1.630.578.8600, Web: www.fona.com. FONA is committed to developing outstanding flavors and creating great solutions. We believe great minds, innate curiosity, deep expertise, and an uncommon dedication to serve our clients allows us to solve your product development challenge the right way, every time.

**The Food Processing Center**
143 Food Industry Complex, Lincoln, NE 68583-0930; Telephone: +1.402.472.2817, Fax: +1.402.472.1693, Web: www.fpc.unl.edu. The specialized staff at The Food Processing Center at UNL responds quickly and efficiently to laboratory testing requests, compliance issues, product development challenges, pilot plant needs, labor training, professional education and strategic planning for global markets—all aimed at sharpening our clients’ competitive edge. The Food Processing Center works for you to help your enterprise face challenges confidently and efficiently, every time.

**Food Technology Corporation**
45921 Maries Rd., Suite 120, Sterling, VA 20166; Telephone: +1.703.444.1870, Fax: +1.703.444.9860, Web: www.foodtechcorp.com. Food Technology Corporation (FTC) has provided high quality, food texture measurement instruments to the cereal and grain industry for almost 50 years. FTC offers solutions for factory and laboratory environments. Our systems are used by thousands of companies worldwide to reduce costs, minimize waste and ensure consistent high quality product.

**Fortitech, Inc. †**

**FOSS North America †**
7682 Executive Dr., Eden Prairie, MN 55344; Telephone: 1.800.547.6275, Fax: +1.952.974.9823, Web: www.foss.dk.

**Fuchs North America**
9740 Reisterstown Rd., Owings Mills, MD 21117; Telephone: 1.800.365.3229, Fax: +1.410.363.1700, Web: www.baltimorespice.com. Spices and seasoning blends are used to provide processing solutions, prolonged shelf life, enhanced flavor, and visual appeal. Diminicol® (a plant sterol that may help lower cholesterol) can be used in a wide variety of dairy, meat, food, and beverage applications.

**GELITA**
P.O. Box 927, Sioux City, IA 51102; Telephone: +1.712.943.5516 or +1.712.943.1619, Fax: +1.712.943.3372, Web: www.GELITA.com. GELITA, the world’s largest manufacturer of gelatine and collagen peptides, offers gelatines for use in desserts, confectionery, nutrition and protein bars, beverages, and many other applications. Wherever gelling and binding agents, stabilizers, emulsifiers, film formers, and foaming agents are required, these virtually invisible, neutral tasting, and healthy products are used.

**Givaudan**

**GNT USA, Inc. †**
660 White Plains Rd., Tarrytown, NY 10591; Telephone: +1.914.524.0600 or 1.877.GNTUSA7, Fax: +1.914.524.0681, Web: www.gntusa.com. GNT is the base-producer of EXBERRY® natural food colorants, which are made exclusively from fruits and vegetables of the highest-quality standard. For 30 years, GNT has provided food and beverage markets with innovative color solutions, formulation assistance, and customer support. Products are kosher and available in powder and liquid form.

**Gold Coast Ingredients Inc. †**
2429 Yates Ave., Commerce, CA 90040; Telephone: +1.323.724.8935, Fax: +1.323.724.9354, Web: www.goldcoastinc.com. Gold Coast Ingredients is a full service manufacturer of Flavors and Col-

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ors for the food industry. We offer a wide range of Natural, Natural & Artificial and Artificial Flavors in liquid, powder and spray dried forms. Kosher and Organic Certified Flavors are available. Custom flavor and color formulations are our specialty as well as heat-stable flavors for specific needs of the baking and grain-based food industry. Gold Coast Ingredients is committed to bringing you the finest flavors and food products at a fair value delivered with service that is unsurpassed in promptness, courtesy and consistency.

**Grain Millers, Inc. †**
9531 W. 78th St., Suite 400, Eden Prairie, MN 55344; Telephone: 1.800.232.6287 or +1.952.829.8821, Fax: +1.952.829.8819, Web: www.grainmillers.com. Full line of specialty grain items and multigrain blends. Wide range of flakes, flour, steel-cut, pearled grains, and custom products produced from oats, barley, wheat, rye, triticale, and organic grains. Oat fiber and stabilized wheat germ/bran blends are now available as ingredients or used in custom blends. With plants in Canada, West Coast US, and Midwest, Grain Millers is the only miller able to meet your needs for grain-based ingredients, grain blends and mixes from multiple locations.

**Grain Processing Corporation †**
1600 Oregon St., Muscatine, IA 52761; Telephone: +1.563.264.4265 or 1.800.448.4472, Fax: +1.563.264.4289 Web: www.grainprocessing.com. Quality ingredients for the food industry: MALTRIN® maltodextrins and corn syrup solids, PURE-COTE® film-forming starches, PURE-DENT® absorbent starches, INSCOSITY® cold water swelling starches, PURE-GEL® stabilized starches, PURE-SET® thin-boiling starches and TruBranTM corn bran. GPC’s line of specialty carbohydrates continues to expand to meet the changing requirements of the food industry.

**Grains for Hope**
658 220th St., Fairview, KS 66425; Telephone: +1.785.284.2155, Fax: +1.785.284.2600 Web: www.grainsforhope.org. Grains for Hope strives to provide a unique educational setting for students by offering them challenging, but practical problems to solve. Our current goal is to produce, package, ship, and distribute fortified, extruded grain products to people in Mozambique. Ultimately helping the people of Mozambique obtain an opportunity to become self-sufficient and build a sustainable foundation. Through these activities, students learn to become altruistic citizens, ethical leaders, and practical problem-solvers.

**GTC Nutrition †**
600 Corporate Cir., Suite H, Golden, CO 80401; Telephone: +1.303.216.2489, Fax: +1.303.216.2477, Web: www.gtcnutrition.com. GTC Nutrition, a business unit of Corn Products International, is a recognized leader in providing customized nutrition solutions and scientific, technical and marketing expertise to the food processing and dietary supplement industries. We promote health globally with innovative functional food ingredients and unsurpassed customer support. For more information, visit www.gtcnutrition.com.

**Hardy Diagnostics**

**HAUBELT Laborgeräte GmbH †**
Gartenfelderstr. 29, Berlin, 13599, Germany; Telephone: +49 176 219 26 700, Fax: +49 30 3300 25 11, Web: www.haubelt-labor.de. HAUBELT Laborgeräte GmbH was founded in January of 2006. Haubelt has been designed to test rheological properties of wheat and wheat flour. The factory, located in Berlin, is producing reological flour quality testing instruments called Flourgraph E 6 and Flourgraph E 7. The Haubelt experts, who work on the R&D department, also know cereal chemistry and flour production. Our vision is to help customers to improve and standardize their product quality.

**Hawaii Promotion for 2008 AACC International Annual Meeting**
Web: http://meeting.aaccnet.org/2008/. Representatives from the Hawaii Convention Center and the Hilton Hawaiian Village bring the Aloha spirit to San Antonio as they provide promotional materials and answer any questions you may have in preparation for your attendance at the 2008 AACC International Annual Meeting in Honolulu, September 21–24.

**Horizon Milling**
15407 McGinty Rd. W., Wayzata, MN 55391; Telephone: +1.952.742.7575, Web: www.horizonmilling.com. From ideation to launch, Horizon Milling and Cargill have the knowledge, capabilities and ingredients you need to create winning bakery, snack and cereal products that delight consumers. With an unmatched breadth of ingredients and new solutions in areas such as texture, fats and oils and sodium reduction systems, we collaborate with customers to turn innovative ideas into products with compelling value propositions to help you succeed. Explore how our broad experience, passion and excitement for a wide variety of food applications transcend across multiple disciplines from market research to product development to supply chain and risk management services.

**HunterLab**
11491 Sunset Hills Rd., Reston, VA 20190; Telephone: +1.703.471.6870, Fax: +1.703.471.4237, Web: www.hunterlab.com. Measure Color...Measure Quality. Bench-top, portable and on-line systems measure the color of food products. They are ideal for measuring raw materials through final product, including powdered and granular products such as flour and rice, liquids such as soy sauce and milk, and non-uniform products such as cereals and snack foods.

**ICC—International Association for Cereal Science & Technology**
Marxergasse 2, A-1030 Vienna, Austria; Telephone: +43 1 707 72020, Fax: +43 1 707 72040, Web: www.icc.or.at. ICC was founded in 1955 on the occasion of the 3rd International Bread Congress in Hamburg, Germany. Its original objective was the development of internationally approved and accepted standard testing procedures for cereals and flour. Today the ICC is one of the foremost interna-
tional organizations in the field dedicated to international cooperation and the dissemination of up-to-date information. At present, more than 40 countries from five continents are represented in the ICC. For more information, please visit our homepage at www.icc.or.at.

ICL Performance Products LP †
622 Emerson Rd., Suite 500, St. Louis, MO 63141; Telephone: +1.314.983.7940 or 1.800.244.6169, Fax: +1.314.983.7636 Web: www.icl-perproductsllp.com. ICL is featuring Levona™, calcium-rich, zero sodium leavening agent. Levona has controlled release for convenient, “better-for-you” baked goods. ICL offers a complete line of phosphates and acids for leavening, shelf life, and dough conditioning of grain-based products. They also support meat, poultry, seafood, beverage and dairy applications. Phosphates improve texture, flavor, nutritional value and appearance of foods. ICL is the leader in creative phosphate solutions.

Innophos, Inc. †
259 Prospect Plains Rd., P.O. Box 8000, Cranbury, NJ 08512-8000; Telephone: +1.609.495.2495, Fax: +1.609.860.0245, Web: www.innophos.com. Innophos, Inc., the leading North American manufacturer of specialty phosphates, offers a complete range of food-grade phosphates for baking, beverage, dairy, meat, seafood, and poultry applications. Cal-Rise® delivers multiple benefits to enhance all your bakery products. Tortilla-Rise®, a patent-pending blend optimizes your product quality and consistency giving better control in leavening action.

Institute of Food Technologists
525 W. Van Buren St., Ste. 1000, Chicago, Illinois 60607; Telephone: +1.312.782.8424, Web: www.ift.org. As the world’s premiere food science and technology organization, the Institute of Food Technologists (IFT) brings together more than 22,000 professionals working in all disciplines of the food industry, encouraging the exchange of information, providing educational opportunities, and furthering the advancement of the profession. IFT also contributes to public policy and opinion at the national, state, and local levels. For additional information, visit ift.org.

International Fiber Corp.
50 Bridge St., N. Tonawanda, NY 14120; Telephone: +1.716.693.4040, Fax: +1.716.693.3528, Web: www.ifcfiber.com. International Fiber Corporation provides many ways to improve your products using Solka-Floc and JustFiber functional fibers. We are also the North American distributor of Fibrex sugar beet fiber. We now have all natural oat fiber; organic variety is also available. Products are available in blends, pellets, and granules.

International Flavors & Fragrances Inc.
150 Docks Corner Rd., Dayton, NJ 08810-0439; Telephone: +1.732.329.4600. IFF is a leading creator of flavors and fragrances used in a wide variety of consumer products and packaged goods. The company leverages its competitive advantages of brand understanding and consumer insight, combined with its focus on R&D and innovation, to provide customers with differentiated product offerings. IFF has sales, manufacturing and creative facilities in 30 countries worldwide.

J Rettenmaier USA LP †
16369 U.S. Hwy., 131 S. Schoolcraft, MI 49087-9150; Telephone: +1.269.679.2340, Fax: +1.269.679.2354, Web: www.jrsusa.com. JRS is the Global Leader in the production of insoluble Dietary Fibers including: Oat, Apple, Cellulose, Wheat, and Sugarcane. We take the best nature has to offer and create custom dietary fibers that contribute functional and nutritional benefits to a variety of foods including breads, cheese, pasta, cereals and pet food. This company was founded in 1877.

J.R. Short Milling Co. †
1580 Grimmell Rd., Kankakee, IL 60901; Telephone: +1.815.937.2633, Fax: +1.815.937.8806. J.R. Short Milling Co. is one of the largest producers of snack pellets in the United States and has two state-of-the-art production lines, a pilot-plant facility for developing new products, and 20 years of experience in the extruded snack industry. Products are made from whole grains, wheat, corn, potato, rice, soy, oat, tapioca, etc. Products can be preflavored with sweet, savory, fruit, or vegetable. J.R. Short also supplies corn meals/flours, bran, whole ground corn, and specialty ingredients that include pre-gel flours, toasted corn/wheat bran/germs, and confectionary flakes.

Jeneil Biotech, Inc.
400 N. Dekora Woods Blvd., Saukville, WI 53080; Telephone: +1.262.268.6815, Fax: +1.262.268.6820. Jeneil Biotech, Inc. is a biofermentation company that manufactures natural flavor chemicals, dairy flavors (wet and dry), and whole-grain soy-based ingredients and processed dairy/soy analogs. Jeneil will exhibit their unique line of concentrated dairy powders (butters, creams, and specialty cheeses) and soy milk powders designed for beverage and bakery applications.

Kerry Americas
400 Prairie Village Dr., New Century, KS 66031; Telephone: +1.913.780.1212, Fax: +1.913.780.1720, Web: www.kerryamericas.com. Kerry will showcase the industry’s widest array of new and emerging cereal ingredient applications and product development solutions. With specialized approaches across its different businesses, Kerry offers customers the technical creativity and proactive problem solving necessary to develop innovative food formats driven by emerging consumer needs.

LabSynergy
P.O. Box D, 374 Pulaski Hwy., Goshen, NY 10924; Telephone: +1.866.435.7897 or +1.845.258.1200, Fax: +1.845.258.1208, Web: www.labsynergy.com. LabSynergy is an exclusive supplier of analytical instrumentation for the cereal and grain community. Instrumentation for protein, fiber and moisture content are just a few of the areas our instruments specialize in. Come speak with us to discuss your analytical needs and to arrange for a product demonstration.
LALLEMAND BAKING SOLUTIONS †
5494 Notre Dame Est., Montreal, Quebec H1N 2C4, Canada; Telephone: +1.514.251.3620, Fax: +1.514.255.6861, Web: www. lallemand.com/solutions. Lallemand Baking Solutions is the specialty baking ingredients business of Lallemand, the Canadian yeast and bacteria company. Lallemand Baking Solutions supplies Essential® enzyme-based dough conditioners, Fermaid® yeast-based dough relaxers, Lalvain du Jour® and Florapan® cultures and cultured flours to the global baking industry.

Littleford Day, Inc.
7451 Empire Dr., Florence, KY 41042; Telephone: +1.859.525.7600 or +1.800.365.8555, Fax: +1.859.525.1446, Web: www.littleford.com. Littleford Day Vacuum Dryers use mechanically fluidized bed mixing action augmented by high-shear choppers that control particle size. These dryers completely break-up agglomerates, lumps, and homogeneously mix dissimilar ingredients. Vacuum dryers completely dry temperature-sensitive materials at low temperatures. The same process vessel can mix and dry from a liquid state to a free-flowing powder.

Lonza Inc.
90 Boroline Rd., Allendale, NJ 07401; Telephone: 1.800.777.1875, Fax: +1.201.785.1364, Web: www.lonza.com. Lonza produces a broad range of emulsifiers and additives for food applications. Key products include glycerol and polyglycerol esters, sorbitan esters and polysorbates, along with blends tailored to specific market needs. Lonza has the flexibility to meet emerging customer needs including offering Kosher, non-GMO emulsifiers, unique custom reactions and specialty lipid products.

Martek Biosciences
6460 Dobbin Rd., Columbia, MD 21045; Telephone: +1.410.740.0081, Web: www.martek.com. Martek Biosciences Corporation is a leading innovator in the development of nutritional products that promote health and wellness through every stage of life. Martek has become a leader in fermentation technology and is an innovator in the research and development of products derived from microalgae. Dedicated to advancing both science and health for better lives everywhere, Martek continues to expand its research pipeline and development capabilities.

Matsutani America
668 Phillip Cir., Forsyth, Illinois 62535; Telephone: +1.217.875.9819, Fax: +1.217.875.9821, Web: www.matsutaniamerica.com. Fibersol-2 digestion resistant maltodextrin is a readily dispersible, tasteless fiber source (90% min. DSB) for beverages, processed foods, baked goods, fiber supplements and functional foods. It is acid and heat stable, low viscosity, clear in solution, pre-biotic and highly soluble. Call ADM Matsutani LLC or visit www.matsutaniamerica.com.

MCCORMICK & COMPANY ⊕
†
226 Schilling Cir., Hunt Valley, MD 21031; Telephone: 1.800.346.2634 or +1.952.345.0378, Fax: +1.952.345.0838, Web: www.mccormick.com. McCormick will be demonstrating new topical bread toppings, plus a variety of new salty snack mix seasoning blends. These were developed following new consumer trends wanting healthy and bold flavor profiles.

Meduri Farms, Inc.
12375 Smithfield Rd., Dallas, OR 97338; Telephone: +1.503.623.0308, Fax: +1.503.296.5609, Web: www.medurifarms.com. Meduri Farms is an industry leading producer of specialty dried fruits for food companies worldwide. Join us in San Antonio to learn about what’s new and “up and coming” at Meduri Farms for 2007–2008. We look forward to sharing our new products and company updates with you so be sure to work us into your schedule and stop by for a visit!

Megazyme International Ireland Ltd. †
Bray Business Park, Bray, Co. Wicklow, Ireland; Telephone: +353 1 286 1220, Fax: +353 1 286 1264, Web: www.megazyme.com. Megazyme is a leading manufacturer of test kits and reagents for the food, feed, fermentation, dairy and beverage industries. These kits are used in analytical laboratories worldwide for health and nutritional labeling purposes. Products include Total Dietary Fibre, Total Starch, Fructan and Beta-Glucan assay kits.

The Mennel Milling Company †
P.O. Box 806, Fostoria, OH 44830; Telephone: +1.419.435.8151 x 210, Fax: +1.419.436.5150, Web: www.mennel.com. The Mennel Milling Company offers a complete line of soft, hard, and spring wheat flours. In addition, Mennel also can provide enzyme-deactivated flours as well as other specialty flours. Mennel has locations in Ohio, Michigan, Virginia, and Illinois.

Merlin Development, Inc. †
181 Cheshire Ln., Suite 500, Plymouth, MN 55441; Telephone: +1.763.475.0224, Fax: +1.763.475.1626, Web: www.merlindevelopment.com. A full-service food product development and research company providing support from concept to commercialization.

MGP Ingredients, Inc. †
100 Commercial St., P.O. Box 130, Atchison, KS 66002; Telephone: 1.800.255.0302, Web: www.mgpingredients.com. Founded in 1941, MGP Ingredients, Inc. is a fully integrated producer of ingredients and distillery products. Ingredients primarily consist of specialty and commodity wheat proteins and starches for food and non-food applications. Distillery products consist of food grade alcohol and fuel grade alcohol. Through extensive research in protein and starch chemistry, MGP continues to expand the depth and scope of its
business. The company’s scientists focus their expertise on developing highly functional ingredients that provide substantial benefits and advantages to customers and ultimately to the consumer. MGP Ingredients, Inc. processes its products at plants located in Atchison, Kansas, where the company is headquartered, and in Pekin, Illinois. MGPI also operates a facility in Kansas City, Kansas, for the further processing and extrusion of proteins and starches derived principally from wheat, and a facility in Onaga, Kansas, for the manufacturing of wood composite resins and plant-based biopolymers.

Mother Murphy's Laboratories

Mühlchenemie GmbH & Co. KG
Kurt-Fischer Str. 55, Ahrensburg, Germany, 22926; Telephone: +49 4102 202 001, Fax: +49 4102 202 010, Web: www.muehlenchemie.de. Mühlchenemie’s core field of competence is developing solutions for standardizing and optimizing flours—from classic flour treatment to concentrates for ready-mixed flours. We offer intelligent solutions for flour standardization and flour improvement. They include enzyme systems, bromate substitutes, ascorbic acid, oxidizing agents, vitamins and minerals, and also baking premixes for ready-mixed and composite flours. As a member of the Stern-Wywiol Gruppe, we are an owner-managed company independent of the big organizations.

National Food Laboratory, Inc. †
6363 Clark Ave., Dublin, CA 94568-3097; Telephone: +1.925.828.1440, Fax: +1.925.833.9239, Web: www.thenfl.com. The NFL provides the broadest range of resources to the food and beverage industries, including product and process development, food chemistry, microbiology, and consumer and sensory research. With all these services under one roof, we help our clients launch new products faster and make protecting existing brands easier.

National Mfg. †

National Starch Food Innovation †
10 Finnderne Ave., Bridgewater, NJ 08807; Telephone: 1.800.797.4992, Web: www.foodinnovation.com. National Starch Food Innovation is a leading global supplier of nature-based functional and nutritional ingredient solutions to the food and beverage industries. The company has a strong focus on delivering innovation to meet market and consumer trends in wholesome and natural, texture, nutrition, wellness, vitality and targeted delivery solutions. This vision combined with an extensive, award-winning product range, market knowledge and technical expertise makes National Starch Food Innovation a partner of choice for the next generation of food producers. For more information, visit www.foodinnovation.com.

Neogen Corporation

Newport Scientific / Perten Instruments, Inc. †

North Star Processing, LLC
725 Aspen Dr., Litchfield, MN 55355; Telephone: +1.651.765.4585 or +1.320.693.7211, Fax: +1.651.765.4585, Web: www.nsp-llc.com. North Star Processing, LLC (NSP) is a contract spray drying company located in Litchfield, MN. NSF services the food, nutraceutical and pharmaceutical industries. Our plant is equipped to handle liquid or dry raw ingredients. We package in totes, 200 lb. barrels, 50 lb. bags and 20 lb. boxes.

Northern Crops Institute
Bolley Dr., NDSU Campus, Fargo, ND 58105; Telephone: +1.701.231.7736, Fax: +1.701.231.7235, Web: www.northern-crops.com. Northern Crops Institute (NCI) provides educational and technical programs and services to expand domestic and international markets for northern-grown U.S. crops. NCI specializes in baking, extrusion, crop quality, durum milling, feed manufacturing, malting and brewing, and pasta manufacturing in a confidential atmosphere.

NP Analytical Laboratories †
3N Checkerboard Sq., St. Louis, MO 63164; Telephone: +1.314.982.1310 or 1.800.423.6832, Fax: +1.314.982.1078, Web: www.npal.com.

NutraCea
5090 N. 40th St., Suite 400, Phoenix, AZ 85018; Telephone: +1.602.522.3000 or +1.602.522.7570, Fax: +1.602.522.3001, Web: www.nutracea.com. NutraCea, a leader in stabilized rice bran nutrient research and dietary supplement development, manufacturers and distributes products and food ingredients made from rice bran. NutraCea’s proprietary technology enables the creation of food and nutrition products from rice bran, and also develops “nutraceuticals,” including natural arthritic relief and cholesterol-lowering products.

Nutraceuticals World
70 Hilltop Rd., Suite 3000, Ramsey, NJ 07446; Telephone: +1.201.825.2552, Fax: +1.201.825.0553, Web: www.nutraceuticals-world.com. Nutraceuticals World is the premier magazine serving the dietary supplement, functional food, nutritional beverage, and sports nutrition industries globally. By providing valuable information on...
ingredient sourcing, marketing trends, new product launches, packaging, manufacturing equipment, industry trends. Nutraceuticals World is an important resource for the food industry worldwide.

**Oat Ingredients** †
4368 Park Ct., Boulder, CO 80301; Telephone: +1.303.818.1117, Fax: +1.413.385.9391, Web: www.oatingredients.com. North American import, distribution and sales of OATWELL Oat Bran, Oat Flour and Oat Oil ingredients for Food, Nutrition and Personal Care. OATWELL high fiber brans, to 22% soluble fiber -beta glucan and 44% TDF, provide basis for cardiovascular FDA health claims, Low-GI, weight management and digestive health.

**Oilseeds International Ltd.**
8 Jackson St., San Francisco, CA 94111; Telephone: +1.415.956.7251, Fax: +1.415.394.9023, Web: www.OilseedsSF.com. Oilseeds International Ltd. provides global leadership in production, processing and promotion of specialty agriculture sourced vegetable oil products, including high oleic sunflower, high oleic safflower, high linoleic safflower and rice bran oil. High Oleic Sunflower Oil interest has increased from dietary recommendations favoring increased monounsaturated intake with the reduction in saturated fat and trans fatty acid consumption. For over 20 years, High Oleic Sunflower oil has been used in functional food applications as an ingredient in dairy substitutes, a spray oil for dried fruits, cereals and granola, a salad or frying oil and in the manufacture of confectionary products.

**ORAFTI Active Food Ingredients** †

**Oregon Freeze Dry, Inc.**
P.O. Box 1048, Albany, OR 97321; Telephone: +1.800.547.0245 or +1.541.926.6001, Fax: +1.541.812.6601, Web: www.ofd.com. Oregon Freeze Dry is the world’s innovator in freeze drying technology. We freeze dry over 500 different products including fruit, vegetables, meat, seafood, pharmaceuticals, nutraceuticals and medical devices. Come visit us at booth 217 and see what we can do for you.

**PB Leiner** †
P.O. Box 654, New Hope, PA 18938; Telephone: +1.215.862.6680, Fax: +1.215.862.6681, Web: www.gelatin.com. PB Leiner is a major producer of pork skin, beef hide and bone gelatins for food, pharma and photo-applications. As a leader PB has a superior technical support staff available to help customers with innovative applications such as low carbohydrate, high protein and GI products. Besides its multifunctionality and non-allergenicity, gelatin is a natural, easily digestible protein, free of fat, cholesterol and carbohydrates; it has a beneficial effect on the skeleton and locomotor system, especially bones, cartilage, tendons and ligaments.

**Penford Food Ingredients Co.**
7094 So. Revere Parkway, Centennial, CO 80112; Telephone +1.303.649.1900, Fax: +1.303.649.1700, Web: www.penfordfoods.com. Penford Food Ingredients is highlighting its full line of modified potato, tapioca, rice, corn, and waxy maize starches, as well as Penford’s PenGel starch gel fat replacer. Penford starches provide unique functionality for meat, seafood, and vegetable coatings, bakery items, tortillas, snack foods, breakfast cereals, soups, sauces, and gravies. Penford offers both cook-up and pregelatinized starches.

**Perten Instruments AB / Newport Scientific**
P.O. Box 5101, Huddinge, SE-14105, Sweden; Telephone: +46 8 880 990, Fax: +46 8 881 210, Web: www.perten.com, www.newportscrientific.com. Perten Instruments and Newport Scientific have joined forces to offer a complete selection of tools for cereal chemists. Come by to see the RVA line of instruments and the newest offering in small sample rheological measurements.

**PGP International** †
351 Hanson Way, P.O. Box 2060, Woodland, CA 95776; Telephone: +1.530.662.5056 or 1.800.333.0110, Fax: +1.530.662.6074. PGP International is a leading supplier dedicated to bringing you high-quality food ingredients used to develop good tasting nutritional food products. PGP International is able to produce highly customized products into healthy ingredients that include crisp rice, extruded particulates, protein crisps, rice flours and blends, millet and sorghum flours and a line of functional grain-based ingredients called PAC products. PGP International also offers Nutri Sperse, a line of nutritional beverage bases and rice bran. Our natural and healthy ingredients can be found worldwide in high-profile brands that include the bar, baking, beverage, confectionery, meat, nutritional, prepared foods, ready-to-eat cereal, and snack sectors.

**Prayon Inc.** †
P.O. Box 1473, Augusta, GA 30903-1473; Telephone: 1.800.477.2966, Fax: +1.706.798.0015, Web: www.prayon.com. For a complete range of phosphate products for baking and cereal applications, contact Prayon, Inc. to discuss our calcium, sodium, aluminum, and potassium phosphates.

**Primera Foods**
612 S. Eighth St., Cameren, WI 54822; Telephone: +1.714.458.4075. Web: www.primerafoods.com. Primera Foods offers a complete line of dried eggs, egg blends and liquid egg products including Extended Shelf Life refrigerated liquid eggs and EggsSTREME® Options line of improved functionality eggs. Primera Foods also manufactures specialty ingredients including tapioca and rice maltodextrins, syrup solids, tomato powders, and agglomerated hydrocolloids and maltodextrins.

**Puratos Corp.** †
1941 Old Cuthbert Rd., Cherry Hill, NJ 08034; Telephone: +1.856.428.4300, Web: www.puratos.us. Puratos is committed to being your reliable partner in innovation. Our passion is to help bakers, pastry chefs, and chocolatiers be successful in their business. We work side by side with our customers to develop original and innovative ingredients, technologies, and solutions. Our Puratos companies, combined with a network of independent distributors, allow us to serve you nationwide.
**Quali Tech, Inc.†**
318 Lake Hazeltine Dr., Chaska, MN 55318; Telephone: +1.952.448.5151, Fax: +1.952.448.3603, Web: www.qualitechco.com. Innovative Flavor Particulate Ingredients including Flavor-ettes, Flavor Islands, Pell-ettes, PepR and Season-ettes where virtually any color and/or flavor can be created through engineered formulas allowing for fruit content, non-GMO, Non-Trans, Sugar Free and Organic systems. Also showing 100% natural Flav-R-Grain Toasted Corn Germ for utilization in almost any baking application where a natural roasted or nutty profile is desired.

**Quality Technology International, Inc.**
2250 Point Blvd., Suite 322, Elgin, IL 60123; Telephone: +1.847.649.9300, Web: www.qti.com. Quality Technology International, Inc., (QTI), a subsidiary of Itochu International, Inc., is a leader in identity preserved grain origination, and grain processing technologies. We are introducing NeutraGerm™, a source of corn oil and WholeBran™, a highly concentrated source of dietary fiber from a new ethanol pre-process technology called HydroMilling™.

**R-Biopharm, Inc.†**
7950 Old U.S. 27 S., Marshall, MI 49068; Telephone: +1.269.789.3033 or 1.877.789.3033, Fax: +1.269.789.3070, Web: www.r-biopharm.com. R-Biopharm develops, manufactures and markets rapid enzyme immunoassays for the detection of residues in food and feed. They include test kits for mycotoxins, hormones and anabolics, antibiotics, vitamins, food allergens, microbiology and hygiene. R-Biopharm recently launched VitaFast® test kits for vitamin analysis in food, feed and pharmaceutical products. The new VitaFast® product line determines the vitamin content microbiologically, utilizing a microtitrator plate coated with specific micro organisms. VitaFast® test kits significantly reduce hands-on time when compared to traditional microbiological methods. They provide greater reliability, higher productivity and significant cost reduction. The product line includes: folic acid, vitamin B12, biotin, niacin, pantothenic acid, thiamine, riboflavin, pyridoxine and inositol.

**Research Products Company †**
P.O. Box 1460, 1835 East North St., Salina, KS 67401; Telephone: +1.785.825.2181, Fax: +1.785.825.8908, Web: www.researchprod.com. Serving the milling and baking industries worldwide since 1970, Research Products Company, a division of McShares, Inc., manufactures premium food additives, including standard-setting flour bleaching and maturing services, essential vitamin and mineral premixes formulated to meet U.S. standards of identity, custom blending, micro-ingredient dispensing systems, complete analytical laboratory testing and a full service field service team.

**RIBUS, Inc.**
20 S. Central Ave., Ste. 106, St. Louis, MO 63105; Telephone: +1.314.727.4287, Fax: +1.314.727.1199, Web: www.ribus.com. RIBUS, supplier of specialty ingredients, is often known as the “Problem Solver.” Problems often solved range from “clean label” (no-allergen, kosher, Non-GMO, organic) to managing water activity (baked, fresh / frozen, extruded, filled) to gluten free (rice based) and cost reduction (faster production, fewer rejects and lower piece cost).

**Riviana Foods Inc.†**
2777 Allen Pkwy., Houston, TX 77019; Telephone: +1.713.529.3251, Fax: +1.713.529.1661. Riviana offers a variety of rice products that include instant rice, milled rice, wild rice, crisp rice, IQF rice and rice flour. We are a full service rice supplier.

**Robot Coupe USA**
1101 Buell Ave., Joliet, IL 60435; Telephone: +1.815.727.7960, Fax: +1.815.722.3125, Web: www.robotcoupe-si.com. Robot Coupe offers a full line of batch mixers and grinders ranging from 3 to 60 liter capacities. The machines are available in single, dual or variable speeds. Sharpened and serrated blades are offered along with bowl and lid scrapers.

**Roman Meal Milling Co.†**
4014 15th Ave., Fargo, ND 58102; Telephone: +1.701.282.9656, Fax: +1.701.282.9743, Web: www.romanmealmilling.com. Roman Meal Milling company is a manufacturer and supplier of multigrain and whole-grain blends. The company partners with bakers as a trusted ingredient supplier for America’s leading brands of variety breads, cereals, crackers, donuts and granola. Products include custom whole-grain blends, flour-specialty whole meal, batter blends, granolas and oven-toasted ingredients.

**Romer Labs, Inc.†**
1301 Stylemaster Ln., Union, MO 63084; Telephone: +1.636.583.8600, Fax: +1.636.583.6553, Web: www.romerlabs.com. Romer Labs, Inc. offers fluorometric, ELISA, and lateral flow mycotoxin detection test kits. Kits are offered in qualitative and quantitative formats. Recently, Romer Labs added GMO detection test kits to their product portfolio. They also offer laboratory equipment and a full-service analytical laboratory. Our Total Quality Assurance Programs help to make the world’s food safer.

**Sage V Foods**

**Sensient Flavors**
5600 W. Raymond St., Indianapolis, IN 46241-4343; Telephone: 1.800.445.0073, Fax: +1.317.244.6076, Web: www.sensient-tech.com. Sensient Flavors includes a wide range of flavors, which include vanillas, brown flavors, fruit flavors and many others. We also offer specialized ingredients, such as sweet inclusions.
Sensient Colors will be displaying our new product, Spectracoat™ Pearl utilizing SensiPearl™ pigments. This novel dispersion will produce luster and iridescent shimmers to your food product. Also on display will be our full line of natural and organic products. Stop by our booth for information on these and other customized color products.

Sensient Food Colors N.A.†
2515 N. Jefferson, St. Louis, MO 63106; Telephone: +1.314.658.7460; Fax: +1.314.286.7160. Sensient Colors will be displaying our new product, Spectracoat™ Pearl utilizing SensiPearl™ pigments. This novel dispersion will produce luster and iridescent shimmers to your food product. Also on display will be our full line of natural and organic products. Stop by our booth for information on these and other customized color products.

Sensory Effects
24 N. Clinton St., Defiance, OH 43512; Telephone: 1.800.957.3130; Fax: +1.419.783.4319. Web: www.sensoryeffects.com.

**Shamrock Glass Co. Inc.**
P.O. Box 686, Seaford, DE 19973; Telephone: +1.302.629.5500; Fax: +1.302.629.0697. Web: www.shamrockglass.biz. Shamrock manufactures and distributes top quality Chromatography vials, caps, stoppers and septa. Special lab glassware fabrication and repair services are available as well as centrifuge tubes, culture tubes, water and sample storage vials.

**The Solae Company**
P.O. Box 88940, St. Louis, MO 63188; Telephone: +1.800.325.7108; Fax: +1.314.659.5751. Web: www.solae.com. The Solae Company is a global supplier of high-quality, soy-based ingredients, including soy protein, soy fiber and soy lecithin. We are recognized in the industry for superior-performing ingredient technologies, as well as market applications and nutrition expertise. Our products are valued in a wide range of food applications for their nutrition, economic and functional benefits. Stop by our booth to learn more about The Solae Company and how we can help you formulate great-tasting, healthy products, save formulation costs or improve the performance of your products.

**Southwest Research Institute**
6220 Culebra Rd., San Antonio, TX 78238-5166; Telephone: +1.210.522.5351; Fax: +1.210.522.4632. Web: www.swri.org. Southwest Research Institute uses a variety of encapsulation technologies to create functional, edible coatings for a broad spectrum of food ingredients, including aromas, flavors, nutritional supplements, vitamins, minerals and others. SwRI is a pioneer in the encapsulation field with nearly 60 years of experience using encapsulation to achieve product performance requirements, such as particle size, payload, masking, and release characteristics. As a non-profit, independent research and development organization, SwRI works with clients to develop custom encapsulation formulations and production solutions.

**SunOpta Ingredients Group †**
25 Wiggins Ave., Bedford, MA 01730; Telephone: +1.781.276.5141 or 1.800.353.6782; Fax: +1.781.276.5125; Web: www.sunopta.com. SunOpta Ingredients Group specializes in sourcing, processing and distributing “good for you” functional, natural and organic food products. Vertical integration allows us to monitor the growth of the identity preserved crops used in our ingredients and offered as whole grains for the food and feed industries.

**SunOpta Grains and Foods Group †**
3824 S.W. 93rd St., P.O. Box 128, Hope, MN 56046; Telephone: 1.800.597.2997; Web: www.sunopta.com. SunOpta Grains and Foods Group specializes in sourcing, processing and distributing “good for you” functional, natural and organic food products. Vertical integration allows us to monitor the growth of the identity preserved crops used in our ingredients and offered as whole grains for the food and feed industries.

**Tate & Lyle**
2515 N. Jefferson, St. Louis, MO 63106; Telephone: +1.314.472.0531; Fax: +1.314.472.0532. Web: www.tateandlyle.com. Tate & Lyle is a world-leading renewable ingredients company—using innovative technology to transform corn, wheat and sugar into value-added food and industrial ingredients. Products include sweeteners, starches, sugars, specialty ingredients and citric acid. Tate & Lyle manufactures SPLENDA® Sucralose and is one of the world’s largest specialty food starch and wheat protein suppliers. SPLENDA® is a trademark of McNeil Nutritional, LLC

**Texture Technologies Corp. †**
18 Fairview Rd., Scarsdale, NY 10583-2136; Telephone: +1.914.472.0531; Fax: +1.914.472.0532; Web: www.texturetechnologies.com. The TA.XTPlus texture analyzer system provides complete tests for all forms of cereal products. Among the attributes it quantifies are dough and gluten extensibility, dough stickiness, bread freshness, pasta firmness and stickiness, pizza dough and crust firmness and toughness, tortilla freshness and bendability, snack food crunchiness, breakfast cereal bowl life, cookie and cake firmness, and much more. The TA.XTPlus can even simultaneously quantify the acoustic profile of a product. Please visit our tabletop to learn what our system can do for you.

**TexVol Instruments AB**
Box 45, Viken, Sweden 260 40; Telephone: +46 42 237020, Fax: +46 42 237006. Web: www.texvol.com. TexVol specializes in analytical instruments for the food industry. With a focus on user friendliness, they have three instruments. A texture analyzer which is used in both laboratories and in production facilities. A volume measurer that uses laser technology that is able the measure volume accurately and quickly. A dimension measurer that is able to determine dimensions in a second.

**TIC Gums**
4609 Richllyn Dr., Belcamp, MD 21017; Telephone: 1.800.899.3953 or +1.410.273.7300; Fax: +1.410.273.6469. Web: www.ticgums.com. Use gums from TIC Gums to increase your production rate, improve product quality and prevent sticking and staling as well as to reduce the fat content of your finished product. Gums can help you keep a clean label with many gums being all natural and several certified organic. Visit www.ticgums.com.
United Soybean Board
540 Maryville Centre Dr., Suite LL5, St. Louis, MO 63141; Web: www.soyconnection.com. The United Soybean Board is a farmer-led organization comprised of 64 farmer-directors. USB oversees the investments of the soybean checkoff on behalf of all U.S. soybean farmers. For more soy and health information, please visit www.soyconnection.com.

Univar Food Ingredients
17425 N.E. Union Hill Rd., Redmond, WA 98052; Telephone: +1.425.889.3400, Web: www.univarusa.com. Start your next innovation with Univar. Univar offers high performance ingredients across all categories. We’ve developed unique tools to help food technologists solve their trend-based formulation challenges by gathering the leaders of the top ingredients in the world. In 2007, we created another new Univar Function Library tool for selecting food ingredients for Sugar Reduction which supports their highly valued Chemical Leavening tool. We can help you solve the ingredient selection mystery by offering new options. Univar is based in Redmond, Washington, with facilities and food sales specialists throughout North America.

Vicam†
313 Pleasant St., Watertown, MA 02472; Telephone: +1.617.926.7045, Fax: +1.617.923.8055, Web: www.vicam.com. VICAM® rapid mycotoxin test kits are used by grower, processor, regulatory, and food laboratories for detection of mycotoxins in foods and beverages like peanuts, coffee, corn, grain/feed, milk, pet food, spices, beer, wine, and grape juice. VICAM immunoaffinity columns are cost-effective, simple to use, and provide precise numerical results.

Vitamins, Inc.†
200 East Randolph Dr., Chicago, IL 60601; Telephone: +1.312.861.0700 or +1.630.302.0134, Fax: +1.630.365.9649, Web: www.vitamins-inc.com. Vitamins, Inc. has been an innovator in producing Vitamins, Premixes and Defatted Wheat Germ flour, granules and nuggets since 1936. Producing and Marketing for the Domestic and International Markets, targeting the Food, Pharmaceutical and Cosmetic Industries.

Wacker Fine Chemicals
3301 Sutton Rd., Adrian, MI 49221-9397; Telephone: +1.517.264.8671, Fax: +1.517.264.8795, Web: www.wacker.com. WACKER FINE CHEMICALS is the global leader in cyclodextrin products. CA-VAMAX W6 is a colorless, natural dietary fiber which lowers the glycemic index of starch containing food, and decreases the absorption of saturated fat. WACKER products also include complexes of flavors, antioxidants, dietary supplements, and custom tailored formulations. Our pioneering technology is increasingly used for stabilization against heat, oxidation and taste or odor masking. WACKER FINE CHEMICALS offers a healthy solution for replacing trans-fats and higher saturated fat options. Cyclodextrins can be used to increase viscosity of plant oils, with no chemical modification or reaction taking place.

Watson Inc.†
301 Heffeman Dr., West Haven, CT 06516; Telephone: +1.203.932.3000, or +1.800.388.3481, Fax: +1.203.932.8266, Web: www.watson-inc.com. Watson manufactures a full range of standard enrichment blends or we can custom formulate a vitamin/mineral premix to achieve the nutritional profile you desire. Watson also manufactures a full line of functional bakery ingredients. Watson has two production facilities in Connecticut and Illinois as well as three in-house labs for R&D and QC.

Wenda America
1645 S. River Rd., Ste. 16, Des Plains, IL 60016; Telephone: +1.636.273.0400, Fax: +1.636.273.0444, Web: www.wenda.com. Wenda America continues the well-proven supply chain management system currently used by its parent company Wenda Co., LTD based in Dalian, China. We offer a wide variety of food ingredients for the bakery and cereal industries. Our products include acidulants, amino acids, flavor enhancers, hydrocolloids, phosphates, preservatives, sweeteners and vitamins.

Wenger Manufacturing, Inc.†
714 Main St., Box 130, Sabetha, KS, 66534; Telephone: +1.785.284.2133, Fax: +1.785.284.3861, Web: wenger.com. Wenger will be supplying literature and technical information on extrusion and drying equipment for the cereal and snack industry.

Whatman Inc.

The Wright Group†
6428 Airport Rd., Crowley, LA, 70526; Telephone: +1.337.783.3096, Fax: +1.337.783.3802, Web: www.thewrightgroup.net. While celebrating its 50th anniversary, The Wright Group has launched a line of product concepts that demonstrate its expertise in the application of functional ingredients in innovative bakery products. The Wright Group’s talent and passion is focused on formulating fortification systems that help super brands develop the health products that have been embraced by markets around the globe.

The XIM Group, LLC†
1104 Jefferson St., Sabetha, KS 66534; Telephone: +1.785.547.5138, Fax: +1.785.284.2133, Web: www.ximgroup.com. The XIM Group is a product development and project management group serving the food, feed, and pharmaceutical industries. XIM’s principals bring a wealth of experience and a synergistic blend of individual competencies resulting in a unique combination of skills available for applying to your needs. XIM’s long-term focus is on exploring, identifying, and implementing key new technologies that address long-term problems in the industries they serve. Key focus areas include food safety, shelf-stable foods, biosecurity, and continuous processing.