

PEOPLE



Lee Sanders

Lee Sanders, senior vice-president of government relations and public affairs at the American Bakers Association, has received *Baking & Snack* magazine's Leadership Award. www.americanbakers.org

Lord Rooker, former minister at the Department for Environment, Food, and Rural Affairs, has been appointed chair of the Food Standards Agency. www.food.gov.uk

W. John Short has been named president of NutraCea. Short has more than 25 years of experience and has held senior positions with consumer products and financial services businesses around the world. www.nutracea.com

Hendrik Begemann has joined Mühlenchemie GmbH & Co. KG's Mexican affiliate, Stern Ingredients Mexico (SIM-EX). In his new role, Begemann will create closer customer government relations in Latin America and will further open up the markets in the United States and Latin America. www.muehlenchemie.de/english

Scott Phillips has become vice-president of supply chain operations at MGP Ingredients, Inc (MGPI). Phillips joined MGPI in 2007 and most recently served as corporate director of manufacturing for the ingredient solutions business segment. www.mgpingredients.com

W. Anthony Vernon, previously with Ripplewood Holdings, has become president of Kraft Foods North America. Vernon will replace **Rick Searer** who retired in September 2009. www.kraftfoods.com

Robert J. ("Sandy") Whann IV, president of Leidenheimer Baking Co. in New Orleans, LA, U.S.A., has been elected chair of the Independent Bakers Association. www.leidenheimer.com

Michael R. Taylor, George Washington University's School of Public Health and Health Services, has been named senior advisor to the FDA Commissioner of Food and Drugs **Margaret A. Hamburg**. Taylor's recent research agenda has focused on policy, resource, and institutional is-

ssues that affect the success of public health agencies in carrying out their prevention-related missions. www.fda.gov

Enzhi Michael Cheng has joined Extru-Tech, Inc. as technical sales engineer and director of sales for Asia. Extru-Tech, Inc. produces and markets extrusion processing systems. www.extru-techinc.com

Gebisa Ejeta, a faculty member at Purdue University, has been named the 2009 World Food Prize laureate for his contributions to the production of sorghum. His work has dramatically enhanced the food supply of hundreds of millions of people in sub-Saharan Africa. www.ag.purdue.edu/agry/Pages/gejeta.aspx

Kerwin Brown has become executive director of the American Society of Baking. In addition, Brown is president and chief executive officer of BEMA. www.asbe.org

Henz-Jürgen Bertram has been appointed chief executive officer of Symrise AG, a global supplier of fragrances, flavorings, and raw materials. www.symrise.com

COMPANIES

Acquisitions

Diehl Food Ingredients, a business unit of SensoryEffects, has acquired ACH Food Companies, a subsidiary of Associated British Foods, Plc, and an emulsified powders and nondairy creamer business. Diehl is a developer and manufacturer of emulsified powders for the food and beverage categories. www.sensoryeffects.com

Archer Daniels Midland Company (ADM) has announced its acquisition of **Keystone Mercantile**. www.kmercantile.com

Award

The following companies have received the Institute of Food Technologists' Innovation Award for 2009: **Ecolab Inc.**—peroxyacetic acid-based commercial sterilant, **EnWave Corporation**—nutraREV dehydration technology, the **National Center for Food Safety & Technology**—pressure-assisted thermal sterilization, and **National Starch Food Innovation**—Novation starches. www.ift.org

Openings

Cargill has opened a new plant dedicated to chocolate coatings and fillings in Deventer, the Netherlands, expanding Car-

gill's existing operations and capabilities at the site. The expansion doubles the production capacity of coatings and allows Cargill to produce a broader range of fillings, particularly for the chocolate industry. www.cargillcocoachocolate.com

Danisco, a Danish food ingredients company, has opened an R&D facility at Dangé Saint-Romain, France. The new facility will focus on activities related to process development, enhanced stability, and preservation of microorganisms. www.danisco.com

A new lab is now available at **Iowa State University**, the Discovery Lab, enabling quick identification of antimicrobial and prebiotic compounds is available to researchers working on preventing food spoilage, improving food quality, controlling foodborne pathogens, or enhancing the growth of probiotic bacteria. www.ccur.iastate.edu/facilities/discovery

Kerry Group plc, a global ingredients, flavors, and consumer foods group, opened the new state-of-the-art Kerry Center in Wisconsin. The Kerry Center will provide industry access to all Kerry ingredients and flavor technologies through customer application suites, culinary theatres, sensory services, and customer application pilot production facilities. www.kerrygroup.com

INGREDIENT PRODUCTS

Antioxidants

Ethical Naturals, Inc. has introduced a new ingredient to its line of ProfileProven natural antioxidants. Standardized Fruit Blend can be used to add definable antioxidant and nutritional activity to supplements, beverages, and foods. www.ethicalnaturals.com

Baking Powder

Clabber Girl introduces a sodium-free and aluminum-free baking powder, InnovaFree, allowing bakers to reduce sodium levels in finished goods by as much as 50%. www.clabbergirl.com

Batter

A new rice batter product, developed and patented by the **Agricultural Research Service** (ARS), is now being marketed by CrispTek, LLC, Columbia, MD, U.S.A. Users can mix the dry product, ChoiceBat-

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ter, with water before coating and frying foods, such as chicken, fish, shrimp, veggies, and desserts. The rice flour-based batter is cholesterol- and gluten-free, and Kosher. www.ars.usda.gov/is/pr

Sodium Replacement

Cargill Salt introduces Premier potassium chloride for the replacement of sodium chloride or potassium enrichment in a range of food-processing applications. The granular, food-grade, odorless, white crystalline salt contains tricalcium phosphate as an anticaking agent. www.cargill.com/salt

Sweetener

Organic, raw **Sweetlylight Yacon Syrup** is a full-bodied sweetener that tastes like caramel and molasses and can be used on foods, in recipes, or to sweeten beverages. www.sweetlylight.com

PLANT EQUIPMENT

Packaging Liner

Alcan Packaging Food Americas' FeatherWeight Film uses less plastic resin, energy, and landfill space, providing sustainability advantages in cereals, snack, baking mix, and other high-barrier applications, and weighing 25–50% less compared to traditional liners. The new packaging also delivers an easy-open seal and high clarity that reveals the product inside. www.featherweightfilm.com

Moisture Analyzer

Alliance Scale Inc.'s Alliance-Ohaus MB-Series Moisture Analyzer rapidly and uniformly dries a sample, performs automatic test measurements with high repeatability, and has an integral database. www.alliancescale.com

Product Inspector

Mettler-Toledo Hi-Speed introduces the new XS2 CombiChecker—a compact, three-conveyor checkweigher and metal detector integrated into one free-standing unit that detects and rejects all types of metals and can weigh, classify, and segregate uniformly spaced packages. In addition, the A300 checkweigher was also introduced for mild to moderate wash-down applications. www.mettlertoledo.com/productinspection

Dryer

Clextrol Inc.'s Rotante dryer provides optimal drying for complex products while reducing energy. Its unique design ensures

continuous rotation to ensure uniform airflow on all product surfaces. Applications include pasta, couscous, three-dimensional pellets, cereals, high-density snacks, fragile products, and more. www.clextrol.com

Instrumentation

Brookfield Engineering introduces the availability of both Ball Bearing Suspension and the EZ-Lock Spindle Coupling together on select viscometers and rheometers. www.brookfieldengineering.com

REGULATORY

Safety Guidelines

The **Codex Alimentarius Commission**, a joint working group between the Food and Agriculture Organization of the United Nations and the World Health Organization, has adopted 30 new food safety guidelines. Included are efforts to reduce the presence of acrylamide in foods and reduce the presence of *Listeria monocytogenes* in ready-to-eat foods. www.codexalimentarius.net

The Panel on Food Additives and Nutrient Sources Added to Food of the **European Food Safety Authority (EFSA)** has completed the first comprehensive assessment of substances used as sources of vitamins and minerals in food supplements, which are currently sold in the European Union. EFSA has examined 533 applications since 2005, relating to 344 different substances. The assessments were based on scientific evidence provided by food supplement manufacturers to demonstrate the safety of these nutrient sources and the extent to which they are absorbed in the body (i.e., their bioavailability). www.efsa.europa.eu

Pea Standards

The **USDA Grain Inspection, Packers, and Stockyards Administration (GIPSA)** is revising definitions for whole dry peas, split peas, smooth green dry peas, smooth yellow dry peas, wrinkled dry peas, green split peas, yellow split peas, winter dry peas, and winter split peas. In addition, GIPSA is modifying the classification term and associated definitions for winter dry peas and winter split peas. These changes will help facilitate the marketing of new winter pea variety releases and help ensure the purity of class for “whole dry peas” and “split peas.” <http://edocket.access.gpo.gov/2009/E9-14565.htm>

Organic Regulations

An equivalency agreement has been reached between the U.S. Department of Agriculture (USDA) and the Canadian Food Inspection Agency (CFIA). The agreement will allow the continued flow of certified organic products between the United States and Canada and support the continued growth of this rapidly expanding market in North America. It is the first equivalency agreement worldwide for the organic industry. The agreement, signed by the two government agencies, took effect on June 30.

AACC INTERNATIONAL ANNUAL MEETING

2009. Baltimore, MD, U.S.A., Baltimore Convention Center. Sept. 13–16.

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

CALENDAR

September

9–11. ISM Conference: Worldwide Mycotoxin Reduction in Food and Feed Chains. Tulin, Australia. E-mail: info@ism2009.at; www.ism2009.at

10–12. Starch Round Table. Baltimore, MD, U.S.A. Contact: Frank Barresi. Phone: +1.563.264.4828; E-mail: frank_barresi@grainprocessing.com

13–16. 14th Australian Barley Technical Symposium. Queensland, Australia. E-mail: abts09@yrd.com.au

20–25. 16th Annual Practical Short Course on Aquaculture Feed Extrusion, Nutrition, and Feed Management. Texas A&M University, College Station, TX, U.S.A. Contact: Mian N. Riaz. E-mail: mnriaz@tamu.edu; www.tamu.edu/extrusion

27–30. 59th Australian Cereal Chemistry Conference. Wagga, Wagga, Australia. Contact: Helen Allen. E-mail: hal25121@bigpond.net.au; www.aaccnet.org

27–30. World Congress on Oils and Fats and the 28th ISF Congress. Sydney, Australia. Phone: +61.2.9518.7722; E-mail: info@isfsydney2009.com; www.isfsydney2009.com

October

3–9. IBA 2009 International Trade Fair: World Market for Baking. Dusseldorf, Germany. Contact: German Bakers' Confederation; Phone: +49.030.20.64.55.0; Fax: +49.030.20.64.55.40; E-mail: zv@baeckerwek.de; www.german-bakers.org

5–6. American Palm Oil Council's Global Oils & Fats Forum. JW Marriott Hotel, New Orleans, LA, U.S.A. E-mail: kassim@americanpalmoil.com; www.americanpalmoil.com

10–14. Anuga 2009, International Trade Fair for Food and Beverages. Cologne, Germany. E-mail: info@koelnmessenaf.ta.com; www.anuga.com/thefair

14–17. IV International Symposium on Sourdough: From Art to Science. Freising, Germany. E-mail: sourdough@foodscience.ws; www.sourdough.foodscience.ws

21–23. Flour-Bread-'09—5th International/7th Croatia Congress of Cereal Technologists. Opatija, Croatia. E-mail: www.ptfos.hr/joomla/znanost/brasno_kruh/ind; www.ptfos.hr/brasno-kruh

November

2–5. ProcureCon 2009: The 12th Pan-European Strategic Sourcing Event. Hotel Le Plaza, Brussels, Belgium. Phone: +44 (0) 207 368 9465; E-mail: procurecon@wbr.co.uk; www.procurecon.com

26–28. VII International PENZA Conference: Economic Crisis—Reorganizing Food, Fiber, and Bioenergy Chains. Sao Paulo, Brazil. E-mail: ipc@pensaconference.org; www.pensaconference.org

December

7–9. 2009 National Fusarium Head Blight Forum. Orlando, FL, U.S.A. Phone: +1.517.355.0271 ext. 1183; E-mail: sca_busa@scabusa.org; www.scabusa.org

FOCUS

Health & Nutrition

Health & Nutrition is a cornerstone of grain science, and affects us all in a multitude of ways—ranging from curiosity as a consumer regarding which foods to eat, to a product developer trying to learn the newest trends in healthful foods, to a chemist trying to analyze a new phytochemical. With current public awareness of the need for healthy foods, there has never been a greater need for a focus on Health & Nutrition within AACC International.

This year AACC International is focusing on seven key scientific areas, among them, the health & nutrition aspects of cereals and pulses. Interest in this area is ongoing and expanding, and AACC Intl. is channeling its efforts into providing the latest advances in health and nutrition research.

To learn how AACC International is focusing on you, visit www.aaccnet.org/7.



Photo courtesy of USDA ARS.