

People



Jackie Baughman

Jackie Baughman has been promoted to accounts manager of ENRECO, Inc., a provider of flaxseed ingredients to the food and nutritional products industry. www.enreco.com

Carter Foss has joined American Key Food Products (AKFP) as technical sales director. AKFP distributes a wide range of starches, flours, nuts, seeds, spices, and other ingredients. www.americankeyfood.com

Hans Holger Gliewe has been appointed head of the Flavor & Nutrition Division of Symrise AG. www.symrise.com

Chuck Green has joined Weetabix North America—a provider of innovative, nutritious, and high-quality breakfast and snack products—as vice president of sales. www.weetabix.com

Kevin Keener has been honored with the annual Purdue Extension 2009 Sharvelle Award. Keener is an associate professor of food science. His research focuses on innovative food processing technologies and noninvasive food quality measurement techniques. www.ces.purdue.edu

Jaya Kumar has been named president of Quaker Foods & Snacks, a unit of PepsiCo, Inc. www.quakeroats.com

Chris Miller has been named the new Buhler Instructor of Milling Science and Management at Kansas State University (KSU). Miller teaches milling science and management courses, as well as Buhler short courses hosted by KSU's International Grains Program. www.ksre.ksu.edu/news

Dena Pusey has joined FONA International as a process chemist. Pusey has a B.S. degree in both food science and food manufacturing operations from Purdue University and an M.S. degree in food science and human nutrition from the University of Illinois. www.fona.com

Allen Shiver has been named president of Flowers Foods, Inc. In addition, **David V. Singer** has been elected a director of the company. www.flowersfoods.com

Companies

Acquisitions

The **Archer Daniels Midland Company** (ADM) acquired ViaChem Group's oilseed processing assets in Olomouc, Czech Republic, consisting of an oilseed crushing, refining, and biodiesel plant that produces oil and meal. www.admworld.com

Flowers Foods, Inc. has acquired Leo's Foods, Inc.—a family-owned tortilla manufacturer in Fort Worth, TX, U.S.A. www.flowersfoods.com

Southeastern Mills, Inc. has acquired Superior Quality Foods, an Ontario, CA, U.S.A.-based manufacturer of food bases, gravy mixes, and dry seasoning blends. www.semills.com

Symrise has acquired Futura Labs Group, a leading flavors and fragrances manufacturer in Egypt and the United Arab Emirates. www.symrise.com

Extrusion Processing: Technology and Commercialization

An International Grains Program Short Course

August 3–6, 2010

IGP Conference Center
 Department of Grain Science and Industry
 Kansas State University
 Manhattan, Kansas

Early Bird Registration Deadline June 18, 2010



For Details and Registration Information
 Please Visit the IGP Website www.ksu.edu/igp

Or Contact:
 Anita McDiffett
 Email: almgret@ksu.edu
 Ph: 785-532-4080

Awards

National Starch Food Innovation was awarded with the main prize in the Food Ingredients Excellence Awards at Food Ingredients Europe for its N-Dulge FR ingredients, a cotexturizer that enables the amount of butter, margarine, or shortening used in cake recipes to be reduced by 75%. www.nationalstarch.com

Expansion

Symrise has established a new Consumer Health Business Unit to expand its portfolio of health-oriented foods, specializing in creating functional ingredients for food supplements and flavor solutions for health products. www.symrise.com

Openings

Buhler Inc. launched a new OLFB high-capacity flaking mill for the oilseeds industry. Designed for the flaking of cracked soybeans and soft oilseeds, such as sunflower, canola, and corn germ, the mill allows faster, easier maintenance. www.buhler.com

CII Laboratory Services is opening a new wholly owned subsidiary laboratory in Saskatoon, Saskatchewan, Canada. The new laboratory, the Canadian Prairies Analytical Laboratory, will provide Canada with the same type and level of services as CII Lab Services, its U.S.A.-based parent company. www.ciilab.com

Covance Inc. will create a nutritional chemistry and food safety laboratory in Battle Creek, MI, U.S.A. the laboratory will be affiliated with the new National Center for Food Protection in Battle Creek. www.covance.com

Fortitech Asia Pacific Sdn Bhd, part of Fortitech, Inc., has completed construction on their new facility located in Malaysia, where they will concentrate on the manufacture of nutrient premixes for the food, beverage, and pharmaceutical industries. www.fortitech.com

Kraft Foods Inc. announces plans to open a new Biscuit Research and Development Center in Saclay, France, scheduled to open in the first half of 2010. Kraft Foods Inc. has also opened a new biscuit plant in Sobinka, Russia. www.kraftfoods.com

The **Monsanto Company** opened the Monsanto Biotechnology Research Center in Zhongguancun, Beijing, China. The new research center will participate in early-stage bioinformatics and genomics research, and serve as a base for collaborations with Chinese scientists. www.monsanto.com

SunOpta Inc. has opened the first natural and organic sesame hulling plant in Ethiopia. www.sunopta.com

Re-Brand

Seltzer Companies, Inc., which includes Seltzer Nutritional Technologies and Seltzer Ingredients, has officially been renamed Glanbia Nutritionals (NA), Inc. www.glanbianutritionals.com

Interstate Bakeries Corporation (IBC) has changed its name to Hostess Brands, Inc. www.interstatebakeriescorp.com

Website

The Wheat Foods Council launched their virtual wheat field website, "How Wheat Works." The interactive program uses video and 3-D animation to teach users about the life cycle of wheat, including planting, harvesting, milling, and baking. www.wheatfoods.org/HowWheatWork-39/Index.htm

Ingredient Products

Fiber

SunOpta Ingredients Group will expand their functional fibers portfolio to include organic and conventional pea fiber. Pea fiber is nonallergenic, nonGMO, and gluten-free, containing up to 90% dietary fiber. www.sunopta.com

Prebiotic

BENE0-Orafti has launched its newest innovation, a liquid organic fructo-oligosaccharide, which has received organic certification under the USDA National Organic Program Standards. www.BENE0-Orafti.com

Salt Replacement

Bon Vivant International has launched NutraSalt 66, which features 66% less sodium than common table salt. It may replace salt in a 1:1 ratio, offering a balance of sodium and potassium in ratios recommended by the Institute of Medicine. www.nutrasalt.com

Starch

Tate & Lyle launched its new starch CREAMIZ that helps manufacturers reduce fat content up to 30%, while maintaining mouth feel and texture. CREAMIZ uses unique starch modification technology to make it a leading contender for fat substitution in a wide range of food products. www.tateandlyle.com

Laboratory Products

Fraction Collector

Dionex Corporation introduces the AFC-3000 Automated Fraction Collector, ideally suited for preparative reversed- or normal-phase HPLC, as well as the purification of proteins, peptides, and nucleic acids. Dionex is a global leader in the manufacturing and marketing of liquid chromatography and sample preparation systems, consumables, and software for chemical analysis. www.dionex.com

Packer

A-B-C Packaging Machine Corporation introduces the new Model 800T packer that easily runs an extreme range of products with top speed and efficiency. www.abcpackaging.com

Sample Systems

Perten Instruments has introduced the Micro Mirror Module, a sample presentation system for the DA 7200, designed for extremely small sample amounts, such as kernels, seeds, and powders or meals. www.perten.com

Scale

Mettler Toledo introduces the new IND560x weighing terminal, bringing uncompromised performance and versatility into hazardous areas. Designed for both process control and manual weighing operations, the IND560x sets the new benchmark for weighing in Division 1 or Zone 1/21 areas. www.mt.com

Regulatory

FDA Issues 2009 Food Code

The FDA has published its new Food Code—a model code and reference document that provides a scientifically sound technical and legal basis for regulating the retail and food service segment of the food industry. The 2009 FDA Food Code is a key component of the U.S. President's overall public-health-focused food safety framework for maintaining a safe food supply. For more information on the 2009 FDA Food Code, visit www.fda.gov/Food/FoodSafety/RetailFoodProtection/FoodCode/FoodCode2009.

FSA Announces Structural Changes

The Food Standards Agency (FSA) has announced a series of changes in the way it is structured to better support its strategy

continued

for the next five years. The previously announced merger of the FSA and the Meat Hygiene Service (MHS) into a single, stronger organization, together with the creation of the new Operations Group and the drive for reduced administrative duplication, will result in a more effective and capable agency that can deliver the 2010–2015 strategic plan. The announcement is available at www.food.gov.uk/news/newsarchive/2009/nov/agencystructuralchanges.

Iodine Fortification of Bread in Australia

Food Standards Australia New Zealand (FSANZ) has amended the Australian Food Standards Code to require the replacement of the existing salt in bread with iodized salt, which is expected to reduce inadequate iodine intakes from 43% to less than 5% in the Australian population. Organic bread is exempt due to rules about organic food. For information about the Code, contact FSANZ at info@foodstandards.gov.au.

AACC International Annual Meeting

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

Calendar

2010

January

26–30. IAOM/Kansas State University Course: Introduction to Flour Milling. Manhattan, KS, U.S.A. E-mail: info@iaom.info; www.iaom.info/courses%20%20workshops/intro_fm_app.htm

31–Feb 5. Practical Short Course on Feeds and Pet Food Extrusion. College Station, TX, U.S.A. Contact: Mian N. Riaz; E-mail: mnriaz@tamu.edu; www.tamu.edu/extrusion

February

1–5. IAOM/Kansas State University Course: Managing Mill Performance. Manhattan, KS, U.S.A. E-mail: info@iaom.info; www.iaom.info/courses%20%20workshops/intro_fm_app.htm

3–5. CST-SA-ICC International Grains Symposium: Quality and Safety of Grain Crops and Foods. Pretoria, South Africa. Contact: Mohammad Naushad

Emmambux; E-mail: Naushad.Emmambux@up.ac.za; www.tuksfost.up.ac.za

25. Campden BRI Food Spoilage Seminar. Gloucestershire, the United Kingdom. E-mail: training@campden.co.uk; www.campden.co.uk/training/analy18.htm

March

8–10. Food Extrusion Course. Petersborough, England. E-mail: tpatrias@scisoc.org; www.aaccnet.org/continuingeducation/upcomingprograms.asp

9–11. IAOM/Kansas State University Course: Materials Handling. Manhattan, KS, U.S.A. E-mail: info@iaom.info; www.iaom.info/courses%20%20workshops/intro_fm_app.htm

16–18. Formulating to Attain Health and Wellness Initiatives. Phoenix, AZ, U.S.A. E-mail: tpatrias@scisoc.org; www.aaccnet.org/continuingeducation/upcomingprograms.asp

17–19. 2010 University of Nebraska-Lincoln Molds & Mycotoxins in Food, Feed, and the Environment Short Course. Lincoln, NE, U.S.A. Contact: Julie Hanigan; E-mail: jhanigan2@unl.edu; <http://fpc.unl.edu/workshops/molds.shtml>

22–23. Bakery Products and Cereals: Are They Worth Their Salt? The Netherlands. Contact: Peter Weegels. E-mail: info@cerealsandeuropa.net; www.cerealsandeuropa.net/events/ce_events/event/12

23–25. IAOM/Kansas State University Course: Flour Mill Maintenance. Manhattan, KS, U.S.A. E-mail: info@iaom.info; www.iaom.info/courses%20%20workshops/intro_fm_app.htm

23–26. 2010 Food Safety Education Conference: Advancements in Food Safety—Trends, Tools, and Technologies. Hyatt Regency, Atlanta, GA, U.S.A. Contact: Cynthia Ellis. Phone: +1.734.827.5681; E-mail: Atlanta2010@nsf.org; www.fsis.usda.gov/atlanta2010

April

13–14. Gluten Free Course. St. Paul, MN, U.S.A. E-mail: tpatrias@scisoc.org; www.aaccnet.org/continuingeducation/upcomingprograms.asp

19–21. Procurecon Indirect 2010. Piccadilly, London. Contact: Sona Khagram; E-mail: sona.khagram@wbr.co.uk; www.procurecon-indirect.com

25–29. 16th International Reinhardsbrunn Symposium on Modern Fungicides and Antifungal Compounds. Friedrichroda, Germany. Contact: Ingrid Sikora; E-mail: Reinhardsbrunn@uni-bonn.de; www.Reinhardsbrunn2010.uni-bonn.de

28–29. Rheology Course: Structure and Rheology of Cereal-Based Foods. Ghent, Belgium. Contact: Clyde Don; E-mail: clyde.don@foodphysica.com; www.aaccnet.org/divisions/divisionsdetail.cfm?CODE=RHEO

May

5–7. AACC Intl. Milling and Baking Division Spring Technical Conference. Ft. Worth, TX, U.S.A. Contact: Nick Weigel; E-mail: Nick.weigel@adm.com; www.aaccnet.org/divisions/divisionsdetail.cfm?CODE=MILLING

16–19. 101st AOCS Annual Meeting and Expo. Phoenix Convention Center, Phoenix, AZ, U.S.A. Contact: AOCS Meetings Department. Phone: +1.217.359.2344; Fax: +1.217.351.8091; E-mail: meetings@aocs.org; www.aocs.org/meetings/annual_mtg

June

7–11. IAOM/Kansas State University Course: Basic Milling Principles. Manhattan, KS, U.S.A. E-mail: info@iaom.info; www.iaom.info/courses%20%20workshops/intro_fm_app.htm

8–11. Gluten-Free Cereal Products and Beverages. Tampere, Finland. E-mail: gf10-symposium@helsinki.fi; www.helsinki.fi/gf10/travel.htm

14. Gastrointestinal Models in the Research of Probiotics and Prebiotics—Scientific Symposium. Kosice, Slovakia. E-mail: info@probiotic-conference.net; www.probiotic-conference.net/gastro-intestinal

14–18. IAOM/Kansas State University Course: Advanced Milling Principles. Manhattan, KS, U.S.A. E-mail: info@iaom.info; www.iaom.info/courses%20%20workshops/intro_fm_app.htm

15–17. International Probiotic Conference 2010. Kosice, Slovakia. Contact: Maria Kasmanova. Fax: +00421 41 4000 123; E-mail: info@probiotic-conference.net; www.probiotic-conference.net

July

4–8. The Royal Australian Chemical Institute's National Convention in Conjunction with the 12th IUPAC International Congress of Pesticide Chemistry. Melbourne Convention Centre, Melbourne, Australia. Phone: +61 (0) 3 5983 2400; Fax: +61 (0) 3 5983 2223; www.raci2010.org

17–21. IFT Annual Meeting and Expo. Chicago, IL, U.S.A. E-mail: info@ift.org; www.ift.org

August

22–26. 15th IUFOST World Congress of Food Science and Technology. Cape Town, South Africa. Contact: Nigel Sunley. E-mail: info@iufost2010.org.za; www.iufost2010.org.za

September

26–29. International Baking Industry Expo (IBIE). Las Vegas Convention Center, Las Vegas, NV, U.S.A. E-mail: nbo land@smithbucklin.com; www.ibie2010.org

Do you have something to say?

Cereal Foods World encourages readers to submit news items and letters to the editor.

News Items:

People announcements
Calendar items
Ingredient and product releases

Letters to the Editor:

Respond to recent articles
Share new topic ideas



Send correspondence to:

E-mail: skohn@scisoc.org
Fax: +1.651.454.0766
Susan Kohn
Cereal Foods World
3340 Pilot Knob Road
St. Paul, MN 55121 U.S.A.

Here to Serve You

AACC International values you as a member and wants to provide the best service, products, and programs possible. This list provides a quick reference for areas you may need assistance with. Visit AACCCnet at www.aaccnet.org for these and other services, as well as the latest AACC International news and information. When in doubt, contact us at the general number.

AACC International Staff Contacts

Annual Meeting

Abstract submission/registration: Rhonda Wilkie, rwilkie@scisoc.org
Program: Betty Ford, bford@scisoc.org
Advertising: Barbara Divver, barbara@fernmanagement.com
Exhibits: Barbara Divver, barbara@fernmanagement.com

Awards

Nominations: Information can be found on AACCCnet, in the September-October issue of *Cereal Foods World*, or by contacting Linda Schmitt, lschmitt@scisoc.org
General information: Linda Schmitt, lschmitt@scisoc.org

Books

To request a catalog: Linda Gold, lgold@scisoc.org
To publish: Karen Cummings, kcummings@scisoc.org
Customer care: Linda Gold, lgold@scisoc.org

Check Sample

Check sample products: Cheryl Sundquist, csundquist@scisoc.org
Check sample subscriptions: Sue Casey, scasey@scisoc.org

E-newsletters

General information: Amanda Aranowski, aaranowski@scisoc.org

Foundation

General information: Susan Kohn, skohn@scisoc.org
Scholarship application requests: Linda Schmitt, lschmitt@scisoc.org

Journals

Member journal subscriptions: Denise Kessler, dkessler@scisoc.org
Institutional journal subscriptions: Dawn Wuest, dwuest@scisoc.org
Cereal Foods World advertising: Barbara Divver, barbara@fernmanagement.com
Cereal Foods World classified ads: Amanda Aranowski, aaranowski@scisoc.org
Cereal Foods World submissions: Susan Kohn, skohn@scisoc.org
Cereal Chemistry submissions: Carl Hoseney, choseney@scisoc.org

Membership

Questions/renewals: Denise Kessler, dkessler@scisoc.org
Joining AACC International: Denise Kessler, dkessler@scisoc.org
Member Services Director: Susan Kohn, skohn@scisoc.org
Accounting/bank transfer information: Denise Kessler, dkessler@scisoc.org
Mentor program: Karen Deuschle, kdeuschle@scisoc.org
Login/password: Denise Kessler, dkessler@scisoc.org

Sections and Divisions

Officer assistance: Linda Schmitt, lschmitt@scisoc.org
Joining a Section and/or Division: Denise Kessler, dkessler@scisoc.org
Meeting times and dates: Contact Section or Division Officers or visit AACCCnet

Short Courses

General information: Tressa Patrias, tpatrias@scisoc.org
Registration: Sue Casey, scasey@scisoc.org