Unity/CHOPIN Technologies has announced the addition of Jayne Bock as a collaborator in the area of cereal science and technology. In this role, she will be supporting the North American team in answering all technical and scientific questions concerning CHOPIN Technologies devices. This will enhance the company’s ability to adapt its offerings and develop new applications to meet customer needs in the North American market. Bock has a broad range of experience in laboratory equipment, dough rheology, and bakery science. She is an adjunct professor of the University of Guelph, ON, Canada; has authored many publications relating to cereal chemistry and processing; and is an active member of several professional organizations, including AACC International.

AMETEK Brookfield has named Vicki Case as global marketing director. She previously spent 12 years at Sealed Air. For the past 3 years, she served as vice president of marketing, global e-commerce, and fulfillment solutions. Case graduated from the University of Michigan with a B.S. degree in chemical engineering. Hitesh Shah has been appointed to the position of global vice president sales. Shah has more than 25 years of experience in sales and executive positions and has worked for General Electric, Meggitt Sensing Systems, and, most recently, for Novanta. Shah has also served on the Engineering Faculty at the Maharaja Sayajirao University of Baroda. For additional information on AMETEK Brookfield visit www.brookfieldengineering.com.

LINWOODS is a health-foods company based in Northern Ireland, U.K. From humble beginnings our range of healthy seeds, nuts, and berries has grown to include more than 15 different premium blends and healthy seed snacks. Today, we produce a range of healthy superfood combinations, which are a convenient, easy, and quick way to gain a wide range of essential fatty acids, vitamins, and minerals in your diet. What started as an idea in rural Ireland quickly exploded across the globe, with our products now sold in more than 25 countries around the world. With product development being a key driver within our business, we are moving into the ingredients sector, supplying a range of sprouted ancient grains and seeds and stone-milled flours.

LINWOODS
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**New Members**

Anawachkul, M., University of Nottingham, Loughborough, U.K.
Athanatos, J., Cereal Partners Worldwide, Lausanne, Switzerland
Atzler, J. J., University College Cork, Cork, Ireland
Ayua, E., Purdue University, West Lafayette, IN, U.S.A.
Beauchemin, J., general manager, Les Moulins de Soulanges, Saint-Polycarpes, QC, Canada
Beech, D. J., University of Nottingham, Loughborough, U.K.
Beckers, A. C., senior scientist, Heineken Global Supply Chain BV, Zoeterwoude, Netherlands
Bian, K., professor, Henan University of Technology, Zhengzhou, China
Bishop, R., Perten Instruments, Springfield, IL, U.S.A.
Blanchard, C. L., professor, Charles Sturt University, Wagga Wagga, Australia
Boonna, S., School of Food Technology, Suranaree University of Technology, Nakhon Ratchasima, Thailand
Boukid, F., University of Parma, Parma, Italy
Brunnerbauer, M., Linz, Austria
Burke, N., associate food development chemist, Kellogg, Battle Creek, MI, U.S.A.
Cai, J., nutrition R&D director, PepsiCo, Leicester, U.K.
Carandang, R., senior research scientist, Maker’s Mark, BSI Whiskey and Aged S, Beam Suntory, Clermont, KY, U.S.A.
Chen, L., State Key Laboratory of Food Science and Technology, Jiangnan University, Wuxi, China
Chen, S.-Q., Dongguan University of Technology, Dongguan, Guangdong, China
Chen, Z., Jiangnan University, Wuxi, China
Ciani, S., Dr. Schaer GmbH/Srl, Trieste, Italy
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- A new spreadsheet for calculating statistical figures in NIR Analysis
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Chemical Leavening Basics will become the go-to reference for product developers, bakers, ingredient suppliers, technical service production personnel, quality assurance staff, mix manufacturers, or anyone else using baking powders or chemical leaveners.