

People



Julie Miller Jones

AACC Intl. member **Julie Miller Jones** (St. Catherine University) has been awarded a Fellowship by the ICC Academy. Membership in the ICC Academy is awarded to cereal scientists, technologists, and other individuals

deemed to have made significant contributions to cereal science and the aims and objectives of ICC.

Margaret Lawson (D.D. Williamson vice president of science and innovation) has been named a Fellow of the Institute of Food Science & Technology (IFST). Fellowship is the senior category of IFST membership. It is awarded to those who have demonstrated a sustained level of exceptional professionalism and made important achievements in relation to food. Lawson is a member of AACC Intl., IFT, and the Research Chefs Association. She serves on the University Industrial Advisory Board for the University of California at Davis and the Board of Advisors for Xengaru Fun Foods.



Margaret Lawson

IFT has announced its 2011 Achievement Award winners and Fellows. AACC Intl. member **Malcolm Bourne** (Cornell University) has received the Nicholas Appert Award. AACC Intl. members **Wayne Ellefson** (Covance Laboratories), **Sheri Schellhaass** (General Mills), and **Bernard Van Lengerich** (General Mills) have been named IFT Fellows.

MGP Ingredients, Inc. has appointed **Stephen Glaser** to the position of plant manager at the company's Atchison, KS, facility. Glaser brings several years of chief executive and senior operations experience to the role and will be responsible for the management of all operational activities and processes at the facility, including



Stephen Glaser

plant performance, safety, and environmental and quality objectives, as well as execution of corporate, business unit, and plant level strategies and tactics. Previously, Glaser has worked for Briggs Industries, Electrolux Home Products, Shumagin Corporation, Schlage Lock Company, and Sony Electronics in a variety of positions. Before beginning his business career, Glaser served with the U.S. Navy (1986–1995) and was selected to serve in the Navy's elite Engineering Duty Officer Program. Glaser received a B.S. degree in industrial engineering from Louisiana State University, Baton Rouge (1983) and M.S. degree in industrial engineering at Purdue University, West Lafayette, IN (1984) and in electrical engineering at the Naval Postgraduate School, Monterey, CA (1991). He has also participated in numerous professional development courses and programs.



Jennifer Brown

D.D. Williamson (DDW) had added **Jennifer L. Brown** to its Science and Innovation team at the Global Support Center in Louisville, KY. As an application scientist, she will focus on color solutions for each customer's unique formulation challenges in bakery, snack, and savory applications. Brown brings a decade of valuable food science experience with companies in ingredient manufacturing and packaged food processing. Her functions have ranged from product development to applications to technical sales support. The new position adds strength to DDW's science and innovation efforts to manage increased demand from customers for application projects. Brown earned a B.S. degree in food science from the University of Illinois at Urbana-Champaign.

Takasago Americas has announced the addition of several experienced flavor profes-

sionals to their staff. **John Zanone** has been appointed senior flavorist, oral care flavors. Zanone began his career at Noville as an analytical chemist, advancing from perfumer to director, R&D to senior flavorist, oral care, during his 31-year association with the company. In his new role at Takasago, Zanone will oversee the development of new oral care flavors, including those that mask functional ingredients. A graduate of the University of Miami, he holds a B.S. degree in chemistry. Zanone is a member and past president of the American Society of Perfumers and a member of the American Chemical Society. **Slavica Pesic-Klajn** brings substantial experience to her new role as a senior beverage technologist at Takasago. In her prior position at Signature Design Spirits, she was focused on the development of customized spirits. She also developed vitamin and energy drinks targeted to the Asian market. Pesic-Klajn has held positions at Flavormatic Industries, Unilever, and NAVIP. Pesic-Klajn earned a B.S. degree as an engineering technologist from the University of Belgrade and is currently pursuing an M.S. degree in biochemistry from the Stevens Institute of Technology. She is a member of IFT. **Michael J. Paul** has been appointed to the recently created position of senior marketing coordinator. In this role, Paul will be assisting **Maria Carluzzo**, marketing manager, beverages and savory, and **Sue Harrison**, marketing manager, confectionery and oral care. His responsibilities include assisting Carluzzo and Harrison with public relations, media and advertising, and sponsorship of special events and trade shows. Paul provides substantial marketing experience from previous positions at NY Sportimes, PharmAduara, Pfizer, and URS Corporation. He holds a B.S. degree in marketing from St. Thomas Aquinas College in Sparkill, NY. **Shweta Kumari** joins Takasago as a flavor sensory analyst. In her new position, Kumari is responsible for conducting sensory descriptive, discriminative, and consumer tests. She performs statistical analysis, writes reports, and is involved in library testing. Before joining Takasago, Kumari was a research assistant at Mississippi State University. Her earliest association was with the University of Wisconsin–Stout as a laboratory assistant. Kumari is a Ph.D. candidate at Mississippi State University.

Companies

Frutarom Industries Ltd. has signed an agreement to acquire the savory activities and assets of Chr. Hansen. This acquisition is an additional step in establishing Frutarom's leading position in Europe as a savory solutions provider. Chr. Hansen develops, produces, and markets innovative savory solutions, including flavors, seasoning compounds, and functional ingredients, for the food industry. Included among the assets purchased are a state-of-the-art, high-capacity plant in Parma, Italy, which will enable Frutarom to increase its activities and take advantage of operational synergies with its existing savory activities in Europe, and innovative R&D laboratories. Frutarom is a multinational company, operating in the global field of flavors and specialty fine ingredients. www.frutarom.com.

AACC International Annual Meetings

- 2011.** Palm Springs, CA, U.S.A., Palm Springs Convention Center. Oct. 16–19.
2012. Hollywood, FL, U.S.A., Westin Diplomat Hotel. Sept. 30–Oct. 3.

Calendar

2011

August

8–12. Advanced Asian Noodle Technology Short Course. Portland, OR, U.S.A. E-mail: grou@wmcinc.org; Website: www.wmcinc.org.

18–22. Functional Food and Health International Symposium. Nanjing, China. E-mail: foodsci@126.com; Website: www.icc.or.at/functional_food_nanjing_2011.

21–26. Food Extrusion Short Course. Texas A&M University. E-mail: mnriaz@tamu.edu. Website: <http://foodprotein.tamu.edu/extrusion>.

25–26. International Grains Program Recent Advances in Biofuels. Kansas State University, Manhattan, KS, U.S.A. E-mail: Imoser@ksu.edu; Website: www.grains.k-state.edu/igp.

September

18–21. AOAC Annual Meeting & Exposition. New Orleans, LA, U.S.A. E-mail: meetings@aoac.org; Website: www.aoac.org/meetings1/125th_annual_mtg/main_2.htm.

October

2–4. All Things Baking. Schaumburg, IL, U.S.A. E-mail: info@allthingsbaking.org; <http://allthingsbaking2011.com>

12–14. 6th International Congress Flour-Bread '11 and 8th Croatian Congress of Cereal Technologists Brašno-Kruh '11. Opatija, Croatia. E-mail: daliborka.koceva@ptfos.hr or marko.jukic@ptfos.hr; Website: www.ptfos.hr/brasno-kruh.

13–15. Starch Round Table. Palm Springs, CA, U.S.A. E-mail: hamakerb@purdue.edu; Website: www.aaccnet.org/divisions/divisionsdetail.cfm?CODE=CARBO.

16–19. AACC International Annual Meeting. Palm Springs, CA, U.S.A. Website: <http://meeting.aaccnet.org>.

25–27. International Scientific Conference on Nutraceuticals and Functional Foods. Kosice, Slovakia. E-mail: info@foodandfunction.net; Website: www.foodandfunction.net.

2012

May

12–16. 116th Annual IAOM Conference & Expo. Spokane, WA, U.S.A. E-mail: shannon.henson@iaom.info; Website: www.iaom.info.

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—Simon Geraghty, Weston Food Lab

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