

PEOPLE



David H. Hahn

Flowers Foods has named **David H. Hahn** to the newly created position of vice president of R&D and product innovation. Hahn comes to Flowers from New World

Pasta Co., where he served as director of research and technical services for almost 10 years, and before that worked for Hershey Foods Corp. A longtime member of AACC International, Hahn is a past member of the Board of Directors.

AACC International member **Mario de Figueiredo**, consultant, was elected as a Fellow of the Institute of Food Technologists for advancing the scientific community through technical innovation and industrial accomplishments.

Mia Arcieri, member of AACC International, has joined FONA International Inc. as the Market Manager for the Grain Business Unit. In this role, Arcieri leads the market watch, consumer insights, and trend analysis efforts for grain products, and she collaborates with product solutions and flavor development teams to incorporate trends and consumer preferences into FONA's product development processes.

Forberg International AS, based in Larvik, Norway, has appointed **Hilde Nordahl** as Sales Director. In this new role, Nordahl's primary responsibility will be to further cooperation between customers and strategic partners globally. Prior to this position, Nordahl was Export Manager at Porsgrunds Porselaensfabrik, and has worked for Pronova and Norsk Hydro (Yara).

Greg Horn has been named the North American Business Director of Solbar Industries Ltd. of Israel. Horn will direct the company's business, marketing, and sales activities in North America (U.S. and Canada), and will be responsible for implementing Solbar's business marketing plan focusing on specialty soy proteins.

Symrise has named **Sergio Hernández** as Director, Flavor & Nutrition Division in

Symrise, Mexico. Hernández comes to the position from IFF, where he worked as the director of the flavors business unit for Mexico. Prior to that, he held senior positions at Nestlé-FIS, Givaudan, and Firmenich. Hernández is taking over the office previously held by **Carsten Teiwes**, who led the Flavor & Nutrition division from 2007 to April 2008 and has now returned to company headquarters in Holzminden.

Diversified Laboratories, Inc., announced that **Anthony Vagnino** has joined the company as Vice President of Sales and Marketing. He has a wealth of experience across the spectrum of food safety, especially in the analytical food testing industry.

COMPANIES

Acquisition

Bunge Limited has acquired Corn Products International, Inc. in an all-stock transaction. According to Bunge, combining with Corn Products provides a unique opportunity to establish an integrated, global presence in the corn value chain.

Joint Venture

Muhlenchemie and Nensey Food Ingredients have set up a joint venture, Stern Ingredients India Private Limited, in Mumbai. The jointly owned company is investing in a sophisticated baking laboratory and compounding plant that will enable it to serve the Indian milling and baking market faster and more efficiently.

Strategic Partnership

Novartis and Lonza have entered into a long-term strategic partnership for the joint development and manufacture of the Novartis biological pipeline. Lonza will contribute its biotech leadership knowledge in process development and the manufacturing of complex processes to the collaboration.

Expansion

NSF International has opened a new regional headquarters in Bangkok, Thailand, to oversee its operations throughout the Asia-Pacific region. The new office will be home to NSF's water and product certification division and the NSF-CMi food safety division, and will provide technical assistance, inspection and certification services to manufacturers and retailers.

Association News appeared here in the printed version of the journal.

INGREDIENT PRODUCTS

Breading System

Advanced Food Systems has introduced Seal 'N Saucy, a new dry precoat ingredient system that makes possible a new type of product that features a flavorful, saucy layer between the outer breading and inner meat, seafood, or cheese.

Lutein Esters

Cognis Nutrition & Health is launching Xangold 8% WDP, kosher, natural lutein esters in a water-dispersible powder. This ingredient can be used for quick blending into food and beverage formulations and in two-piece capsules.

Egg Replacements

New BakeRite ingredient systems from Advanced Food Systems replace up to 65% of whole egg solids in a diverse range of baked goods such as pound cake, muffins, cupcakes, and cookies. These systems are custom developed to suit specific formulation requirements. BakeRite systems maintain natural texture and flavor, excellent air cell structure, and finished product volume, while drastically reducing costs of using whole egg solids.

Processing Aid

DSM Food Specialties has received approval from the Federal Office of Public Health in Switzerland for the use of PreventAse as a processing aid. The production strain is classified as not genetically modified, according to Swiss law. PreventAse can now not only be used for acrylamide mitigation in all EU member states but also in Switzerland. DSM is currently in the process of obtaining approval on a global level.

LABORATORY EQUIPMENT

Quantitative Aflatoxin Test

Charm Sciences, Inc. has received approval from the USDA's Grain Inspection, Packers and Stockards Administration (GIPSA) on a three-minute quantitative detection of aflatoxin in corn, the fastest quantitative kit for official testing in the national grain inspection system. The ROSA Fast AFQ delivers the test in a convenient, one-step strip assay.

Fumonisin Detection

Romer Labs has introduced new products for the analysis of Fumonisin. The newly improved AgraQuant Fumonisin ELISA test kit offers a shorter incubation time and new, highly specific monoclonal antibod-

ies, significantly improving accuracy, precision, and testing time of the test kit. It has been approved by USDA GIPSA for official use. For reference laboratory analysis, Romer has developed a new immunoaffinity column (IAC), which employs monoclonal antibodies for Fumonisin B1, B2, and B3. The FumoniStar IAC and the MycoSep 231, a rapid one-step clean-up column, offer a wide range of applications for the analysis of Fumonisin in different matrices.

PROCESS INSTRUMENTATION

Texture Analyzer

Brookfield Engineering has introduced the new CT3 Texture Analyzer. This new generation stand-alone instrument features both Compression Mode and a brand new Tension Mode. Manufacturers can test both their products and their packaging.

Viscometer

The DV-II+Pro Viscometer has been redesigned. The shape, color scheme, and keypad layout have all been updated with a contemporary new look. Brookfield Engineering's most popular and versatile viscometer, the DV-II+Pro provides continuous viscosity sensing, temperature measurement, and data display.

X-ray Inspection

The PowerChekPlus is now available from Mettler-Toledo Safeline. This powerful x-ray inspection system provides contaminant detection and quality assurance for bulk and packaged products.

Mettler-Toledo Safeline has also introduced its CanChek x-ray inspection system, with innovative multi-beam technology and new adaptive filtering software designed to offer superior detection sensitivity. It is able to identify a wide range of foreign bodies.

REGULATORY ISSUES

High Fructose Corn Syrup

The FDA has found that HFCS meets the federal requirements for the use of the term "natural," meaning that it contains no artificial or synthetic ingredients or color additives. Specifically, the FDA stated, "we would not object to the use of the term 'natural' on a product containing the HFCS produced by the manufacturing process," commonly employed by the corn refining industry.

AACC INTERNATIONAL ANNUAL MEETINGS

2008. Honolulu, Hawaii. Hawaii Convention Center. Sept. 21–24.

2009. Baltimore, Maryland. Baltimore Convention Center. Sept. 13–16.

CALENDAR

September

4–5. 6th International Fresenius Conference—Contaminants and Residues in Food. Frankfurt am Main, Germany. Contact: Monika Stratmann, +49.231.75896.48; Fax: +49.231.75896.53; E-mail: mstratmann@akademie-fresenius.de; www.akademie-fresenius.de/konferenz/output.php?kurs=153

8–17. Course: Grain Procurement Management for Importers. Fargo, ND. Contact: Northern Crops Institute, Bolley Drive, North Dakota State University, Fargo, ND 58105; +1.701.231.7736; Fax: +1.701.231.7235; E-mail: nci@ndsuxt.nodak.edu; www.northern-crops.com

21–24. AACC International Annual Meeting. Honolulu, Hawaii. Contact: Betty Ford, 3340 Pilot Knob Road, St. Paul, MN 55121; +1.651.454.7250; Fax: +1.651.454.0766; bford@scisoc.org; http://meeting.aaccnet.org/

24–26. Americas Food and Beverage Show. Miami Beach, FL. Contact: Jelena Meisel, 1007 N. America Way, Suite 500, Miami, FL 33132; +1.305.871.7910; Fax: +1.305.871.7904; E-mail: afb@worldtrade.org; www.americasfoodandbeverage.com

28–Oct. 2. FACSS 2008. Reno, NV. Contact: FACSS International Office, P.O. Box 24379, Santa Fe, NM 87502; +1.505.820.1648; Fax: +1.505.989.1073; E-mail: facss@facss.org; www.facss.org

28–Oct. 3. 15th Annual Practical Short Course on Aquaculture Feed Extrusion, Nutrition, and Feed Management. College Station, TX. Contact: Mian N. Riaz, 2476 TAMU, Food Protein R&D Center, Texas A&M University, College Station, TX 77843-2476; +1.979.845.2774; Fax: +1.979.845.2744; E-mail: mnriaz@tamu.edu; www.tamu.edu/extrusion

October

7–9. Course: NCI/AFIA Feed Manufacturing: Management of Feed Quality. Fargo, ND. Contact: Northern Crops Institute, Bolley Drive, North Dakota State University, Fargo, ND 58105; +1.701.

231.7736; Fax: +1.701.231.7235; E-mail: nci@ndsuxt.nodak.edu; www.northern-crops.com

19–21. 3rd Annual Eurasia District Conference of the International Association of Operative Millers. Bucharest, Romania. Contact: International Association of Operative Millers, 5001 College Blvd., Suite 104, Leawood, KS 66211; +1.913.338.3377; Fax: +1.913.338.3553; E-mail: info@iaom.info; www.iaom.info

19–23. Food for Health and Well Being: 14th World Congress of Food Science & Technology. Shanghai, China. Contact: Congress Secretariat, Chinese Institute of Food Science and Technology, B201, Zhongke Mansion, No. 75 Dengshikou Street, Dongcheng District, Beijing 100006, China; +8610.6526.5375; Fax: +8610.6526.4731; E-mail: iufost2008@gmail.com; www.iufost2008.org

20–22. 28th Food Microbiology Symposium. River Falls, WI. Contact: Laura Walsh, University of Wisconsin–River Falls, Animal and Food Science Department, Tel: +1.715.425.3704; E-mail: food-micro@uwrf.edu; www.uwrf.edu/food-science

November

4–6. Health Ingredients Europe 2008. Paris, France. Contact: Expoconsult B.V. trading as CMP Information, P.O. Box 200, 3600 AE Maarssen, The Netherlands; +31.346.559444; Fax: +31.346.573811; E-mail: Nrudge@cmpi.biz; www.hi-events.com

17–19. UC Davis Extension's Basic HACCP: A Food Safety System. UC Davis, Da Vinci Building, 1632 Da Vinci Ct, Davis, CA. 1.800.752.0881; E-mail: extension@unexmail.ucdavis.edu; extension.ucdavis.edu/unit/agriculture_and_food_science/.

20–21. UC Davis Advanced HACCP Workshop. UC Davis, Da Vinci Building, 1632 Da Vinci Ct, Davis, CA. 1.800.752.0881; E-mail: extension@unexmail.ucdavis.edu; extension.ucdavis.edu/unit/agriculture_and_food_science/.

December

2–4. National Fusarium Head Blight Forum. Indianapolis, IN. Contact: Sue Canty, USWBSI-NFO, 380 Plant & Soil Sciences Bldg., East Lansing, MI 48824-1325, +1.517.355.0271, ext. 1183; Fax: +1.517.353.3955; E-mail: scabusa@scabusa.org; www.scabusa.org/forum08.html.



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PGP International (www.pacgrain.com)	
Wenger (www.wenger.com)	

2009

March

25–27. Cereals & Europe Spring Meeting 2009—Whole Grain Global Summit. Newcastle upon Tyne, UK. Contact: Cereals & Europe, AACCI International European Office, S. de Rijcklaan 60/22, BE-3001 Heverlee, Belgium; +32.16204035; Fax: +32.16202535; E-mail: info@cereals-andeurope.net; www.cerealsandeurope.net

April

6–8. 13th International Coeliac Disease Symposium. Amsterdam, the Netherlands. Contact: Eurocongress International, Jan van Goyenkade 11, 1075 HP Amsterdam, the Netherlands, +31.20.679.3411; Fax: +31.20.673.7306; E-mail: icds@eurocongress.com; www.ICDS2009.org

May

11–15.ACHEMA 2009—29th International Exhibition-Congress on Chemical Engineering, Environmental Protection, and Biotechnology. Frankfurt am Main, Germany. Contact: DECHEMA e.V., P.O. Box 15 01 04, 60061 Frankfurt am Main, Germany; Tel: +49.0.69.7564.0; Fax: +49.0.69.7564.201; E-mail: achema@dechema.de; www.achema.de

June

9–11. Food and Function 2009 International Scientific Conference on Nutra-ceuticals and Functional Foods. Holiday Inn, Sportova 2, SK- 01001 Zilina, SLO-VAKIA. Contact: Norbert Bomba +421918707371. Fax: +421414000123. E-mail: info@foodandfunction.com. Web-site: www.foodandfunction.com/.

July

1–3. Dietary Fiber 2009. Vienna, Austria. Contact: Anita Habershuber, ICC—International Association for Cereal Science and Technology, Marxergasse 2, Mezzanine-floor, A-1030 Vienna, Austria; +43.1.707.72.02.0; Fax: +43.1.707.72.04.0; E-mail: anita.habershuber@icc.or.at; www.icc.or.at/events/df09