People



Ody Maningat, vice president of applications technology and technical services at MGP Ingredients, Inc., received an Outstanding Alumni Award from the Department of Grain Science and Industry

Ody Maningat

at Kansas State University (KSU). The award recognizes grain science alumni who have made a significant, positive impact on the field of grain science and represents the values and mission of the department on behalf of the KSU alumni, faculty, staff, and students. www.mgpingredients.com

Richard K. Arras will return to Perkins Restaurants & Bakeries as president and chief operating officer. www.perkinsrestaurants.com

Ing. Harald Büchel has retired as the general manager of Brabender GmbH & Co. KG and Brabender Messtechnik GmbH & Co. KG. www.brabender.com

Michael Buttshaw has joined Penford Food Ingredients Co. as vice president of sales and marketing. Buttshaw previously served as vice president of sales at DSM Food Specialties. www.penfordfoods. com



Michael Buttshaw

Diane Carnell has been named director of the Innovation Center at Caravan Ingredients. Carnell, who previously served as director of R&D for Kerry Ingredients, will be responsible for directing the activities of chemists, analytical chemists, and food scientists, to develop new technologies and products related to strategic initiatives established for Caravan. www.caravaningredients.com

Pierre Dufour has been appointed to Archer Daniels Midland Company's (ADM) board of directors, and **Kent Soellner** has been named vice president of export trading. Dufour is senior executive vice president of the Air Liquide Group, a world leader in gases for industry, health, and the environment. Soellner will be responsible for ADM's North American grain export trading business and for managing risk in this area. www.admworld.com

David Fliss has become a sales manager for CSM Bakery Supplies Latin America, responsible for directing sales divisions in Mexico, the Caribbean, and Central America. www.csmglobal.com

Emil Kolb, global technical milling expert for Cargill, was named the 2010 Milling Operative of the Year by *Milling & Baking News*. Kolb was recognized for his commitment to drive continuous improvement in the industry as well as his patience and nurturing attitude in training aspiring millers. www.cargill.com

Mikkel Thrane has joined Danisco to enhance their life cycle assessment (LCA) approach, leading and furthering their LCA strategy. He will be based in Danisco's largest R&D facility in Brabrand, Denmark. www.danisco.com

Associations



Keith C. Behnke, Department of Grain Science and Industry at Kansas State University, is the recipient of the Distinguished Service Award (DSA) from the American Feed Industry Associa-

Keith C. Behnke

tion (AFIA). AFIA's DSA is the highest honor the organization bestows on members. Since 1981, only 26 individuals have received this elite award for outstanding, long-term support to AFIA and the entire feed industry. www.afia.org

Elizabeth A. Faga has retired as president from the North American Millers' Association. Faga will be succeeded as president by Mary K. Waters. www.namamillers.org

Bart Hahlweg, plant manager for Con-Agra Mills in Oakland, CA, U.S.A., has been elected president of the International Association of Operative Millers (IAOM). In addition, the following have also been elected: Joseph Woodard vice president; and Aaron Black—treasurer. www.iaom.info The International Baking Industry Exposition (IBIE) has launched the Becoming Environmentally Sustainable Together (BEST) in Baking Program in advance of I.B.I.E. 2010, September 26–29 in Las Vegas, NV, U.S.A. An entry form and complete list of criteria may be found at www.IBIE2010.com/BestinBaking.php

Hal Reed has been elected chair of the National Grain and Feed Association (NGFA). www.ngfa.org

Companies

Acquisitions

ConAgra Foods, Inc. has acquired Elan Nutrition, a Grand Rapids, MI, U.S.A.based privately held formulator and manufacturer of snack and nutrition bars. www. conagrafoods.com

Gavilon L.L.C. has signed a nonbinding memorandum of understanding with AWB Ltd., under which Gavilon would acquire AWB Geneva and form a 50-50 venture of the AWB Australian Commodity Management Business. www.gavilon.com

Hearthside Food Solutions, a manufacturer of specialty food products, including bars, croutons, cereals, popcorn, and snack mixes, acquired the Consolidated Biscuit Co. www.hearthsidefoods.com

Sterling Foods II, Inc., acquired Caravan Trading Co., San Antonio, TX, U.S.A. Sterling Foods supplies baked goods and gourmet bakery items to the food service, military, and retail industries. www.sterlingfoodsusa.com

Awards

Grupo Bimbo, parent company of Bimbo Bakeries U.S.A. and one of the largest baking companies in the world in terms of production and sales volume, invites the scientific community to participate, for the fourth time, in the Bimbo Pan-American Nutrition, Food Science, and Technology Awards. The invitation will remain open through October 15, 2010. For further information or to register, visit http://premi opanamericano.grupobimbo.com.

Expansion

An application test laboratory for evaluating particle-size reduction and de-agglomeration manufacturing processes is now available from **Bematek Systems, Inc.**, of

continued

Salem, MA, U.S.A. The Homogenization Test Laboratory was developed for manufacturers of dispersions, emulsions, and slurries that require complete consistency and repeatability. www.bematek.com

Lonza Group Ltd, headquartered in Basel, Switzerland, announced its expansion of capacities for products belonging to Lonza's nutrition business within Life Science Ingredients. The new capacity will be added to Lonza's existing facilities in Nasha, in China's southern province of Guangdong. www.lonza.com

Ingredient Products

Fruit Products

Van Drunen Farms now offers wild and cultivated Oat-Coated, Low-Moisture Blueberries. Customization is available using other coating options such as rice flour, blueberry powder, or other powders or oils. www.vandrunenfarms.com

BI Nutraceuticals announced it has added a maqui berry—an antioxidant-rich, dark purple berry native to Chile—to its line of ingredients. In addition, they have also added quinoa, an ancient, gluten-free grain to their 600+ ingredient catalogue. www.binutraceuticals.com

Sodium Reduction

David Michael & Co. has created a line of salt replacers, including DM Choice Natural Flavor Salt Type, allowing a 30% reduction of sodium. The salt replacers are available in powder form and can be used in any product that is formulated with salt. www.dmflavors.com

Topical Applications

Danisco introduces Natamax B, a natural antimicrobial that inhibits yeast and mold growth on the surface of bakery products that does not affect flavor and adds extra days to shelf life. www.danisco.com

Plant Equipment

Weight and Feed Equipment

Thayer Scale now offers the Bridge Breaker Controller, a self-contained unit capable of operating a variety of flow aid devices for the purpose of ensuring that material flows freely though a hopper, bin, or silo at variable rates. www.thayerscale.com

Regulatory

EPA Phaseout of Methyl Bromide, Critical-Use Exemptions

The EPA has issued a final rule authorizing uses of methyl bromide that qualify for the 2010 critical use exemption and the amount of methyl bromide that may be produced, imported, or supplied from existing prephaseout inventory for those uses in 2010. EPA is taking action under the authority of the Clean Air Act. More information can be found online at http:// edocket.access.gpo.gov/2010/2010-10226. htm and specific information about the allowable exemptions to the phaseout of methyl bromide is posted at www.epa.gov/ ozone/mbr/index.html.

EFSA Database of Health Claims

EFSA has published the updated database of general function claims under Article 13.1 of the Regulation on Nutrition and Health Claims. As of May 2010, EFSA has published 125 opinions providing scientific advice for more than 900 "general function" health claims on a list of 4,637 claims submitted to EFSA by the European Commission between July 2008 and March 2010. The updated final list containing the 4,637 claims was published on the website in May 2010. EFSA expects to complete the evaluation of the general function health claims by the end of 2011. More on the database can be found online at www. efsa.europa.eu/en/ndaclaims/nda claims13. htm

FDA and NIH Launch Electronic Safety Reporting Portal

The FDA and the National Institutes of Health (NIH) launched a new website-the Safety Reporting Portal-that, when fully developed, will provide a mechanism for the reporting of pre- and postmarket safety data to the federal government. Currently, the site can be used to report safety problems related to foods, including animal feed and animal drugs. Consumers can also use the site to report problems with pet foods and treats. The new portal includes different features for different types of reporting, including a Reportable Food Registry-Industry will have a more userfriendly electronic portal for submitting reportable food reports that are required by law. This electronic portal collects reports from the food industry and public health officials regarding problems with articles of food, including animal feed, that present a reasonable probability of causing serious adverse health consequences or death to humans or animals. The full release can be found at www.fda.gov/NewsEvents/Newsroom/PressAnnouncements/ucm213221. htm.

AACC International Annual Meetings

- **2010.** Savannah, GA, U.S.A., Savannah International Trade & Convention Center. Oct. 24–27.
- **2011.** Palm Springs, CA, U.S.A., Palm Springs Convention Center. Oct. 16–19.

Calendar

2010

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

6. Australian Cereals and Health Symposium at the Royal Australian Chemical Institute's National Convention in conjunction with the 12th IUPAC International Congress of Pesticide Chemistry. Melbourne, Australia. E-mail: belliott@perten.com; www.raci2010.org

17. Pre-IFT Annual Meeting Short Course: Recent Advances in the Development of Grain-Based Products Promoting Health. Chicago, IL, U.S.A. E-mail: IFTCustomerService@compusys tems.com; www.am-fe.ift.org/cms/?pid= 1000923

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

22–27. 12th Annual Practical Short Course on Food Extrusion: Cereals, Protein, and Other Ingredients. Texas A&M University. E-mail: mnriaz@tamu. edu; http://foodprotein.tamu.edu/extru sion/ShortCourses/tvp/sctvp.php

September

1–3. 5th European Oat Conference 2010. Ystad, Sweden. E-mail: marcus.brauti gam@nordicoat.org; www.nordicoat.org/ events.html **14–16.** Sustainable Packaging Forum and Expo. Arizona Grand Resort, Phoenix, AZ, U.S.A. E-mail: meetings@pack strat.com; www.sustainablepackagingfo rum.com

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

26–Oct 1. Seventeenth Annual Practical Short Course on Aquaculture Feed Extrusion, Nutrition, and Feed Management. Texas A&M University. E-mail: mnriaz@tamu.edu; www.tamu.edu/extru sion

October

1–2. Kansas State University, Department of Grain Science & Industry, Centennial Celebration. Manhattan, KS, USA. E-mail: chuckw@k-state.edu; www. grains.ksu.edu/centennial

13–15. 61st JTIC and 5th IAOM International Meeting. Reims, France. E-mail: aemic@wanadoo.fr; www.jtic2010.eu.

17–20. University of Wisconsin, River Falls, **30th Food Microbiology Sympo**sium. WI, U.S.A. E-mail: foodmicro@ uwrf.edu;www.uwrf.edu/afs-all/institutes/ foodmicro

31–Nov 3. Neutrons and Food Workshop. Sydney, Australia. E-mail: elliot. gilbert@ansto.gov.au; www.nbi.ansto.gov. au/neutronsandfood

C.W. Brabender[®] Instruments, Inc.

Career Opportunity: Product Specialist—Food Instrumentation

Responsible for the introduction of newly developed food analysis instruments to the North American market and support of existing product line. <u>Requirements</u>: A four year technical degree or higher; specific to Grain and Bakery Science, or a related Food Science field & strong laboratory and analysis skills. **Contact Human Resources at** <u>cwbiHR@cwbrabender.com</u> for full details.

K-State Grain Science & Industry Dept. Opens New Faculty Position in Milling and Grain Processing

Position: Assistant Professor of Grain Science & Industry (50% Teaching, 30% Research, 20% Extension/Outreach)

Responsibilities: The Department of Grain Science and Industry is seeking applications for a 9-month tenure-track teaching, research, and extension/ outreach position at the Assistant Professor level in the area of grain processing.

The successful candidate is expected to teach existing undergraduate and graduate courses covering subject matter in milling technologies, grain processing, electricity, process automation and control, equipment selection and maintenance, and related safety and regulatory issues.

The successful candidate is expected to recruit and advise undergraduate and graduate students, and participate in curriculum development, departmental, college and university committees, and appropriate professional/industry associations.

The successful candidate is expected to establish and obtain extramural support for a nationally recognized research program relevant to the needs of the grain processing industry.

Potential areas of research include, but are not limited to, milling technologies, process automation and simulation, sanitation engineering, particle technology for grain processing, and cereal science and technology.

Expectations for appointment as part of the extension/outreach component through the International Grains Program (IGP; http://www.ksu.edu/igp) include development and presentation of workshops, short courses, and other technical outreach programs to enhance the market promotion, consumption and utilization of U.S. cereal grains, oilseeds and their value-added products for the global grain and food industry.

The candidate will be expected to create an environment that fosters diversity, collegiality, and must have the ability to work in a multi-cultural setting.

Qualifications: Applicants must have an earned Ph.D. in grain science, food science, agricultural, biological, or food engineering, or in a relevant discipline. The successful candidate must possess excellent oral and written communication skills, the ability to speak English clearly, and a strong commitment to expanding and fostering diversity. A demonstrated ability to teach in a classroom setting and post-doctoral or industrial experience are all highly desirable.

Application Procedure: Qualified persons are requested to submit a letter of application, resume (including a complete list of publications), official academic transcripts for undergraduate and graduate work, detailed teaching, research and extension/outreach philosophies, and copies of relevant publications, teaching materials, and names of three references with complete contact information. The application packet should be sent to the address given in the contact information below. Nominations of outstanding potential candidates and inquiries regarding this position are welcome and should be directed to grains @ ksu.edu.

Contact information: Dr. **Bhadriraju Subramanyam**, Grain Processing Faculty Search Committee Chair, Department of Grain Science and Industry, Kansas State University, 201 Shellenberger Hall, Manhattan, Kansas 66506-2201. Telephone: (785) 532-6161; Fax: (785) 532- 7010, E-mail: grains@ksu.edu.

Review of applications will begin: August 1, 2010, and continue until the position is filled. For additional information see http://www.grains.ksu.edu.