AACC International is the one truly global association focused on the advancement of grain science. From taking action on current issues affecting the grain-based food industry to creating globally accepted science-based definitions, the accomplishments of AACC International members help shape the future of grain-based food products and policy. During 2006, members could rely on AACC International to identify emerging issues, report industry news, investigate and develop analytical methodology, and make it readily available to its members.
AACC International is uniquely positioned to serve the scientific integrity of the industry and do it as no other organization can. No company, university, or government agency can possibly have the breadth and depth of expertise to identify all the issues that challenge the cereal grains industry and align the scientific and technical expertise to provide credible science-based solutions. It is the essence of what a scientific society is uniquely positioned to achieve, providing a forum to present scientific evidence and validation.

So if you were asked “what do you get from your membership?”, and you probably have not given this much thought, your first response might be to name a list of services and products. I get the journals, reduced prices on annual meeting registration and short course fees, and books at a reduced cost. While these are very good and important products, they are actually benefits and not the real reason for you to maintain your membership. A much greater value comes from being part of the dialogue in which new science is defined and credibility determined. Only through broad examination and dialogue can new knowledge be built and put into practice.

This year there were several great examples of how members make this process work. Members identified key issues, provided multiple opportunities for input that further defined the issue, and then provided for intensive dialogue. The whole-grain initiatives, glycemic definitions, and publications task force are just a few examples of members coming together to advance the science.

We all need to help AACC International fulfill the responsibility of providing the scientific integrity because the organization can only accomplish this through the participation of the diverse expertise of the membership. You need to help identify the issues and challenges that we should focus on and you need to be at the table to contribute your ideas. I encourage all of you to come forward and volunteer in some capacity. AACC International needs a diverse membership to identify issues, share information, solve problems, exchange ideas, and create the solutions.

Steven C. Nelson
Executive Vice President
AACC International
During fiscal year 2006, we focused on our AACC International strategic plan to be the primary resource for information and knowledge on cereal grains and their products, foster professional development, and maintain a strong professional organization. For our fiscal year that ended March 31, 2006, operating revenues exceeded operating expenses by $117,000 (net income), which was $92,000 better than planned, but $53,000 less than the prior year. Cash flow was also positive for the year. These results allowed us to contribute as expected to our operating reserves for the future long-term health of the organization.

Our 2006 priorities included:
• Delivering innovative ideas and scientific advances
• Strengthening technical and scientific knowledge
• Developing professional skills and global collaboration
• Fostering knowledge and relationship building

As a result of our efforts, we were able to:
• Approve definitions related to glycemic carbohydrates
• Control expenses that allowed us to keep a healthy financial picture while investing in online resources
• Digitize Cereal Chemistry back issues from 1987–1996
• Convert to Manuscript Central to handle submission and review of all new Cereal Chemistry manuscripts
• Deliver primer papers on allergens and genetically modified crops
• Reduce expenses by meeting the needs of client societies who reimbursed AACC International for salaries and overhead
• Present a successful annual meeting

In accordance with our strategic plan, we continue to look for guidance from our key committees and members to provide exciting and informative technical programs and sessions. I appreciate the opportunity to serve as your treasurer, and I welcome any questions or comments. Together, we can continue to ensure the strength of our organization. I wish to thank our Finance Committee consisting of Mary Ellen Camire, Stuart Craig, Rob Hamer, and Sakharam Patil.
Strengthening Technical and Scientific Knowledge

New CFW Executive Editor

Daniel Best, president of BEST VANTAGE, Inc., was named the new executive editor of CEREAL FOODS WORLD (CFW) in September. As executive editor, Best will direct editorial content and coverage of industry events. “AACC International has offered me a wonderful and timely opportunity to take the editorial helm of CFW.” Best said. “I trust that the grain-based food industry will find me to be a committed advocate for evolution through innovation in our industry at a time of incredible global changes in the science, technology, and regulation of grain-based foods.” Best replaces longtime CFW executive editor, Jody Gridler, who is moving into a new position at the association’s headquarters. CFW also named Susan Kohn as managing editor and Jan Kuhn as assistant editor.

New Books

In the past year, AACC International has published a new book that explains intelligent tailoring of wheat proteins to achieve specific dough requirements and three new books to improve stored-product quality in the food industry.

Gliadin and Glutenin: The Unique Balance of Wheat Quality provides a review of the knowledge that makes possible the intelligent tailoring of wheat proteins to provide for specific dough requirements. It emphasizes the combined roles of the gliadin and glutenin proteins in providing the balance that gives wheat gluten its unique rheological properties. In itself, the book gives a major update on the composition and functional properties of the gluten proteins, but it also includes introductory chapters to “set the scene” for young scientists and anyone new to this area of food science. More than one-third of this 480-page book describes ways that our increased knowledge of gluten proteins can be used in practical applications, such as the prediction of dough properties for identifying varieties and as diagnostic markers of various aspects of grain quality. The editors of this new book, Colin Wrigley, Ferenc Bekés, and Walter Bushuk, are leading scientists in this field and they lead a list of 21 contributing authors that reads like a “Who’s Who” of grain and dough chemistry. This book captures a treasure trove of knowledge formed during the most exciting period in the history of this research area and provides the reader with a thorough understanding of the “Unique Balance of Wheat Quality.” Food scientists, researchers, students, and wheat breeders will find this to be a useful reference for years to come.

Completely revised and updated, Insect Management for Food Storage and Processing, Second Edition replaces one of the association’s best-selling books ever. This up-to-date edition includes new chapters on inspection techniques, retail pest management, environmental manipulation to control insects, and the latest scientific research on integrated pest management (IPM) control techniques. Common and unusual exterior/interior pest insects are covered and examples of chemical and nonchemical pest insect control strategies are thoroughly discussed. The book provides the latest practical and scientific research information on how to solve pest insect problems in a timely and economical manner. The book is written for use by commercial and structural pest control operators, technicians, directors, food plant inspectors, auditors, and plant sanitarians, as well as QA managers, food safety consultants, and university extension personnel.

Fundamentals of Stored-Product Entomology is a new reference that discusses the fundamentals to consider in planning, implementation, and evaluation of a pest management program. It is based on the review of an extensive database of references and many years of research on stored-product insect problems by the expert authors. With recent regulatory changes, consumers’ concern about pesticide residues in food, and food companies embracing IPM and alternative approaches for pest management, this book is timely. It provides the basic information needed to manage pests with and without the use of chemicals. Images of the most damaging of stored-product insect species for identification of families are shown and quick methods for distinguishing closely related stored-product insect species are given. Food industry sanitarians and managers, legislators, regulators, students, extension and entomology educators, consultants, and insect pest management professionals will find this book useful.

Managing Stored Grain to Preserve Quality and Value is written specifically for professionals in grain operations. It addresses the full range of expertise needed to maintain the quality of grain stored on the commercial scale. The book demonstrates how science-based information can be incorporated into grain storage operations to increase efficiency and decrease the risk of grain deterioration. Written in layman’s language, it will be comprehensible to every reader regardless of academic background. This resource will be of use to grain handlers, grain storage managers, grain elevator managers, bulk handlers, and grain merchandisers. It will also be an excellent teaching tool for courses in agricultural systems management, transport and distribution-grain handling, grain processing, feed manufacturing, grain drying and storage systems, grain storage, flour milling, applied entomology, applied mycology, and related areas of study.

Legal Entity for Cereals&Europe

At the mid-year Board meeting, a decision was made to move ahead with legal entity for the Europe Section in two steps. One step is the approval of the concept and the second is the approval of a business plan that is economically feasible. The hybrid model recommended by the Cereals&Europe Task Force calls for essentially creating a franchise. The local entity is locally owned as a non-profit organization, has certain freedoms to make decisions and enter into contracts such as work for government contracts, but must maintain quality standards and work toward the strategic goals of AACC International. A major goal is to grow participation (membership) and the sale of products and services.
Ten Years of Cereal Chemistry Legacy Research Articles Are Digitized and Now Available Online—More to Come

The University of Wisconsin–Madison Library and the association have united to digitize legacy Cereal Chemistry research going back to volume one, issue one. With 10 years of content now posted, AACC International is well on its way to reproducing more than 70 years of some of the most important archival research articles in grain science. “This initiative will make these articles available to a new generation of food scientists and researchers who use the internet almost exclusively to locate research,” according to John Lawton, chair of the association’s journals committee and research scientist at USDA-NCIAR-ARS. “There is important published research that occurred before the internet came into being that is still relevant to today’s young scientists. Now they will be able to find it.”

“In partnership with the University of Wisconsin–Madison Library, whose generous contributions of scanning and technical support help make this possible, this legacy content will continue to be added until we are done,” said Amy Hope, AACC International Vice President of Operations. “The project is expected to be completed by 2010 and is a significant investment by the association as well as the University of Wisconsin—Madison Library under the leadership of Ken Frazier, the library’s director.”

Legacy content from Cereal Chemistry will include all research published prior to 1997. It is being made available in an open access environment that allows anyone to view it without a subscription. This legacy content is being integrated into the search functionality of the paid Cereal Chemistry content and search queries will present results from both areas in a seamless manner. View progress on this initiative at www.aaccnet.org (click Cereal Chemistry).

A Major Upgrade for Cereal Chemistry ONLINE Is on the Way

AACC International staff is working on a major upgrade for Cereal Chemistry ONLINE. Important new features will be added that will be helpful to readers, researchers, and authors alike. This transition will occur in early 2007 and include the following:

Custom Saved-Search Alerts: This feature allows you to set a profile for the type of research papers you are interested in and be notified when they are published in Cereal Chemistry.

CrossRef Linking: Authors who publish in Cereal Chemistry will see their citations linked directly to the paper they cited and research cited by authors in other journals will link directly to the paper in Cereal Chemistry.

Citation Management Tools: Authors who are citing Cereal Chemistry articles will be able to use bibliographic software such as ProCite.

Direct Links: Direct Links from Library Search Databases such as ISI’s “Web of Knowledge”

RSS Feeds: RSS technology allows users to subscribe to their favorite websites and be alerted when specific content is available, including content from Cereal Chemistry.

TOC Alerts: Allows you to sign up for Table of Content Alerts, whether you subscribe or not.

The purpose of this upgrade is to make Cereal Chemistry more visible to scientists and library patrons worldwide. It will put Cereal Chemistry ONLINE in the upper echelon of journals in terms of online features and benefits.

First Primer Papers Made Available

Primer papers on topics of importance to the grain-based food industry are now available from AACC International.

Written by leading experts, the primer papers provide background information on key topics in a nontechnical format. The papers are intended to be informative and useful to audiences with varied levels of knowledge on the topics covered. The papers offer food professionals at any level rapid access to the basic principles and knowledge of the topic. Available in PDF format, each primer paper includes numerous web links to additional information on the subjects.

The first two primer papers—Allergens and Genetically-Modified Crops—offer an overview on two topics that are of continued importance to the grain-based food industry. As a member benefit, the primer papers are free to all AACC International members. Nonmembers are charged a nominal fee of $15 per article.

To receive the primer papers, visit the AACC International website at www.aaccnet.org and click on the primer papers icon. You will need to log in with your username and password to access the primer papers.

Primer paper topic ideas are currently being accepted. If interested in authoring a paper or to submit topic ideas, please contact Susan Kohn at AACC International headquarters at skohn@scisoc.org.

Manuscript Central

Cereal Chemistry has used Manuscript Central since January 2006 to handle the submission and review of all new manuscripts. As of early October, 125 manuscripts had been submitted through the system (35 fewer submissions than at this time last year). Manuscript Central has helped expedite the review process; the average time from submission to first decision is 40 days, average reviewer turnaround time is 23 days, average time from submission to acceptance is 114 days, and average time from submission to rejection is 37 days. Headquarters staff is now taking the last revisions directly from Manuscript Central to edit and publish, which decreases the time between acceptance and publication and means that authors no longer have to prepare and mail final versions of accepted manuscripts.
San Francisco, held during the World Grains Summit, September 17-20, 2006, in San Francisco, CA. The competition was held during the World Grains Summit, September 17-20, 2006, in San Francisco, CA.

Low-calorie, high-fiber, puffed snacks, heart-shaped cakes that are good for your heart, and a ready-to-eat whole-grain meal took the top awards during the sixth annual AACC International Student Division Product Development Competition. The competition was held during the World Grains Summit, September 17-20, 2006, in San Francisco, CA.

The task force was formed in mid-2005 and charged with examining AACC International’s entire publications program. Specific areas of discussion include:

1. What scientific and professional information does the membership and potential membership need and where does it get such information today?
2. What important international research and industrial trends will impact what we publish?
3. Do the anticipated research and technological developments and breakthroughs imply that we can or should target additional (broader) membership?
4. What is AACC International’s role in providing information to its membership, potential membership, and the world?
5. How can AACC International publications survive in the world of shrinking library budgets and corporate publishers?

The Task Force drafted the following recommendations in San Francisco to strengthen the publications program:

1. The Book Committee should contact symposium organizers months before an annual meeting to discuss the possibility of a book based on the proceedings.
2. Foster a closer relationship between the Publications Panel, the Scientific Advisory Panel, and the Technical Program Committee and develop a workflow for ideas that develop.
3. Publish meeting abstracts in CFW.
4. Read through the meeting abstracts for timely topics of broad interest and invite authors to submit full-length articles to Cereal Chemistry or CFW.
5. Emphasize AACC International’s first right to publish books and journal articles that develop from presentations at the annual meeting so that this information is not published elsewhere.
6. Survey members to see what kinds of publications they need.
7. Establish a response protocol to get information out quickly when an issue (e.g., mycotoxins) develops and build a database of experts who can be called upon in these situations to prepare materials quickly. Plan follow-up publications for 1–2 years later.

Nine teams applied for the competition to develop a new, original food product consisting of one cereal product as the main ingredient. Each team prepared a report discussing product description, shelf life, marketing aspects, processing, packaging, and other relevant information regarding the product. Teams delivered a 10-minute oral presentation for the judges and provided servings of the product at a tasting session.

The first place prize of $2,500 went to team “Banana Nut Crunch” from Purdue University. Team member Orane Blake designed a high-fiber, reduced-calorie, puffed snack product that was produced by utilizing a unique fiber ingredient developed by the student.

The second place prize of $1,500 went to team “Essential Grain” from Texas A&M University. Team members David Guajardo, Novie Alviola, Vilma Ruth Calderon, Ana Paola, and Cardenas Hinojosa designed a ready-to-eat whole-grain meal made with whole brown glutinous rice, specialty sorghum (Sumac), and barley that was cooked in reduced-fat milk and flavored with condensed milk and natural spices.

The third place prize of $750 went to team “Lovables” from Kansas State University. Team members Ramakanth Jonnala, Shifeng Ruan, Shiva Garimella, Emily Bonwell, Hyma Gajula, JuHyun Yoo, Danquiu Ren, and Sterling Morrow designed a sponge-like snack cake made with stone-ground whole-wheat flour cream filled with different fruit flavors and baked into a heart shape.

Teams “Homestyle Wafel Melt” from Texas A&M and “Smart Dippers” from Rutgers also competed in the competition. Each finalist team received a $300 travel award.

This event was made possible by sponsorships from Archer Daniels Midland Company, Cargill, ConAgra Foods, Continental Mills, Frito-Lay, General Mills, Star Quest, The Kellogg Company, and TIC Gums. AACC International is an organization of professionals who contribute to the research, development, and processing of grains and grain-based products.
AACC International Approves Definitions Related to Glycemic Carbohydrates

In September, the Board of Directors approved definitions related to glycemic carbohydrates as part of a continuing effort to improve communication and understanding of how the carbohydrate content of a given food will affect blood glucose levels.

The Glycemic (Net) Carbohydrate Definition Committee, led by Julie Miller Jones, utilized a scientific review process, feedback from open forums, and input from carbohydrate workshops and symposia to adopt the following definitions:

**Available carbohydrate** is carbohydrate that is released from a food in digestion and absorbed as monosaccharides and metabolized by the body.

**Glycemic response** is the change in blood glucose concentration induced by ingested food.

**Glycemic carbohydrate** is carbohydrate in a food that elicits a measurable glycemic response after ingestion.

**Glycemic impact** is the weight of glucose that would induce a glycemic response equivalent to that induced by a given amount of food.

These definitions represent in vivo responses to food ingestion and are determined via carbohydrate concentration in the blood and/or degree of excretion from the body via feces or urine.

The vigorous discussions of the committee regarding the usefulness of glycemic impact in health promotion and the validity of the measurement reflect discussions in the scientific community worldwide. Further research and more ongoing debate are needed in defining, measuring, and expressing the glycemic response to foods and in using this in selection of diets that promote health.

An open forum was held during the World Grains Summit to hear how the Glycemic (Net) Carbohydrate Definition Committee developed these definitions and to gather input on additional research needed. Further research and more debate are needed in defining, measuring, and expressing the glycemic response to foods and in using this measure in selection of diets that promote health.

### Whole-Grain Activities

AACC International continued to take action on issues related to whole grains throughout the past year.

In April 2006, AACC International responded to the FDA’s request for comments on their proposed Guidance for Industry and FDA Staff: Whole Grain Label Statements. The letter was crafted on behalf of the members by the AACC International Task Force on Whole Grains in Foods led by Julie Miller Jones. The task force is comprised of academics, industry, non-profit, and government participants who are trying to arrive at the best possible labeling, research, and communication agendas on the whole-grain issue. In addition to the task force, four subgroups supplied information and are looking at creating additional definitions.

To further discuss the key definition and use of whole grains, the whole-grains task force held a very well-attended open forum during the World Grains Summit in San Francisco.

Watch for more information and resources from AACC International pertaining to the whole-grain issue.

### New Election Portal Launched

Beginning in November 2006, AACC International members received the opportunity to learn more about each candidate running in the 2007 AACC International officer election through the new election portal website. The election portal enables members to interact with the candidates running for the office of president-elect and director prior to voting in the election.

In addition to a listing of important election deadlines, the election portal includes a blog for each of the candidates. The blogs contain each candidate’s biography and view statement. Members are able to post comments on the blogs.

The election portal also includes discussion areas where members can post comments on topics selected by the candidates. The candidates have the opportunity to provide feedback on the discussion postings.

The election portal is available from AACCnet and will be live through the end of the election. The election portal can be fully viewed without logging in, but members will need to login with their AACC International username and password to post comments on the blogs or discussion areas. If you do not know your username and password, please contact Denise Kessler at dkessler@scisoc.org or +1.651.994.3806.
CDE Membership Category Continues to Grow

The Countries with Developing Economies (CDE) membership category has continued to flourish and grow since its launch last year. To date, almost 100 people have joined as a CDE member.

The CDE membership category was developed on the basis of a recommendation from the International Executive Council. CDE membership is available to any individual working in or interested in the field of cereals or related products and who reside in a country with a developing economy determined by the World Bank Organization. CDE dues are set at 33% of regular AACC International member dues. CDE members receive association benefits delivered via e-mail and through AACCnet. They also have the ability to join a section of their choice.

Through CDE membership, AACC International is able to offer members in developing countries instant access to important technical, scientific, and association information.

2006 Awardees

AACC International presented the Association’s 2006 awards at an awards ceremony held during the World Grains Summit.

The William F. Geddes Memorial Award is one of AACC International’s most esteemed awards, designed to acknowledge members whose work and commitment to the Association are extraordinary. This year the prestigious award was given to Elizabeth Knight, account executive at McCormick & Company Inc. In 1961, the Geddes award was created to honor the zeal and unselfish industry of an individual member and to emphasize the importance of his or her contributions to the work of the Association.

Knight has served AACC International in numerous capacities since joining in 1989. She currently serves on the Board of Directors as treasurer, is chair of the AACC International Finance Committee, treasurer of AACC International’s Northwest Section, and chair of the Flavor and Food Ingredients Division. She is also a liaison to the Foundation Board and Publications Panel and participates in the mentoring program.

Philip Williams received the Edith Christensen Award for Outstanding Contribution in Analytical Methods. This award recognizes scientific and technical contributions that have advanced the grain science field. Williams retired from the Canadian Grain Commission in 2002 and began a new career as educator and consultant in NIRS, grain technology, and cereal chemistry.

Jan Delcour, professor of food chemistry at Katholieke Universiteit Leuven, Belgium, is the recipient of the 2006 AACC Excellence in Teaching Award. The award is presented to an AACC International member and current teacher who has made significant contributions through teaching in the broad field of cereal science and technology. Delcour heads the Laboratory of Food Chemistry at the Katholieke Universiteit Leuven. He is heading the AACC International Publications Task Force and joined the AACC International Board as a Director at the end of the World Grains Summit.

Ravi Chibbar and Domenico Lafiandra were named AACC International Fellows, a distinction given in recognition of a member’s outstanding contribution to cereal science and technology. The award honors achievements in research, industry, leadership, education, administration, communication, or regulatory affairs.

Chibbar is a professor and Canada research chair in crop quality at the University of Saskatchewan, Saskatoon, Canada. Chibbar is a member of AACC International’s Scientific Advisory Panel, Publications Panel, and the 2007 Annual Meeting Technical Planning Team.

Lafiandra is a full professor and head of the Department of Agrobiology and Agrochemistry at the University of Tuscia, Italy. Lafiandra recently contributed to one of AACC International’s newest books, Glutenin and Glutenin.

Nominations for the 2007 awards are now being sought. Descriptions for the above awards and others being presented in 2007 can be found on page 361.
Mentoring Program Celebrates Second Year

The AACC International mentoring program, organized by the Professional Development Panel, moved into its second year with almost 100 participants. This is double the number of participants from the first year.

The mentoring program is designed to foster relationships between experienced members or mentors and those with less experience or protégés. The mentoring program is a great way for protégés to receive career advice and guidance and meet new professional contacts. Mentors also benefit through the interaction with protégés by gaining insight into the professional activities and research of someone new to the field.

Participants of this year’s mentoring program had a chance to meet in person during a special reception held during the World Grains Summit. Program participants do not need to attend annual meetings. Mentor and protégés can connect through e-mail, phone, or any way that is best for each pair.

All AACC International members are encouraged to sign up for next year’s mentoring program. Check AACCnet and the news capsules for information on the 2007 mentoring program.

Student Division Holds Another Successful Silent Auction

Close to $3,000 was raised to benefit the AACC International Foundation during this year’s silent auction coordinated by the Student Division during the World Grains Summit. The money raised from the auction benefits the Foundation’s general endowment fund with 10% to the Student Division to support their activities. This year, more than 120 donations were received from 42 companies and individuals, ranging from company paraphernalia and services to gift baskets and unique artwork. Student member Baninder Sroan from Kansas State University chaired this event. Now in its 15th year, the silent auction has raised more than $70,000 for the AACC International Foundation, truly helping to support the future of the grain-based food industry.

AAACC International Sections – A Vital Connection in Your Region

AACC International’s geographic sections provide members with the opportunity to connect, share information, and network with other grains-industry professionals on a local level. Currently, the Association has 12 active sections. Details about each section are available on AACCnet.

A number of sections held meetings and events throughout the past year. Here are some highlights:

The Canadian Prairie Section held several meetings during the past year including a presentation from Gary Martens, Plant Science Department at the University of Manitoba, about “Challenges Facing Today’s Farmer”; a tour of the Fort Garry Brewing Company; “Demystifying Functional Foods” was the address Dr. Peter Jones, director of the Richardson Centre for Functional Foods and Nutraceuticals, presented in January; and a pizza night with graduate students with Guillermo Bellido M.Sc. (Ph.D. Candidate) speaking about using ultrasound to study gas bubble growth in chemically leavened dough.

The Cincinnati Section held its spring meeting on March 21, 2006, in Wooster, Ohio, in conjunction with the 53rd Annual Research Review Conference hosted by the USDA ARS Soft Wheat Quality Laboratory. During the meeting, awards were presented to the 2005 flour check sample winners. The Cincinnati Section also hosted the 1st Annual Wheat and Flour Methods Workshop during the spring meeting in Wooster. Sixty participants took part in the half-day workshop in which attendees had the opportunity to exchange ideas and information and learn more about laboratory testing equipment.
Fostering Knowledge and Relationship Building

The Cereals&Europe Section (C&E) organized the 4th European Symposium on Oats: Oats and Healthy Foods as well as the Science of Wheat and Milling course, both very successful events. C&E’s 5th annual European Young Cereal Scientists and Technologists Workshop took place in Gaziantep, Turkey. This workshop, mainly intended for young professionals and Ph.D. students, requires active participation of all those attending. With a very strong social program, it is also geared at helping our younger colleagues build their own network of peers. C&E also sent representatives to the Hububat 2006-Cereals 2006 conference in Gaziantep, Turkey to contribute with keynote presentations and staffing a stand with information. In October, C&E also co-organized the 3rd International Symposium on Sourdough, in Bari, Italy. C&E and AACC International Headquarters are organizing the Spring 2007 Europe meeting, May 2-4 in Montpellier, France, where 300–400 participants from industry and academia are expected for a two-day program of lectures, posters, and table top exhibits.

The Manhattan Section organized the fundraising and distribution of 47 travel grants to students representing 20 universities from seven countries. See page 329 for more details on the travel awards.

The Northwest Section awarded its 2006 Geddes Memorial Lectureship to Virgil Smail, Kansas State University. Smail’s presentation, “Collaborative Research and Innovation: The Future of the Grains Industry,” discussed the importance of government, industry, and academia working together throughout the supply chain to build and maintain a proactive grains research program. He emphasized that basic foundation research will drive innovation and secure the future of the grains industry.

Work is underway to establish a new section—the Southern Africa Section. This section will include all countries in Sub-Saharan Africa. Through the efforts of John Taylor, a course on carbohydrates was offered in November 2005 to help start this section. A second course took place in November 2006 on understanding proteins in cereal nutrition. Taylor, with the assistance of the International Executive Council, is working to formalize the section status with AACC International in the near future.

AACC International Divisions – Working to Advance Grain Science

AACC International’s subject matter divisions bring members together to solve problems, exchange ideas, and create solutions. Details about each division are available on AACCnet.

The following are highlights of division activities that took place over the past year:

The Biotechnology Division presented the 2006 Biotechnology Division Bruce Wasserman Young Investigator Award to David Johnston, a research food technologist and lead scientist for the Crop Conversion Science and Engineering Research Unit, USDA ARS Eastern Regional Research Center. The award was presented at the World Grains Summit. The division also organized the “Grain Exchange: Ten Years of Biotechnology” symposium at the World Grains Summit and sponsored three student travel awards.

The Carbohydrate Division, in collaboration with the Protein Division, organized “Carbohydrate-Protein Interaction in Baked Products” symposium at the World Grains Summit. The division also sponsored two student travel awards.

The Education Division has continued to grow since its formation in May 2005. The purpose of this division is to advance the quality, scope, currency, and relevance of education/training in that portion of food science and safety dealing with cereal grains, cereal processing, and cereal-based foods.

The Engineering and Processing Division and the Flavor and Food Ingredients Division each sponsored two student travel awards for travel to the World Grains Summit.

The Milling & Baking Division held its 2006 Spring Technical Conference in San Antonio, TX at the Hawthorne Suite Hotel on the Riverwalk May 17–19. Attendees participated in a conference on “Smooth Solutions for Prickly Issues” held over two days. The division agreed to increase the George K. Minor undergraduate and M. Rella Dwyer graduate student scholarships and sponsored four student travel grants.

The Nutrition Division organized the “Breakfast Foods: Formulation and Processing to Enhance Nutritional Benefits of Breakfast Foods” symposium at the World Grains Summit. The division also sponsored two student travel awards.

The Protein Division co-organized the “Carbohydrate-Protein Interaction in Baked Products” symposium at the World Grains Summit with the Carbohydrate Division and sponsored two student travel awards.

The Rheology Division organized the “Sweet/Salty Foods: Have Your Whole Grain Cake and Eat It Too: Challenges of Delivering Texture in Food Systems” symposium and sponsored a student travel award.

The Rice Division held a business meeting and luncheon at the World Grains Summit and sponsored a student travel award.

The Student Division coordinated the 15th silent auction at the World Grains Summit where close to $3,000 was raised. The students also coordinated the Student Product Development Competition at the Summit. Five teams developed a new, original food product consisting of one cereal product as the main ingredient. See page 324 for details on the competition.
Fostering Knowledge and Relationship Building

47 Students Receive Travel Awards

The Manhattan Section coordinated fundraising efforts to provide 47 students with a Student Travel Award to attend the 2006 World Grains Summit in San Francisco. The 47 students represented 20 universities from seven countries and received a total of $9,200. For more information on how to help students attend next year’s annual meeting, contact Mike Tilley at mtilley@gmprc.ksu.edu.

Nineteen students also received travel assistance from nine AACC International divisions.

Student Travel Grants

CEPROBI-IPN (Mexico)
- Edith Agama-Acevedo
- Rocio Guadalupe Hernandez-Nava
- Juan Pablo Hernandez-Urube

Iowa State University
- Jovin Hasjim
- Hongxin Jiang

Kansas State University
- Emily Bonwell
- Sean Finnie
- Hyma Gajula
- Shiva Garimella
- Ramakanth Jonnala
- Hieran Koc
- Hsing-I Lin
- Danqui Ren
- Baninder Sroan
- Xiaozhi Tang
- Juhyun Yoo

Korea University (Korea)
- Su Hae Jang

Michigan State University
- Ritu Saini

Montana State University
- Humphrey Wanjugi

National Taiwan University (Taiwan)
- Yi-Lin Chung

Norwegian University of Life Science (Norway)
- Kirsti Anker-Nilssen

Oklahoma State University
- Fadi Al Jorf

Pennsylvania State University
- Debora Saibene
- Huan Xia
- Lihe Yeo

Purdue University
- Carlos Campabadal

RMIT (Australia)
- Thu McCann

Texas A&M University
- Juma Novie Alviola
- Dilek Austin
- Vilma Calderon
- Ana Cardenas-Hinojosa
- Nomusa Dlamini
- David Guajardo-Flores
- Suchismita Mondal
- Nenge Njongmeta
- Hway-Seok Kim

University of Arkansas
- Arvind Kannan

University of Guelph (Canada)
- Debora Saibene
- Hyun-Seok Kim

University of Idaho
- Huan Xia

University of Manitoba (Canada)
- Caroline Rosa

University of Minnesota
- Keith Petrofsky

University of Nebraska
- Caroline Leguizamon

University of Saskatchewan (Canada)
- Rajender Singh

Division Student Travel Grants

Biotechnology Division
- Rajender Singh
- Humphrey Wanjugi
- Huan Xia

Carbohydrate Division
- Debora Saibene
- Hyun-Seok Kim

Engineering and Processing Division
- Xiaozhi Tang
- Hway-Seok Kim

Flavor and Food Ingredients Division
- Thu McCann
- Emily Bonwell

Milling & Baking Division
- Juma Novie Alviola
- Mehraiz Roudsari
- Dilek Austin
- Norusa Dlamini

Nutrition Division
- Rocio Guadalupe Hernandez-Nava
- Su Hae Jang

Protein Division
- Ramakanth Jonnala
- Suchismita Mondal

Rheology Division
- Baninder Sroan

Rice Division
- Arvind Kannan
A First-Class, First-Ever Event!
Expert presenters and innovative programming marked the first-ever World Grains Summit: Foods and Beverages.

The Grain-Based Food and Beverage Communities Together for the First Time
It was the perfect mix. Take two organizations with complementary interests in science and technology; add more than two dozen dedicated volunteers and an impressive list of presenters from around the world; pour on some first-of-its-kind programming and the rare opportunity to network with professionals from allied industries; sprinkle with the latest grain-based products and services from 250 leading suppliers; and place it all in a beautiful “City by the Bay.”

“It was a recipe for success from the start,” says Stuart Craig, AACC International President, about the idea of hosting an AACC International and Master Brewers Association of the Americas sponsored World Grains Summit. “And it worked. It was a meeting filled with energy, information, and opportunity. I think everyone who attended the Summit came away with something uniquely valuable as a result.”

A Unique Opportunity to Mix and Mingle
More than 1,800 professionals from 46 countries attended the World Grains Summit, which opened with a ribbon-cutting ceremony, exhibition, and gala. Numerous opportunities for networking, information sharing, and socializing accompanied the 3-day technical program. “Connecting with colleagues is one of the critical advantages of attending meetings,” said Craig. “The World Grains Summit certainly succeeded in finding ways to bring the food and beverages groups together, both socially and scientifically.”

Special events like the “Wild Crush: A Wine Affair,” gave attendees an opportunity to mix and mingle while enjoying an elegant evening of wine tasting and dining. The evening also featured a silent auction benefit for the AACC International Bill Doty Memorial Fund.

Attendees had an opportunity to find out about the latest products and services at the Summit’s Exhibition, which featured more than 250 companies.

Renowned business consultant Stan Slap, keynote speaker at the World Grains Summit Opening Session, shared his techniques for creating high-functioning work environments.

AACC International president Stuart Craig and MBAA president Jaime Jurado were on-hand for the official ribbon-cutting ceremony marking the opening of the World Grains Summit.
Three Days of Ground-Breaking Programming

Among the many firsts at the World Grains Summit was the introduction of “Product Session Tracks.” Each track featured technical presentations and symposia by industry leaders from around the world. Attendees could choose to attend sessions from across several product tracks including: Beer and Other Beverages, Breads, Breakfast Foods, Grain Exchange, Pasta/Noodles, Professional Development, and Sweet/Salty Foods.

The Summit featured four plenary sessions including “Biotechnology—10 Years in Review,” presented by Clive James, chair, ISAAA Board of Directors, who reviewed the adoption and impact of biotech crops during the past decade and their future use. “Leading Breakthrough Innovation,” presented by Bob Eckert, senior partner, New & Improved, LLC, covered the key qualities of “innovation leaders” and how to develop innovation leadership skills in yourself and others. “What’s New on the Label,” presented by John Masschelin, U.S. Treasury Department, Tax and Trade Bureau, covered the regulatory history of malt beverage nutrition labeling and current issues and regulatory challenges. “How the ‘Here’s to Beer Campaign’ is Elevating and Enhancing the Image of Beer,” presented by Tom Shipley, director, Global Industry Development, Anheuser-Busch, examined the current state of the U.S. domestic beer industry and the impact of the “Here’s To Beer” campaign, spearheaded by Anheuser-Busch.

Along with the plenary sessions and product tracks, more than 250 posters and 100 oral presentations featured the latest scientific research, from analytical methodology to production. The Summit program also included an expanded schedule for poster viewing and author presentations. The final program, including symposia, the technical program, and posters can be found on the World Grains Summit website at www.wgsummit.org/.

AACC International at Work

The World Grains Summit also incorporated AACC International annual meeting programming for 2006, including administrative committee meetings, Board of Directors, Divisions, Working Groups, and Technical Committee meetings plus AACC International special events included a Mentoring Kick-Off Event, Young Professional Event, International Member Forum, and AACC Foundation Silent Auction.
Enjoying the “City by the Bay”

Attendees packed tour buses for several area excursions, including a tour of one of Sonoma’s several world-renowned wineries. Other tours included an evening tour of San Francisco’s most legendary landmarks, a San Francisco brewery pub crawl, and a motor coach tour of famous San Francisco Hollywood film locations.

Here’s to 2006! Toasting the Success of the World Grains Summit

Closing session keynote speaker Phil Lempert, consumer trend tracker, author, and food trends expert for NBC’s Today Show, provided the perfect closing to the Summit’s forward-thinking programming with his presentation, “Food for Thought: A Look into the Future of the Grain-based Food and Beverage Industry.”

The World Grains Summit came to an appropriate and celebratory close at the “Wild Crush: A Wine Affair – Closing Event,” Wednesday evening where attendees enjoyed an elegant evening of wine tasting, dining, and a silent wine auction to benefit the AACC International Bill Doty Memorial Fund.

Special Thanks

A special thank you to the following individuals who made up the 2006 World Grains Summit Program Planning Team. Program Planning Team co-chairs: Perry K.W. Ng (AACC International chair) and Ray Klimovitz (MBAA chair), Program Team members: Emmerich Berghofer, Anthony B. Blakeney, Douglas A. Edmonson, Jodi A. Engleson, and Marta S. Izydorczyk.

Program Team Track chairs Ray Klimovitz and the MBAA Northern California District (represented by Gil Sanchez, Terence Sullivan, and Lars Larson), co-chairs of the Beer and Other Beverages Track and the Professional Development Track; Bernie Bruinsma, Stan Cauvain, and Jon Faubion, co-chairs of the Breads Track; Dean Creighton and Meinolf Lindhauer, co-chairs of the the Breakfast Foods Track; Scott Bean, Bob Cracknell, and Andras Salgo, co-chairs of the Grain Exchange Track; Gary Hou, Brian Marchylo, and Roberto Ranieri, co-chairs of the Pasta/Noodles Track; and Art Bettge, Diane Gannon, and Hannu Salovaara, co-chairs of the Sweet/Salty Foods Track.

Don’t Miss Out—Renew Your Membership Today!

As the one truly global association focused on advancing grain science, AACC International is your connection to cutting-edge research and resources designed to strengthen your ability to succeed.

Don’t miss out on a new year of technical learning, professional growth, and opportunities for global collaboration that can only be realized through your membership to AACC International. If your membership term will be up soon, please continue your support of the association by renewing today!

Contact Denise Kessler in the Member Services Department at +1.651.994.3806 or dkessler@scisoc.org to renew or if you have any questions about your membership.

Food trends expert Phil Lempert outlined how emerging trends and changing retail and consumer demographics will directly impact the grain-based food and beverage industries now and into the future.
An Exhibition to Meet Industry Needs

More than 250 suppliers to the grain-based food and beverage industry displayed ingredients, instruments, equipment, and services at the premier World Grains Summit. The following descriptions were supplied by the companies. Please contact them directly for additional information.

AACC International Corporate Members signified in green.

A. Handtmann Armaturenfabrik
Arthur-Handtmann-Strasse 13 + 23, D-88400 Biberach, Germany; Telephone: +49 7351 3424542, Fax: +49 7351 3424465, Web: www.handtmann.de. Handtmann engineers and manufactures complete processing lines within breweries—from the yeast and fermentation cellar to the bright beer and filtration cellar. Products range from butterfly valves, double seat valves, tank equipment, pipe fences and CIP plants. Handtmann also manufactures the MMS (Multi Micro System) sterile beer filter and the CSS (Combined Beer Stabilization) system.

A. ZIEMANN GmbH
Schwieberdinger Str. 86, D-71636 Ludwigsburg, Germany; Telephone: +49 7141 408-0, Fax: +49 7141 408-335, Web: www.ziemann.com. The ZIEMANN Group employs at its four locations in Germany, France, Brazil, and China more than 1200 people. The new joint venture with Lehui/China, i.e., local manufacture in China, combined with European engineering, will ensure successful investments in the Chinese market. In 2005 these companies jointly supplied brewing plants and brewing equipment at a total turnover of more than 300 million euro. The ZIEMANN Group is the world’s largest manufacturer and supplier of turnkey breweries, brewing plants, and tank farms for the brewing industry.

AB Vickers
Dallow Street, Burton upon Trent, DE14 2PQ, United Kingdom; Telephone: +44 1283 511 472, Web: www.abvickers.com. AB Vickers will present a range of beer processing materials, including Compac kettle finings, Vicant antioxidants, Profoam foam stabilizer, Foamsol foam control, YeastLife nutrients, and Vicfine isinglass finings. With experience in all types of breweries, from the smallest traditional cask ale brewery to the largest lager breweries, AB Vickers has vast experience in improving process efficiency and beer quality.

AcquiData, Inc.
400 Garden City Plz., Suite 445, Garden City, NY 11530; Telephone: +1.516.408.3585, Fax: +1.516.408.3586, Web: www.acquidata.com. Link your lab instruments directly to PCs and automatically build a SQL database of all of your product quality results with AcquiData’s Testream/CS!

ADM

AIB International
P.O. Box 3999, Manhattan, KS 66505-3999; Telephone: +1.785.537.4750, Fax: +1.785.537.1493, Web: www.aibonline.org. AIB International provides product development and evaluation, nutrition labeling, lab testing, baking science classes, seminars, correspondence courses, publications, production audits, integrated quality systems (Bakers Quality Seal/Gold Standard), food security program, sanitation and safety education, and inspections.

Air Products
7201 Hamilton Blvd., Allentown, PA 18195-1501; Telephone: 1.800.654.4567, Fax: 1.800.272.4449, Web: www.airproducts.com. Air Products’ new PRISM® oxygen generators offer the ability to produce affordable, high-purity oxygen right at your site, eliminating the hassles of transporting cylinders.

Airflow Sciences Corporation
12190 Hubbard St., Livonia, MI 48150; Telephone: +1.734.525.0300, Fax: +1.734.525-0303, Web: www.airflows sciences.com. Airflow Sciences Corporation provides expert testing and analysis, including CFD flow modeling, field testing, physical modeling, data acquisition systems, and custom test equipment fabrication. They also provide the data needed to improve roasting, toasting, baking, drying, mixing, chilling, and all other processes. The company has been helping the food manufacturing industry improve throughput, reduce production costs, avoid scale-up problems, and improve product quality and uniformity since 1975.

Alex C. Fergusson (AFCO)
152 Southerly Ln., Orange Park, FL 32003; Telephone: +1.904.278.7464 or +1.904.612.5353, Fax: +1.904.269.1952, Web: www.afcocare.com. Alex C. Fergusson (AFCO) has provided cleaning and sanitizing products/programs to the food industry for over 150 years. AFCO has a complete line of dispensing equipment and engineering services. HRS/PerOx, a non-rinse PAA foaming sanitizer, will be featured at the booth. An E-2 and E-3 hand-care program will also be presented.
Alfa Laval Inc.
5400 International Trade Dr., Richmond, VA 23231; Telephone: 1.866.ALFALAVAL, Web: www.alfalaval.us. Leading global supplier of centrifugal separators, heat exchangers, flow and tank components, process modules, and yeast systems for the brewing industry. From design planning to production, Alfa Laval is committed to world-class service throughout the lifetime of your brewing processes. With worldwide installations and more than 400 employees dedicated to the industry, Alfa Laval brewery technology has the engineering experience and process expertise to keep your brewery running at the height of efficiency.

American Ingredients

Anton Paar USA
10215 Timber Ridge Dr., Ashland, VA 23005; Telephone: 1.800.722.7556, Fax: +1.804.550.9074, Web: www.anton-paar.com. Anton Paar specializes in the development and production of highly accurate instrumentation to measure CO₂, alcohol, and real and original extract of beer both on-line and in the lab. Our line of density meters, sound velocity sensors and carbonation meters are designed to perform reliably in the most demanding of environments.

APV Baker
3223 Kraft Ave. S.E., Grand Rapids, MI 49512; Telephone: +1.616.784.3111, Fax: +1.616.784.0973, Web: www.apvbaker.com. RTE cereal equipment, process know-how, service, and spare parts for rotary batch cookers, twin screw extruders, cold formers, flaking and shredding rolls, Thermoglide® fluid bed toaster dryer, and coating systems.

APV-Invensys
100 South CP Ave., Lake Mills, WI 53551; Telephone: 1.920.648.8311, Fax: +1.920.648.1441, Web: www.apv.com. APV is a world-class supplier of high-quality process engineering solutions and automation to the food, beverage, pharmaceutical, and healthcare industries and has been a leading supplier to the brewing industry for over 80 years. APV’s range of manufactured products includes heat exchangers, homogenizers, pumps, and valves for hygienic applications. Plus, APV also offers a complete range of separation technologies, including membrane filtration systems, evaporators, and distillation systems.

Arla Foods Ingredients

Aromatic Inc.
120 Post Rd. W., Westport, CT 06880; Telephone: +1.203.341.0400, Fax: +1.203.341.0002, Web: www.aromatic.se. Aromatic’s alpha-phase emulsifiers for use with trans fat-free liquid oils (no saturated fat) are low cost solutions! Alpha gels for softness and conditioning. Specialty malt products and release agents. Functional blends especially for whole grain/high fiber in breads, cereals, cakes, cookies, and tortilla applications.

Astoria-Pacific International
P.O. Box 830, Clackamas, OR 97015-0830; Telephone: 1.800.536.3111 or +1.503.657.3010, Fax: +1.503.655.7367, Web: www.astoria-pacific.com. The Astoria analyzer can be used to monitor vitamins in fortified flour extracts and a variety of applications (bitterness, beta-glucans, diastatic power, etc.) in beer and malt. Please stop by our booth to discuss additional applications (like total protein, TKN, etc.) you might like to automate.

Balchem Encapsulates
P.O. Box 600, New Hampton, NY 10958; Telephone: 1.877.222.8811 or +1.845.326.5600, Fax: +1.845.326.5717, Web: www.balchem.com. Balchem is uniquely focused on the development and manufacture of microencapsulated ingredients for the bakery, confection, and meat industries. Let our applications and lipid scientists help you differentiate your products with our proprietary technology. Try our USP-grade choline. For information and samples, visit www.balchem.com.

Barry-Wehmiller Company
8020 Forsyth Blvd., St. Louis, MO 63105-1707; Telephone: +1.314.862.8000, Fax: +1.314.862.2457, Web: www.barry-wehmiller.com. Barry-Wehmiller Company is the world leader in providing solutions for product stability in the beverage industry. With over 120 years serving the beverage industry, Barry-Wehmiller is passionate about pasteurizers. Barry-Wehmiller provides flash and tunnel technology for all beverage applications. In addition, Barry-Wehmiller supplies product warmers, coolers, and bottle washers and a complete complement of after-market services, parts, and machine upgrades. For more information, visit our website at www.barry-wehmiller-company.com.

BASF Corporation
100 Campus Dr., Florham Park, NJ 07932; Telephone: 1.800.527.9881, Web: www.divergan.basf.de. Haze in beer is caused primarily by polyphenol-protein complexes. Divergan F and RS stabilizers selectively adsorb the polyphenols that cause turbidity. The use of Divergan stabilizers improves the stability of the taste, as the polyphenols, in particular, are prone to polymerize to higher molecular weight products that have a bitter taste. Divergan HM polymer is an excellent adsorber of heavy metal ions in beer. It is used to remove unwanted heavy metals. It alleviates metallic bitterness and oxidative changes in taste and appearance.
around your specifications, custom formulations are not a problem. As a cereal manufacturer, we know "whole grains." We also manufacture dessert toppings, toasted oats, graham pie shells, and are a private label member. We have the capability to design a product to fit your budget. ISO 17025 certified pipette calibration lab. Bio-Chem Laboratories is a full-service laboratory providing a variety of services to the brewing industry. Bio-Chem delivers quality analytical testing in a timely manner through the use of state-of-the-art technology and outstanding customer service. Blue Diamond Growers is your answer. By manufacturing granola for over 30 years, we know "whole grains." We also manufacture dessert toppings, toasted oats, graham pie shells, and are a private label cereal manufacturer. As we have the capability to design a product around your specifications, custom formulations are not a problem. Intrigued? We hope so. Come see us and let's discuss your next project.

Best Lab Deals, Inc.
1000 Management Way, Garner, NC 27529; Telephone: +1.919.661.8030 or +1.919.329.8567, Fax: +1.919.661.8039, Web: www.bestlabdeals.com. Just outside of Research Triangle Park, NC, is our 68,000-ft² distribution and service center. Our goal is to provide the scientific and industrial processing industries with an affordable and quality way to purchase equipment and supplies and receive on time quality service and calibration. Each sales team member will compile a list of your needs and prepare a quote with the quality equipment, supplies, or chemicals at the prices you need to fit your budget. ISO 17025 certified pipette calibration lab.

Bio-Chem Laboratories
1049 28th St. S.E., Grand Rapids, MI 49508; Telephone: +1.616.248.4900, Fax: +1.616.248.4904, Web: www.bio-chem.com. Bio-Chem Laboratories is a full-service laboratory providing a variety of services to the brewing industry. Bio-Chem delivers quality analytical testing in a timely manner through the use of state-of-the-art technology and outstanding customer service.

Blue Diamond Growers
P.O. Box 1768, Sacramento, CA 95812; Telephone: +1.916.442.0771, Fax: +1.916.446.8442, Web: www.bluediamond.com. Almonds: sliced, slivered, diced, buttered, or coated, this ingredient makes healthful sense in cereal and baked goods applications. The future for almonds never looked better.

BLUE PLANET FOODS, INC.
9104 Apison Pike, P.O. Box 2178, Collegedale, TN 37315; Telephone: +1.423.396.3145 or 1.877.396.3145, Fax: +1.423.396.3402, Web: www.blueplanetfoods.net. Seeking your whole-grain solution? Blue Planet Foods is your answer. By manufacturing granola for over 30 years, we know "whole grains." We also manufacture dessert toppings, toasted oats, graham pie shells, and are a private label cereal manufacturer. As we have the capability to design a product around your specifications, custom formulations are not a problem.

Brabender GmbH & Co. KG
Kulturstrasse 51-55, D-47055 Duisburg, Germany; Telephone: +49 203 7788 0, Fax: +49 203 7788 100, Web: www.brabender.com.

C. W. Brabender Instruments, Inc.
50 E. Wesley St., South Hackensack, NJ 07606; Telephone: +1.201.343.8425, Fax: +1.201.343.0608, Web: www.cwbrabender.com. C. W. Brabender will feature our modernized measuring instrumentation: Farinograph®-E, Extensograph®-E, Amylograph®-E, Viscograph-E, and Glutograph-E. In addition, information pertaining to our complete product line will be available.

Brewing Research International (BRi)
Coopers Hill Rd., Nutfield, Surrey RH1 4HY, United Kingdom; Telephone: +44 1737 822272, Fax: +44 1737 822747, Web: www.brewingresearch.co.uk. BRi provides beer consumer research, flavor evaluation, analysis, auditing, troubleshooting, NPD, technical research, benchmarking, dispense, and microbiological services. BRi’s membership package includes an international beer safety info and alert service, a safety research portfolio, a 24/7 safety help line, a health research and info service, and the world’s largest info service via its website.

Brewmaxx GmbH & Co. KG
Einsteinstrasse 8, D-91074 Herzogenaurach, Germany; Telephone: +49 9132 777 40, Fax: +49 9132 777 450, Web: www.brewmaxx.com. Brewmaxx—the innovative process control system for the brewing industry. The Brewmaxx automation solution starts with the raw material and covers the entire production block brewhouse and cellar right up to filling and packaging, including auxiliaries. The brewmaxx product family provides the basis for this bridging of the process control level and corporate management level. The services offered by brewmaxx cover the entire project process from consultation and planning and project management, through to training and aftersales services.

Briess Malt & Ingredients Co.
625 S. Irish Rd., P.O. Box 229, Chilton, WI 53014-0229; Telephone: 1.800.657.0806, Fax: +1.920.849.4277, Web: www.briess.com.

Briess Malt & Ingredients Co.
Briggs of Burton, Inc.
5 Marway Cir., Rochester, NY 14624; Telephone: +1.585.426.2460, Fax: +1.585.426.0250, Web: www.briggsplc.co.uk. Briggs excels in mash conversion, mash separation, wort boiling, yeast management, dry goods, the process block, and keg racking. Briggs Symphony external wort boiling technology is now bringing major benefits in North America. Learn about our experienced engineering support, dedicated service, and range of in-house project management and automation services.

Brimrose Corp. of America
19 Loveton Center, Sparks, MD 21152-9201; Telephone: +1.410.472.7070, Fax: +1.410.472.7960, Website: www.brimrose.com. Global supplier of AOTF-NIR on-line process analyzer to be used directly in the production environment, such as dust, vibration, etc. The AOTF-NIR process analyzer is an excellent tool to be used directly on the spray dryer for moisture monitoring in real time. Other applications include noninvasive, nondestructive measurement of properties in food and dairy products, such as moisture, fat, protein, sugar, acids, etc.

Brookfield Engineering
11 Commerce Blvd., Middleboro, MA 02346; Telephone: +1.508.946.6200, Fax: +1.508.946.6262, Web: www.brookfield-engineering.com. Featuring our enhanced, low-cost, LFRA texture analyzer now with computer control. Small in size—big on results—come see what the LFRA can do for you. Also our DVII+ PRO viscometer now has control software providing superior viscosity measurement. We will also have our new in-line viscometer AST100—an ultrasonic design ensures easy cleanability, little maintenance, and versatile application possibilities. Be sure to stop by and see what Brookfield can do for you regarding viscosity and texture measurement.

Bruker BioSpin Corp., EPR Division

Buchi Analytical
19 Lukens Dr., Suite 400, New Castle, DE 19720; Telephone: +1.302.652.3000, Fax: +1.302.652.8777, Web: www.buchi-analytical.com. Buchi Analytical products include FTNIR systems for food, pharmaceutical, and industrial labs or processes and Flash & Prep chromatography for compound purification. Other products include systems for distillation, extraction, and digestion for food and environmental applications.

Budenheim
245 Newton Rd., Suite 305, Plainview, NY 11803; Telephone: +1.732.249.9908 or +1.732.371.3558, Web: www.gallard.com. CFB Budenheim is one of the leading global manufacturers of food phosphates and SAS, covering applications in baking, dairy, and mineral fortification. A complete range of chemical leavening acids are produced in state-of-the-art equipment in our AIB certified plants. Various phosphates are available as nutrients and mineral fortifiers for many food products.

Buhler Inc.
13105 12th Ave N., Plymouth, MN 55441; Telephone: +1.763.847.9900, Fax: +1.763.847.9911, Web: www.buhlergroup.com. Buhler is a worldwide organization providing solutions and partnerships for the food industry. Activities in extrusion include RTE cereals, pet foods, ingredients, aquafeed, and snacks. The focus is twin-screw cooking and forming and fluid-bed drying.

Bunge Milling
11720 Borman Dr., P.O. Box 28500, St. Louis, MO 63146-1000; Telephone: 1.800.528.4633, Fax: +1.314.292.2333, Web: www.bungenorthamerica.com. Bunge Milling produces yellow and white degemmed corn products, including grits, meals, flours and bran, and whole-grain corn products. Bunge Milling is the largest corn dry miller in the United States, with mills in Atchison, KS, Crete, NE, and Danville, IL, as well as having facilities in Canada and Mexico.

Bunge Oils

Butter Buds Food Ingredients
2330 Chicory Rd., Racine, WI 53403; Telephone: 1.800.426.1119, Fax: +1.262.598.9999, Web: www.bbuds.com. We use proprietary enzyme modification technology to “unlock” the potent flavor elements in butter, cream, cheese, and other flavorful fats, delivering highly concentrated natural flavor in convenient powdered, paste, and liquid form. These natural dairy concentrates are used at extremely low applications levels and are kosher and halal compliant, easy to use, and stable in price. They allow the production of better tasting, more economical, healthier foods with very clean label statements. Organic forms of core products are now available.

Calibre Control International Ltd
Asher Court, Lyncastle Way, Appleton, Warrington WA4 4ST, United Kingdom; Telephone: +44 1925 860401, Fax: +44 1925 860402, Web: www.calibrecontrol.com. Calibre will be displaying the very latest version of the popular C-CELL imaging system for baked products. The new version includes many additional features and advanced analysis data. See a demonstration at the table top exhibit or visit www.c-cell.info.
California Natural Products
P.O. Box 1219, Lathrop, CA 95330; Telephone: +1.209.858.2525, Fax: +1.209.858.4076, Web: www.cnp.com. Syrups, solids, and natural functional ingredients from grain—rice syrups, rice syrup solids, rice oligodextrins, tapioca syrup, rice milk powder, Completo (the soluble whole-grain rice, in powder or liquid), and Bake-Trim (the natural rice syrup solid dough conditioner, emulsifier, and fat replacer). Organic and conventional versions are available.

California Raisin Marketing Board
3445 N. First St., Suite 101, Fresno, CA 93726; Telephone: +1.559.248.0287, Fax: +1.559.224.7016, Website: www.calraisins.org. The California Raisin Marketing Board (CRMB) serves the entire California raisin industry. CRMB is the leading authority on raisin-related information and provides cereal chemists with technical assistance, formulations, and advice on functionally fantastic raisins. California raisins and co-products are available in a wide variety of forms, with year round availability and abundance. Versatile, flavorful, healthful, and functional—California raisins provide endless benefits to the worldwide food industry.

Cambridge Wire Cloth Co.
105 B Goodwill Rd., P.O. Box 399, Cambridge, MD 21613; Telephone: 1.877.226.9473, Fax: +1.410.228.2617, Web: www.cw.com. Premium brews deserve our premium leaf. Cambridge Wire Cloth Continuweld® 360 filter leaves represent innovation in pressure filtration technology. These leaves feature continuous non-porous welding of filter cloth to solid bar frame for the ultimate in sanitary, leak-proof performance. Cambridge can easily repair your 360’s to like-new condition.

Can-Oat Milling Inc.
1 Can-Oat Dr., Portage La Prairie, MB R1N 3W1, Canada; Telephone: 1.800.663.6287, Fax: +1.204.857.9500, Web: www.can-oat.com. Can-Oat Milling offers a wide range of oat and barley products, including flakes, flour, bran, groats, and pearled products. Packaging options include bags, super sacs, corrugated totes, and bulk rail and truck. We operate three manufacturing facilities in western Canada, with our recently acquired Alberta mill producing certified organic products.

Caravan Products Co., Inc.
100 Adams Dr., Totowa, NJ 07512; Telephone: 1.800.526.5261, Fax: +1.973.256.0727, Web: www.caravanproducts.com. The variety bread specialist providing the best products—bases, mixes, and gourmet sweets—and unrivalled on-site technical service from coast to coast.

Cargill
15407 McGinty Rd. W., Wayzata, MN 55391; Telephone: +1.952.742.7575, Web: www.cargill.com. Your most important ingredient is the right partner. From concept ideation to consumer launch, Cargill’s deep category knowledge, superior technical capabilities, and broad product and service portfolio enable us to help support your growth strategies. Experts will be on hand for one-on-one discussions to answer your questions and explain how we are better positioned than ever to help you reformulate or develop innovative new food and beverage applications with consumer appeal.

Carmi Flavor & Fragrance Co., Inc.
6030 Scott Way, Commerce, CA 90040; Telephone: +1.323.888.9240, Fax: +1.323.888.9339, Web: www.carmiflavors.com. Carmi Flavors manufactures a vast selection of high-quality natural, natural/artificial, artificial, and organic flavors in liquid or powder form for the entire food and beverage industries. Our flavors are available in warehouses throughout the United States and Canada.

CE Elantech, Inc.
170 Oberlin Ave. N., Suite 5, Lakewood, NJ 08701; Telephone: +1.732.370.5559, Fax: +1.732.370.3888, Web: www.ceelantech.com. North American distributor for thermo electron combustion elemental analyzers. The Flash EA1112 is available in a wide range of configurations: N/protein through CHNS/O for both solid and liquid samples. This design features improved performance, large sample size capacity (up to 1 g and 100 µL for liquids). The latest Eager 300 software offers a higher level of automation. CE Elantech became the distributor for the NIR Technology Australia line of near infrared analyzers and Weiss Enterprises SeedCount image analysis system.

Centec LLC
P.O. Box 820, Germantown, WI 53022; Telephone: +1.262.251.8209, Fax: +1.262.251.8376, Web: www.centec-usa.com.

Charm Sciences, Inc.
659 Andover St., Lawrence, MA 01843; Telephone: +1.978.687.9200, Web: www.charm.com. Charm Sciences offers more easy-to-use lateral flow strips for mycotoxins, including the only quantitative approved test strip for aflatoxin and the only commercial strip tests for ochratoxin and zearalenone. Visual and reader options are available; a unique software program provides custom reports for end users and grain buyers.

ChemTreat, Inc.

CHOPIN Technologies
20 Avenue Marcellin Berthelot, ZI du Val de Seine, 92390 Villeneuve la Garenne, France; Telephone: +33 1 41 47 50 88, Fax: +33 1 41 47 92 28 27, Web: www.chopin.fr. CHOPIN Technologies manufactures and provides the methods, laboratory apparatus, and equipment necessary for the control of the characteristics and quality of cereals, flours, and their derivatives. CHOPIN Technologies recently enlarged its range of products, including grain analyzers and thermometry tools to give complete and adapted solutions for each specific actor in the cereal market, from the field to the process. Its solutions are elaborated in close connection with the standardizing organizations of the industry.
Turnkey extrusion lines for food processing, such as snack foods, cereals, pregel, protein extrusion, chemical reactions, etc. The heart of the lines is the Evolom twin-screw extruder, which features high torque, high sanitation, improved heat exchange, hygienic design, and easy cleaning. A specialist in die design and calibration units—from 100 kg/hr up to 25 Mt/hr—Clextral offers process know how, after-sales services, and a pilot plant for trials and product development.

Cognis Corporation – QTA
4900 Este Ave., Cincinnati, OH 45232; Telephone: +1.513.482.3882, Fax: +1.513.482.3172, Web: www.qta.com.

Colloides Natures, Inc.

ConAgra Mills
11 ConAgra Dr., Omaha, NE 68102; Telephone: +1.402.595.4000, Website: www.conagramills.com. ConAgra Mills™ provides answers for a whole-grain world, with products like Ultragrain®, whole-wheat flour and high-performance Sustainagrain® barley. We offer the industry’s broadest portfolio of whole-grain ingredients and can help you bring whole-grain nutrition to your customers. For more information, visit www.conagramills.com.

Conte Luna Foods/Minot Milling
760 South 11th St., Philadelphia, PA 19147; Telephone: +1.215.925.3339, Fax: +1.215.925.9904. Conte Luna Foods is an industrial pasta manufacturer that supplies all segments of the food processing industry. We specialize in pasta that is custom designed to hold up in retort, freeze-thaw, low-moisture, fresh, and microwaveable applications. Minot Milling is a flour milling division which has two separate milling functions. We mill durum and hard red spring wheat destined for both pasta manufacturers and roll, bagel, and specialty bread producers. Our mills and pasta plants are all organic certified, kosher certified, and reviewed by ABA and NFP.

Corn Products U.S.

Council for Agricultural Science & Technology

Covance Laboratories, Inc.
3301 Kinsman Blvd., Madison, WI 53704; Telephone: 1.888.COVANCE, Web: www.covance.com. Analytical testing services to the food, dietary supplement, and biotechnology industries include nutrients, stability, microbiology, phytochemicals, residues, product container/enclosure, raw materials, botanicals, and method development.

CreaFill Fibers Corp.

Creative Research Management
2029 E. Harding Way, Stockton, CA 95205; Telephone: +1.209.938.0900, Fax: +1.209.938.0769, Web: www.crmcorp.net. GrainLife™ ingredients are whole grains processed in a new way to produce concentrates and powders with highly desirable functional properties. They can be added to beverages, frozen desserts, yogurts, and other smooth-textured foods at 8 grams or more per serving, easily achieving levels that qualify for use of the Whole Grain Stamp.
Grains Council’s stamps. RiceLife®, OutLife™, and WheatLife™ form milk-like emulsions with clean, mild tastes, offering new opportunities for dairy-free/vegan products, as well as for whole-grain “fortification” of traditional foods.

Danisco USA

David Michael & Co.
10801 Decatur Rd., Philadelphia, PA 19154; Telephone: +1.215.632.3100, Fax: +1.215.637.3920, Web: www.dmfavors.com. With over 30,000 formulations, David Michael can provide flavors, stabilizers, and colors for use in virtually any food or beverage application. We can also assist you with your total product development process. Talk with us and see how our more than 100 years of experience can help you hit your flavor target faster.

Decagon Devices, Inc.

Devansoy, Inc.
206 West 7th St., Carroll, IA 51401; Telephone: +1.712.792.9665, Fax: +1.712.792.2712, Web: www.devansoy.com. Devansoy is a supplier of all natural and organic soy ingredients. Products include full-fat, low-fat, and enzyme active soy flours, as well as liquid and powder soy proteins. Applications include whitening, egg replacer, and moisture retention in baked goods. Custom blends are also available.

DIAGNOSTIX
400 Matheson Blvd. E., Mississauga, ON L4Z 1N8, Canada; Telephone: +1.905.890.6023, Fax: +1.905.890.6024, Web: www.diagnosticsx.ca.

Diehl Food Ingredients, Inc.

domnick hunter
5900-B Northwoods Pkwy., Charlotte, NC 28269; Telephone: 1.800.345.8462 or +1.704.921.9303, Fax: +1.704.921.1960, Web: www.domnickhunter.com. domnick hunter manufactures cartridge filters used for filtration of beer, process water, steam, sterile air and CO2, CO2 purifiers and MAXIGAS nitrogen gas generators. MAXIGAS generates nitrogen gas on-site from compressed air with flow rates available up to 10,000 scfh, with nitrogen purity of 97–99.999%.

The Dow Chemical Company
171 River Rd., Piscataway, NJ 08854; Telephone: 1.800.488.5430, Fax: +1.899.638.9836, Web: www.methocelfood.com. METHOCEL food gums are used in bakery products in a variety of ways. They help retain moisture longer, improving texture and extending shelf life. They also provide mouthfeel that mimics fat, increase baked volume, and more uniform crumb structure.

DSM Food Specialties USA, Inc.
2675 Eisenhower Ave., Eagleville, PA 19403; Telephone: +1.610.650.8480, Fax: +1.610.650.8599, Website: www.dsm-food-specialties@ds.com. DSM Baking Enzymes is one of the world’s leading baking enzyme companies. It is our mission to create value for our customers by discovering, developing, and marketing enzymes for cereal-based applications. We are committed to the baking industry and aim to be the partner of choice for the milling, bread-improving, and other leading cereal-based companies. We are a proactive partner who understands the challenges our customers face and helps to resolve them. DSM offers a complete Bakezyme range of both concentrated and diluted amylases, hemicellulases, oxidases, lipases, and proteases. Contact DSM today and Let’s Bakezyme!

EaglePicher Filtration & Minerals
9785 Gateway Dr., Suite 1000, Reno, NV 89521; Telephone: +1.775.824.7600, Fax: +1.775.824.7601, Web: www.eaglepicher.com. EaglePicher Filtration & Minerals, a leading global filtration company specializing in the production of DE filter aids including low BSI grades, has more than 60 years of experience in food and beverage filtration. Optimization services are also provided to reduce filter aid usage and increase throughput while maintaining your quality.

Ecolab Inc.
370 Wabasha St. N., St. Paul, MN 55102; Telephone: +1.651.293.2233, Fax: +1.651.293.2260, Web: www.ecolab.com. Ecolab is the market leading global supplier of sanitation products, systems, and services to the dairy, food, and beverage processing industries. Products include advanced cleaners and sanitizers, conveyor lubricants, CIP and automated systems and services, comprehensive water treatment, and pest elimination services.

Edlong Dairy Flavors
225 Scott St., Elk Grove Village, IL 60007; Telephone: +1.847.439.9230, Fax: +1.847.439.0053, Web: www.edlong.com. The Edlong technical solutions team members specialize in concentrated dairy flavors and are proud to be recognized as the experts in this technology. For commodity cost reduction, batch-to-batch consistency, or stability in harsh, high-heat environments, look to Edlong for a consultation from our R&D Help Desk.

elementar Americas, Inc.
520 Fellowship Rd., Suite B-204, Mt. Laurel, NJ 08054-3407; Telephone: +1.856.787.0022 or 1.800.787.1970, Fax: +1.856.787.0055, Web: www.CHNOS.com. The immensely popular rapid N, Dumas, nitrogen/protein analyzer is now smaller, faster and as robust as ever. Elementar is proud to announce the release of the rapid N cube. Just 18 in. wide, the rapid N cube features a 60 position auto-carousel (120 positions available), new electronics and software, and increased performance. Come see the future of nitrogen/protein analyzers.
the food developer and producer to meet their requirements for a mix. They are custom formulated and blended, allowing versatility for manufacturing specifications. Our enzyme and enrichment premixes target specific flour properties while accommodating bakery product or cereal milling. Flour and bakery additives can be made to target various food processing applications such as bakery, beverage, and specialty enzyme blends, and enrichment premixes for use in com. Equichem develops and manufactures functional ingredients, +1.630.784.0432, Fax: +1.630.784.0436, Web: www.equichem.com. Equichem International, Inc., based in Wisconsin, is a leading manufacturer and innovator of stabilized, ground, fortified flaxseed that locks in omega-3 EFAs, flavor, and aroma. ENRECO®, Inc. is AIB “Excellent” rated, kosher certified, and OneCert organic certified and provides a 12-month guarantee on stabilized ground flaxseed. We’ve been “Making the best foods better” for 19 years.

EnviroLogix

500 Riverside Indl. Pkwy., Portland, ME 04103; Telephone: +1.207.797.0300 or 1.866.408.4597, Fax: +1.207.797.7533, Web: www.envirologix.com. With a customer-driven approach, EnviroLogix provides rapid test kits to detect mycotoxins and genetic modifications (GM) in grain. QuickTox™ kit for aflatoxin (GIPSA approved) are simple lateral flow strips for screening and quality assurance of grain—results are given in as few as 2–3 min. QuickStix™ strips screen for GMs in seeds, plants, and grains. Save time with our common extraction and innovative QuickComb™, detecting multiple corn traits with one sample preparation. The ELISA plate kit format is available when quantitative determinations are needed.

EnviroTower

380 Adelaide St. W., Toronto, ON M5V 1R7, Canada; Telephone: +1.416.977.1105 x123, Fax: +1.416.913.2176, Web: www.envirotower.com. EnviroTower is one of the most technically advanced systems for cooling tower water treatments. The patented system completely replaces traditional chemical treatments; providing total control of scale, fouling, corrosion, and microbiological contamination to create an exceptionally clean system that maximizes operating efficiency and minimizes corrosion-causing bacteria and other potentially harmful organisms, like Legionella. EnviroTower is environmentally safe, with many opportunities for total water recycling.

Enzyme Development Corp.

360 West 31st St., Suite 1102, New York, NY 10001-2727; Telephone: +1.212.736.1580, Fax: +1.212.279.0056, Web: www.enzymedevelopment.com. Enzymes for food applications such as animal feeds, brewing, and baking, including shelf-life extension for flour tortillas.

Equichem International, Inc.

510 Tower Blvd., Carol Stream, IL 60188-9426; Telephone: +1.630.784.0432, Fax: +1.630.784.0436, Web: www.equichem.com. Equichem develops and manufactures functional ingredients, specialty enzyme blends, and enrichment premixes for use in various food processing applications such as bakery, beverage, and cereal milling. Flour and bakery additives can be made to target specific flour properties while accommodating bakery product or manufacturing specifications. Our enzyme and enrichment premixes are custom formulated and blended, allowing versatility for the food developer and producer to meet their requirements for a final product.
representatives of private, public and civic sectors who combine their resources and relationships to foster flour fortification more effectively. The mission of FFI is to stimulate interaction and partnership between the public and civic sectors and the grain and flour industries and to inform and encourage these industries to make fortification of flour a normal part of large roller mill flour production. The goal is to see 70% of all white flour fortified by 2008.

FONA International Inc.
1900 Averill Rd., Geneva, IL 60134; Telephone: +1.630.578.8600, Fax: +1.630.578.8601, Web: www.fona.com. FONA International creates and manufactures flavors for some of the largest food, beverage, and nutraceutical companies in the world. It offers flavor solutions for the confection, sweet, culinary, and beverage market segments through its state-of-the-art worldwide headquarters located in Geneva, IL.

Food & Beverage Cybrary
7932 Santa Fe, Overland Park, KS 66204; Telephone: +1.913.307.9010 or 1.877.292.7279, Fax: +1.913.307.9011, Web: www.foodcybrary.com. Free membership with all the benefits! The new Food & Beverage Cybrary was designed specifically with the needs of the food scientist in mind. Become a member today at www.foodcybrary.com and let the Food & Beverage Cybrary become your personal R&D assistant. With your free membership you can 1) search all ingredient suppliers simultaneously; 2) find exactly the results you need with highly refined search capabilities; 3) access data sheets, MSDS, formulations, technical articles, and much more; and 4) request samples and contact suppliers directly.

Food Industry Sanitation Auditors division of IFC
19745 W. 159th St., P.O. Box 1200, Olathe, KS 66051-1200; Telephone: +1.913.782.6399, Fax: +1.913.782.6299, Website: www.fisaconsulting.com.

Food Processing Center
143 Food Industry Complex, UNL East Campus, Lincoln, NE 68583; Telephone: +1.402.472.2832, Fax: +1.402.472.1693, Web: fpc.unl.edu. The Food Processing Center at UNL provides confidential pilot plant, product development, and business services to the food industry.

Fortitech, Inc.
Riverside Technology Park, 2105 Technology Dr., Schenectady, NY 12308; Telephone: +1.518.372.5599 or 1.800.950.5156, Fax: +1.518.372.5599, Web: www.fortitech.com. Fortitech is the world leader in the development of custom nutrient premixes for the food, beverage, and pharmaceutical industries. For more information, visit www.fortitech.com.

FOSS North America
7682 Executive Dr., Eden Prairie, MN 55344; Telephone: 1.800.547.6275, Fax: +1.952.974.9823, Web: www.foss.dk. FOSS provides dedicated analytical solutions that ensure optimal production of food and agricultural products. FOSS solutions provide analysis and control throughout the production process, from raw material to finished product and from routine analysis to at-line and in-line process control. Visit our website at www.foss.dk.
**Frings America/White Labs, Inc.**
1413 Sherman Rd. Unit 30, Romeoville, IL 60446; Telephone: +1.630.783.1407, Fax: +1.630.783.1410, Web: www.fringsamerica.com. Frings America manufactures equipment for yeast propagation with a unique aeration system. Frings also provides consulting and training services for yeast propagation. White Labs produces certified pure liquid yeast for brewers, distillers, and wineries. The full-service laboratory provides beer and microbial analysis, yeast banking, lab media, supplies, quality control test kits, and brewing accessories.

**Fuchs North America/Baltimore Spice, Inc.**
9740 Reisterstown Rd., Owings Mills, MD 21117; Telephone: 1.800.365.3229, Fax: +1.410.363.1700, Web: www.baltimorespice.com. Spices and seasoning blends are used to provide processing solutions, prolonged shelf life, enhanced flavor, and visual appeal. Diminicol® (a plant sterol that may help lower cholesterol) can be used in a wide variety of dairy, meat, food, and beverage applications.

**Frutarom Inc.**

**GEA Ecoflex North America, Inc.**
4810 Poplar Place Dr., Suite 100, Louisville, KY 40213; Telephone: +1.502.962.3535, Fax: +1.502.962.5497, Web: www.geaecoflex.com. GEA Ecoflex is a leading manufacturer of plate heat exchangers (PHEs), specializing in gasketed, semi-welded, fully-welded and brazed PHEs. We are proud to announce the introduction of our newest free flow plate, the NF350H. Come by our booth and take a look at the plate for yourself.

**GEA Liquid Processing (Niro Inc.)**
1600 K Ofee Rd., Hudson, WI 54016; Telephone: +1.715.386.9371, Fax: +1.715.386.9376, Web: www.niroinc.com. GEA Liquid Processing represents Huppmann, Tuchenhagen Brewery Systems, and GEA Diesel in North America and, therefore, can mix and match the offerings of the entire GEA P-Division for the benefit of the U.S. brewery industry. Additionally, GEA Liquid Processing adds value in the form of local engineering, procurement, fabrication, installation, and service staff. That combined with on-going technology transfer to further improve efficiencies and project execution.

**Gerstel, Inc.**
1510 Caton Center Dr., Suite H, Baltimore, MD 21227; Telephone: +1.630.579.4614 or +1.410.247.5885, Fax: +1.630.579.4621, Web: www.gerstelus.com. Gerstel GC and GC/MS solutions are designed to optimize performance, enhance productivity, and extend capabilities. Our sample conditioning, introduction, and automation systems enable our customers to 1) achieve ultra-low detection levels in complex matrices using standard GC instruments and detectors; 2) increase sample throughput and analytical productivity; 3) simplify and minimize sample preparation; 4) adapt to new analytical techniques and challenges; and 5) achieve results they otherwise could not obtain.

**Givaudan**

**GKD-USA, Inc.**
825 Chesapeake Dr., Cambridge, MD 21613; Telephone: 1.800.453.8616, Fax: +1.410.221.0544, Web: www.gkdusa.com. GKD is a worldwide company, weaving high-quality filtration media and providing solutions, as well as technical assistance, to the beer industry. GKD-USA, Inc. manufactures new filter screens and performs the re-screening of other filter screens presently used in the beer industry. The NeverLeak design filter leaf, the precision woven KPF 55 filter media, and the new outlet will be displayed.

**GNT USA, Inc.**
660 White Plains Rd., Tarrytown, NY 10591; Telephone: +1.914.524.0600, Fax: +1.914.524.0681, Web: www.gntusa.com. GNT offers two product lines: 1) EXBERRY natural food colorants made from fruits and vegetables. All colors are GMO-free, kosher, organic compliant, and can be used worldwide. They provide vibrant and stable colors for numerous grain-based products, including beverages, cereals, and bars. 2) Nutrifood fruit and vegetable extracts. Standardized for phytoneutrants these products are a great way to enhance the nutritional value of existing grain-based products. GNT also offers color matching, formulation assistance, and excellent customer service.

**Gold Coast Ingredients Inc.**

**Grain Millers, Inc.**
9531 W. 78th St., Suite 400, Eden Prairie, MN 55344; Telephone: +1.952.829.8821 or 1.800.232.6287, Fax: +1.952.829.8819, Web: www.grainmillers.com. Full line of specialty grain items and multigrain blends. Wide range of flakes, flour, steel-cut, pearlated grains, and custom products produced from oats, barley, wheat, rye, triticale, and organic grains. Using a unique, proprietary process, oat fiber and stabilized wheat germ/bran blends are now available as ingredients or used in custom blends. With plants in Canada, the West Coast, and the Midwest, Grain Millers is the only miller able to meet your needs for grain-based ingredients, as well as grain blends and mixes, from multiple locations.

**Grain Processing Corporation**
Grainnovation, Inc.
505 Port Rd., Freeport, TX 77541; Telephone: +1.979.236.9025, Fax: +1.979.233.1183, Website: www.Grainnovation.com. Grainnovation introduces a new category of industrial ingredients: Fruit Meal. Sample Sweet Apple Meal in a prototype crunchy RTE breakfast “cereal”/snack. It’s 100% fruit, intensely sweet, with no sugar added. It’s the fruit, the whole fruit, and…. Fruit Meal: Because the future of the cereal aisle may not be in cereal.

GTC Nutrition
600 Corporate Cir., Suite H, Golden, CO 80401; Telephone: +1.303.216.2489, Fax: +1.303.216.2477, Web: www.gtcnutrition.com. GTC Nutrition is a recognized leader in providing customized nutrition solutions to the food processing, dietary supplement, and animal feed industries. GTC Nutrition promotes health throughout North, Central, and South America, Australia, and New Zealand with innovative functional food ingredients and unsurpassed customer support. For more information, visit gtcnutrition.com.

Gum Technology Corporation
509 W. Wetmore Rd., Tucson, AZ 85705-1521; Telephone: 1.800.369.4867 or +1.520.888.5500, Fax: +1.520.888.5585, Web: www.gumtech.com. Gum Technology Corporation has over 25 years of experience using research and development technology to formulate and supply an extensive choice of natural gum blends, hydrocolloids, and stabilizers. Gum Technology brand products create emulsions, suspend particulates, extend shelf life, retain moisture, provide freeze thaw stability, create gels, and add unique textures in products in the food and nutraceutical industries.

Gusmer Enterprises
1165 Globe Ave., Mountainside, NJ 07092; Telephone: +1.908.301.1811, Fax: +1.908.301.1812, Web: www.gusmerenterprises.com. For more than 80 years, Gusmer Enterprises has been dedicated to providing service with knowledge to the brewing industry. Gusmer Enterprises supplies the brewing, malting, and distilling industries with a wide variety of products. Instrumentation, malt mills, malting equipment, filtration media, processing aids, and spent grain handling equipment are only a few examples of our extensive product line.

Haffmans
1330 Anvil Dr., Rockford, IL 61115; Telephone: +1.815.639.0322, Fax: +1.815.639.1135, Web: www.haffmans.nl. Haffmans CO2 gas recovery technology includes brewery-type CO2 recovery plants, liquid CO2 stripping systems (CO24U) and the energy-efficient heat recovery system, LiquiVap. Haffmans quality control product line includes instruments that measure CO2, O2, foam, and turbidity and monitor pasteurization and bottle and keg washing processes. A range of “plug-and-play” units for water-deaeration, blending, and carbonation are also available in different types and capacities.

Hesco, Inc.
P.O. Box 815, Watertown, SD 57201; Telephone: +1.605.884.1100, Fax: +1.605.884.1133, Web: www.hesco-inc.com. Hesco provides organic specialty grains, conventional specialty grains, and specialty ingredients. Hesco also offers a comprehensive trading division of raw grains. Hesco provides a wide range of grain-related ingredients to mix companies, bakeries, cereal, chip, and cracker companies, including a large presence in the pet food industry.

HUPPMANN AG
Heinrich-Huppmann-Str. 1, 97318 Kitzingen, Germany; Telephone: +49 9321 303-104, Fax: +49 9321 303-603, Web: www.huppmann.com. Successful brewers require a reliable partner to expertly support them. Large and small breweries all over the world select HUPPMANN because we perfectly meet their high requirements for quality, efficiency, functionality, and reliability. From the brewhouse to the entire cold process area, including refrigeration and process automation, we are always at your service.

ICC-International Association for Cereal Science & Technology
Marxergasse 2, A-1030 Vienna, Austria; Telephone: +43 1 707 72020, Fax: +43 1 707 72040, Web: www.icc.or.at. ICC was founded in 1955 on the occasion of the 3rd International Bread Congress in Hamburg, Germany. Its original objective was the development of internationally approved and accepted standard testing procedures for cereals and flour. Today the ICC is one of the foremost international organizations in our field dedicated to international cooperation and the dissemination of up-to-date information. At present, more than 50 countries from five continents are represented in the ICC. For more information, please visit our homepage at www.icc.or.at.

ICL Performance Products LP
622 Emerson Rd., Suite 500, St. Louis, MO 63141; Telephone: +1.314.983.7500 or +1.314.983.7940, Fax: +1.314.983.7636, Web: www.icl-perfproductslp.com. ICL is featuring Levona™ calcium enriched, zero sodium leavening agent. Levona™ is a new leavening acid with controlled release for convenient, better for you baked goods. ICL offers a complete line of phosphates and acids for leavening, shelf life, and dough conditioning of grain-based products. We also support meat, poultry, seafood, beverage, and dairy applications. Phosphates improve texture, flavor, nutritional value, and appearance of foods. ICL recently introduced new market-focused literature. ICL is the leader in creative phosphate solutions.

INEOS Silicas
111 Ingalls Ave., Joliet, IL 60435; Telephone: +1.815.727.3651, Fax: +1.815.727.5312, Web: www.ineossilicas.com. Global suppliers of silica-based beer stabilizers, including the Lucilite and Chill-Garde product range. Please stop by to learn about our products for protein and tannoid removal and discuss how we can help reduce costs and improve beer quality.
Innovations and advancements in the food industry have led to an increased focus on dietary fibers. Manufacturers are exploring new ways to incorporate dietary fibers into their products, which can enhance health benefits, improve texture, and reduce calories. J.R. Short Milling Co. is a prime example of a company that is leveraging these advancements in the cereal and rice industries. J.R. Short Milling Co. has developed new products and processes that improve water absorption, texture, and microbiological quality, all while reducing water, energy, and other utility usage. Their innovative approach is beneficial to the confectionary industry, where producing better-tasting products while reducing water, energy, and other utility usage is crucial.

Innovations in the tortilla industry are also underway, with companies like J. Rettenmaier USA L.P. experimenting with new ingredients and processes. Their goal is to create healthier products with improved functionality that fibers can offer. J. Rettenmaier USA L.P. offers a range of dietary fibers, including VITACEL® for use in tortillas and cereals. These fibers can enhance the texture, improve the nutritional profile, and provide new functionality to the end product.

In the area of meat replacement, Jeneil Biotech, Inc. is pioneering a new approach. They have developed a line of dairy powders and soy milk powders, which are designed for beverage and specialty cheese applications. These products can be used to create new, healthier alternatives in the food supply, offering a range of benefits to consumers and manufacturers alike.

Innophos, Inc. is another company that is making significant strides in the food industry. They offer a range of phosphate specialties, including phosphates and sodium bicarbonate that can be used in baked goods. The company is dedicated to helping manufacturers create innovative products that meet consumer demands for healthier, more functional foods.

JohnsonDiversey Inc. is a global cleaning and sanitation company that is committed to helping manufacturers exceed hygiene standards. They offer a range of products that can help maintain high standards of cleanliness and sanitation, ensuring that products are safe and healthy for consumers.

In the realm of food safety, the Institute of Food Technologists (IFT) is an essential resource. The institute honors professionals in the food science and technology profession who contribute to the advancement of the food science and technology profession. They promote the development of a multidisciplinary community of food science and technology professionals, who work together to improve the food supply around the world.

References:
Kerry Bio-Science
5115 Sedge Blvd., Hoffman Estates, IL 60192; Telephone: +1.847.645.7354, Fax: +1.847.645.7341, Web: www.kerrynet.com. Creation and application of food ingredients; technical experts and marketing professionals work with customers to provide solutions for the changing needs of the food industry.

Kerry Ingredients
400 Prairie Village Dr., New Century, KS 66031; Telephone: +1.913.780.1212, Fax: +1.913.780.1720, Website: www.kerry-americas.com. Kerry will showcase the industry’s widest array of new and emerging cereal ingredient applications and product development solutions. With specialized approaches to layering technologies and capabilities across its different businesses, Kerry offers customers the technical creativity and proactive problem solving necessary to develop innovative food formats driven by emerging consumer needs.

Krones/Steinecker Inc.

Lallemand Baking Solutions

Littleford Day, Inc.
7451 Empire Dr., Florence, KY 41042; Telephone: +1.859.525.7600, Fax: +1.859.525.1446, Web: www.littleford.com. Manufacturers of processing equipment: mixers, dryers, reactors, extractors, granulators, and sterilizers. We also provide pilot-plant and laboratory equipment and maintain a completely equipped test center to assist our customers in process development and scale-up.

Loders Croklaan
24708 W. Durkee Rd., Channahon, IL 60451; Telephone: +1.815.730.5393, Fax: +1.815.730.5202, Web: www.croklaan.com. Loders Croklaan will feature no trans, nonhydrogenated fats, oils, and emulsified shortenings. All are non-GMO and stable, have a long shelf life, and are kosher certified.

Loeffler Chemical Corporation
5700 Bucknell Dr., Atlanta, GA 30336; Telephone: +1.404.629.0999, Fax: +1.404.629.0690, Website: www.loefflerchemical.com.

Lonza Inc.
90 Boroline Rd., Allendale, NJ 07401; Telephone: 1.800.777.1875, Fax: +1.201.785.1364, Web: www.lonza.com. Lonza is a leader in food emulsifiers specializing in glycerol, polyglycerol, sorbitan, and ethoxylated esters for a variety of applications.

MacDonald Steel Ltd.

Manildra Group USA
4210 Shawnee Mission Pkwy., Suite 312A, Shawnee Mission, KS 66212; Telephone: +1.913.362.0777, Fax: +1.913.362.0674, Web: www.manildrausa.com. Manildra Group USA will be showing its line of GemTec/Star wheat proteins and starches. These products are well suited for a wide variety of food applications, which include low-carb, high-protein, and reduced-GI products.

Marron Foods
327 Woodlands, Harrison, NY 10528; Telephone: +1.914.697.4931, Fax: +1.914.967.2220, Website: www.marronfoods.com. For more than 25 years Marron Foods has been a custom ingredient manufacturer specializing in agglomeration, dry blending, packaging, and custom formulation. Our products include MaltoPure, 80WheyUSA, 90WheyUSA, SlimMilk, and Florite.

Maselli Measurements, Inc.

Matsutani America, Inc.
668 Phillip Cir., Forsyth, IL 62535; Telephone: +1.217.875.9819, Fax: +1.217.875.9821, Web: www.matsutaniamerica.com. Fibersol®, a 90% water-soluble dietary fiber from Matsutani America, Inc., functions in baked goods to help maintain healthy blood sugar and insulin levels, intestinal function and regularity, and serum lipids, including blood triglycerides and cholesterol.
McCormick & Co.

Medallion Laboratories/General Mills
9000 Plymouth Ave. N., Minneapolis, MN 55427; Telephone: +1.763.764.4453 or 1.800.245.5616, Fax: +1.763.764.4010, Web: www.medlabs.com. Medallion Laboratories provides the food industry with quality analytical services in nutritional labeling, vitamins, minerals, additives, microbiology, and physical testing. We have added additional expertise in sensory analysis, pilot-plant services, storage testing (with predictive shelf-life modeling), and consumer testing. Stop by our booth to discuss your analytical needs and projects.

Meduri Farms, Inc.
12375 Smithfield Rd., Dallas, OR 97338; Telephone: +1.503.623.0308 or +1.503.623.8220, Fax: +1.503.623.0726, Web: www.medurifarms.com. Meduri Farms, Inc. is a leading provider of premium specialty dried fruits. We have been manufacturing our products in the Pacific Northwest since 1984. We are very pleased to offer our extensive line of infused fruits to food manufacturers worldwide. Our product line consists of dried apples, apricots, blueberries, cranberries, peaches, red raspberries, strawberries, red tart cherries, sweet cherries, and tropical fruits.

Megazyme International Ireland Ltd.
Bray Business Park, Bray, Wicklow, Ireland; Telephone: +353 1 286 1220, Fax: +353 1 286 1264, Web: www.megazyme.com. Test kits and reagents for the food, feed, fermentation, dairy, and beverage industries. Megazyme has recently expanded its product range to include test kits specifically tailored for the wine industry.

The Mennel Milling Company
P.O. Box 806, Fostoria, OH 44830; Telephone: +1.419.435.8151 x210, Fax: +1.419.436.5150, Web: www.mennel.com. The Mennel Milling Company offers a complete line of soft, hard, and spring wheat flours. In addition, Mennel also can provide enzyme-deacti-vated flours, as well as other specialty flours. Mennel has locations in Ohio, Michigan, Virginia, and Illinois.

Merlin Development, Inc.
181 Cheshire Ln., Suite 500, Plymouth, MN 55441; Telephone: +1.763.475.0224, Fax: +1.763.475.1626, Web: www.merlindevelopment.com. A full-service food product development and research company providing support from concept to commercialization.

MEURA s.a.
Rond Point J.-B. Meura, 1, 7600 Péruwelz, Belgium; Telephone: +32 69 886988, Fax: +32 69 886980, Web: www.meura.com. Meura, founded in Belgium in 1845, specializes in engineering, design, and manufacturing of brewhouses, yeast management plants, and turnkey projects. The Meura 2001 mash filter is recognized worldwide as a state-of-the-art mash filtration technology that improves wort quality, extract yield, productivity, and high-gravity brewing.

MGP Ingredients, Inc.
1300 Main St., P.O. Box 130, Atchison, KS 66002; Telephone: +1.913.367.1480, Fax: +1.913.367.0192, Web: www.mgpingredients.com. MGP Ingredients, Inc. supplies markets around the world with a wide array of natural ingredients for food applications. These include an innovative group of specialty wheat proteins for use in multiple food systems and specialty wheat starches used in food and industrial applications.

Millipore Corporation
900 Middlesex Turnpike, Billerica, MA 01821; Telephone: +1.845.621.6560, Fax: +1.845.621.6544, Web: www.millipore.com. Millipore is a leading bioprocess and bioscience products and services company. With proven products and 50+ years of experience, you can count on Millipore—the first time and over time—to provide filters and process monitoring tools (PMT) that support beverage safety, quality and flavor. Because a lot depends on what’s NOT inside!

Mintel
351 W. Hubbard, Floor 8, Chicago, IL 60610; Telephone: +1.312.932.0400, Fax: +1.312.932.0469, Website: www.mintel.com. Mintel is a global supplier of consumer, media, and market research. Our groundbreaking products provide unique insights that directly impact our clients’ success. Mintel products can be combined and customized to achieve the solution you need, helping you monitor competitors, develop new products, refine marketing efforts, and discover new opportunities.

Mitsubishi International Food Ingredients
5080 Tuttle Crossing Blvd., Suite 400, Dublin, OH 43016; Telephone: +1.614.652.1111, Fax: +1.614.798.8339, Web: www.mifiusa.com. Mitsubishi Int’l Food Ingredients is one of the largest food ingredients distributors established in North America, handling over 3,000 products from all over the world. Mitsubishi Corporation group produces high-quality crystalline maltitol at its own state-of-the-art facilities in Japan and Thailand. We wish to extend our experience and know-how of maltitol application in various food and beverage applications and, most importantly, serve you at the best price. Our crystalline maltitol is now available under the brands LESYS and AMALTY MR.

Morton Salt
123 N. Wacker Dr., Chicago, IL 60606; Telephone: +1.312.807.2000, Fax: +1.312.807.2899, Web: www.mortonsalt.com. Morton Salt offers 20 grades of salt for baking, cereal products, and snack foods. We will be featuring Starflake® dendritic salt, a porous crystal salt...
and Morton® potassium chloride for sodium reduction or potassium fortification. Refined sea salt will also be available.

**Mother Murphy’s Flavors**

28265 Elm St., Greensboro, NC 27416; Telephone: +1.336.273.1737, Fax: +1.336.273.2615, Web: www.mothermurphys.com. Mother Murphy’s Laboratories (MML) has been a quality supplier to the baking and cereal industries for over 60 years, offering the highest quality flavors and service at an affordable price. MML will be showcasing pure vanilla extracts, 100% organic vanilla extract, and other fine flavors for this cereal category.

**National Food Laboratory, Inc.**

6363 Clark Ave., Dublin, CA 94568-3097; Telephone: +1.925.828.1440, Fax: +1.925.833.9239, Web: www.thenfl.com. The NFL provides the broadest range of resources to the food and beverage industries, including product and process development, food chemistry, microbiology, and consumer and sensory research. With all these services under one roof, we help our clients’ launch new products faster and make protecting existing brands easier.

**National Mfg.**

507 J St., Lincoln, NE 68508-2935; Telephone: +1.402.475.3400, Fax: +1.402.476.1675.

**National Starch Food Innovation**


**Neogen Corporation**


**New & Improved**


**NIR Technology Systems**

56 Kitchener PDE, Suite 103, Bankstown, NSW 2200, Australia; Telephone: +61 2 9708 5068, Fax: +61 2 9708 5537, Web: www.nirtech.net. Manufacturers of near infrared analyzers. Our products include whole grain analyzers for farmers, bulk handlers, and grain traders; near infrared transmission analyzers for the wine, beer, dairy, meat, olive, and baking industries; on-line NIR analyzers; and portable NIR analyzers for material identification. Our slogan is; “Solutions in Sampling” to reflect our ability to design and implement unique sampling systems to solve your analysis problems.

**Norit Process Technologies**

1330 Anvil Dr., Rockford, IL 61115; Telephone: +1.815.639.0322, Fax: +1.815.639.1135, Web: www.norit.com. Norit Process Technologies (Norit PT), a member of the NORIT Group, is a leading supplier of cross-flow beer membrane filtration (BMF) systems as an alternative to kieselguhr (DE) in the brewing industry. Norit PT also offers technology for the decolorization of beer using a combination of membranes and activated carbon, as well as cross-flow membrane bioreactors (MBR) for the production of process water and the treatment of waste water.

**Novozymes**

77 Perry Chapel Church Rd., Franklinton, NC 27525; Telephone: +1.919.494.3000, Fax: +1.919.494.3485, Web: www.novozymes.com. Novozymes has a proven record of developing enzymatic solutions for the baking industry. Among these are Novamyl® for preserving crumb freshness and extending shelf life without compromising quality and Lipopan® F for improved dough strengthening.

**NP Analytical Laboratories**

Checkerdock Sq., St. Louis, MO 63164; Telephone: +1.314.982.1310 or 1.800.423.6832, Fax: +1.314.982.1078, Web: www.npal.com. NP Analytical Laboratories provides comprehensive testing of foods and ingredients for nutrients, contaminants, microbial pathogens, and quality indicators. Services include measurement of vitamins, minerals, dietary fiber, fatty acids, sugars, amino acids, preservatives, fat quality and stability, pesticides, mycotoxins, and complete nutrition labeling services. Microbial shelf-life and challenge studies are also offered.

**NutraCea**

1261 Hawks Ct., El Dorado Hills, CA 95762; Telephone: +1.916.933.7000, Fax: +1.916.933.7001, Web: www.nutracea.com. NutraCea is a world leader in stabilized rice bran technology. Through its wholly owned subsidiary RiceX, the company manufactures, as well as distributes, products and food ingredients made from rice bran through its proprietary technology and processes. The company has developed intellectual property to create a range of proprietary product formulations, delivery systems, and whole-food nutrition products. NutraCea’s proprietary technology enables the creation of food and nutrition products from rice bran, normally a wasted by-product of standard rice processing. In addition to its whole-foods products, NutraCea develops families of health-promoting “nutraceuticals,” including natural arthritic relief and cholesterol-lowering products. More information can be found in the company’s filings with the SEC, and you can visit the NutraCea website at www.NutraCea.com.

**Nutraceuticals World**

70 Hilltop Rd., Suite 3000, Ramsey, NJ 07446; Telephone: +1.201.825.2552, Fax: +1.201.825.0553, Web: www.nutraceuticalsworld.com. Nutraceuticals World is the premier magazine serving dietary supplements, functional foods, nutritional beverages, and sports nutrition industries globally. By providing valuable information on new product launches, marketing trends, ingredient sourcing, packaging, manufacturing equipment, and industry trends, Nutraceuticals World is an important resource for the food industry worldwide.
Oat Ingredients, llc
4368 Park Ct., Boulder, CO 80301; Telephone: +1.303.818.1117, Fax: +1.413.385.9391, Web: www.oatingredients.com. Advanced nutrition for your heart. All natural OatWell® oat bran and oat flour ingredients from CreaNutrition-Swedish Oat Fiber. OatWell® ingredients with high soluble (beta glucan) and dietary fiber (up to 44%), oat-based food ingredients, and OatWell® retail applications. AACC International defined oat brans for FDA health claims in heart healthy food applications. Low GI, heart healthy snacks, weight management, and sustained energy applications. Oat Ingredients, llc is now offering OatWell oat oil to the U.S. market.

Ocean Nutrition Canada Limited
101 Research Dr., Dartmouth, NS B2Y 4T6, Canada; Telephone: +1.902.480.3200 or 1.888.980.8889, Fax: +1.902.480.3199, Web: www.ocean-nutrition.com. Ocean Nutrition Canada Limited (ONC) is a leading global supplier of quality, marine-based health and nutrition products and is the largest producer of long chain omega-3 fatty acids from fish oil in North America. ONC’s primary focus is MEG-3® brand omega-3 EPA/DHA purified fish oil ingredients. ONC produces highly concentrated omega-3 powders that have been successfully incorporated through their patented microencapsulation technology, Powder-loc™, into a wide range of food products.

OMIC USA Inc.
3344 N.W. Industrial St., Portland, OR 97210; Telephone: +1.503.223.1497, Fax: +1.503.223.9436, Web: www.omicusa.com. OMIC USA is an analytical laboratory performing pesticide residue, nutritional, microbiological, and GMO analyses. We are a ISO 9001:2000 and 17025 certified laboratory. We have completed our method development for the positive list system for rice, wheat, and barley, which was implemented in May 2006 by the Japan Ministry of Health, Labor and Welfare.

optek-Danulat, Inc.
N118 W18748 Bunsen Dr., Germantown, WI 53022; Telephone: +1.262.437.3600, Fax: +1.262.437.3699, Web: www.optek.com. optek is a world-class manufacturer of process scale UV-VIS-NIR absorbance- and light scatter-based photometers and turbidimeters and laboratory turbidity analyzers, providing market-specific application expertise.

Oxford Instruments Molecular Biotools
8403 Cross Park Dr., Suite 3F, Austin, TX 78754; Telephone: +1.512.339.0640, Fax: +1.512.339.0620, Web: www.oxford-instruments.com. The acquisition of Resonance Instruments last year has now firmly established us as the market leader in low-resolution benchtop NMR. Mainstream applications for fat and moisture measurement in seeds, spin finish on fiber, and fluoride in toothpaste are complimented by a wide range of other applications across the food, polymers, and petrochemical industries and in many research centers. The latest advanced product range offers fully packaged applications in a footprint less than half the size of our competitors.

Pacific Coast Chemicals
2424 Fourth St., Berkeley, CA 94710; Telephone: +1.510.549.3535, Fax: +1.510.549.0890, Web: www.pccom.com. We will be exhibiting product and ingredient brochures for lines represented by Pacific Coast Chemicals.

Pall Corporation
25 Harbor Park Dr., Port Washington, NY 11050; Telephone: 1.866.905.7255, Fax: +1.516.625.3610, Web: www.pall.com. Pall Corporation is the largest and most diverse filtration, separations, and purifications company in the world. You can rely on Pall for a proven solution to all of your filtration or separations needs. We design, develop, and manufacture an unparalleled range of advanced filter media, associated equipment, separation systems, and membrane processes. For the food and beverage industries, Pall has developed filtration and advanced filtration systems that meet market needs for reliability and cost effectiveness. Easy to install, and simple to use, the space-saving systems satisfy a wide variety of filtration requirements. Pall filters remove particulate contamination, ensure the absence of spoilage microorganisms, and provide high-quality air and gases. Membrane processes can additionally concentrate products without heat, purify and clarify, selectively remove components, and even deal with process effluent.

Paul Mueller Company

PB Leiner
P.O. Box 654, New Hope, PA 18938; Telephone: +1.215.862.6680, Fax: +1.215.862.6681, Web: www.gelatin.com. Manufacturer of porkskin and beefskin gelatin specializing in the food industry.

Perlick Corporation
8300 W. Good Hope Rd., Milwaukee, WI 53223; Telephone: +1.414.353.7060, Fax: +1.414.353.7069, Web: www.perlick.com. Perlick is a leader in the beverage dispensing, bar equipment, and brewery fitting industry. Just a few of our new products that are now available are the ASME Code-approved pressure safety device, the air actuated and manually operated sanitary sampling valve, and forward-sealing NSF all stainless-steel beer faucet.

Perten Instruments, AB
P.O. Box 5101, SE-14105 Huddinge, Sweden; Telephone: +46 8 880 990, Fax: +46 8 881 210, Web: www.perten.com. Specialists
in the quality control of grain, flour, food, and feed. Discuss sprout damage (Perten/Hagberg Falling Number Method), gluten and rheological properties, NIR, lab mills, single-kernel analysis, moisture meters, and many other topics with our experts who will be on hand. Perten can help you measure many constituents and important process control points. The results can then be used to optimize your process, resulting in improved efficiency, profitability, and customer satisfaction.

**Perten Instruments Inc.**
644 S. 6th Street Rd., Springfield, IL 62712; Telephone: +1.217.585.9440, Fax: +1.217.585.9441, Web: www.perten.com. Six-second analysis of grains, grain products, baked goods, snack foods, feeds and ingredients, ethanol process, and by-products. Measure moisture, protein, fat/oil, sugars, fiber, starch, ethanol, amino acids, free fatty acids, and many others on Perten’s DA 7200 NIR diode array-based analyzer. The analyzer is fast, accurate, and easy to use—no sample cups, no grinding for most products, and precalibrated for hundreds of applications. We offer complete support services—calibration development, maintenance, and training. Stop by to discuss your specific needs.

**PGP International**
351 Hanson Way, Woodland, CA 95776; Telephone: +1.530.662.5056 or 1.800.333.0110, Fax: +1.530.662.6074, Web: www.pacgrain.com. PGP International is a leading developer and manufacturer of crisp rice, extruded particulates, rice flours and blends, millet and sorghum flours, protein crisps, and specialized functional grain-based ingredients. Contact PGP International for more information.

**Pizzey’s Milling USA**
4330 Lee Ave., Gurnee, IL 60031; Telephone: +1.847.775.1400, Fax: +1.847.775.1409, Web: www.pizzeyes.com.

**Prayon Inc.**
1610 Marvin Griffin Rd., P.O. Box 1473, Augusta, GA 30903-1473; Telephone: +1.706.771.3403 or +1.609.443.3795, Fax: +1.706.798.0015, Web: www.prayoninc.com. For a complete range of phosphate products for baking and cereal applications, contact Prayon, Inc. to discuss our calcium, sodium, aluminum, and potassium phosphates.

**Primera Foods**
612 S. 8th St., Cameron, WI 54822; Telephone: +1.715.458.4075, Fax: +1.715.458.4078, Web: www.primerafoods.com. Primera Foods is a specialty ingredient manufacturer with a focus on bringing innovation, service, and quality to our customers. Our product line includes encapsulated ingredients, egg products, egg replacers and extenders, specialty egg ingredients, tapioca and rice products, agglomerated hydrocolloids, and tomato powders.

**Pulse Canada**
1212-220 Portage Ave., Winnipeg, MB R3C 0A5, Canada; Telephone: +1.204.925.4455, Fax: +1.204.925.4454, Web: www.pulsecanada.com. Pulses are beans, peas, lentils, and chickpeas. They are high in complex carbohydrates, including fiber and resistant starch and protein, minerals, vitamins such as folate, and phytochemicals. As a source of these components, pulses offer many benefits for nutrition, health, and chronic disease prevention, including cholesterol and lipid lowering, improved glycemic control, and promotion of satiety. Pulses and their components (e.g., fiber, protein, and starch) can be used in various food product applications for their functional properties.

**QA Products, Inc.**
1301 Mark St., Elk Grove Village, IL 60007; Telephone: +1.847.595.2390, Fax: +1.847.595.1960, Web: www.qaproducts.com. QA Products is a leading producer of confectionery toppings and inclusions serving the food industry. QA’s Decorettes, innovative shapes, colored sugars, tablets, crunches, and nut pastes, add vibrant colors, unique textures, and customized flavors to your finished product.

**Quali-Tech, Inc.**
318 Lake Hazeltine Dr., Chaska, MN 55318-1093; Telephone: +1.952.448.5151, Fax: +1.952.448.3603, Web: www.qualitechco.com. Innovative particulate options for delivery of flavor, color, and various nutraceutical ingredients, including fruit, fiber, proteins, amino acids, minerals, vitamins, etc. Available also in non-GMO, non-trans and sugar free versions. Offered in sweet and non-sweet/savory formats for various applications. Flav-R-Grain toasted corn germ is 100% natural and utilized in bakery, snack food, cereal, and various multi-grain or whole-grain applications where improved flavor and visual aspect is important.
QUALISOY
424 2nd Ave. W., Seattle, WA 98119; Telephone: +1.206.270.4634, Fax: +1.206.270.4656, Web: www.QUALISOY.com. QUALISOY™ is a collaborative effort among the soybean industry helping to market the availability of trait-enhanced soybeans and soybean oil. Low-linolenic soy oils are now commercially available for food companies looking to reduce or eliminate trans from products. Stop by booth 422 for more information about QUALISOY or visit www.QUALISOY.com.

Quality Ingredients Corp.
P.O. Box 306, Chester, NJ 07930; Telephone: 1.800.843.6314, Fax: +1.908.879.2502, Web: www.qicusa.com. Quality Ingredients Corporation is a manufacturer/distributor of malts, molasses, and other cane/corn-based sweeteners as well as preservatives, emulsifiers, fibers, dough conditioners, multi-grain mixes, corn meal and flour, rice flour, wheat gluten, and acacia gum. Our organic product line includes evaporated cane sugars, as well as BakOmega stabilized flax flour.

R-Biopharm, Inc.
7950 Old US 27 S., Marshall, MI 49068; Telephone: +1.269.789.3033, Fax: +1.269.789.3070, Web: www.r-biopharm.com. R-Biopharm develops, manufactures, and markets rapid enzyme immunoassays for the detection of residues in food and feed. They include test kits for mycotoxins, hormones and anabolics, antibiotics, vitamins, food allergens, microbiology, and hygiene. R-Biopharm recently launched VitaFast® test kits for vitamin analysis in food, feed, and pharmaceutical products. The new VitaFast® product line determines the vitamin content microbiologically, utilizing a microtiter plate coated with specific microorganisms. VitaFast® test kits significantly reduce hands-on time compared with traditional microbiological methods. They provide greater reliability, higher productivity, and significant cost reduction. The product line includes folic acid, vitamin B₁₂, biotin, niacin, pantothenic acid, thiamine, riboflavin, and pyridoxine.

Research Products Company
P.O. Box 1460, Salina, KS 67402-1460; Telephone: +1.785.825.2181, Fax: +1.785.825.8908, Web: www.researchprod.com. Research Products Company has supplied and serviced the milling industry for many years and is recognized as a dependable partner for flour treatments and additives.

Ribus, Inc.

Riken Vitamin USA, Inc.
1901 N. Roselle Rd., Suite 563, Schaumburg, IL 60195; Telephone: +1.847.310.8007, Fax: +1.847.310.8177, Web: www.rikenvitamin.com. RIKEN, a worldwide leader in food emulsifiers, offers a variety of monoglycerides, specialty esters, bread improvers, cake emulsifiers, and more.

RITO Partnership
8 Jackson St., San Francisco, CA 94111; Telephone: +1.415.956.7251, Fax: +1.415.394.9023, Web: www.ricebranoil.biz.

Riviana Foods Inc.
2777 Allen Pkwy., Houston, TX 77019; Telephone: +1.713.529.3251, Fax: +1.713.529.1661, Web: www.RivianaIndustrial.com. Riviana offers a variety of rice products that include instant rice, milled rice, wild rice, crisp rice, IQF rice, and rice flour. We are a full-service rice supplier (www.RivianaIndustrial.com).

Rockwell Automation
1201 S. Second St., Milwaukee, WI 53204-2496; Telephone: +1.440.646.4013, Fax: +1.440.646.3525, Web: www.rockwellautomation.com. Rockwell Automation’s unique combination of control and information architecture, services, and intimate understanding of beverage and brewing applications will help you improve productivity and agility while reducing total cost of ownership. See how Rockwell Automation can help you address plant or enterprise control and information needs.

Roman Meal Milling Co.

Romer Labs, Inc.
1301 Stylemaster Dr., Union, MO 63084; Telephone: +1.636.583.8600, Fax: +1.636.583.6553, Web: www.romerlabs.com. Romer Labs, Inc. offers fluorometric, ELISA, and lateral flow mycotoxin detection test kits. Kits are offered in qualitative and quantitative formats. We offer laboratory equipment and a full-service analytical laboratory. Our Total Quality Assurance & Mycotoxin Risk Management Program is what makes us the worldwide leader in providing mycotoxin solutions.

S. S. Steiner, Inc.
655 Madison Ave., New York, NY 10021; Telephone: +1.212.838.8900, Fax: +1.212.593.4238, Web: www.hopsteiner.com. S.S. Steiner is a full-service worldwide grower, processor, and dealer of hops and hop products. Additional information regarding the purchase of whole leaf, pellets (90 and 45), CO₂ extract, and other modified hop products in a variety of package sizes is available on our website at www.hopsteiner.com.

Sensient Colors Inc.
2515 N. Jefferson Ave., St. Louis, MO 63106; Telephone: +1.314.889.7600, Fax: +1.314.286.7160, Web: www.sensient-tech.com. Sensient Food Colors will feature our full line of natural and synthetic colors. Stop by our booth to view Sensijet, a color delivery system that includes full-color digital imagery on a variety of food products. Also on display will be our SpectraFlecks, water-soluble colored and/or flavored film flakes that add sparkled bursts of colors to confections and other food products.
Sensient Flavors
5600 W. Raymond St., Indianapolis, IN 46241-4343; Telephone: 1.800.445.0073, Fax: +1.317.244.6076, Web: www.sensient-tech.com. Sensient Flavors includes a wide range of flavors, which include vanillas, brown flavors, fruit flavors, and many others. We also offer specialized ingredients, such as sweet inclusions.

Siebel Institute of Technology/World Brewing Academy
1777 N. Clybourn Ave., Suite 2F, Chicago, IL 60614; Telephone: +1.312.255.0705; Fax: +1.312.255.1312, Web: www.siebelinstitute.com. The Siebel Institute of Technology & World Brewing Academy offer more brewing-specific courses than any other school, with over 20 workshops, courses, and programs. We offer campus- and web-based courses covering every relevant area of brewing technology, and we can bring that training to your company anywhere in the world. The Siebel Institute also offers a full range of services, including consulting, contract research, laboratory services, yeast maintenance and production, and advanced DNA fingerprinting.

Siemens Energy and Automation
3333 Old Milton Pkwy., Alpharetta, GA 30005; Telephone: +1.702.454.3794, Fax: +1.678.297.8102, Web: www.sea.siemens.com. As a partner to grain processors around the world, Siemens offers optimized solutions for water, energy, and brewing production management. Our systems and technology have enabled our users to achieve significant business returns and assure regulatory compliance. Siemens provides complete end-to-end solutions, from raw materials processing to packaging of finished product.

Siemens Water Technologies
10 Technology Dr., Lowell, MA 01851; Telephone: 1.800.525.0658, Web: www.usfilter.com. Siemens Water Technologies offers the most complete line of water and waste water treatment equipment and technologies for the beverage industry. Our water treatment processes include membrane filtration, pretreatment, disinfection, and oxygen removal systems. Our waste water treatment technologies include chemical/physical, biological, evaporation, and recovery and provides the tools you need to meet compliance issues, minimize waste, and reduce BOD levels. We design, build, install, and operate complete water and waste water systems.

Siemer Milling Company
111 W. Main St., P.O. Box 670, Teutopolis, IL 62467; Telephone: +1.217.857.3131, Fax: +1.217.857.3092, Web: www.siemermilling.com.

Silliker, Inc.
900 Maple Rd., Homewood, IL 60430; Telephone: +1.708.957.7878, Fax: +1.708.957.1483, Web: www.silliker.com. Silliker, Inc. food safety experts provide support to food manufacturers, restaurants, and retailers to help assure product safety and nutrition. Working together, we’ll help your company assess product safety, assure quality, guard against contamination and spoilage, verify products and processes, keep your costs under control and empower employees through education programs.

The Solae Company
P.O. Box 88940, St. Louis, MO 63188; Telephone: +1.314.659.3000, Fax: +1.314.659.5751, Web: www.thesolaecompany.com. The Solae Company is a leading marketer of high-quality soy-based ingredients, including soy protein isolate, concentrate, and nuggets; soy fiber; and soy lecithin. Learn more about the unique health and nutrition benefits of our ingredients and how they positively impact shelf life, provide structure in baked goods, and add texture to snacks, nutrition bars, and more.

Solvay Chemicals, Inc.
3333 Richmond Ave., Houston, TX 77098; Telephone: +1.713.525.6500 or +1.618.655.9850, Fax: +1.718.655.9870, Web: www.solvaychemicals.us. Solvay Chemicals manufactures products used in the food industry for leavening, dough conditioning, calcium enrichment, preservation, flow/surface modifiers, and sterilization.

Sosland Publishing Co.

Spray Dynamics, Ltd.

Strategic Diagnostics Inc.

Südmo North America
1330 Anvil Dr., Rockford, IL 61115; Telephone: +1.815.639.0322, Fax: +1.815.639.1135, Web: www.sudmona.com. Südmo, a member of the NORIT Group, is a leading supplier of high-quality stainless-steel double-seat, single-seat, sampling, regulating, tank outlet, butterfly, ball, and specialty valves, as well as instrument housings and fittings, complete manifolds, and control tops. Sudmo provides same day emergency spare parts, 24/7 product support, maintenance training, and process design application and automation integration review services to assist you in reaching maximum plant efficiency.

SunOpta Grains and Foods Group
3824 S.W. 93rd St., P.O. Box 128, Hope, MN 56046; Telephone: +1.507.451.6030, Fax: +1.507.451.8201, Web: www.sunrich.com. SunOpta Grains and Foods Group (formerly Sunrich) specializes in sourcing, processing, and distributing natural and organic grains and specialized functional ingredients. Vertical integration allows us to monitor the growth of identity-preserved crops used for whole-grain and ingredient applications. Key ingredient offerings include organic corn, soy, and sunflower; dairy cheese and savory powders; sweeteners; fiber; vegetable oils; aseptic copacking; and private-label manufacturing of grain-based beverages.
**SunOpta Ingredients Group**  
25 Wiggins Ave., Bedford, MA 01730; Telephone: 1.800.353.6782 or +1.781.276.5100, Fax: +1.781.276.5125, Web: www.sunopta.com. SunOpta Ingredients Group is the world’s largest producer of oat fiber. SunOpta Ingredients Group also offers soy, wheat, bamboo, cellulose, and organic fibers; stabilized brans (oat, wheat, corn) and wheat germ; cellulose gel; ingredient systems; specialty starches; dry sweeteners (honey, molasses); and grade A acid whey. Use SunOpta ingredients to make fiber claims, improve texture, reduce breakage, and extend shelf life!

**Symrise Inc.**  
300 North St., Teterboro, NJ 07608; Telephone: 1.800.422.1559, Fax: +1.201.288.7373, Web: www.symrise.com. Symrise is the recognized leader in developing, establishing, and maintaining successful brands through its flavor experts in Sweet Business Units for both retail and foodservice industries.

**Tate & Lyle**  

**Taura Natural Ingredients + FDP USA**  
1406 Eligio Ln., Davis, CA 95618; Telephone: +1.503.400.5820, Fax: +1.530.758.7280, Website: www.taurauc.com. Bringing stable foods to life! Our unique technology rapidly concentrates fruit or vegetables blends to less than 10% moisture in 60 seconds. The process retains original flavor, color, and natural nutritional characteristics. We specialize in low water activity fruit pieces & pastes for nutrition bars, cereals, and baked snacks.

**TecSUSA, Inc.**  
80 Skyline Dr., Plainview, NY 11803; Telephone: +1.516.653.2000, Fax: +1.516.939.0555, Web: www.tecsusa.com. High-quality products for spectroscopy: light sources, fiber light guides, spectrometers, and operating electronics for PDA/CCDs; spectrometer systems for multiple applications in lab or on-line process, e.g., concentration, filter transmission, color, etc. Various software support. Full line of Hellma spectroscopy cells, fiber optic immersion probes and new Hellma TrayCell for 0.7-µL volume analysis.

**Texture Technologies Corporation**  
18 Fairview Rd., Scarsdale, NY 10583-2136; Telephone: +1.914.472.0531, Fax: +1.914.472.0532, Web: www.texturtechnologies.com. The TA.XTPlus texture analyzer system provides complete tests for all forms of cereal products. Among the attributes it quantifies are dough and gluten extensibility, dough stickiness, bread freshness, pasta firmness and stickiness, pizza dough and crust firmness and toughness, tortilla freshness and bendability, snack food crunchiness, breakfast cereal bowl life, cookie and cake firmness, and much more. The TA.XTPlus can even simultaneously quantify the acoustic profile of a product. Please visit our table top to learn what our system can do for you.

**Thermo Electron Corporation**  
501 90th Ave. N.W., Minneapolis, MN 55433; Telephone: +1.763.783.2500, Fax: +1.763.780.2315, Web: www.thermo.com. Thermo Electron introduces the CrystalVision CO₂ sensor that continuously measures the dissolved carbon dioxide concentration in carbonated beverages. With an extremely low cost of ownership, CrystalVision is a simple and cost-effective sensor to install, maintain, and integrate into your process. The sensor also measures temperature and provides valuable information on the completion of the CIP (clean-in-place) cycle. The sensor’s compact solid-state design fits into a standard Varinline connection fitting.

**THONHAUSER USA Inc.**  
3036 Chardale Ct., Cincinnati, OH 45248; Telephone: +1.513.347.6263, Web: www.thonhauser.net. THONHAUSER, an Austria-based company, is a leader in inline verification of clean in Europe. THONHAUSER will be exhibiting its unique in-line instant verification of clean system. The technology uses a color change solution and photo eye equipment to ensure the hygienic condition of the system in quantified readouts. This technology can be used for beverage process and dispensing systems. This technology has enjoyed great success with European breweries and is now available in the United States.

**TIC Gums**  
4609 Richlynn Dr., Belcamp, MD 21017; Telephone: +1.410.273.7300 or 1.800.899.3953, Fax: +1.410.273.6469, Web: www.ticgums.com. Gums can be used to increase your production rate, improve product quality, and prevent sticking and staling, as well as to reduce the fat content of the finished product. TIC Gums offers a range of products specially formulated to meet the needs of food and beverage manufacturers. TIC Gums can help you boost your fiber content without masking flavors, ask us how or visit www.ticgums.com.

**TNO Life Sciences Inc.**  
36 Erwin St., North Reading, MA 01864; Telephone: +1.978.207.0258 or +1.978.886.5986, Fax: +1.978.207.0259, Web: www.tno-northamerica.com. TNO Life Sciences Inc. is part of Dutch-based TNO Quality of Life; we are the world’s largest research company in food and nutrition. Our portfolio in carbohydrate analysis and research is unique, covering physical, (bio)chemical, nutritional, and safety aspects in a multidisciplinary way.

**Tuchenhagen Brewery Systems GmbH**  
Am Industriepark 2-10, D-21514 Büchen, Germany; Telephone: +49 41 55490, Fax: +49 41 55492770, Web: www.tuchenhagen.com. Tuchenhagen Brewery Systems is a world-leading supplier of equipment, unit operations, and process systems, as well as complete turnkey plants. We offer our customers the security of an international company—in every respect. That is why we are not just acting exclusively as engineering specialists—we also symbolize economic stability, innovative strength, and reliability.

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Univar Food Ingredients
17425 N.E. Union Hill Rd., Redmond, WA 98052; Telephone: +1.425.889.3400, Website: www.univarusa.com. Fresh ideas start with Univar Food Ingredients. Univar delivers a unique approach to supplying food customers with a portfolio of performance ingredients and services that simplify their business. Univar has a team of technical sellers and a comprehensive set of stocking locations throughout North America and Europe to support our customer’s local needs. We are featuring the Univar Food Function Library, which is a unique ingredient selection tool. We have new answers for sugar reduction, fiber addition, and no trans fats.

Valley Fig Growers
2028 S. Third St., Fresno, CA 93702; Telephone: +1.559.237.3893 x106, Fax: +1.559.237.3898, Web: www.valleyfig.com. World’s most diversified full-line supplier and processor of California dried figs. Includes whole, sliced, and diced figs (assorted colors and flavors), along with fig paste (seeded and deseeded), soft/slurry pastes, concentrates, powder, granule, extruded fruit nuggets (assorted colors and flavors), and fig fillings (assorted colors and flavors). Custom manufacturing and extrusion. Kosher, natural, and certified organic figs also available. Visit us at www.valleyfig.com.

Van Druenen Farms
300 W. 6th St., Momence, IL 60954; Telephone: +1.815.472.3100, Fax: +1.815.472.3850, Web: www.vandrunenfarms.com. Van Druenen Farms is a primary processor of functional food ingredients, specializing in fruits, vegetables, and customized quality IQF herbs and roasted vegetables. Our processing capabilities include freeze-drying, drum-drying, spray-drying, sugar infusion, fermentation, grinding, and blending.

Vanlab Corporation
86 White St., Rochester, NY 14608; Telephone: +1.585.232.6647, Fax: +1.585.232.6168, Web: www.vanlab.com. Vanlab Corporation manufactures a broad line of liquid and dry bakery flavors, specializing in vanillas (natural and artificial) and allergen-free nut flavors.

VICAM
313 Pleasant St., Watertown, MA 02472; Telephone: +1.617.926.7045, Fax: +1.617.923.8055, Web: www.vicap.com. VICAM offers mycotoxin and microbiological testing systems for the coffee, dairy, food, and feed industries, as well as tests for wheat quality and molds in fruits.

Virginia Dare
882 Third Ave., Brooklyn, NY 11232; Telephone: +1.718.788.1776, Fax: +1.718.768.3978, Web: www.virginiadare.com. Virginia Dare is a manufacturer of a wide range of sweet and fruit flavors, premium vanilla, and masking flavors for sweet goods, grain-based foods, and health and wellness products. Learn about the new developments regarding flavors and masking flavors for whole-grain products.

VITAMINS, INC.
200 E. Randolph Dr., Suite 5130, Chicago, IL 60601-6436; Telephone: +1.312.861.0700, Fax: +1.312.861.0708, Web: www.vitamins-inc.com. Defatted wheat germ products and their applications, wheat germ oil, and various vitamins (liquid and dry), including our Lipo coated vitamins.

Watson Inc.
301 Heffernan Dr., West Haven, CT 06516; Telephone: +1.203.932.3000 or 1.800.388.3481, Fax: +1.203.932.8266, Web: www.watson-inc.com. Watson manufactures a full range of standard enrichment blends, or we can custom formulate a vitamin/mineral premix to achieve the nutritional profile you desire. Watson also manufactures a full line of functional bakery ingredients. Watson has two production facilities in Connecticut and Illinois, as well as three in-house labs for R&D and QC.

Weiss Enterprises Inc.
51 Turtle Bay Dr., Branford, CT 06405; Telephone: +1.203.488.6930, Fax: +1.203.488.6930, The Seedcount digital image analysis instrument is designed for assessing the quality of grains, including wheat, barley, rice, and corn. The instrument provides size distribution tables, thousand-kernel weight, plumpness, and screening equivalents. It also measures blackpoint, Fusarium infection, heat damage, dockage, and test weight. The instrument can be used to measure kernel size, horneous endosperm, dent size, red streaks, and color and crown in corn and chalk in rice. It is a low-cost, easy-to-use, rapid instrument intended for use at the point of sale of grain.

Wenger Manufacturing
714 Main St., Sabetha, KS 66534; Telephone: +1.785.284.2133, Fax: +1.785.284.3861, Web: www.wenger.com. Wenger will be supplying literature and technical information on extrusion and drying equipment for the cereal and snack industries.

Westfalia Separator
100 Fairway Ct., Northvale, NJ 07647; Telephone: +1.201.767.3800, Fax: +1.201.767.3416, Web: www.wsus.com. Westfalia Separator, Inc. is a leading manufacturer and distributor of high-quality centrifuges for a wide variety of applications within the beverage industry. Westfalia is a full-service organization offering complete service, testing, engineering, repair, and spare parts capability. Westfalia Separator is now offering PROFI—a new DE-free filtration system. Westfalia Separator has been manufacturing centrifuges since 1893; its North American headquarters is located in Northvale, NJ. Contact Westfalia Separator for additional information.
**Weyermann Specialty Malts**
Brennerstrasse 17-19, 96052 Bamberg, Germany; Telephone: +49 951 93220 33, Fax: +49 951 93220 933, Web: www.weyermann.de.

**Whatman Inc.**

**WILD Flavors, Inc.**
1261 Pacific Ave., Erlanger, KY 41018; Telephone: +1.859.342.3600, Fax: +1.859.342.3610, Website: www.wildflavors.com. WILD Flavors, Inc. delivers innovative flavor, color, ingredient system, and process technology solutions to the food and beverage industries. WILD understands the cereal/snack industry and is ready to provide you with the best solution for any application.

**Wittemann Co., LLC**
1 Industry Dr., Suite A, Palm Coast, FL 32137; Telephone: +1.386.445.4200, Fax: +1.386.445.7042, Web: www.wittemann.com. Founded in 1874, Wittemann today is a leading USA-based company, globally recognized as a leader in the design, manufacture, and supply of complete systems and equipment for CO2 recovery, production, purification, liquefaction, carbonation, vaporization, and cylinder filling. Wittemann has equipment installed in over 100 countries and offers complete service, including installation supervision, commissioning, and spare parts.

**Wolverine Proctor & Schwartz, Inc.**

**The Wright Group**
6428 Airport Rd., Crowley, LA 70526; Telephone: +1.337.783.3096, Fax: +1.337.783.3802, Web: www.thewrightgroup.net. Delivering balanced fortification solutions is our business. Our custom nutrient premixes, SuperCoat® microencapsulates and Wrightmade™ bakery ingredients and enrichments deliver innovation, technical expertise, and superior service.

**The XIM Group, LLC**
1104 Jefferson St., Sabetha, KS 66534; Telephone: +1.785.547.5138, Fax: +1.785.284.2335, Web: www.ximgroup.com. The XIM Group is a product development and project management group serving the food, feed, and pharmaceutical industries. XIM’s principals bring a wealth of experience coupled with a synergistic blend of individual competencies, resulting in a unique combination of skills available to help you meet your needs. XIM’s long-term focus is on exploring, identifying, and implementing key new technologies that address long-term problems in the industries they serve. Key focus areas include food safety, shelf-stable foods, biosecurity, and continuous processing.

**Zeltex, Inc.**
130 Western Maryland Pkwy., Hagerstown, MD 21740; Telephone: +1.301.791.7080, Fax: +1.301.733.9398, Web: www.zeltex.com.

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