

PEOPLE



James Daly

James Daly has been named vice president-peroxygens for Solvay Chemicals, Inc. Daly has held a series of increasingly responsible technical and manufacturing positions with Solvay.

FONA International has announced the following new appointments. **Dianne Gill** has been named sensory analyst; **Deirdre Kurland** has been appointed product solutions manager-beverage; **Scott Schiller** has been named business development manager-beverage; and **Ketan Shah** has been appointed flavor chemist. FONA has also announced the following promotions. **Yogendra Desai** has been promoted to R&D manager-flavor development; **Dana Sanza** has been named junior flavor chemist; **Robert Sobel** has been promoted to manager technology and innovation; **Ramesh Shah** has been promoted to vice president, technical services; and **T. J. Widuch** has been promoted to vice president, sweet and confection business units.



Greg Alles

Greg Alles has been named regional sales manager for Kice Industries, Inc. Alles will serve the Great Lakes, Ohio Valley, and Mid-South areas.

Grain Processing Corporation has promoted AACC International member **Brian Tompoles** to vice president of food, pharmaceutical, and personal care products. Most recently, Tompoles served as director of

sales for food, pharmaceutical, and personal care products.

Richard F. Thoma has been appointed president of C.W. Brabender Instruments, Inc. Thoma brings to C.W. Brabender 25 years of experience within the plastics industry. He has held positions with companies in R&D, technical service, sales, and management.

Frutarom Ltd. has announced the following appointments. **Kobi Levy** has been appointed executive vice president and manager of the Global Flavors Division. Levy previously was general manager of the Strauss Group. **James Zhu** has joined the company as R&D food/flavor technologist. Previously, Zhu was with Symrise (formerly H&R/Florasynt).



Jim Bell

Spiroflow Systems, Inc. has announced the appointment of **Jim Bell** as vice president of sales. Bell will manage sales in North America and develop new business opportunities.

Mauricio Graber has been appointed global head of Givaudan's Flavours Division. Graber will be replacing **Mike Davis**, who has announced his retirement, effective June 30, 2006.

Toby Arvidsson has been appointed manager for FMC FoodTech's Food Solutions and Services Division (FSSD). Arvidsson replaces **Jeff Simoneau** who has retired after 29 years of service to the company. Prior to his new appointment, Arvidsson was manager of FSSD in Europe for five years and spent two years as general manager for North America.

Devansoy has announced the promotion of AACC International member **Donna Badding-Fleener** to product manager, soy flour. Badding-Fleener has been with Devansoy for seven years and has experience in many areas of the company.

COMPANIES

Acquisitions

Waters Corporation has purchased the food safety technology business and associated net assets of Vicam.

Symrise has acquired Kaden Biochemicals GmbH. Kaden Biochemicals has its headquarters in Hamburg, Germany. It develops and produces high-purity, active ingredients from plant materials.

Lonza has announced the acquisition of the Bioproducts Manufacturing Division of UCB ("Bioproducts"). The division is located in Braine-l'Alleud outside Brussels. Lonza has also acquired Nutrinova's DHA business, including know-how, patents, and registrations in major global markets.

D.D. Williamson has acquired the Dinesen Trading Company in Port Washington, WI. The acquisition of this natural color manufacturer will broaden the range of food and beverage color products available from D.D. Williamson. The D.D. Williamson spectrum of natural colors will now feature annatto, turmeric, paprika, and carmine, in addition to the elderberry and chokeberry products acquired through its July 2005 acquisition of the natural colors business of Artemis International, Inc.

Expansions

Wenger Manufacturing and Extru-Tech, Inc. have announced plans for facility expansions for 2006, as well as enhancements and additions to their extrusion products lines. Wenger will be adding licensed manufacturing facilities in South America and Asia. Extru-Tech, Inc. will expand their Sabetha, KS, manufacturing facility with a planned 9,000-ft² addition.

Cargill's first North American maltitol plant is in full operation at the company's corn-milling biorefinery campus in Blair, NE. The new facility, in addition to Cargill's maltitol plant in Europe, provides food manufacturers with global access to new, innovative sweetness solutions.

Symrise GmbH & Co. has announced plans to further expand its Nördlingen, Germany, production site. The Nördlingen production facility specializes in the development and manufacture of flavorings and raw materials for the beverage industry. The expansion will include new production fa-

cilities, additional office space in the logistics area, and increased capacity of its operations area for sending samples.

DeBruce Grain, Inc. and Dimmitt Flaking Limited Partnership (DFLP) have announced plans to build a flaking operation at DeBruce Grain's Etter, TX, facility. With the addition of this flaking operation, the facility will have the capacity to produce more than 350,000 tons of flaked grain annually. The operation also will grind and crack milo, corn, barley, wheat, and other commodities.

Closings

McCormick & Company, Inc. has announced a restructuring plan to simplify the business and improve margins. It will close its manufacturing facility in Salinas, CA, and move production to other existing North American manufacturing facilities by the end of 2006. Manufacturing activity will be transferred to operations in Hunt Valley, MD, Dallas, TX, and London, Canada. Also as part of the restructuring plan, the company has announced that it will close its condiment manufacturing facility in Hunt Valley, MD, and move production to its existing condiment manufacturing facility in South Bend, IN, by the end of 2006.

Merger

The Hain Celestial Group, Inc. has announced that it has completed its merger with Spectrum Organic Products, Inc.

LABORATORY EQUIPMENT

Robotic Microplate Stacker

SSI Robotics has introduced the QuickStack conveyor- and gripper-based microplate automation system. The system utilizes robots from Yamaha Robotics and features a modular approach to microplate automation that enables the QuickStack to adapt to a wide range of applications. It works with microplate-based instruments and can bring microplates to and from dispensers, readers, washers, etc. Conveyor-based versions are economical for simple tasks or long travel, while gripper-based versions provide enhanced capabilities, such as recessed nest access, stacking of multiple instruments, and dynamic scheduling. SSI's software allows the system to interface with virtually any microplate-based instrument. SSI Robotics is FDA registered and compliant with ISO 9001 and 13485, GMP, 21 CFR Parts 820 and 11, MDD, and IVDD. For more information, contact SSI Robotics, 3002 Dow Ave., Ste. 112, Tustin, CA 92780. Phone: 949/481-5874; E-mail: info@ssirobotics.com; Website: www.ssirobotics.com.

Vortex Mixers

Thomas Scientific has announced the availability of its new line of vortex mixers. Thomas Mini vortex mixers are designed for use with test tubes, flasks, beakers,

and a range of small containers. The Thomas Touch vortex mixer is a one-touch unit with a fixed speed of 3,200 rpm for high-speed mixing of samples. Thomas Analog vortex mixers offer variable speed control from 100 to 3,200 rpm for gentle or high-speed mixing in continuous or touch mode operation. A wide range of accessories is available to maximize the versatility of the mixers. Multi-tube vortexers provide hands-free vortexing of up to 50 tubes or three microassay plates and feature variable speed control and an adjustable automatic timer. For more information, visit www.thomassci.com.

PROCESS INSTRUMENTATION

Temperature and Humidity Monitoring Instruments

Dickson has released its new KT8 line of K-thermocouple remote sensing 8-in. chart recorders and TH8 line of 8-in. temperature/humidity chart recorders for use by food growers and processors, beverage manufacturers, and other FDA-regulated companies. The KT8 and TH8 chart recorders offer accuracy and reliability, as well as features designed to make them practical for agriculture and food and beverage quality

control, including larger charts for improved readability, smaller footprint designs, and higher quality metal components. The KT8 line includes five models, and the TH8 line includes three models, each optimized for different temperature and/or humidity ranges. Users can interchange 24-hr, 7-day, or 31-day charts, display temperature or humidity, and specify preferred traceable calibration methods. For more information, contact Dickson Customer Service, 930 S. Westwood Ave., Addison, IL 60101. Phone: 630/543-3747; E-mail: dicksoncsr@dicksonweb.com; Website: <http://new8.dicksonweb.com>.

Weight Indicator and Process Controller

Kistler-Morse has designed its System 2020 weight indicator and process controller to meet the requirements of a variety of applications. The system is available in several basic configurations that can be tailored to specific application requirements. The System 2020W weight indicator is compatible with most standard and custom-configured weighing platforms, can be configured for single- or multivessel applications, and offers options for accepting independent load cell inputs to ensure optimum performance and minimal downtime. Signal conversion rate and internal resolution ensure fast, precise, repeatable measurements for both static and in-motion weighing. The Sys-

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tem 2020B multi-ingredient batcher can manage up to four ingredients with either continuous or jog batch modes. Memory provides storage space for multiple formulations for batching applications. System 2020M provides control of in-motion weighing. Rate of change setup can calculate rate of change or weight/time applications. A variety of communication network options are available. For more information, contact Kistler-Morse, 19021 120th Ave. NE, Ste. 101, Bothell, WA 98011. Phone: 800/426-9010 or 425/486-6600; Website: www.kistler-morse.com.

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LABORATORY PRODUCTS

Diagnostic Media

BD Diagnostic Systems has introduced BBL CHROMagar Salmonella, Staph aureus, and O157 chromogenic selective and differential media for the presumptive identification of *Salmonella* sp., *Staphylococcus aureus*, and *Escherichia coli* O157:H7, respectively, in foods. The BBL formulations allow *Salmonella* sp., *S. aureus*, and *E. coli*, respectively, to produce mauve colonies that are easily differentiated from other bacteria, resulting in fewer subcultures and

tests run compared with conventional media. The media demonstrated sensitivity and specificity when tested with a variety of foods compared with reference AOACI and ISO official methods. All three test media have received AOAC-RI approval. For more information, visit www.be.com.

PLANT EQUIPMENT

Colloid Mills

Bematek Systems has announced the availability of its line of wet-mixing colloid mills designed to reduce particle sizes and provide uniform distribution for food and pharmaceutical manufacturing applications. These mills feature a milling head with a rotor and stator gap that can be adjusted while running to efficiently achieve particle size reduction and micrometer dispersions and emulsions of varying viscosities. The mills provide precise process control, repeatability, and consistency and are suitable for in-line applications or batch processing. Bematek colloid mills are offered in K-Series industrial models and Z-Series sanitary models, which comply with 3A, USDA, and FDA standards. For more information, contact Bematek Systems, Inc., Denise Raimo, 12 Tozer Rd., Beverly, MA 01915. Phone: 978/927-2179; E-mail: draimo@bematek.com; Website: www.bematek.com.

Wirecut Machine

APV Baker has introduced the new SM World wirecut machine for use in soft-dough cookie production. The wirecut machine is designed for medium output (up to 200 cpm) with high performance, reliability, and product quality. Features include precise weight control, a patented clamshell head that allows faster replacement of filler block and die assembly, the ability to accommodate a wide range of dough and inclusion sizes, and simple, intuitive controls. The SM World wirecut's clamshell head, hygienic design, and open access allow thorough allergen cleaning to be performed quickly. For more information, contact Kari Patton at 616/784-3111 or visit www.apvbaker.com/cookie.

INGREDIENTS

Sweetener

Cargill has announced the expansion of its sweetener portfolio with the introduction of all-natural Xtend sucromalt—a fully digestible, slow-release carbohydrate that delivers the full energy of sugar but is digested more slowly in the body, resulting in a muted glycemic response. Xtend sucromalt is GRAS certified and has no daily intake limit. It is 60–70% as sweet as sugar and allows food manufacturers to reduce the level of simple sugars listed on a nutrition label; only 50% of the sweetener's carbohydrates are claimed as simple sugars. It can also be used to replace multiple sweet-



ADVERTISERS' INDEX

This issue's advertisers are identified below.
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eners and bulking agents, minimizing the number of ingredients listed on the nutrition label. Sucromalt provides body and clean taste and has physical properties similar to glucose syrup. For more information, visit www.cargill.com.

Chili Pepper Products

Vegetable Juices, Inc. (VJI) has introduced a line of chili pepper products that offers the benefits of fresh chili peppers. JVI chili pepper products are suitable for use in a wide variety of applications. In addition to contributing full, savory flavors, chili peppers also contain antioxidants and vitamin A, which can help lower cholesterol, reduce inflammation, and decrease blood pressure. VJI chile peppers are available in juice and puree, sauce, diced, and blended forms designed to eliminate the need for chopping, juicing, or dicing. All products are kosher and halal, GMO-free, and AIB inspected. For more information, contact VJI at 888/776-9752 or visit www.vegetablejuices.com.

Vitamin E Oils

Cognis Nutrition & Health has released a new line of non-GM, IP, natural-source vi-

tamin E oils for use in dietary supplements and functional foods. The new mixed tocopherol oils are Covi-ox T-50 EU, T-70 EU, and T-90 EU. The clear viscous oils have a mild taste and aroma, are made from natural vegetable oils, and use diluent oil derived from sunflowers. Covitol natural-source vitamin E and Covi-ox natural mixed tocopherols are suitable for use in a wide variety of dietary supplements and food applications. For more information, visit www.cognis.com.

Rice Flour

A&B Ingredients has announced the availability of four rice flours for use in a variety of products, including RTE breakfast and infant cereals, sauces, soups, gravies, snacks, granola, pancake mixes, and French fry coatings, and as extenders in powdered cheeses and sugars. Remyflo R is available in different mesh sizes, with different starting gel points, heat-treated or not, and enzyme-deactivated or not. Remyflo S is made from waxy rice and is suitable for use in frozen products with a lower pH or food products that require a lower starting gel point. Re-

myflo C 200 is a brown rice flour rich in vitamins and fiber with a hint of brown rice flavor. Remyflo RO 200 T is an organic rice flour that has been certified by Ecocert. For more information, contact A&B Ingredients at 973/227-1390 or visit www.abingredients.com.

AACC INTERNATIONAL ANNUAL MEETINGS

2006. World Grains Summit: Foods and Beverages. San Francisco, CA. Sep. 17–20.

2007. San Antonio, Texas. San Antonio Convention Center. Oct. 7–10.

CALENDAR

May

16-18. Workshop: **Ingredients and Ingredient Functionality.** Lincoln, NE. Contact: Teresa Garcia, University of Nebraska–Lincoln, Food Processing Center, 143 Filley Hall, Lincoln, NE 68583-0930; 402/472-5778; Fax 402/472-1693; E-mail tgarcia2@unlnotes.unl.edu; URL <http://fpc.unl.edu/Workshops/IngredientFunctionality.htm>

18-19. **20th Annual J. R. Brunner Protein Symposium.** East Lansing, MI. Contact: John Partridge, Department of Food Science and Human Nutrition, Michigan State University, East Lansing, MI 48824; 517/355-7713, ext. 179; Fax 517/353-1676; E-mail partridg@msu.edu

July

14-21. **XXVI International Workshop/Symposium on Rapid Methods and Automation in Microbiology.** Manhattan, KS. Contact: Debbie Hagenmaier, Kansas State University, Manhattan, KS 66506; E-mail debbieh@ksu.edu

August

29-September 1. Course: **NCI/ASBC Barley Malt Quality Evaluation.** Fargo, ND. Contact: John Crabtree, Northern Crops Institute, Bolley Dr., North Dakota State University, Fargo, ND 58105-5183; 701/231-7736; Fax 701/231-7235; E-mail john_crabtree@ndsu.nodak.edu; URL <http://www.northern-crops.com>

FUTURE MEETINGS

September

10-14. **56th Australian Cereal Chemistry Conference.** Fremantle, Western Australia. Contact: ccdperth@exchange.curtin.edu.au

17–20. **World Grains Summit: Foods and Beverages.** San Francisco, CA. Contact: AACC International, 3340 Pilot Knob Rd., St. Paul, MN 55121; 651/454-7250; Fax 651/454-0766; URL <http://www.aaccnet.org/meetings>

27-29. **Food Safety Education Conference: Reaching At-Risk Audiences and Today's Other Food Safety Challenges.** Denver, CO. Contact: NSF International, 789 N. Dixboro Rd., Ann Arbor, MI 48105; +1.734.827.3816; Fax +1.734.827.3878; URL <http://www.fsis.usda.gov/Denver2006>