

PEOPLE



Patrick Clark

AACC International member **Patrick Clark** has been named vice president of sales/marketing for Research Products Company. Prior to joining the company, Clark held various positions, including assistant plant manager, intern at Land O'Lakes, and feed mill technician.

BI Nutraceuticals has announced the promotion of **Rupa Das** to vice president, global quality and compliance. Das will be responsible for developing, implementing, and managing the quality assurance, quality control, and regulatory systems for BI. Prior to joining BI, Das was a chemistry lecturer at various California state universities.

The Wheat Foods Council has announced the addition of AACC International member **Lynn Holly** as communications director. Holly previously served as advertising, marketing, and promotions director for the Western Dairy Promotion Association.



Margaret A. Lawson

D.D. Williamson has announced the appointment of **Margaret A. Lawson** as vice president, science and innovation. Among her many accomplishments are the distinction of Fellow and current president of the Institute of Food Technologists. A member of the Research Chefs Association, Lawson also serves on the University Industrial Advisory Board for the University of California at Davis and Board of Advisors for Xengaru Fun Foods.



Rob Beams

Ocean Spray has announced the appointment of **Rob Beams** to the position of vice president, agricultural supply development. Beams currently heads the company's ingredient technology group as well as grower relations.



Kathy Ciannamea



Barbara Willie



Ed Albaugh



Jorge Piedad

David Michael has announced the following new hires and promotions. **Nicole Katz** has joined the company and begun training in the company's sales account management program. Flavor chemist **Kathy Ciannamea** has joined David Michael from Symrise with 24 years of experience in many different disciplines of flavor chemistry. **Jeffrey Swan** has joined the sales team, covering the greater Chicago area. **Barbara Willie** has assumed the position of manager of quality systems and safety. **Ed Albaugh** has been promoted to manager of quality control and analytical services. **Mónica G. Pérez** has been promoted to commercial sales representative at David Michael de Mexico. Pérez will be responsible for sales

service and coordinating the sensory evaluation area. **Jorge Piedad** has joined the David Michael de Mexico team as a flavor chemist.

COMPANIES

Acquisitions

Lonza Group has announced the acquisition of Arabinogalactan business assets from Larex Inc. This strategic acquisition includes, among other things, intellectual property, proprietary processing technology, manufacturing operations in Cohasset, MN, certain inventory, and customer lists. With the acquisition of Larch Arabinogalactan, Lonza further expands its portfolio of nutrition businesses within organic fine and performance chemicals.

McCormick & Company has signed a definitive agreement to purchase the assets of Epicurean International. Epicurean International provides authentic, easy-to-prepare Asian foods. Its primary products include noodle and soup bowls, meal kits, coconut milk, and various sauces and pastes. McCormick & Company has also completed the acquisition of the remaining 49% share of Dessert Products International, S.A.S. (DPI) from Hero A.G. The company had acquired a 51% interest in DPI as part of its acquisition of Ducros in August 2000.

American Sugar Refining, Inc. has acquired the Specialty Sweetener Division from Chr. Hansen, Inc. The transaction includes Chr. Hansen's specialty sweetener product line of molasses, malt, rice syrup, oat extract, honey, and invert and fondant sugars, as well as production facilities in Louisiana and Illinois.

New Facility

DeBruce Grain, Inc. has announced plans to build a high-speed commodity-handling operation next to DeBruce Grain's existing grain facility in Etter, TX. The commodity-handling facility will have multiple bays, providing for an overall capacity of 22,000 t of feed ingredients.

Partnership

GlycANZ is a newly established research partnership between New Zealand's Crop and Food Research and Australia's CSIRO through its Food Futures Flagship. This new research alliance will speed up the measurement of the glycemic response of grains, ingredients, and processed foods.

PLANT EQUIPMENT

Vibratory Feeder

Eriez Magnetics has introduced its Model 6C vibratory feeder, the newest addition to the company's extensive line of high-quality,

state-of-the-art feeders. The 6C vibratory feeder is ideal for small trays up to 80 in.² and capacities of up to 1,600 lb/hr. The feeder is smaller than other Eriez feeders and is designed to meet the needs of customers who need an economical, small electromagnetic feeder. For more information,

contact Eriez by phone at 800/345-4946 or 814/835-6000 or e-mail at eriez@eriez.com or visit www.eriez.com.

PROCESS INSTRUMENTATION

Metal Separators

Bunting Magnetics Co. has received USDA, AMS acceptance for magnetic metal separators with widespread applications in the chemical, pharmaceutical, and food industries. These magnetic separators have been designed to help processors meet increased marketplace demands and government requirements for safer, purer processed materials and foodstuffs. The USDA, AMS acceptance applies to select Bunting A Series separators that have met or exceeded the USDA, AMS criteria and specifications. They are built in accordance with the USDA, AMS hygiene requirements for materials, design, and fabrication of equipment used in the preparation and packaging of food products. For more information, contact Bunting Magnetics Co., 500 S. Spencer Ave., P.O. Box 468, Newton, KS 67114. Phone: 800/835-2526 or 316/284-2020; E-mail: bmc@buntingmagnetics.com.

An advertisement appeared here in the printed version of the journal.

INGREDIENTS

Enzyme Blend

Aromatic Inc. has announced the availability of its new functional enzyme blend Arozyme. The enzyme blend is designed to extend shelf life, improve volume, and reduce costs in high-fiber and multigrain yeast-raised bakery applications. Arozyme assists in strengthening gluten, providing more resiliency, tolerance, and volume, and optimizes water management in baked goods by hydrolyzing pentosans in flour, making the dough easier to handle and resulting in bigger volume and improved crumb structure. Arozyme hydrolyzes the starch in wheat



ADVERTISERS' INDEX

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flour in to small dextrins, allowing yeast to work continuously during dough fermentation, proofing, and the early stage of baking. The enzymes also produce oligosaccharides and sugars that enhance crust browning and baked flavor. For more information, contact Aromatic Inc., 120 Post Rd. W., Ste. 102, Westport, CT 06680. Phone: 203/341-0400; Website: www.aromatic.se.

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

September

- 10-14.** **56th Australian Cereal Chemistry Conference.** Fremantle, Western Australia. Contact: ccperth@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>

- 24-29.** Course: **Aquaculture Feed Extrusion, Nutrition and Feed Management.** College Station, TX. Contact: Mian N. Riaz, Food Protein R&D Center, Texas A&M University, College Station, TX 77843-2476; 979/845-2774; Fax 979/458-0019; E-mail mriaz@tamu.edu; URL <http://www.tamu.edu/extrusion/>

- 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; 734/827-3816; Fax 734/827-3878; URL <http://www.fsis.usda.gov/Denver2006>

October

- 3-6.** **4th World Congress on Emulsions.** Lyon, France. Contact: World Congress on Emulsions, 140 cours Charlemagne, 69002 Lyon, France; +33 (0)4 7277 4550; Fax +33 (0)4 7277 4577; E-mail cme@package.fr; URL <http://www.cme-emulsion.com>
- 4-6.** **Health Ingredients Japan 2006.** Tokyo, Japan. Contact: CMP Japan Co. Ltd., Kanda 91 Bldg., 1-8-3 Kaji-cho, Chiyoda-ku, Tokyo 101-0044 Japan; 81-3-5296-1020; Fax 81-3-5296-1018; E-mail info@cmpjapan.com; URL <http://www.hijapan.info>
- 12-13.** **4th International Conference "Soy & Health 2006—Clinical Evidence and Diabetic Applications."** Düsseldorf, Germany. Contact: Soy & Health 2006, PB 220, B-8500 Kortrijk, Belgium; Fax +32 (0)57 46 95 25; E-mail info@soyconference.com; URL <http://www.soyconference.com>
- 14-17.** Workshop: **Current Concepts in Food-borne Pathogens and Rapid and Automated Methods in Food Microbiology.** River Falls, WI. Contact: University of Wisconsin-River Falls Animal and Food Science Department, 410 S. 3rd St., River Falls, WI 54022; 715/425-3704; Fax 715/425-3785; E-mail food-micro@uwrf.edu; URL <http://www.uwrf.edu/food-science/Institutes/welcome.html>
- 15-18.** **9th International Working Conference on Stored Product Protection.** São Paulo, Brazil. Contact: Lisandra Lunardi, Embrapa Trigo, Br 285, km 174, 99001-970 Passo Fundo, RS, Brazil; +55 (54) 311-3444; Fax +55 (54) 311-3617; E-mail: iwcspp@cnpt.embrapa.br; URL <http://www.embrapa.br/9thIWCSPP>
- 24-25.** Symposium: **The Path Forward for Functional Foods: Exploring Scientific and Legal Solutions for Defining Efficacy.** Amherst, MA. Contact: University Conference Service CS07-12, 918 Campus Center, University of Massachusetts, Amherst, MA 01003; 413/545-0172; Fax 413/545-0050; E-mail fergc@foodsci.umass.edu; URL <http://www.umass.edu/foodsci/foodPolicy.html>

- 25-28.** **3rd International Symposium on Sourdough.** Bari, Italy. Endorsed by AACC International. Contact: Hilde Keunen, +32 16204035; Fax +32 16202535; E-mail aacc@scisoceurope.org; URL <http://www.aaccnet.org/continuingeducation/>

November

- 8-10.** **IFE Americas—9th Americas Food & Beverage Show and Conference.** Miami, FL. Contact: World Trade Center Miami, 1007 N. America Way, Ste. 500, Miami, FL 33132; 305/871-7910; Fax 305/871-7904; E-mail afb@worldtrade.org; URL <http://www.americasfood-andbeverage.com>
- 14-16.** **Health Ingredients Europe 2006.** Frankfurt, Germany. Contact: CMP Information, P.O. Box 200, 3600 AE Maarssen, The Netherlands; +31 346 559444; Fax +31 346 573811; E-mail Hi@cmpinformation.com; URL <http://www.hi-events.com>