People

Luis (Lucho) F. Salazar has joined the company as scientific director. In his new position, Salazar will be responsible for expanding Agdia’s interaction with breeders, researchers, and growers to solve problems with plant pathogens in a wide variety of crops using Agdia programs, services, and products. Prior to joining Agdia, Salazar was principal scientist at the International Potato Center located in Lima, Peru.

Frank Yiannas has assumed presidency of the International Association for Food Protection. Yiannas oversees all food safety programs and public health functions for Walt Disney World.

Michaël M. R. van Sallandt has been appointed general manager Europe IOI-Loders Croklaan. Van Sallandt has a long history of service with the company, most recently as business unit manager Bulk Oils Europe. Marc V. P. den Hartog will succeed van Sallandt as business unit manager Bulk Oils Europe. Den Hartog previously worked in supply chain and sales and marketing roles with the company.

The Corn Refiners Association has announced that Li Li of Iowa State University and Huijun Liu of Pennsylvania State University are the 2006 winners of the CRA/AACC International outstanding poster awards. The awards provide recognition to outstanding researchers for their efforts to advance scientific principles in the corn wet milling process. The winners were selected during the World Grains Summit in San Francisco, CA, September 17–20, 2006.

Associations

WFC Launches Blog

Wheat Foods Council, a leading grain industry association, has launched a blog entitled Grain Talk with Marcia Scheideman. “The purpose of the online platform is to provide consumers, health professionals, and industry with clear, relevant, and fact-based information with the goal of debunking myths, showcasing credible science, and providing insights gathered from the grain industry in its entirety,” says Scheideman.

Companies

Acquisitions

Mintelq International Inc., a wholly owned subsidiary of Minerals Technologies Inc., has announced the completion of the acquisition of ASMAS, an Istanbul-based Turkish producer of refractories. The company will operate in Turkey as ASMAS, a part of the Minteq family of companies.

Acatris Health Group has announced it has been acquired by Israeli-based Frutarom Group. Acatris’s health ingredients will be managed from Frutarom’s Fine Ingredients Division headquartered in Switzerland and its name will be changed to Frutarom Group.

Award

Colloides Naturels International (CNI) has received the award for the best export company in 2005, presented by the French government. The award recognizes CNI’s global export expertise. CNI exports 90% of its production outside of France, shipping to more than 75 countries.

Certification

Nielsen-Massey Vanillas has become the first extract company and ingredient supplier in the United States to receive independent gluten-free certification from the Gluten-Free Certification Organization.

Expansion

CP Kelco has announced it has expanded operations into China to produce purified carboxymethyl cellulose in Taixing, Jiangsu Province. The new facility will have an initial capacity of 15,000 MT.

Ingredients

Leavening Agent/Phosphate Technologies

ICL Performance Products LP has introduced Levona, a new leavening agent that is calcium-enriched and has zero sodium. Levona enables food manufacturers to formulate products that can carry healthy messages such as “low sodium” and “a good source of calcium,” without compromising flavor, volume, texture, and convenience.

Also announced is the introduction of Benephos, a reduced sodium phosphate technology that provides beverage formulators the ability to market shelf-stable beverages that are lower in sodium. Benephos will aid in the stabilization of proteins, minerals such as calcium, and color, as well as flavor enhancement. Benephos is a reduced sodium version of a broadly used soluble polyphosphate.

Amylase

Danisco has developed GRINDAMYL POWERFresh. The value-adding G4 amylase sets a new standard in anti-staling technology for bread and tortillas by extending the shelf life of bread and tortillas, and at the same time, makes them more satisfying to eat.

Notices

New Location

The AOCS Headquarters had moved to a new location. New contact information:
Mail Address: P.O. Box 17190, Urbana, IL 61803; Street Address: 2710 S. Boulder, Urbana, IL 61802; Phone: +1.217.359.2344; Fax: +1.217.351.8091; e-Mail: general@aocs.org; Website: www.aocs.org.
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AACC INTERNATIONAL ANNUAL MEETINGS


CALENDAR

January
28-February 2, 2007. Course: Feeds & Pet Food Extrusion. College Station, TX. Contact: Mian N. Riaz, Food Protein R&D Center, Texas A&M University, College Station, TX 77843-2476; +1.979.845.2774; Fax +1.979.458.0019; E-mail mriaz@tamu.edu; URL http://www.tamu.edu/extrusion/

February
1-2, 2007. Workshop: Beneath the Hull: Exploiting the Health-Beneficial Properties of the Rice Grain. New Orleans, LA. Contact: Elaine T. Champagne; +1.504.286.4448; Fax +1.504.286.4430; E-mail etchamp@srcr.ars.usda.gov; URL http://www.usarice.com/processing

FUTURE MEETINGS

April
30-May 2, 2007. 6th European Young Cereal Scientists and Technologists Workshop. Montpellier, France. Contact: AACC International-Europe, Stanislas de Rijcklaan 60/22, BE-3001 Heverlee, Belgium; +32.16.204035; Fax +32.16.202535; E-mail aacc@scisoc.eu; URL http://www.cerealsandeurope.net

May
2-4, 2007. Spring Meeting 2007. Montpellier, France. Contact: AACC International-Europe, Stanislas de Rijcklaan 60/22, BE-3001 Heverlee, Belgium; +32.16.204035; Fax +32.16.202535; E-mail aacc@scisoc.eu; URL http://www.cerealsandeurope.net

June
15-22, 2007. XXVII International Workshop/Symposium on Rapid Methods and Automation in Microbiology. Manhattan, KS. Contact: Daniel Y. C. Fung; Kansas State University, Department of Animal Sciences and Industry, 139 Call Hall, Manhattan, KS 66506; +1.785.532.1208; Fax +1.785.532.3295; E-mail dfung@ksu.edu; URL http://www.dce.ksu.edu/rapidmethods

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