PEOPLE

AACC International member Ron Moline retired from Bay State Milling Company in December 2006. He spent 43 years at the company and had served as its vice president of quality assurance for the past 21 years. Moline is a 40-year member of AACC International, having served as a past member of the Board of Directors, the Executive Committee, the Grain Testing Committee, and several other committees.

The Mennel Milling Company is pleased to announce the promotion of AACC International member Dave L. Braun to vice president of sales, where he will manage and coordinate all external sales activities. He has been with the company for 25 years, previously holding positions in the packing and loading department and the quality assurance laboratory in the Fostoria flour mill and being corporate sales manager prior to becoming director of business development.

Michael R. Kraus has been promoted to senior vice president of sales at The Mennel Milling Company. He will continue to serve current customers and focus on the growth of the expanded flour mill in Roanoke, VA.

Kraus has been with the company for 28 years, previously holding positions as vice president and general manager of The Mennel Milling Company of Virginia and vice president of sales.

The Mennel Milling Company has announced that AACC International member James E. Schuh has joined the company as quality assurance manager at the Fostoria, OH, flour mill. He has more than 20 years of experience in the baking industry with Best Foods/George Weston Bakeries and their predecessors. He will also be involved in research and development at Mennel Milling.

BI Nutraceuticals has announced the appointment of Lauren Taylor-Cimino to the position of eastern regional sales manager. She will be responsible for maintaining and growing the structure of BI’s eastern territory.

United States Bakery has announced the retirement of Ron McKnight, its vice president of sales and marketing, after 51 years in the industry. During his 24 years with USB, the company’s sales routes increased from 200 to more than 650. Although officially retired, McKnight will consult with USB and provide specialized training to sales managers.

FONA International has announced that Amy McDonald has been promoted to vice president of sales. She has more than 17 years of experience in the food, flavor, and pharmaceutical industries. Her business process improvement programs have improved the company’s customer focus and account planning capabilities. She will provide leadership in FONA’s ongoing international expansion.

The newly formed Global Organization of EPA and DHA Omega-3 (GOED Omega-3) elected the following people to its
Board of Directors: Philip Fass of Martek Biosciences, Thomas Grys of Denomega, Baldur Hjaltaison of EPAX, Ian Newton of Ceres Consulting, Robert Orr of Ocean Nutrition Canada, Bob Rasmus of Lipid Nutrition, Olav Sandnes of Marine Nutraceuticals, David Shannon of Croda Inc., and Richard Weis of OmegaPure. Orr was elected the chair of the organization and Grys the vice chair. GOED Omega-3 is an international nonprofit trade association formed to increase the market for and regulatory approvals of EPA and DHA omega-3 products, educate consumers about them, and implement quality standards.

Takasago International Corp. (USA) Flavor Division has named James Buchanan as a new senior flavorist/senior associate. He has been in the flavor industry for 33 years, including working 20 years for Colgate Palmolive. In his new position, he will develop raw material components and flavors for oral care and mint flavor applications.

COMPANIES

Expansions
Tate & Lyle has formed a new subsidiary, Tate & Lyle ANZ Pty Ltd., to serve the Australian and New Zealand food and beverage industry. Based in Melbourne, it will market the company’s value-added ingredients, sweeteners, flavors, and fibers.

BI Nutraceuticals, a supplier of dietary supplement and functional food ingredients, has completed construction of a fluid bed processing area at the company’s facility in Islandia, NY. It now has fluid bed granulation, wet granulators, dry roller compaction capacity, milling, and blending in one facility.

New Company
Nikken Foods Company Ltd. of Tokyo, Japan, has acquired the Nikken Foods Division of Lilar Corporation, resulting in the incorporation of Nikken Foods USA, Inc. The parent company, which manufactures natural savory flavors, plans to research and develop new products in the United States for local production.

New Program
General Mills, through its Worldwide Innovation Network, is seeking external partners with new products and technologies that will be complementary to the company’s brands. Submissions of patented or patent-pending ideas from inventors or small business will be judged according to several criteria. General Mills also recently joined YourEncore, a network of retirees, to accelerate new product development.

New Website
Sethness Products Company, manufacturer of caramel color, has launched a redesigned website at www.sethness.com.

ASSOCIATIONS

Whole Grains Guide
The Wheat Foods Council, in collaboration with the Whole Grains Council and the American Dietetic Association, has developed a fact sheet entitled “Whole Grains Made Easy.” The fact sheet addresses nutrition, USDA dietary recommendations, and serving sizes as they relate to whole grains. It also includes a consumer guide to including whole grains in meals and snacks.

Almond Sensory Guide
The Almond Board of California has released “The Almond Sensory Lexicon” as a sensory reference for food formulators. The lexicon contains 86 attributes and definitions, including the attributes of appearance, aroma, flavor, and texture of unprocessed and processed almonds. It is based on a study in which samples of raw almonds representing 20 different almond varieties were analyzed.

AACC INTERNATIONAL ANNUAL MEETINGS


CALENDAR

May
2-4. 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@scicos-europe.org; http://www.cerealsandeurope.net
13-16. 98th AOCS Annual Meeting & Expo. Québec City, QC, Canada. Contact: AOCS, P.O. Box 17190, Urbana, IL 61803-7190; +1.217.359.2344; Fax +1.217.351.8091; http://annual_mtg.aocs.org
16-18. AACC International Milling & Baking Division Spring Technical Conference. Las Vegas, NV. Contact: Steve Schorn; E-mail steveschorn@researchprod.com

June
11. Course: Overview of Risk Analysis. College Park, MD. Contact: Joint Institute for Food Safety and Applied Nutrition, University of Maryland, 0220 Symons Hall, College Park, MD 20742; +1.301.405.8382; Fax +1.301.405.8390; E-mail wesley.long@fda.hhs.gov; http://www.jifsan.umd.edu
12-14. Course: Food Safety Risk Management. College Park, MD. Contact: Joint Institute for Food Safety and Applied Nutrition, University of Maryland, 0220 Symons Hall, College Park, MD 20742; +1.301.405.8382; Fax +1.301.405.8390; E-mail wesley.long@fda.hhs.gov; URL http://www.jifsan.umd.edu

An advertisement appeared here in the printed version of the journal.
15-22. 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; http://www.dce.ksu.edu/rapidmethods

19-21. XV International Starch Convention. Moscow, Russia. Contact: Luybov Wasserman, Institute of Biochemical Physics RAS, 4,ul. Kosygina, 119991 Moscow, Russia; (007) (495) 9397442; Fax (007) (495) 9382484; E-mail lwasserma@sky.chph.ras.ru; http://www.ISCmoscow2007.narod.ru

20-22. Course: Food Safety Risk Assessment. College Park, MD. Contact: Joint Institute for Food Safety and Applied Nutrition, University of Maryland, 0220 Symons Hall, College Park, MD 20742; +1.301.405.8382; Fax +1.301.405.8390; E-mail wesley.long@fda.hhs.gov; http://www.jifsan.umd.edu

July

28-31. 2007 IFT Annual Meeting and Food Expo. Chicago, IL. Contact: Institute of Food Technologists, 525 W. Van Buren, Ste. 1000, Chicago, IL 60607; +1.312.782.8424; Fax +1.312.782.8348; http://www.ift.org

August

August 7-10. Extrusion Processing Technology and Commercialization Short Course
Manhattan, Kansas. Contact: Anita McDiffett, +1.785.532.4080; E-mail almgret@ksu.edu; http://www.ksu.edu/igp


September

12-14. First International Symposium on Gluten-Free Cereal Products and Beverages. Cork, Ireland. Endorsed by C&E and AACC International. Contact: AACC International-Europe, Stanislas de Rijcklaan 60/22, BE-3001 Heverlee, Belgium; +32 16 204035; Fax +32 16 202535; E-mail aacc@scisoeurope.org; http://www.glutenfreecork2007.com

An International Grains Program advertisement appeared here in the printed version of the journal. To view this advertisement and others from 2007, see the CFW online Table of Contents page.