PEOPLE

In response to changes in the worldwide market, including the European Union’s new sugar regime, ORAFTI has undergone some restructuring changes. Dominic Speleers, head of sales and marketing, and Charles Degard, head of production, have been appointed as managing directors. Both will retain their current positions as well. Tim Van der Schraelen has also been appointed marketing and communication manager for ORAFTI’s Active Food Ingredients division.

Jorn Dyerberg, a pioneer in the discovery of omega-3s in foods, will now be a scientific advisor for Cognis Nutrition & Health. While studying in Greenland in the 1970s, Dyerberg first hypothesized that the rarity of coronary heart disease among the Inuit could be related to the abundance of omega-3 fatty acids found in their fish-based diet.

Cognis Nutrition & Health has also announced that Wayne Howard, a veteran in the research, production, sales, and marketing of food ingredients, has relocated from Cognis Australia to La Grange, IL. Howard will take on the role of market development manager–functional food and food technology.

David Michael & Co. has two new international hires. Ixel Castillo has joined David Michael & Co.’s Mexico quality control team. Castillo has a degree in food technology with a specialty in quality control. GuoYing Yang will join David Michael Beijing as a food technologist. Yang has a degree in food science and bioengineering with experience in bakery R&D.

Charles Speirs has recently joined the Campden & Chorleywood Food Research Association. Speirs, who spent 19 years with Masterfoods, will be responsible for bakery-related research and other projects.

FONA International’s Jeff Banes has earned the status of certified culinary scientist from the Research Chefs Association. Banes has spent the last several years helping customers overcome flavor challenges in savory applications.

Beth Nielsen has recently accepted an offer to become director-international for Nielsen-Massey Vanillas. Nielsen, who has held a number of director and financial-related positions for a variety of schools and companies around the globe, now returns to her roots with the family business.

D.D. Williamson has publicized the hiring of three new associates. Jennifer Guild will fill the new position of global food science and regulatory manager, Jody Renner-Nantz will fill the new position of food science chemist, and Richard Wiebke will be global quality manager.

Sandra Nelson will join D.D. Williamson as a technical coordinator in the Manchester, England, office. Nelson will serve as the point of contact for quality, specifications, formulations, and product uses.

James E. Bernard and David I. Marciniak will join P.L. Thomas as key account managers. Bernard has a strong background in dairy and flavors, including experience managing a food manufacturing plant, developing national markets, and providing sales for a mixture of companies. Marciniak has provided research guidance and technical sales strategies for a range of companies, including Crystals International and the Imperial Sugar Co.
distribution agreement for Sweden, Newport Scientific Pty. Ltd. and Perten Partnership to full capacity. and it is now in the process of ramping up mechanically completed in January 2007, US$195 million facility is Tate & Lyle’s Sucralose facility in Singapore. The Tate & Lyle has opened a SPLENDA commercial scale. be used to produce vitamin K-3 on a chemical technology, CeTECH, which can wide license for a cerium mediator electro-igan, Canada. The assets include a world- Electron Technologies, based in Shawin- Lonza Group Ltd. has acquired S.A.M. baking, drying, roasting, and shredding. thermal process applications including broad pH range, high salt concentrations, and high temperatures.

COMPANIES

Acquisitions

Clextral, a pioneer in the development of twin-screw extrusion technology, has been acquired by Legris Industries. The acquisition will give Clextral the benefit of Legris’s international presence. Clextral had previously acquired Afrem which specializes in equipment for the production and drying of pasta, and Lymac, which makes packaging for dry products.

CPM, an equipment provider for particle size reduction and pelleting, has acquired Wolverine Proctor & Schwartz Ltd. of Glasgow, Scotland. CPM had previously acquired the U.S.-based operations of Wolverine Proctor, a leader in high-value thermal process applications including baking, drying, roasting, and shredding.

Lonzagroup Ltd. has acquired S.A.M. Electron Technologies, based in Shawinigan, Canada. The assets include a worldwide license for a cerium mediator electro-chemical technology, CeTECH, which can be used to produce vitamin K-3 on a commercial scale.

Grand Opening

Tate & Lyle has opened a SPLENDA Sucralose facility in Singapore. The US$195 million facility is Tate & Lyle’s largest investment in Asia. The plant was mechanically completed in January 2007, and it is now in the process of ramping up to full capacity.

Partnership

Newport Scientific Pty. Ltd. and Perten Instruments AB have entered into a sole distribution agreement for Sweden, Denmark, Finland, and Norway. Pertenu will now handle the sales, support, and consumables for Newport Scientific, building on the two companies’ synergies and allowing Newport to further penetrate the Scandinavian market.

Sale

Danisco has agreed to divest Flavours to Firmenich. The move will allow Danisco to focus its attention on bioingredients and texturants and sweeteners. The two companies are also entering into a strategic partnership together.

AACC INTERNATIONAL ANNUAL MEETINGS


INGREDIENT PRODUCTS

Barilla’s PLUS multi-grain pasta may be served as part of the National School Lunch Program. After an extensive review by the USDA Food and Nutrition Service, the USDA approved the pasta to contribute one ounce of meet alternate and two servings of bread alternate.

Diehl Food Ingredients has introduced the Diehl Organics line of certified organic specialty powders. The unique dairy protein–based systems include a powdered creamer called Jerzee Organic and a powdered vegetable fat called Centennial Organic.

Holgran has unveiled HOLSEL, a dairy mineral concentrate designed to augment the true taste of salt in low sodium applications. The versatile product can be used in an assortment of applications, including baked goods, snacks, and breakfast cereals.

Sethness Products Company has launched OC234, the world’s first certified organic powdered caramel color. The product is a dry organic color that can be used to improve visual appeal of baked goods, cereals, and more.

LAB EQUIPMENT

Viscotek has released their new RImax Conventional GPC/SEC system. It features an RI detector used for measuring concentration, or a UV/VIS for measuring the concentration of polymeric samples or proteins having a UV chromophore, or both an RI and UV for copolymer analysis.
An advertisement appeared here in the printed version of the journal.
2007

July
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; E-mail info@ift.org; http://www.ift.org

August
1. Global Food Safety and Quality Conference.
Chicago, Illinois. Contact: Institute of Food Technologists, 525 W. Van Buren, Ste. 1000, Chicago, IL 60607; +1.312.782.8424; Fax +1.312.782.8348; E-mail info@ift.org; http://www.ift.org

1. Second Annual International Food Nanotechnology Conference.
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; E-mail info@ift.org; http://www.ift.org

5–10. 57th Australian Cereal Chemistry Conference.
Melbourne, Australia. Contact: Joe Panozzo; E-mail joe.panozzo@dpi.vic.gov.au; www.raci.org.au/division/cereal

Manhattan, KS. Contact: Anita McDiffett, +1.785.532.4080; E-mail almgret@ksu.edu; http://www.ksu.edu/agp

Fremantle, Western Australia. Contact: Promaco Conventions, 7/22 Parry Avenue, Bateman, WA 6150, Australia; +61.8.9332.2900; Fax +61.8.9332.2911; http://www.promaco.com.au/2007/abts

26–31. Course: 9th Annual Practical Short Course on Texturized Vegetable Protein and Other Soy Products.
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 mnriaz@tamu.edu; http://www.tamu.edu/extrusion

September
Glasgow, UK. Contact: ICC Headquarters, Marxergasse 2, A-1030 Vienna, Austria; +43 1 707 7202 0; Fax +43 1 707 7204 0; http://www.icc.or.at

6–7. Course: 2nd Snack Food Processing and Product Formulation.
Ghent, Belgium. Contact: Ignace Debruyne, ID&EA Ignace Debruyne & Associates, Snackfoods, Haverhuisstraat 28, B-8870 Izegem, Belgium; +32 (0)51 31 12 74; Fax +32 (0)51 31 56 75; E-mail snackfoods@scarlet.be.

Cork, Ireland. Endorsed by C&E and AACCD International. Contact: AACCD International-Europe, Stanislas de Rijcklaan 60/22, BE-3001 Heverlee, Belgium; +32 16 204035; Fax +32 16 202535; E-mail aace@scisoeurope.com; http://www.glutenfreecork2007.com

Anaheim, CA. Contact: Meetings Department, 481 N. Frederick Ave., Suite 500; Gaithersburg, MD 20877; +1.301.924.7077; Fax +1.301.924.7089; E-mail: meetings@aoac.org; www.aoac.org

Bolsa de Cereales de Rosario, Argentina. Contact: ICC Latin American Conference 2007, Córdoba 1452, P.8 – Of.4, (2000) Rosario, Argentina; +54 (341) 4262120; Fax +54 (341) 4215210; E-mail contact@llaconference.com.ar

College Station, TX. Contact: Mian Riaz, 2476 TAMU, 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 mnriaz@tamu.edu; www.tamu.edu/extrusion

October
San Antonio, TX. Contact: Alan Oppenheimer, AACCD International Rheology Division, c/o General Mills Inc., 330 University Ave SE, Minneapolis, MN 55414-1779; +1.763.764.6616; Fax +1.763.764.8211; alan.oppenheimer@gemills.com

River Falls, WI. Contact: University of Wisconsin–River Falls, Animal and Food Science Department, 410 South 3rd Street, River Falls, WI 54022; +1.715.425.3704; E-mail foodmicro@uwrf.edu; www.uwrf.edu/food-science

November
12–14. XII Latin American Congress on Fats & Oils.
Florianópolis, SC, Brazil. Contact: Sociedade Brasileira de Óleos e Gorduras, UFSC / CCA / CAL, Rod. Admar Gonzaga, 1346, Itaçuru-Florianópolis-SC, CEP-88034-001, Brazil; +55 48 3028 5935; sbog@cca.ufsc.br; www.oleogorduras.org.br

Munich, Germany. Contact: Martin Lechner, Messe Münch en GmbH, M,OC, Lüllenthahalle 40, 80939 München, Deutschland; +49 89 32 53 - 2 15; Fax +49 89 9 49 - 9 72 39 82; E-mail bettina.albrecht@messe-muenchen.de.

Ping Tung, Taiwan. Contact: Roland Ernest Poms, ICC Headquarters, Marxergasse 2, A-1030 Vienna, Austria; +43 1 707 7202 0; Fax +43 1 707 7204 0; http://www.icc.or.at

December
Kansas City, MO. Contact: Sue Canty, USWB/NI-FO, 380 Plant and Soil Sciences Building, East Lansing, MI 48824-1325; +1.517.355.0271, ext. 183; Fax +1.517.353.3955; E-mail scabusa@scabusa.org; http://www.scabusa.org/forum07.html

New Delhi, India. Contact: Montgomery International Ltd., 9 Manchester Square, London W1U 3PL, UK; +44 (0) 20 7886 3102/3109; Fax +44 (0) 20 7886 3101; E-mail ifeindia@montex.co.uk; http://www.ife-india.com/
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GRAIN SCIENCE AND INDUSTRY
KANSAS STATE UNIVERSITY

The Department of Grain Science and Industry at Kansas State University is seeking an energetic, visionary, creative, entrepreneurial, and pro-active Department Head and leader to manage this unique and internationally recognized department.

For a complete position description including required and desired qualifications and experience, please visit the Department web site at www.grains.ksu.edu.

RESPONSIBILITIES of the Department Head for Grain Science: fostering excellence in teaching, research, outreach both domestically and internationally; set goals and align resources to achieve these goals; Recruit and retain excellent and productive faculty, staff, and students; Provide leadership in fundraising for new facilities, and financial support for the department; Foster diversity, collegiality, and enhance teamwork.

For description and how to apply visit the Department website. Minority and women candidates are particularly encouraged to apply. We also encourage nominations of outstanding potential candidates. Application materials and nominations should be sent to: Professor Fred Fairchild, Chair of Search Committee, Kansas State University, Grain Science & Industry, 201 Shellenberger Hall, Manhattan, KS 66506-2201.

For additional information regarding this position contact the search committee chair at fjf@ksu.edu. Review of applications will begin August 15, 2007, and will continue until the position is filled. This position will be available by January 2, 2008.

EQUAL EMPLOYMENT OPPORTUNITY: Kansas State University is an equal opportunity employer. Kansas State University actively seeks diversity among its employees.

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