PEOPLE

General Mills Vice Chairman and CFO Jim Lawrence announced plans to retire. Lawrence, who joined General Mills in 1998, has accepted a senior level position with another firm. Don Mulligan has been elected executive vice president and CFO, and Ken Thome has been named senior vice president and deputy CFO.

Cognis Nutrition & Health has made Sharrann Simmons senior marketing manager. Simmons will be responsible for marketing strategy development and implementation for the entire Cognis portfolio. She was most recently the vice president and general manager of the U.S. subsidiary of CNI, Colloides Naturels International.

Mike Crider has recently joined Diehl Food Ingredients, Inc. as a territory sales manager. Crider was formerly a vice president with Custom Industries and a technical sales manager for baking with Kerry Ingredients. He has a wide background in R&D, operations, and sales, including more than 16 years with Kellogg.

The Wheat Foods Council has appointed Kathy Wiemer as its 2007/2008 committee chair. Wiemer is director of nutrition for the Bell Institute of Health & Nutrition, a division of General Mills, where she has been for 28 years. Outgoing chair Tom Mick will continue to serve on the council’s executive committee.

Larry Nichols has been named vice president of sales and marketing at US Soy. With more than 36 years in the food industry, he has previously worked at Beatrice Food Ingredients, Kraft, Commercial Creamery Co., Pioneer Flour Mills, and Dean Foods Co. Nichols also founded and operated AmeriSource, Inc.

Chakrit Chemical Corporation has announced that George Austin will be vice president, new business development. Austin will oversee the sales and development of new business with a focus on new products and custom and proprietary products. Austin had previously worked with ChemDesign Corporation for the past 20 years.

ASSOCIATIONS

The Foundation for Occupational Health and Safety (FOHS) has announced its 2006 Worldwide Outreach Program grant recipients. The Institute of Science, Technology & Research of Gujarat, India, and the Malaysian Industrial Hygiene Association of Ampang, Malaysia, are both winners. FOHS is currently seeking 2007 applications.

AOAC International has approved for official first action a method for the determination of aristolochic acid. The method, 2007.05, can aid in the accurate determination of the presence of aristolochic acid in botanicals and dietary supplements. Aristolochic acid can lead to kidney damage.

AWARDS

Philip E. Nelson has been awarded the 2007 World Food Prize, the world’s highest food honor. Nelson, a professor of food science at Purdue, was responsible for achievements in the development of bulk aseptic packaging and storage, which allows highly perishable foods like fruits and vegetables to be distributed globally without refrigeration and without significant loss of nutrients.

Mary Ellen Camire, AACC International Director, has been honored as an Institute of Food Technologists Fellow for her contributions to extrusion processing, dietary fiber analysis, dietary supplements, and functional foods. She is a professor at the University of Maine.

Thomas Haertlé was awarded the title of doctor honoris causa by the presidium of the Russian Academy of Sciences for his high-quality protein research and for his

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INGREDIENT PRODUCTS

**Dietary Fibers**
Tate & Lyle has launched a new line of dietary fibers that will be marketed under the brand Promitor. The portfolio will include both soluble and insoluble dietary fibers that can be incorporated into a wide variety of foods with no impact on taste or texture. Promitor Resistant Starch, the first ingredient to be marketed under the new name, is designed for baked products and snacks.

**Emulsifiers**
With Lametop 500, Cognis has significantly improved the performance of its emulsifier series. Traditionally the quality of Cognis’s DATES emulsifiers was directly proportional to the tartaric acid content. The new emulsifiers introduce the tartaric acid at precisely the place in the molecule where it will have the greatest effect, thereby ensuring optimum performance and cost-effectiveness.

TIC Gums has announced that it has self-affirmed the GRAS status for its TICAmulsion line of modified gum acacia emulsifiers. The evaluation was done by an independent expert panel. The new status permits the use of modified gum acacia in a wide variety of foods and beverages.

**Omega-3s**
Frutarom USA Inc. has unveiled Alina, a new line of omega-3 fatty acids that outperforms traditional omega-3 oils by providing improved flavor and shelf stability in heat-treated dairy, beverage, and savory applications. The omega-3s are derived from salvia seed through a natural extraction process.

**Trans-Free Lamination Shortenings**
Loders Croklaan, a producer of fats and oils, has created a new line of Santrans called Roll-Rite. The product line is a trans-free lamination shortening that delivers great taste, texture, and process-ability. It can be used in a variety of baking applications, such as pastries, pies, and croissants.

LABORATORY EQUIPMENT

**Light Scattering Instrument**
Viscotek has released a new high throughput dynamic light scattering instrument. The instrument combines the benefits of Viscotek’s single mode fiber technology and an entirely new 3-axis automated platform. It requires a low sample volume and delivers high sensitivity with a wide range of temperature control.

**Viscometer**
The Norcross Corporation has introduced a bench top viscometer for testing minute samples. The Norcross LabPak viscometer, which can distinguish between boiling and ambient water, uses a piston to measure time-of-fall up to 20 seconds, with accuracy to within 0.1 seconds.

REGULATORY ISSUES

**Acrylamide**
The European Commission Directorate General for Health and Consumer Protection has updated its guidelines on ways food manufacturers can lower acrylamide in food products. The group has released a series of brochures for the biscuits, crackers, and crisps products; breakfast cereals industries.

**Myotoxins**
The UK Food Standards Agency has issued “Myotoxins in Food—Sampling Procedures and Analytical Methods.” The guide contains sampling advice for enforcement authorities and food business operators on myotoxin-related legislation and the official methods for sampling certain foods for myotoxins.

**EU Health Claims**
The European Food Safety Authority has published its final guidance to applicants on the submission of health claims for authorization. The handbook addresses what scientific data and evidence claimants need to include in their application.

PLANT EQUIPMENT

**X-ray Inspection**
Mettler-Toledo Safeline Inc. has introduced the PowerCheckPlus, an X-ray inspection system that provides contaminant detection and quality assurance for bulk and packaged products. The unit uses low energy X-ray technology for optimal sensitivity in detecting and automatically rejecting many contaminants including metal, stone, bone, glass, and high-density plastics.

AACC INTERNATIONAL ANNUAL MEETING


CALENDAR

**November**
5–7. Chemical Leavening Short Course. Seattle, WA. Contact: Tara Schaefer, Chemical Leavening Registration, AACC International, 3340 Pilot Knob Road, St. Paul, MN 55121; +1.651.454.7250; Fax: +1.651.454.0766; E-mail tshaefer@scisoc.org

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

20–22. Oils and Fats 2007. Munich, Germany. Contact: Martin Lechner, Messe München GmbH, M.O.C, Lilienthalallee 40, 80939 München, Deutschland; +49 89 3 23 53 - 2 15; Fax +49 89 9 49 - 9 72 39 82; E-mail bettina.albrecht@messe-muenchen.de.

27–29. Workshop: Safety and Wholesomeness of Cereal Food. 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; www.icc.or.at

**December**
2–4. National Fusarium Head Blight Forum. Kansas City, MO. Contact: Sue Canty, USWSBI-NFO, 380 Plant and Soil Sciences Building, East Lansing, MI 48824-1325; +1.517.355.0271, ext. 183; Fax: +1.517.355.3955; E-mail scabusa@scabusa.org; www.scabusa.org/forum07.html

6–8. IFE India 2007. 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; www.ife-india.com/

2008

**March**
31–April 2. Fifth European Symposium on Enzymes in Grain Processing. Norwich, UK. Contact: Dawn Barrett, Institute of Food Research, Norwich
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