

COMPANIES

Reorganization

Chr. Hansen has formed a new health and nutrition business division, which will build on the company's successful probiotics applications. The company also reorganized its innovations activities within the cultures and enzymes area under the INNOVATION name.

Certifications

Charm Sciences Inc. has received approval from the USDA's Grain Inspection, Packers, and Stockyards Administration on the detection of aflatoxin and DON in more grain commodities than any other test, according to the company. Their Rapid One Step Assay technology has been approved for aflatoxin detection in rye, oats, corn, soybeans, wheat, and 14 other commodities.

FONA International, a manufacturer of flavors and flavorings, has announced that they've been certified organic by Quality Certification Services. The company now meets organic, halal, kosher, and all-natural requirements.

Expansion

ORAFTI Active Food Ingredients has announced that its large-scale prebiotic production facility in Chile is now up and running. The site produces both powdered and liquid syrup forms of prebiotics for the North American and South American markets.

Acquisitions

Glanbia has acquired the Canadian omega-3 company Pizzey's Milling. The acquisition will enhance Glanbia's role as a global nutritional ingredients supplier. The existing management team will remain with the business.

Crown Iron Works, a leader in the thermal, mechanical, and chemical process equipment for the oilseed extraction, edible oil refining, and biodiesel industries, has been acquired by CPM. The transaction includes Europa Crown Ltd., based in Hull, England, and majority interest in Crown Friendship Engineering Co., based in Wuhan, China.

Symrise has acquired Unilever's non-branded food ingredients business in the United Kingdom. This noncore portfolio includes the company's dry seasonings and wet pastes. The move should strengthen Symrise's savory business and bring together a complementary customer base of existing and new accounts.

Award

Century Extrusion has exceeded U.S. safety standards and received a Special Recognition award from the Society of Plastics Industry, Inc., for 2006. The company has monthly safety team meetings, a safety administrator, a safety coordinator, and key safety measurables, which have resulted in above average safety performance.

New Company

Agilex Flavors and Fragrances is a new company that formed through the integration of Flavor and Fragrance Group Industries Inc. and six of its operating companies. The company is focused on both the growing middle market and select multinationals.

ASSOCIATIONS

New Literature

The Council for Agricultural Science and Technology (CAST) has released two new publications. *Convergence of Agriculture and Energy II: Producing Cellulosic Biomass for Biofuels* answers a number of critical questions about the biofuels industry, including what effect this will have on current and future feedstock supplies, what crops yield the best results, and what improvements in the feedstock supply system will lead to greater conversion and revenue. *Probiotics: Their Potential to Impact Human Health* is another new publication that describes the characteristics of probiotics, their impacts on human health, and what is known about the microbes that colonize humans.

Mycotoxin Resource

The National Corn Growers Association (NCGA) has added a new mycotoxin resource to their website, www.ncga.com. The website has information about the dangers of mycotoxins and the advances in dealing with them.

AACC INTERNATIONAL ANNUAL MEETINGS

2008. Honolulu, Hawaii. Hawaii Convention Center. Sept. 21–24.

2009. Baltimore, Maryland. Baltimore Convention Center. Sept. 13–16.

INGREDIENT PRODUCTS

Plant Sterols and Sweetener

Cargill has unveiled the new CoroWise ES101 plant sterol powder. With no impact on food flavor, this heart-healthy, high concentration formula is easy to use and requires less processing than steryl esters. Cargill has also announced that its Xtend isomaltulose nutritive sweetener does not promote tooth decay. According to a recent FDA approval and clinical data, the isomaltulose is not fermented by oral bacteria to an extent sufficient to lower dental plaque pH to levels that would contribute to the erosion of dental enamel.

Tortillas

Danisco's new line of POWERFlex ingredient blends brings together the company's emulsifier, hydrocolloids, and enzymes, including the G4 amylase. POWERFlex can help produce a long-lasting, soft, and flexible tortilla that lacks stickiness and dried edges.

Gluten-Free Starches

A new line of starches for gluten-free bakery applications has been launched by Penford Food Ingredients. The naturally gluten-free tapioca, potato, and rice starches are designed for breads, muffins, cakes, and other bakery items.

Highly Soluble Inulin and Prebiotics

ORAFTI has introduced an upgraded version of its highly soluble inulin (HIS). The new version of Beneo HSI will continue to provide the sugar replacement properties of oligofructose with the texturing effects of inulin. ORAFTI has also announced that their BeneoTMSynergy1 prebiotics have been demonstrated to assist in maintaining appropriate body weight and body mass index in normal weight adolescents. According to the study, prebiotic supplementation with inulin-type fructans such as Beneo Synergy1 modulates the blood levels of powerful hormones responsible for appetite regulation.

Papaya

Van Drunen Farms has added freeze-dried and drum-dried papaya to its line of food ingredients. The freeze-dried papaya is a surprisingly sweet inclusion designed for baked products such as quick breads, muffins, and breakfast bars. The drum-dried papaya is better suited for smoothies, energy drinks, and dry blends.

Citrus

Symrise's new line of citrus flavorings, called Naturally Citrus, is being launched via the company's Global Citrus Center, which is being built in Sorocaba, Brazil.

Vanilla Bourbon and Wild Green Oat Extract

Solid Extract Vanilla Bourbon FR, a highly concentrated syrup from Frutarom, addresses the needs of customers who do not want vanilla products that contain alcohol as well as those looking for a higher, concentrated version of standard vanilla extract. The company has also released Neuravena, a wild green oat extract, that has been shown to enhance stress coping abilities and learning performance, according to four recent studies.

LABORATORY EQUIPMENT

Viscotek has introduced the Triple Detector GPC/SEC system, a comprehensive, advanced detector system for the characterization of natural polymers, copolymers, proteins, pegylated proteins, and more. This system can provide absolute molecular weight without the calibrations, extrapolations, and corrections required by other techniques.

PLANT EQUIPMENT

Drive Conveyor and Idler Assembly

SpanTech LLC's Intermediate Drive Conveyor and Low Profile Idler are versatile new options in their Designer System conveyor line. The conveyor only requires a 26-inch straight section and allows gear motor placement to be determined by the customer. The idler, with a nose diameter of only 2.5 inches, can eliminate the need for transfers.

Metal Detector

Designed for high-volume dry processing applications, the GravityFlowHD metal detector from Mettler-Toledo Safeline, Inc. is easy to operate, compact, and has a high speed reject system that minimizes

loss. The high-sensitivity product is capable of detecting ferrous, nonferrous, and stainless steel contaminants.

CALENDAR

January

22–23. Food Ingredients Africa 2008. Cape Town, South Africa. Contact: Expoconsult B.V. trading as CMP Information, P.O. Box 200, 3600 AE Maarssen, The Netherlands, +31.346.559444; Fax +31.346.573811; E-mail FiAfrica@cmpi.biz; <http://africa2008.fi-events.com/>

27–2 February. Short Course: 18th Annual Feeds and Pet Food Extrusion. College Station, TX. Contact: Mian Riaz, Food Protein R&D Center, 2476 TAMU, 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

31–1 February. envietech 2008. Vienna, Austria. Contact: Austria Center Vienna, Michael Part, Bruno-Kreisplatz 1, 1220 Vienna, Austria; +43.1.26069.2388; Fax +43.1.26069.2370; E-mail michael.part@acv.at; www.envietech.at

February

21–23. Short Course: Molds and Mycotoxins in Foods. Lincoln, NE. Contact: Nina Murray, The Food Processing Center, 143 Food Industry Complex, Lincoln, NE 68583-0930; +1-402-472-2817; Fax: +1-402-472-1693; E-mail nmurray2@unl.edu; www.fpc.unl.edu

March

11. Workshop: Flour Methods. Wooster, OH. Contact: Edward Souza, Soft Wheat Quality Laboratory, USDA ARS, 1680 Madison Ave., Wooster, OH 44691, +1-330-263-3891; Fax +1-330-263-3651; www.ars.usda.gov/News/News.htm?modecode=36-7-05-00

12. 55th Annual Soft Wheat Quality Research Review Conference. Wooster, OH. Contact: Edward Souza, Soft Wheat Quality Laboratory, USDA ARS, 1680 Madison Ave., Wooster, OH 44691, +1-330-263-3891; Fax +1-330-263-3651; www.ars.usda.gov/News/News.htm?modecode=36-7-05-00

31–2 April. 5th European Symposium on Enzymes in Grain Processing. Norwich, UK. Contact: Dawn Barrett,

Institute of Food Research, Norwich Research Park, Norwich NR4 7UA, UK; +44.0.1603.255328; Fax +44.0.1603.255168; E-mail esegp5@bbsrc.ac.uk; www.ifr.ac.uk/esegp5

April

22–24. Food Ingredients Central & Eastern Europe. Warsaw, Poland. Contact: Expoconsult B.V. trading as CMP Information, P.O. Box 200, 3600 AE Maarssen, The Netherlands, +31.346.559444; Fax +31.346.573811; E-mail Ficee@cmpi.biz; <http://cee2008.fi-events.com>

June

3–5. Food Ingredients South America. Sao Paulo, Brazil. Contact: Expoconsult B.V. trading as CMP Information, P.O. Box 200, 3600 AE Maarssen, The Netherlands; +31.346.559444; Fax +31.346.573811; E-mail Nrudge.cmpi.biz; <http://southamerica2008.fi-events.zoomblim.nl>

13–20. XXVIII International Workshop/Symposium on Rapid Methods and Automation in Microbiology. Manhattan, KS. Contact: Debbie Hagenmaier, Kansas State University, Animal Sciences and Industry, K-State Research and Extension, 139 Call Hall, Manhattan, KS 66506-1600; +1-785-532-2506; debbieh@ksu.edu

15–18. 13th ICC Cereal and Bread Congress. Madrid, Spain. Contact: Asociación Española de Técnicos Cerealistas, AETC, Maite Parrilla, C/ Ayala, 13, 1º Izq., Madrid 28001, Spain; +0034.914.312.474; Fax +0034.914.312.474; E-mail info@cerworld2008.com; www.cerworld2008.com

July

15–19. International Grain Quality Technology Congress. Chicago, IL. Contact: Peter Goldsmith, National Soybean Research Lab, Department of Agricultural and Consumer Economics, University of Illinois, 170 NSRC, 1101 W. Peabody Drive, Urbana, IL 61801; +1-217-244-1706; Fax +1-217-244-1707; E-mail pgoldsmi@uiuc.edu; www.grainqualitytechnology.org/chicago08

September

21–24. AACC International Annual Meeting. Honolulu, Hawaii. Contact: 3340 Pilot Knob Road, St. Paul, MN 55121; +1-651-454-7250; Fax: +1-651-454-0766; tschaefer@scisoc.org; <http://meeting.aaccnet.org/2008/>

October

19–23. Food for Health and Well Being: 14th World Congress of Food Science & Technology. Shanghai, China. Contact: Congress Secretariat, Chinese Institute of Food Science and Technology, B201, Zhongke Mansion, No. 75 Dengshikou Street, Dongcheng District, Beijing 100006, China; +8610.6526.5375; Fax +8610.6526.4731; E-mail iufost2008@gmail.com; www.iufost2008.org

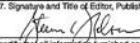
November

4–6. Health Ingredients Europe 2008. Paris, France. Contact: Expoconsult B. V. trading as CMP Information, P.O. Box 200, 3600 AE Maarssen, The Netherlands; +31.346.559444; Fax +31.346.573811; E-mail Nrduge@cmpi.biz; www.hi-events.com

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