2008 AACC International Highlights

➤ Taking Action on Emerging Issues
➤ Meeting Member Needs
➤ Growing the Global Community
➤ Awarding Achievement
FY 2008 Annual Report

Working Together to Remain Highly Relevant

We just completed the annual meeting in Hawaii, and if you were able to attend you already know that it was an outstanding meeting! Not only was the annual meeting a success, but there is so much more happening in AACC International. My “cheat sheet” below gives you a quick look at the current member energy and innovative ideas being put into action for our organization.

Quality of Science Task Force

A portion of our members, primarily academic and government researchers, began challenging the association to improve the quality of the scientific presentations at the annual meeting. To meet this challenge the Board of Directors named the Quality of Science Task Force. This group sought input from members and based on this feedback made recommendations to the Board. One of the major recommendations the Board accepted was the development of the seven scientific initiatives, which are noted below. The task force continues to plan and coordinate strategies that will align the seven scientific initiatives to all AACC International activities. In addition to the annual meeting technical program design, they have created a new financial model for the annual meeting. They are now focused on reviewing the scope of our journals and determining ways to attract the very best science to AACC International.

Science Initiatives

Based on member feedback and input from committees, the Board has approved seven scientific initiatives that will guide the annual meeting, publications, educational offerings, and all other activities to ensure that each program strives for the highest quality of science. Part of this focus will be strengthening the collaborative relationship between academia, government, and industry. By increasing opportunities for dialogue between members, we will not only ensure that all science is rigorously vetted but that as an association we are working to move the base of knowledge forward.

Scientific Advisory Panel

William Atwell is the new chair of the Scientific Advisory Panel, and this group has accepted the responsibility and renewed importance of identifying and prioritizing current issues and potential responses, as well as future issues that will face the cereal science industry. The Panel is adding additional members to the committee, working with staff to build a communication network, and casting a wide net for input.

New Products Task Force

This team, chaired by Dean Creighton, is working to identify specific high-value needs of members in the form of relevant current product offerings. For example, could members use a workshop on the world grain market and cost/supply of commodity grains/flour, a white paper on sustainability, or a symposium on satiety and weight management? The task force will be making these recommendations to the Board and appropriate committees on an on-going basis.

Grains for Health Foundation

AACC International is working closely with a number of those interested in this area of research to establish the Grains for Health Foundation. The Foundation will be a separate organization focused on research on grains, grain components, and whole grains to better understand the aspects that contribute to public health. The Foundation will be located within our headquarters and will work closely with AACC International.

Cereal Science Knowledge Database

An exciting new service is being created that will provide members access to immediate and in-depth information. The goal is to build a complete library of high-quality cereal science information that is up-to-date and available just when you need it via the Internet. Construction of the webcasts—slide presentations with presenter voice recordings—is underway and offered as a subscription along with the 2009 dues.
Annual Meetings
The 2008 annual meeting in Honolulu, Hawaii, attracted increased participation from members from the Pacific Rim countries. The program included presentations from 108 institutions and 30 countries. The number of exhibits and exhibitor representatives was down from previous years, but the number of attendees and presenters was very good, with high marks for the technical program. The program planning teams for the 2009 meeting in Baltimore, MD, and the 2010 meeting in Savannah, GA, are working closely with the Quality of Science Task Force and the seven scientific initiatives to offer a more focused technical program and encourage the highest level of science.

Membership Task Force
This task force was chaired by Jim Dexter, and their charge was to investigate ways to customize membership, with the goal of creating greater value. Their report to the Board included an in-depth analysis of current services, as well as recommendations for offering enrichment and learning through application of knowledge. Their recommendations included ideas on how to involve more young professionals and tools for helping committees function more effectively year round.

International Strategy
The membership of AACC International is truly global, with membership outside of North America increasing. As we focus on the seven scientific initiatives, we also must strive to always provide value from every activity to every member throughout the world. As AACC International helps organize a meeting anywhere in the world, an essential aspect of the planning and execution of the meeting is capturing as much of the content as possible and quickly disseminating it worldwide to all interested members. The value of providing a proceeding months or even a year after a conference is quickly diminishing. Each member deserves timely access to relevant content from any meeting organized or sponsored by AACC International.

Corporate Partnerships
AACC International is largely an individual member organization, and with a few exceptions, most of our services and products are designed for individual members. But, our organization provides great benefits to companies involved in the cereal industry, and there are many opportunities for increased value and partnership. This requires dialogue with representatives from companies that can bring the corporate perspective and identify areas of value for the company. Our corporate partnership program, led by Liz Knight, has begun working with individual companies to design customized portfolios of products and services from AACC International.

Academic Partnerships
Rolando Flores is leading a task force to develop a program for academic institutions similar to the corporate partnership program. The idea is to build stronger relationships and communication with the administrators of academic departments and to provide a number of services and benefits to all members and students within the departments. AACC International can help provide a “bridge” between the corporate and academic worlds.

Approved Methods of Analysis
Activity on the methods front has increased dramatically. Anne Bridges and Paul Wehling are leading the technical committees, and they are quickly moving the new digital version of the approved methods forward. The online version not only allows for the methods to always be current, it also brings the advantages of building in video clips, calculators, and helpful “how-to tips” for users, which add to its overall value and usability.

Committees and Divisions
Committee and division chairs are being challenged to focus their efforts on the seven scientific initiatives as well. Fewer, more focused symposia require cooperative efforts in organizing the annual meeting program. Committees are using conference calls and software technology to communicate throughout the year and providing information to the general membership through their own web pages. Committees are more diverse, with members from across the globe, representing many areas of expertise. Committee chairs are being asked to stay in the loop on what other committees are doing and to step up their level of communication.
Short Courses
The Professional Development Panel, with Jon Faubion as chair, has accepted the charge of reviewing past short-course offerings, recommending which courses have current relevance, and identifying potential course directors. The Panel recommends that divisions take an active role in working with staff on courses that are relevant to their areas of interest. Distance learning has renewed interest, especially with the new Cereal Science Database webinars. The potential for academic department partnerships makes this a high priority.

Check Sample
Ellen Gay, Check Sample Committee chair, and her committee members are finding new ways to make members aware of their programs. The Committee had their own table-top exhibit during the annual meeting in Honolulu, which was a great way for members to tell other members what the program is all about. They are also considering creating a series of presentations on the check sample program for the Cereal Science Knowledge Database.

Foundation
The Foundation has faced a few challenges in the past year. With the rising cost of golf and fewer participants, the monies raised by the Foundation’s main fundraiser have been steadily decreasing. This, paired with the declining funds from the Silent Auction, challenged the Foundation to develop a new opportunity for members to donate. And thus, the Party for a Purpose was born. This year in Honolulu, the party theme was “Cruise, Don’t Snooze.” Participants enjoyed a sunrise catamaran ride with breakfast, and by all accounts, it was a huge success. Look for the Foundation’s 2009 party details in your 2009 annual meeting registration brochure.

Mentoring Program Offers Member-to-Member Connections and Guidance
Nearly 60 members signed up to participate in the 2008 AACC International Mentoring Program organized by the Professional Development Panel. The program, now in its fourth year, helps participants make connections that can benefit their professional lives. More than 150 members have now taken advantage of the mentoring program, which is designed to foster relationships between experienced members (mentors) and those with less experience (protégés). Through this program, protégés receive career advice and guidance, while meeting new professional contacts. Mentors also benefit through interaction with protégés, gaining insight into the professional activities and research of someone new to the field.

New Books from AACC International PRESS
In the past year, AACC International PRESS has published three new titles: a new dietary fiber resource with emphasis on energy value; a compilation of papers from the conference Bubbles in Food 2: Novelty, Health and Luxury; and a complete update of The Alveograph Handbook.

Dietary Fiber: An International Perspective for Harmonization of Health Benefits and Energy Values contains the proceedings of the Symposium on Dietary Fiber—With Emphasis on Energy Value. It focuses on four areas: definitions of dietary fiber and current methods of analysis, reviews on the energy values of dietary fiber, physiological effects of dietary fiber, and dietary fiber as a food ingredient.

Bubbles in Food 2: Novelty, Health and Luxury aims to enhance the appreciation of aerated foods and provide stimulation and cross-fertilization of ideas for the exploitation of bubbles as a novel and versatile food ingredient. This new title brings together the latest developments in this fast-moving area. It presents the proceedings of the conference Bubbles in Food 2: Novelty, Health and Luxury. This book is fully updated and expanded from the original Bubbles in Food published in 1999.

The AlveoConsistograph Handbook, Second Edition provides an understanding of the technical data generated by the instrument and gives timely application examples. This is the first revision of this resource in 20 years, and it explains major modifications and improvements of the alveograph through new and completely revised chapters. This handbook is essential for alveograph users. It helps interpret results and modify procedures to improve product quality and consistency.
Increasing Quality of Science and Investing in Member Value

During the fiscal year ending March 31, 2008, the Finance Committee, Board, staff, and I continued to look for ways to reduce costs, while enhancing member value and increasing revenue. This past year has been particularly challenging as Operating Expenses exceeded Operating Revenues by a $112 thousand net loss. This was $78 thousand worse than budgeted and $71 thousand worse than the prior year. Operating revenues of $2.6 million were $483 thousand under budget and $104 thousand less than the prior year. Operating expenses of $2.7 million were $405 thousand under budget and $33 thousand less than the prior year.

During this past year, AACC International invested in several new and exciting areas: the Cereal Science Knowledge Database, Corporate Partnerships, Academic Partnerships, and revitalizing Short Courses, all for the improvement of sharing quality cereal information globally.

The Cereal Science Knowledge Database allows information to be shared via the internet and e-mail. Topics include emerging issues, in-depth cereal science lectures from experts on all areas of cereal science, academic and government updates, and more! Please contact our headquarters to share your knowledge or subscribe to the program.

AACC International is working on a Corporate Partnership Program. The goal of this program is to develop a set of benefits and services from the company’s point of view. We call it a partnership because the company can customize their benefits package from a series of products and services or a portfolio of optional benefits.

Academic Partnerships will nicely complement the Corporate Partnership program and align with our increased focus on science. The goal is to build stronger relationships and communication within the administration at university departments.

Our membership continues to provide access to information in the traditional manners as well. We are revitalizing various short courses around our seven scientific initiatives, publishing several new books, and preparing a digital version of the AACC International Approved Methods.

This has been an exciting and challenging first year for me as your treasurer. I expect that next year will, given the current global economic climate, provide additional unique challenges. I hope that the activities we have initiated this year will help us turn the corner and provide a stable financial basis upon which to build. I would like to thank the members of my Finance Committee for their hard work this past year: Bernie Bruinsma, Mary Ellen Camire, and Maureen Olewnik.
The Aloha spirit was alive and well in Honolulu this year and we were there to make the most of it! Attendees, speakers, and exhibitors from over 250 organizations and 80 universities gathered in Honolulu to discuss the latest research with industry experts and world-renowned scientists. International attendance at the meeting continues to grow each year, with attendees from 38 countries around the world present in Honolulu. AACC International gives special thanks to the exceptional speakers, poster presenters, and attendees who made this year’s meeting a huge success.

The 2008 Program Planning Team, led by Jon DeVries of General Mills, Inc., put together a fantastic program that focused on making this meeting a truly distinct global experience. Industry leaders presented on topics such as past, present, and future applications in biotech crops; dynamics of health and wellness; genetic basis of cereal quality; whole grains and cultural diversity; food safety and quality; and more. As always, the meeting provided a forum for discussion of the most recent advances and opportunities in our industry and an outstanding opportunity to network with the best suppliers our industry has to offer.

AACC International gives special thanks to the 2008 Program Planning Team

Program Chair: Jonathan W. DeVries, General Mills, Inc., Minnesota, U.S.A.
Program Vice-Chair: Jodi A. Engleson, Cargill, Inc., Minnesota, U.S.A.

Emerging Issues Track
Chair: Jorge C. Morales, Frito-Lay, Inc., Texas, U.S.A.
Vice-Chair: Sajid Alavi, Kansas State University, Kansas, U.S.A.

Industrial and Applied Science Track
Chair: David L. Wetzel, Kansas State University, Kansas, U.S.A.
Vice-Chair: Kaisa S. Poutanen, VTT Technical Research Centre, Finland
Vice-Chair: Jeff L. Casper, General Mills, Inc., Minnesota, U.S.A.

Open Exchange Track
Chair: Joshua D. Reid, General Mills, Inc., Minnesota, U.S.A.
Vice-Chair: D’Anne M. Hayman, Kellogg Company, Michigan, U.S.A.

Research Track
Chair: Colin W. Wrigley, Food Science Australia, Australia
Vice-Chair: Ann E. Blechl, USDA ARS WRRC, California, U.S.A.
Vice-Chair: Mirko Bunzel, University of Minnesota, Minnesota, U.S.A.

Pre-Meeting Workshops
Many attendees made the most of their time in Hawaii by starting early at a pre-meeting workshop on Sunday, September 21. The two popular workshops offered this year, Dynamics of Health and Wellness: Emerging Trends with Focus on Grains as a Source of Functional Foods and Opportunities for the Experienced Professionals, offered attendees the chance to get a head start on the meeting and connect with colleagues prior to the buzz of the opening session.

2008 “Party for a Purpose” Event Proves to Be a Great New Fundraiser
More than 70 people cruised aboard a luxury catamaran, while enjoying a delicious breakfast, and taking in the sights along the Waikiki coastline at sunrise, during the AACC International Foundation’s first annual Party for a Purpose. The “Cruise Don’t Snooze” event raised money to support the Foundation’s mission. Currently, Foundation activities are focused on investing in the future of the grain science industry by providing scholarships and fellowships for students excelling in relevant curricula. The once-in-a-lifetime event was greatly enjoyed by everyone who attended. Watch for information on the second Party for a Purpose to be held during the AACC International Annual Meeting in Baltimore, MD.

Opening General Session and Awards Ceremony
Tropical smoothies and Kona coffee jump started the morning for attendees at the Opening General Session, where AACC International President Bernie Bruinsma gave the business update and presented the awards and honors. Special thanks to General Mills, Inc. and Kellogg Company for providing the breakfast food items.
2008 AACC International Awards

The association’s 2008 awards were presented at an awards ceremony held during the 2008 annual meeting in Honolulu, Hawaii.

Jan A. Delcour
Ton van Vliet
Barry McCleary

Christophe Courtin
Deborah Rogers

Louise Slade
Harry Levine

Domenico Lafiandra
David R. Lineback
John R. N. Taylor

International Ireland Ltd., focuses his research on the use of enzymes to modify, characterize, and measure carbohydrate polymers.

Christophe Courtin received the association’s Young Scientist Research Award. This award recognizes outstanding contributions in basic and applied research to cereal science with the expectation that contributions will continue. Courtin, an associate professor of food biochemistry at the Laboratory of Food Chemistry at the Katholieke Universiteit Leuven, centers his research on cereal nonstarch polysaccharides, the enzymes that degrade them, and inhibitors that affect those enzymes.

The AACC International Excellence in Teaching Award was presented to Deborah Rogers. This award honors an AACC International member and teacher who has made significant contributions through teaching in the broad field of cereal science and technology. Rogers, with AIB International, focuses her teaching on AIB’s Bakery Science and Technology course and many other varied seminars as an adjunct professor at Kansas State University.

Louise Slade and Harry Levine received the association’s Applied Research Award. This award is given to an individual or a team for their significant body of distinguished contributions to the application of science in the cereals area. Recipients of the award are also accorded the status of AACC International Fellow for their contributions leading to this award. Slade, who retired in 2006 as a Kraft Foods/Nabisco Biscuit research fellow, after 27 years in R&D, heads her own consulting business, Food Polymer Science Consultancy. Levine, an associate of Food Polymer Science Consultancy, retired in 2006 as a Kraft Foods/Nabisco research fellow after 30 years in R&D. Levine has 29 U.S. patents for novel food ingredients, products, and processes. Slade and Levine have developed an innovative research program in food polymer science.

The Thomas Burr Osborne Medal was presented to Domenico Lafiandra. This award recognizes distinguished contributions in the field of cereal chemistry. Recipients of the award are also accorded the status of AACC International Fellow for their contributions leading to this award. Lafiandra, a full professor in the Department of Agrobiology and Agrochemistry at the University of Tuscia, Viterbo, Italy, focuses his research on genetics, biochemical and molecular aspects of wheat storage protein, the relationship between protein composition and quality characteristics of durum and bread wheat, and manipulation of starch composition.

David R. Lineback and John R. N. Taylor were named AACC International Fellows in recognition of their outstanding contributions to cereal science and technology. The award honors achievements in research, industry, leadership, education, administration, communication, or regulatory affairs. Lineback, a carbohydrate chemist and food (cereal) chemist, is the president of the International Union of Food Science and Technology and the former director of the Joint Institute for Food Safety and Applied Nutrition (JIFSAN). Taylor, a professor of food science at the University of Pretoria, South Africa, teaches food chemistry and cereal science, concentrating his research on sorghum and millet chemistry and technology.

Nominations for the 2009 AACC International awards are now being sought. Descriptions for the above awards and others being presented in 2009 can be found on page 347 in this issue of Cereal Foods World.
Students Receive Travel Grants to Attend AACC International Annual Meeting

The Manhattan Section again coordinated fundraising efforts to ensure 70 students could attend the 2008 AACC International Annual Meeting in Honolulu, Hawaii. The students represent 33 universities from 11 countries. Each student received $500 to help pay for their meeting travel expenses.

The section will continue to support students planning to attend next year’s meeting in Baltimore, MD. For more information on how to help this important program, contact Mike Tilley at Michael.tilley@ars.usda.gov.

Student Teams Compete Bringing “NovelTea” and Healthful Innovation

The teams at this year’s Student Division Product Development Competition, held during the AACC International Annual Meeting in Honolulu, Hawaii, introduced innovative and healthy new grain-based products. Student members were invited to create a new product containing at least one major cereal ingredient. Thirteen teams entered the competition, preparing a report including the product description, rational/target market, and processing/packaging procedures. Five teams were selected to present their products to the judges at the annual meeting.

Team “Fretzels” from the Kansas State University was awarded first place ($3,000). University of Manitoba’s team “Peazies” took second place ($2,000), while third place ($1,000) was awarded to team “Cabernet Bread” from Kansas State University. Teams “Cardio Dolce” from University of Georgia and “NovelTea Biscuits” from Cornell University, won fourth and fifth respectively. All of the finalists were awarded a travel award of $300 each.

This event was made possible by sponsorships from ADM Ogilvie, Caravan Ingredients, Cargill, Inc., ConAgra, Frito-Lay, General Mills, Inc., Hershey, Kellogg Co., McCormick & Company, Inc., MGP Ingredients, Starquest F.O.O.D. Consulting LLC, and TIC Gums.

Session Tracks

Sixteen symposia sessions and seventeen technical sessions were categorized into session tracks to help individuals map out a schedule that best suited their needs. Tracks included Emerging Issues, Industrial/Applied Technology, Open Exchange, and Research. Some of the most popular sessions covered topics such as whole grains, dough structure, wheat varieties, and biotech crops.

Supplier Innovation Sessions

As part of the Open Exchange Track, attendees joined suppliers as they presented 30-minute capsules showcasing their company’s latest advances and new product offerings. Presenting companies included Buhler, Inc., Qualisoy, Chopin Technologies, Tate & Lyle, Lallemend Baking Solutions, ICL Performance Products LP, and Ernst Boecker GmbH & Co. KG.

The Exhibition

The annual meeting would not be complete without an exhibition of the latest products and services that advance the work of the industry. The exhibition helps attendees make valuable connections with suppliers, showcases advances in research and technology, and offers solutions for ingredient, instrumentation, equipment, and service needs. The Jivin’ Java session, featuring Hawaii’s special Kona coffee, was a highlight this year, providing a relaxed and social atmosphere for attendees and exhibitors to meet and exchange ideas.
Beer and Poster Session Presentations

Attendees at this year’s Beer and Poster Session Presentations checked out the latest scientific research from more than 200 posters as they snacked on popcorn and tried the local brew. Each author, grouped by poster category, presented a three-minute presentation of their research. The exhibition was also open during this time, making it one of the meeting’s premiere events for learning and socializing.

Technical Committees

Technical Committees provide attendees with a chance to join other scientists and experts in specialty areas to identify critical issues and are an important part of the annual meeting each year. The Approved Methods Technical Committees met in Hawaii to plan the next generation of the *AACC International Approved Methods of Analysis*, which will be published as an online-only resource with digital enhancements that were not possible in previous print editions. For more information on the Technical Committees visit page 331 of this issue of CFW.

Annual Meetings More Important Than Ever

In this time of changing food supplies and agricultural challenges, it is more important than ever to get to know your peers in the industry and to engage in a proactive discussion of how our science can make an impact. AACC International is truly a global organization with members in locations all over the world. The annual meeting serves as your chance to come together, meet your peers, discuss critical issues in our science, discover the methods of others, and get to know each other. It is your link to the latest research and technological developments in our industry and helps you come face-to-face with the top scientists in our field. In short, it is the meeting for scientific and technical information in the grain-based food industry. We are looking forward to seeing everyone at the 2009 annual meeting in Baltimore, MD, September 13-16, at the Baltimore Convention Center.

**BESTSELLER at 2008 AACC International Annual Meeting**

**Barley for Food and Health**

*Barley for Food and Health: Science, Technology, and Products* provides scientists with current information on barley types, composition, characteristics, processing techniques, and products. This comprehensive book is up-to-date and incorporates the latest research findings.

This new book includes:

- Morphology and anatomy of barley
- Barley biotechnology, including breeding and transgenics
- Nutritional and health benefits of barley, including its cholesterol-lowering properties and the body’s glycemic response
- A detailed chapter on barley food product research and development, covering β-glucan, yeast breads, flat breads, pasta, malt products, and more
- Traditional recipes using barley, such as Kasha, Danish Pancakes, Talkkuna, Tsampa
- Appendices with glossaries, sources of barley and barley products, and barley resource organizations

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(visit "Books")

September 2008; 9.3” x 6.3” hardcover; 246 pages; (2 pounds); Item No. 02497; $109

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The Beer and Poster Session Presentations offered attendees a chance to network with colleagues, meet with poster authors, and visit the exhibits.
The 2008 annual meeting exhibit hall was buzzing as suppliers and attendees shared the latest facts and news on ingredients, instruments, equipment, and services in the grain-based food industry. The following descriptions were supplied by this year’s exhibitors. Please contact them directly for additional information.

**AACC International Corporate Member**

**21st Century Grain Processing***
4800 Main St., Ste. 501, Kansas City, MO 64112; Telephone: +1.816.994.7600, Fax: +1.816.994.7629. 21st Century Grain Processing delivers grain based solutions to meet customers product development requirements and consumer trends. We apply our technical expertise and creativity to wholesome whole grain ingredients including coated grains, oats, wheat, and corn for use in a wide variety of foods.

**AACC International Check Sample Service**
3340 Pilot Knob Rd., St. Paul, MN 55121; Telephone: +1.651.454.7250, Fax: +1.651.454.0766, Web: www.aaccnet.org. Take the opportunity to meet and talk with some of the AACC International Check Sample Committee members! Share your input, ideas and suggestions to help the Check Sample and Proficiency Testing Service meet your needs. We have some new offerings, ideas, and questions for you.

**AIB International***
P.O. Box 3999, 1213 Bakers Way, Manhattan, KS 66505-3999; Telephone: +1.785.537.4750 or 1.800.633.5137, Fax: +1.785.537.1493, Web: www.aibonline.org. AIB International can solve your real world problems -Consulting for production and quality issues -Ingredient testing -Formula optimization for maximum performance -Product development or improvement -Commercial feasibility assessments -Audits of ingredient and finished product quality -In plant audits of processes and product quality -Assistance with commercial start-ups -One of a kind Baking Science and Technology Course.

**Arla Foods Ingredients***
645 Martinsville Rd., Basking Ridge, NJ 07920; Telephone: +1.908.604.8551, Web: www.arlafoodsingredients.com. Arla Foods is a dairy cooperative specializing in functional milk proteins for the bakery industry. Our fractionated proteins can be used to replace eggs and skim milk powder in various formulas, including yeast raised and chemically raised products. We offer solutions in cost savings and quality improvement on a customized basis with technical assistance.

**Brabender® GmbH & Co. KG***
Kulturstr. 51 – 55, Duisburg, 47055 Germany; Telephone: +49 (0) 203-7788-0, Fax: +49 (0) 203-7788-102. Brabender® GmbH is the worldwide leading manufacturer of instrumentation for testing physical properties & quality of materials utilized in the food industry. From sample preparation and research & development to evaluation, quality control and production, Brabender® GmbH is the choice for you.

**C.W. Brabender Instruments, Inc.***
50 E. Wesley St., South Hackensack, NJ 07606; Telephone: +1.201.343.8425, Fax: +1.201.343.0608. For over 80 years C.W. Brabender® Instruments, Inc. has been the leading manufacturer of instrumentation designed for testing physical properties and quality of various materials utilized within the food industry. From sample preparation and research & development to evaluation, quality control and production, C.W. Brabender® is the choice for you.

**Bühler Inc.***
13105 12th Ave N., Plymouth, MN 55441; Telephone: +1.763.847.9900, Fax: +1.763.847.9911. Bühler is your global technology partner for the food industry. We are a leader in technologies for: milling of grains, grain handling, brewing/malting, color sorting, chocolate/cocoa, pasta, extrusion systems, and Nanotechnology. With over 100 years of grain processing experience, we have the knowledge to be your solution provider. Our priority is to improve your performance.

**Bunge Milling***
11720 Borman Dr., St. Louis, MO 63146-1000; Telephone: 1.800.528.4633, Fax: +1.314.292.2333. Bunge Milling is a primary supplier to the top food manufacturers in North America and the leading corn dry miller in the world. Bunge Milling offers unparalleled value, quality and service. But it’s our commitment to innovation and our collaborative partnerships with the manufacturers of North America’s favorite brands that are the hallmarks of our success.
Bunge Oils*
725 North Kinzie Ave., Bradley, IL 60915; Telephone: +1.314.292.2000. Bunge Oils transforms commodity oils into value-added food ingredients for restaurants, bakeries and food producers. Bunge Oils’ products are sold in markets that reach consumers everywhere, every day.

Calibre Control International Ltd*
Asher Court, Lyncastle Way, Appleton, Warrington, WA 4 4ST United Kingdom; Telephone: +44 1925 860401, Fax: +44 1925 860402. Calibre will be demonstrating the popular C-Cell instrument for Image Analysis of cellular structures in baked products. C-Cell is now widely used in test baking and ingredient evaluation for bread and other baked products, providing transfer of objective information within the industry. Newer advanced models are now used for extruded products and confectionery.

Caravan Ingredients*
7905 Quivira Rd., Lenexa, KS 66215; Telephone: 1.800.669.4092, Fax: +1.913.888.7970. Caravan Ingredients is a leader in the finest quality bakery and food ingredients. For over 100 years we have delivered innovative solutions, technical expertise and endless customer service. With an extensive product portfolio including industrial and artisan baking products and ingredients, specialty ingredients, grain processing, polymer additives and specialty blending equipment, Caravan Ingredients serves a wide range of customer channels, SERVICE AND TECHNOLOGY WORKING FOR YOU.

Caremoli USA, Inc.*
23059 580th St., Ames, IA 50010; Telephone: +1.515.233.1255, Fax: +1.515.233.2933. Caremoli USA is a manufacturer of specialized flours, grains and a supplier of raw materials, ingredients and specialties to the food industry. Including cooked cereals, legumes, blends of multi whole grain refined flours- with a unique all natural stabilization process, instant flours, gluten free flours, rice and all natural creams.

Carmi Flavor & Fragrance Co., Inc.
6030 Scott Way, Commerce, CA 90040; Telephone: +1.323.888.9240 or 1.800.421.9647, Fax: +1.323.888.9339. Carmi Flavors manufactures flavors for the entire food and beverage industry. Our flavors are available in warehouses throughout the United States and Canada. For more information contact our call center at 1.877.888.5949.

CEREX AG
Worbstrasse 164, CH-30730 Guemligen, Switzerland; Telephone: +41 31 954 0110, Fax: +41 31 954 0111, Web: www.cerex.ch. Partner of the breakfast cereal industry. Trend-setting technologies for flaked products and high efficiency cereals puffing systems. General contractor for production facilities of all technologies. Coaching and staff training on work floor and management level. Patented rotary cookers, toasters, puffing systems, high Brix coating systems.

CHOPIN Technologies*
20 Avenue Marcellin Berthelot, Villeneuve-la-Garenne, 92390 France; Telephone: +33141475079, Fax: +33141210710. Methods and equipment necessary to the quality control of grains, flours and derivatives: test milling, moisture content, NIR analysis, starch damage, dough behavior during mixing, proofing and heating. Accompanying services: training, adaptation of protocols and specific studies.

Clextral Inc.
14450 Carlson Circle, Tampa, FL 33626; Telephone: +1.813.854.4434, Fax: +1.813.855.2269, Web: www.clextral.com. Clextral manufactures twin screw extruders, dryers and complete production lines for snacks, cereals, ingredients (precooked flours, encapsulated flavors, soy/rice crisps, etc.), instant baby foods/drink mixes, meat analogs, premium pet food/treats and many other extruded products. Many value-added products can also be made including healthy products made from whole grains, legumes, and fruits and vegetables and bi-color and co-extruded products to name a few. The range of extruders includes small scale pilot extruders for R&D to full scale production models. Clextral also has a pilot plant facility with extruders and food scientists to assist in confidential new product development and testing.

ConAgra Mills*
11 ConAgra Dr., 11-340, Omaha, NE 68102; Telephone: 1.800.851.9618. ConAgra Mills offers the most comprehensive selection of premium multi-use flours in the industry from baking basics like pastry or hard spring wheat flour to durum semolina for pasta, to custom flour formulations and multigrain blends. As whole grains become a top choice for consumers, we’ve been at the forefront of ingredient development, not only supplying traditional whole grain rye and wheat flours, but introducing breakthrough ingredients like Ultragrain white whole wheat flour and cross-functional, high-fiber Sustagrain barley. Our most recent innovation is our Ancient Grains line, featuring Amaranth, Quinoa, Teff, Millet and Sorghum.

Council for Agricultural Science and Technology
4420 West Lincoln Way, Ames, IA 50014; Telephone: +1.515.292.2125, Fax: +1.515.292.4512, Web: www.cast-science.org. CAST, the Council for Agricultural Science and Technology, assembles, interprets, and communicates credible, science-based information regionally, nationally, and internationally to legislators, regulators, policymakers, the media, the private sector, and the public. Visit the CAST website at www.cast-science.org for more information on CAST and our publications.
CPM Wolverine Proctor
251 Gibraltar Rd., Horsham, PA 19044; Telephone: +1.215.443.5200, Fax: +1.215.443.5206, Web: www.cpmwolverineproctor.com. Wolverine Proctor offers a complete line of energy efficient equipment, including Dryers, Coolers, Impingement Ovens (Jet Tube or Parajet Nozzle design), Jetzone Fluid Bed Dryers/Puffers/Toasters, Shredding Mills and Flaking Mills. Our Tech Center offers continuous as well as batch testing for the evaluation of a wide range of products and materials.

Dakota Specialty Milling Inc.*
4014 15th Ave. NW, Fargo, ND 58102; Telephone: +1.701.282.9656 or 1.877.282.9743, Fax: +1.701.282.9743. Dakota Specialty Milling is a manufacturer and supplier of multigrain and whole-grain blends. The company partners with bakers as a trusted supplier for America’s leading brands of variety breads, cereals, crackers, snack foods, donuts and granola. Products include custom whole-grain blends, specialty flours (including multigrain), batter blends, granolas and oven-toasted ingredients.

David Michael & Co.*
10801 Decatur Rd., Philadelphia, PA 19154; Telephone: +1.215.632.3100. Hit Your Flavor Target Faster®. David Michael & Co. is a leading manufacturer of flavors, stabilizers and natural colors for the food industry, with over 100 years of experience serving clients worldwide. Well known for vanilla, we offer much more, including total product development assistance. Whatever your application may be, hit your flavor target faster with David Michael.

DSM Food Specialties USA, Inc.*
45 Waterview Blvd., Parsippany, NJ 07054; Telephone: +1.973.257.8290, Fax: +1.973.257.8248, Web: www.dsm-foodspecialties.com. DSM Baking Enzymes is one of the world’s leading baking enzyme companies. It is our mission to create value for our customers by discovering, developing and marketing enzymes for cereal based applications. We are committed to the baking industry and aim to be the partner of choice for the milling, bread improving and other leading cereal based companies. We are a proactive partner who understands the challenges our customers face and helps to resolve them. DSM offers a complete Bakezyme range of both concentrated and diluted amyloses, hemicellulases, oxidases, lipases and proteases. Contact DSM today and Let’s Bakezyme!

Elementar Americas, Inc.

Ernst Boecker GmbH & Co. KG
Ringstrasse 55-57, Minden, 32427 Germany; Telephone: +49 571 837 99 – 0 or + 49 571 837 99 -13, Fax: + 49 571 837 99 – 20, Web: www.sauerteig.de. Sourdough fermentations are time-consuming therefore chemical sours often replace natural sourdoughs - however they lack in flavor and taste in the resulting breads. Based on traditional sourdough processes, BOECKER developed natural “ready-to-use” dried, liquid, and pasty sourdoughs for millers and bakers which give breads the natural fermentation flavor and taste.

Eurofins GeneScan, Inc.*
2315 N. Causeway Blvd., Ste. 200, Metairie, LA 70001; Telephone: +1.504.297.4330. Eurofins GeneScan, Inc. is an ISO 17025 accredited laboratory offering GMO testing by PCR and ELISA. Eurofins GeneScan is the worldwide leader in applied molecular biology specializing in GMO detection and quantitative PCR analysis. In addition, Eurofins GeneScan is a member of Eurofins Scientific, a leading provider of bioanalytical services with over 150 service laboratories throughout the world serving the food and feed industry.

Firmenich Inc.*
P.O. Box 5880, Princeton, NJ 08543; Telephone: +1.609.452.1000. Firmenich, a leader in supplying flavors to the bakery and cereal industries, offers a diverse range of flavors that include bake-stable encapsulated flavors and indulgent sweet brown flavors and fruit flavors.

FOSS North America*
8091 Wallace Rd., Eden Prairie, MN 55344; Telephone: 1.800.547.6275 or +1.952.974.9892, Fax: +1.952.974.9823. FOSS provides and supports analytical instrumentation for the food, agricultural, and pharmaceutical industries. The FOSS name is known in laboratories and production facilities around the world for its robust, reliable and easy-to-use instruments. FOSS solutions are sold and supported in over 100 countries and by more than 75 dedicated distributors.

Givaudan
1199 Edison Dr., Cincinnati, OH 45216; Telephone: +1.513.948.8000, Fax: +1.952.541.0425, Web: www.givaudan.com. Givaudan is the leading company in the flavor and fragrance industry with a vision to be the Essential Source of Sensory Innovation for their customers, driven by mutual passion for excellence. Through unique sensory experience and consumer insight, Givaudan provides customers with the taste and smell profiles that are key to their products’ success. Givaudan serves global, regional and local customers around the world.
The European HEALTHGRAIN project (HG), the largest cereal grain-health research project ever, aims to provide the scientific basis for increasing the intake of protective grain components including Spectrophotometer Cells, Fiber Optic Probes, Photometric Calibration Standards, Quartz Microplates, Laser Optics and more. Probes are available in a variety of diameters, lengths and designs for lab, process and remote usage for low temperatures to high temperatures/high pressures. Also Diffuse Reflection Probe. Supplier of Zeiss OEM Spectrometers 190-2200nm, PDA/CCD electronics, Heraeus Light Sources.

Grains for Hope
658 220th St., Fairview, KS 66425; Telephone: +1.785.284.2155 or +1.785.285.1261, Fax: +1.785.285.2600. Grains for Hope produces extruded, micronutrient-enhanced fortified grain-like products to bring nutritious food to malnourished populations. A 501c-3 not for profit foundation where local, national and international food experts work with high school students in Sabetha, Kansas to send food to Mozambique.

HealthGrain
TNO - P.O. Box 360, Zeist, NL-3700 AJ, Netherlands; Telephone: +31 306944900, Fax: +31 306944075, Web: www.healthgrain.org. The European HEALTHGRAIN project (HG), the largest cereal grain-health research project ever, aims to provide the scientific basis for increasing the intake of protective grain components relevant for reduction of risk of metabolic syndrome related diseases. HG includes breeding, technology, nutrition and consumer research. Companies can join HG’s Industrial Platform.

Hellma USA, Inc.
80 Skyline Dr., Plainview, NY 11803; Telephone: +1.516.939.0888, Fax: +1.516.939.0555. Manufacturer of Spectroscopy components including Spectrophotometer Cells, Fiber Optic Probes, Photometric Calibration Standards, Quartz Microplates, Laser Optics and more. Probes are available in a variety of diameters, lengths and designs for lab, process and remote usage for low temperatures to high temperatures/high pressures. Also Diffuse Reflection Probe. Supplier of Zeiss OEM Spectrometers 190-2200nm, PDA/CCD electronics, Heraeus Light Sources.

International Fiber Corp.
50 Bridge St., No. Tonawanda, NY 14080; Telephone: +1.716.693.4040, Fax: +1.716.693.3528, Web: www.ifcfiber.com. Are you using the right fiber supplier? International Fiber Corporation gives you many ways to improve your products using SolkaFloc® and JustFiber® functional fibers. We are also the North American distributor of Fibrex® Sugar Beet Fiber. We provide high-value functional fibers that will improve your new product’s success and help manage your costs. International Fiber Corporation has facilities and capabilities to assist you with increasing fiber content and/or reducing the calorie content in your application. Whether it is a fiber blend, granulation, pelletization, special processing, or customer packaging, we will work with you to produce your best fiber solutions. New Products: International Fiber Corporation is proud to introduce our new line of JustFiber® Oat Fiber products, which includes a Certified Organic grade.
Kerry Ingredients & Flavours
100 E. Grand Ave., Beloit, WI 53511; Telephone: +1.608.363.1200. Kerry’s Cereal and Bar market team combines all relevant Kerry technologies to provide integrated solutions for our customers. Our holistic approach includes: the widest range of cereal ingredients available in the market today, new technologies – as applied to panning, extrusion, clusters, and blends, and a focused application development team.

Laboratory Automation Solutions
613 Rustic Trail, Beaver Creek, OH 44534-7325; Telephone: +1.937.431.9257, Fax: +1.937.427.1108. LAS specializes exclusively in vendor independent LIMS consulting. We have over 50 successful LIMS project to our credit, spanning large numbers of Vendor products/industries. We help laboratories ensure project successes through detailed requirements elicitation, RFP development, make vs. buy and cost benefit analyses, vendor source selection consulting and implementation support.

Lallemand Baking Solutions*
5494 Notre-Dame Est, Montreal, QC H1N 2C4, Canada; Telephone: +1.514.251.3620 or +1.514.251.3610, Fax: +1.514.255.6861. Lallemand Baking Solutions is the specialty baking ingredients business of Lallemand, the Canadian yeast and bacteria company. Lallemand Baking Solutions supplies Essential® enzyme-based dough conditioners, Fermaid® yeast-based dough relaxers, Lalvain du Jour® and Florapan® cultures to the global baking industry. And now, introducing Bocker ready-to-use cultured flours in North America.

Malt Products Corporation*
88 Market St., Saddle Brook, NJ 07663; Telephone: +1.201.845.4420, Fax: +1.201.845.0028. Malt Products Corporation and its division, International Molasses Corporation, produce and market both Organic and regular sweeteners. All types of liquid and dry malts and molasses, as well as Rice Syrups, Tapioca Syrups, Cane Juice Molasses, Invert Syrups and various Corn Sweeteners. Offering nationwide and international distribution, our products are readily available worldwide.

McCormick & Co.*
204 Wight Ave., Hunt Valley, MD 21031; Telephone: +1.952.345.0378. McCormick will be demonstrating their Create It Center process and stop in to learn more about the new McCormick Science Institute. There will also be product sampling of new flavor and topical seasoning for cereal based snacks.

Medallion Labs/General Mills*
9000 Plymouth Ave., Minneapolis, MN 55427; Telephone: 1.800.245.5615, Fax: +1.763.764.4010, Web: www.medallionlabs.com. Medallion Laboratories, a division of General Mills, is an analytical testing and consulting service. Since 1974, we have served thousands of clients, earning us a reputation for quality, reliability and flexibility. Medallion’s areas of expertise include: Nutrition Labeling, Specialty Fibers, Storage and Shelf Life Testing, Microscopy and Baking Performance Evaluations.

Megazyme International*
Bray Business Pk., Bray, County Wicklow, Ireland; Telephone: +353 1 2861220, Fax: +353 1 2861264, Web: www.megazyme.com. Megazyme is a leading manufacturer of test kits and reagents for the food, feed, fermentation, dairy and wine industries. These kits are used in analytical laboratories worldwide for health and nutritional labeling purposes. Products include Total Dietary Fibre, Total Starch, Fructan and Beta-Glucan assay kits.

The Mennel Milling Company*
P.O. Box 806, Fostoria, OH 44830; Telephone: +1.419.435.8151 x210, Fax: +1.419.436.5150, Web: www.mennel.com. The Mennel Milling Company, with five flour mills in four states, is one of the leading soft wheat millers in the country and specializes in custom milling to customer needs. In addition, two of the four mills produce bread flours from both hard and spring wheats. Mills are located in Fostoria & Bucyrus, OH, Dowagiac, MI, Roanoke, VA and Mount Olive, IL.

Merlin Development Inc.*
181 Cheshire Ln., Suite 500, Plymouth, MN 55441; Telephone: +1.763.475.0224, Fax: +1.763.475.1626, Web: www.merlindevelopment.com. A full-service food product development and research company providing support from concept to commercialization.

MGP Ingredients, Inc.*
100 Commercial St., Atchison, KS 66002-0130; Telephone: +1.913.360.5276, Fax: +1.913.360.5776, Web: www.mgpingredients.com. MGP Ingredients, Inc. is the world’s leading innovator of wheat starch and wheat protein ingredient solutions. Backed by a renowned team of scientists and application technologists, the company provides cutting edge knowledge of dietary fibers, proteins and starches. For assistance in product development and formulations, call 1.866.547.2122, or visit www.mgpingredients.com.

The National Food Lab*
6363 Clark Ave., Dublin, CA 94568; Telephone: +1.925.828.1440, Web: www.TheNFL.com. The NFL provides a wide range of resources to the food and beverage industry including chemistry, trace food contaminants, product innovation and commercialization, microbiology, consumer insights and sensory evaluation. With all these services under one roof, we help our clients launch new products faster and make protecting existing brands easier.

National Sunflower Association
4023 State St., Bismarck, ND 58503; Telephone: +1.701.328.5100, Web: www.sunflowernsa.com. Sunflower kernel is a convenient healthy ingredient full of healthy fats (monounsaturated and polyunsaturated); nutrient dense, containing lots of hard-to-get nutrients and phytosterols and is among the richest sources of...
vitamin E. Kernel is an excellent source of phosphorus, copper, pantothentic acid, protein, iron, zinc, selenium, vitamin B6, and folate.

**Navas Instruments**

105 Wind Tree Ln., Conway, SC 29526; Telephone: +1.843.347.1379, Fax: +1.843.347.2527. Manufacturer of high performance, easy to maintain multiple sample moisture ash analyzers, with external balance as option for increased productivity, also quick moisture ash analyzers with constant temperature and patented auto crucible extraction. We have different sizes crucibles for different applications.

**Northern Crops Institute**

North Dakota State University, 1240 Boley Dr., Fargo, ND 58105; Telephone: +1.701.231.6538, Fax: +1.701.231.7235. Northern Crops Institute (NCI) provides education and technical services to the food industry that assist in expanding domestic and international markets for northern-grown U.S. crops. NCI specializes in baking, pilot-scale extrusion, crop quality, pilot-scale durum milling, feed manufacturing, melting and brewing, and pilot-scale pasta manufacturing in a confidential atmosphere.

**NP Analytical Laboratories**

Checkerboard Sq., St. Louis, MO 63164; Telephone: 1.800.423.6832 or +1.314.982.1310, Fax: +1.314.982.1078. NP Analytical Laboratories provides comprehensive testing of foods and ingredients for nutrients, contaminants, microbial pathogens, and quality indicators. Services include measurement of vitamins, minerals, dietary fiber, fatty acids, sugars, amino acids, preservatives, fat quality and stability, pesticides, mycotoxins, and complete nutrition labeling services. Microbial shelf-life and challenge studies are also offered.

**Nutraceuticals World**

70 Hilltop Rd., Ste. 3000, Ramsey, NJ 07446; Telephone: +1.201.825.2552, Fax: +1.201.825.0553, Web: www.nutraceuticalsworld.com. Nutraceuticals World is the premier magazine serving the dietary supplement, functional food, nutritional beverage, and sports nutrition industries globally. By providing valuable information on ingredient sourcing, marketing trends, new product launches, packaging, manufacturing equipment, industry trends, Nutraceuticals World is an important resource for the food industry worldwide.

**Oat Ingredients, LLC**


**OmegaPure**

2105 City West Blvd., Ste. 500, Houston, TX 77042; Telephone: +1.713.623.0060, Fax: +1.713.940.6111, Web: www.omegapure.com. Omega Protein is vertically integrated and the world’s largest producer of fish oils, naturally rich in omega-3 fatty acids. OmegaPure has high stability fish oil, solid fat, and encapsulated powder designed for use in numerous food and beverage applications. OmegaPure is made of menhaden, a sustainable fish caught in U.S. waters.

**PB Leiner**

P.O. Box 654, New Hope, PA 18938; Telephone: +1.215.862.6680, Fax: +1.215.862.6681. PB Leiner is a major producer of porkskin, beefskin and bone gelatins for food, pharma and photo applications. As a leader PB has a superior technical support staff available to help customers with innovative applications such as low carbohydrate, high protein and low GI products. Besides its multi-functionality & non-allergencity, gelatin is a natural, easily digestible protein, free of fat, cholesterol and carbohydrates.

**Perten Instruments AB/ Perten Instruments, Inc.**

6444 S. 6th St. Rd., Springfield, IL 62712; Telephone: +1.217.585.9440, Fax: +1.217.585.9441. Instrumentation for analysis and process monitoring from R&D to finished foods. Perten Instruments provides analyzers to help you meet the functionality and nutritional requirements of your products. Stop by to discuss NIR, RVA, dough rheology, gluten analysis, enzyme characterization, and much more.

**PGP International**

351 Hanson Way, P.O. Box 2060, Woodland, CA 95776; Telephone: +1.530.662.5056 or 1.800.333.0110, Fax: +1.530.662.6074. PGP International is a leading supplier dedicated to bringing you high-quality food ingredients used to develop good tasting nutritional food products. PGP International is able to produce highly customized products into healthy ingredients that include crisp rice, extruded particulates, protein crisps, rice flours and blends, millet and sorghum flours and a line of functional grain-based ingredients called PAC products. PGP International also offers Nutri Sperse, a line of nutritional bases and corn and rice bran. Our natural and healthy ingredients can be found worldwide in high-profile brands that include the bar, baking, beverage, confectionery, meat, nutritional, prepared foods, ready-to-eat cereal, and snack sectors.

**Prayon Inc.**

P.O. Box 1473, Augusta, GA 30903-1473; Telephone: 1.800.477.2966, Fax: +1.706.798.0015, Web: www.prayon.com. For a complete range of phosphate products including MCP, DCP, TCP, SAPP-28, SAPP-40 and SAPP-43 for baking and cereal applications contact Prayon Inc. Also offering phosphoric acid and a full range of calcium, potassium and sodium phosphates for other applications.

**Primera Foods**

612 S. Eighth St., Cameron, WI 54822; Telephone: +1.715.458.4075, Fax: +1.715.458.4078, Web: www.primerafoods.com

**Procon Technologies, Inc.**

530 Industrial Dr., Naperville, IL 60563-3935; Telephone: +1.630.357.8540, Fax: +1.630.357.4918, Web: www.procon-technologies.com. Procon is the exclusive North American distributor for NIR-Online GmbH of Waldorf, Germany. NIR-Online systems measure and analyze incoming and in-process properties of cereal grains, oil seeds, dairy products, meat products and beer and wine. These properties include fat, water, protein, crude fibre, oil, amino acids, free fatty acids, alcohol, and caffeine amongst others.
Puratos Corp.*
1941 Old Cuthbert Rd., Cherry Hill, NJ 08034; Telephone: +1.856.428.4300, Fax: +1.856.428.2939. Puratos is committed to being your reliable partner in innovation. Our passion is to help bakers, pastry chefs, and chocolatiers be successful in their business. We work side by side with our customers to develop original and innovative ingredients, technologies, and solutions. Our Puratos companies, combined with a network of independent distributors, allow us to serve you nation-wide.

QUALISOY
540 Maryville Centre Dr., Ste. LL5, St. Louis, MO 63141; Telephone: +1.314.579.1580. QUALISOY is a soybean industry initiative aimed at promoting trait-enhanced soybean oil varieties. Varieties such as low-linolenic soybean oil offer a solution to trans fats. High-oleic soybean oil is soon to emerge from the research pipeline, and will offer improved functionality and performance. Visit with QUALISOY to learn more about these and other future soybean enhancements.

R-Biopharm, Inc.*
7950 Old US 27 S., Marshall, MI 49068; Telephone: +1.269.789.3033, Fax: +1.269.789.3070. R-Biopharm is a leading developer of test solutions for food & feed analysis. R-Biopharm test kits offer high precision and accuracy, key requirements where consumer health is at risk. The use of R-Biopharm tests to screen for mycotoxins, hormones, antibiotics, genetically modified material, specified risk material, allergens and pathogens is fast, reliable and, above all, cost-effective. R-Biopharm recently released the first test kit on the market for the detection of gluten fragments in beer, syrup and starch.

Research Products Company a division of McShares, Inc.*
P.O. Box 1460, 1835 East North St., Salina, KS 67402-1460; Telephone: +1.785.825.2181, Fax: +1.785.825.8908, Web: www.researchprod.com. Serving the milling and baking industries world wide since 1970, Research Products Company, a division of McShares, Inc., manufactures premium food additives, including standard-setting flour bleaching and maturing services, essential vitamin and mineral premixes, custom blending, micro-ingredient dispensing systems, complete analytical laboratory testing and a full service field service team.

Riken Vitamin USA Inc.
1901 N. Roselle Rd., Schaumburg, IL 60195; Telephone: +1.847.310.8007, Fax: +1.847.310.8177. Riken Vitamin is a global technological leader and solution provider offering a wide scope of products. Riken specializes in food emulsifiers, food extracts, and nutraceutical products serving the food industry. Areas include: bakery, confectionery, dairy and ice cream, fats and oils, frozen food, and noodle and pasta. Products address Halal, and Kosher requirements.

Riviana Foods Inc.*
2777 Allen Pkwy., Houston, TX 77019; Telephone: +1.713.529.3251, Fax: +1.713.529.1661. Riviana offers a variety of rice products that include white, parboiled, brown, instant rice, wild rice, milled rice, crispy rice and rice flour. We are a full service rice supplier.

Siemer Specialty Ingredients
4300 Duncan Ave., St. Louis, MO 63110; Telephone: +1.314.659.3725, Fax: +1.314.659.5725. The Solae Company is a global supplier of high-quality, soy-based ingredients, including soy protein, soy fiber and soy lecithin. We are recognized in the industry for superior-performing ingredient technologies, as well as market applications and nutrition expertise.

Stable Micro Systems*
Vienna Court, Lammas Road, Godalming Surrey, GU7 1YI, United Kingdom; Telephone: 44 1483 427345, Fax: 44 1483 427600, Web: www.stablemicrosystems.com. Stable Micro Systems’ major products, the TA.XTplus and TA.HDplus texture analysers, can be used to test materials and ingredients, semi-finished and finished products with force measurement of up to 750 kg. Textural properties such as hardness, adhesiveness, brittleness and extensibility can be quantified. Volume measurement of baked product with the VolScan Profiler is another major extension to the company’s portfolio of characterisation instrumentation.

Symrise Inc.*
300 North St., Teterboro, NJ 07608; Telephone: +1.201.288.3200, Fax: +1.201.288.3200, Web: www.symrise.com. As a global leader in the creation and manufacturing of flavors and seasonings, Syrwise is well known for technological innovations and customer service. Syrwise is one of the top names in the field for citrus, vanilla and culinary flavorings and seasonings.

Tate & Lyle*
2200 E. Eldorado St., Decatur, IL 62525; Telephone: +1.217.423.4411. Tate & Lyle is a world-leading renewable ingredients company – using innovative technology to transform corn, wheat and sugar into value-added food and industrial ingredients. Products include sweeteners, starches, PROMITOR™ Dietary Fibers, sugars, specialty ingredients and citric acid. Tate & Lyle manu-
factures SPLENDA® Sucralose. SPLENDA® is a trademark of McNeil Nutritional, LLC.

Texture Technologies Corp.*
18 Fairview Rd., Scarsdale, NY 10583-2136; Telephone: +1.914.472.0531, Fax: +1.914.472.0532, Web: www.texturtechnologies.com. The TA.XTPlus texture analyzer system provides complete tests for all forms of cereal products. Among the attributes it quantifies are dough and gluten extensibility, dough stickiness, bread freshness, pasta firmness and stickiness, pizza dough and crust firmness and toughness, tortilla freshness and bendability, snack food crunchiness, breakfast cereal bowl life, cookie and cake firmness, and much more. The TA.XTPlus can even simultaneously quantify the acoustic profile of a product. Please visit our table top to learn what our system can do for you.

TIC Gums*
4609 Richlynn Dr., Belcamp, MD 21017; Telephone: 1.800.899.3953 or +1.410.273.7300, Fax: +1.410.273.6469. TIC Gums manufactures and distributes hydrocolloids and stabilizers to the world’s most discerning bakery and grain companies. Gums provide a minimum of 80% soluble dietary fiber on a dry weight basis making them a powerful functional ingredient. Besides adding soluble dietary fiber, gums improve product stability, increase mouthfeel, and boost viscosity.

Unity Scientific, Inc.*

U.S. Food and Drug Administration
1431 Harbor Bay Pkwy., Alameda, CA 94502-7070; Telephone: +1.510.337.6845. The FDA is responsible for protecting the public health by assuring the safety and security of our nation’s food supply as well as drugs, biologics, medical devices, cosmetics, and products that emit radiation. The FDA is also responsible for helping the public get accurate, science-based information to improve their health.

Valley Fig Growers
2028 South Third St., Fresno, CA 93702; Telephone: +1.559.237.3898. The largest full-line supplier and processor of California dried figs in North America. Selling under the Blue Ribbon Orchard Choice and Sun-maid brands. Products include whole, paste, soft paste, diced, nuggets, fillings, concentrate and powder. Kosher, natural, and certified organic figs available. Also offer custom product development assistance.

Vicam, a group of Waters Technologies*
313 Pleasant St., Watertown, MA 02472; Telephone: +1.617.926.7045, Fax: +1.617.923.8055. VICAM is a world leader in providing mycotoxin and microbiological testing solutions. Since 1985, VICAM has been dedicated to developing USDA- and AOAC-approved rapid tests for mycotoxins and foodborne pathogens. VICAM’s mycotoxin test kits provide reliable quantitative detection of particular mycotoxins through the choice of HPLC or fluorometric detection methods.

VITAMINS, INC.*
200 East Randolph Dr., Ste. 5130, Chicago, IL 60601; Telephone: +1.312.861.0700, Fax: +1.312.861.0708, Website: www.vitamins-inc.com. Since its founding in 1936, VITAMINS, INC. has been an innovator in producing Vitamins, Premixes, Defatted Wheat Germ Flour, Granules & Nuggets and Wheat Germ Oil. Our products are produced and marketed for the Domestic and International Markets, targeting the Food, Pharmaceutical and Cosmetic Industries.

Wenger Manufacturing, Inc.*
714 Main St., Sabetha, KS 66534; Telephone: +1.785.284.2133, Fax: +1.785.284.3861. Wenger will be supplying literature and technical information on extrusion and drying equipment for the cereal and snack industry.

The Wright Group*
6428 Airport Rd., Crowley, LA 70526; Telephone: +1.337.783.3096. By developing, not outsourcing innovative technologies, Wright delivers Balanced fortification Solutions that combine innovative technology, proven techniques and quality-assured methods. Our SuperCoat® microencapsulated nutrients, Super-Blend® custom premixes and Wrightmade® bakery ingredient products deliver superior performance, application flexibility and stability in a variety of functional food and bakery products.

The XIM Group, LLC*
1104 Jefferson St., Sabetha, KS 66534; Telephone: +1.785.547.6038 or +1.785.547.5138, Fax: +1.785.284.2474. The XIM Group is a product development and project management group serving the food, feed, and pharmaceutical industries. XIM’s principals bring a wealth of experience and network of industry contacts coupled with a synergistic blend of individual competencies resulting in a unique combination of skills available for applying to your needs. XIM’s long term focus is on exploring, identifying, and implementing key new technologies that address long-term problems in the industries they serve. Key focus areas include food safety, shelf-stable foods, biosecurity, and continuous processing.

Showcase Your Company

Visibility is key to your success.

Exhibit and advertise at the
2009 AACC International Annual Meeting, September 13–16, in Baltimore, MD
where you will connect with industry leaders who have the power to purchase.

For information contact Barbara Divver • Phone: +1.239.283.5466 • barbara@fernmanagement.com