

PEOPLE



Jennifer Hoffmann



Lisa Cummins

Jennifer Hoffmann and **Lisa Cummins** of FONA International have been promoted. Hoffmann, manager of regulatory affairs, has been with the company since 2000 and is an integral part of the company's regulatory infrastructure. Under her leadership the department now processes more than 20,000 documents a year. Cummins has been promoted to regulatory affairs analyst II. She joined the company in 2005 and has since completed more than 2,300 customer requests.

Solbar Industries Ltd. has announced several new personnel changes. **Shaul Shelach** has been appointed CEO, replacing **Uri Eshel** who served as CEO during the company's recent reorganization. Shelach, who has a B.Sc. in industrial engineering and an M.B.A. from Tel Aviv University, brings a wealth of experience to the position including former work with Elite-Straus and Unilever. **Assaf Gadish** was appointed vice president of the sales and supply chain. Gadish will be responsible for the sales of soy proteins and commodities as well as the procurement of soybeans. **Gary Brenner** was appointed vice president of marketing and development with a focus on soy isoflavones.



Shaul Shelach

Douglas R. Conant, president and CEO of Campbell Soup Co., has been elected chairman of the Conference Board. The Conference Board is a not-for-profit corporation headed by high ranking executives from a range of industries that creates and disseminates knowledge about management and the marketplace for the public interest. A native of Chicago,

Conant has been Campbell's CEO since 2001 and has 25 years of food industry experience with General Mills Inc., Kraft Foods, and Nabisco.

Brian Wansink has been appointed executive director of the Center for Nutrition Policy and Promotion of the USDA Food, Nutrition, and Consumer Services Unit. Wansink, who is the director of the Food and Brand Lab at Cornell University, will be responsible for overseeing the planning, development, and review of the 2010 dietary guidelines and the food pyramid known as mypyramid.gov.



Morry Seidel

USA and ultimately vice president of Frutarom's Aroma Chemicals and Citrus Specialties Division. He now returns to the company after six years with Polarome.

Phil Molina has joined Kerry's cereal and bar technology unit as marketing manager. Molina has more than 23 years of food marketing experience for a number of different companies in the industry. He also founded the nonprofit One Vision, Inc.



Phil Molina

COMPANIES

Approval

DSM has announced that the Danish Veterinary and Food Administration has approved the use of PreventAse in several food categories. As a result, PreventAse can now be used for acrylamide mitigation within all member states of the EU.

Litesse, Danisco USA Inc.'s low calorie, sugar free polydextrose, has been approved

for use in yogurt and dairy products. Litesse is a specialty carbohydrate that can be used with high intensity sweeteners to replace sugar and reduce calories.

Website

Penford Food Ingredients Co. has redesigned the company's website. The new site showcases the company's R&D capabilities and has a virtual tour that allows visitors to learn more about the company.

US Soy has launched a new website that contains information on the company's product line, including application information, technical assistance, and a detailed overview of US Soy's growing and production process.

Acquisitions

CPM Acquisition Corp., a supplier of processing equipment, has acquired Nanjing Ruiya Polymer Processing Equipment Co., Ltd., of Nanjing, China. The new CPM Ruiya Extrusion division will be aligned with CPM Century Extrusion and will increase the company's capacity, expertise, and global presence.

Merger

Südzucker AG has created a new functional food group called BENE0. Orafit, Remy, and Palatinit will be part of the newly created group and will now be known as BENE0-Orafit, BENE0-Remy, and BENE0-Palatinit, respectively. The new group is expected to combine the strengths of the three individual companies and increase overall efficiency and globalization.

Expansion

A new yeast extracts plant is being built in China by ABF Ingredients. The plant, located in Acheng, Harbin, will produce a full range of yeast extract specialties and will be part of a joint expansion with ABF's sister company, AB Mauri, which is expanding its bakers yeast production at an existing facility in Acheng.

Lonza has opened its newly acquired Pro-K plant in Shawinigan, Canada. The vitamin K3 manufacturing facility was previously a part of S.A.M. Electron Technologies. The company has also announced the approval of its new limulus amoebocyte lysate (LAL) manufacturing site in Walkersville, MD. The site has been approved

by the U.S. FDA to manufacture kinetic chromogenic lysate.

Partnership

Castell and Newton Research Labs Inc. have partnered to develop a new machine guarding system that incorporates a three dimensional imaging technology that is more efficient and cost effective than traditional machine guarding methods.

INGREDIENT PRODUCTS

Snack Seasonings

Land O'Lakes Ingredients Solutions has expanded their line of snack seasonings to including such flavors as dill pickle, tomato basil, firecracker cheese, and hot mustard. These seasonings are designed for topical application in salty type snacks such as chips, puffs, and pretzels.

Trans Fat Replacement

A new emulsion technology from Dow Wolff Cellulosics allows for the replacement of trans fat in baked goods. The technology uses Methocel Food Gums and is capable of preserving the tastes, texture, and mouthfeel that customers have come to expect.

Freeze-dried Cheese

Van Drunen Farms' new freeze-dried cheese is made from real cheese. It is available in a powder or shredded format and comes in a variety of flavors, including cheddar, Colby, Monterey Jack, and mozzarella.

Dietary Supplements

The OpunDia line of dietary supplements from Martin Bauer North America has been shown to reduce blood glucose levels by as much as 20%. The product includes a proprietary extract of the pads and fruit of *Opuntia ficus-indica*, better known as prickly pear cactus.

Bread Flavors

Puratos, an international expert in bread and bakery innovation, has created a line of biofermented sourdough flavors. These U.S.-produced flavors come in Fidelio, Aroldo, and Aida.

Omega-3 with Vitamins

Ocean Nutrition Canada Ltd. and PL Thomas have teamed up to create MEG-3-MenaQ7, which provides 30% EPA, 20% DHA, and 45 µg of natural vitamin K2 as menaquinone-7 per serving. Menaquinone-7 has been shown to promote vascular health.

Natural Cheese and Dairy Flavors

A new series of natural ingredients from Givaudan Flavours enables manufacturers to provide customers with specific varietal cheese characteristics, such as Emmental and camembert. The new TasteEssential flavors are designed for a variety of applications including sauces, dressings, and snacks.

Low Glycemic Sweetener

Gadot Biochemical Ind. has introduced NRGylose, a tooth friendly, slow digesting sweetener with a low glycemic index rating. NRGylose is a bulk-sweetener carbohydrate made by fermentation from refined sugar using a non-GMO bacterial strain.

Plant Sterols and Eye Health Ingredients

Cognis's Vegapure F 90 ME is an active, nongenetically modified ingredient with a sterol content of more than 85%, one of the highest concentrations for water-dispersible formulations. Known for its product stability and free-flowing properties, it is formulated for use in baked goods, cereals, nutrition bars, and more. The company has also launched Super Xangold, an eye health ingredient with a 5 to 1 ratio of lutein esters and zeaxanthin esters.

PLANT EQUIPMENT

Popcorn Production System

The Flo-Thru Production system from C. Cretors and Co. is a unique system designed for the continuous production of coated popcorn and expanded snacks. The system can handle between 80 and 2,500 lb/h and is capable of removing undersized product and coating the usable product with oil, seasoning suspensions, or a variety of dry ingredients.

Heat Exchanger

Bulkflow Technologies has introduced a fully enclosed and sealed heat exchanger for the food industry. The product eliminates concern of contamination and indirectly heats or cools free flowing powders and bulk solids with a zero emission, low energy system.

Weighing and Batching System

Spiroflow Systems Inc.'s Type 3 Bulk Bag Discharger is designed for the controlled dispensing of powder batches ranging from 22 to 3,300 lb. The system safely keeps the bag above floor level and an additional option is capable of connecting with a transfer conveyor to create a self-

contained discharge and loss-in-weight dispensing system.

Packaging

A-B-C Packing Machine Corp.'s new model 335 case erector gives packagers optimum flexibility to erect and seal regular slotted, half slotted, and tablock cases. The new system makes case style changeover easy and requires minimum downtime and no change parts.

CALENDAR

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

19-20. Crispy Cracks. Wageningen, the Netherlands. Contact: Hilde Keunen, AACC International, Cereals&Europe, S. de Rijcklaan 60/22, BE-3001 Heverlee, Belgium; +32.16.204035; Fax: +32.16.202535; E-mail: info@cerealsandeuropa.net

28-April 2. Europain & Intersuc 2008. Paris, France. Contact: Europain Development, 64 rue de Caumartin, Paris 75009, France; +33.1.40.16.44.48; Fax: +33.1.40.16.44.81; E-mail: infos@europain.com; www.europain.com

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

2–4. Food Extrusion Master Class. St. Gallen, Switzerland. Contact: Hilde Keunen, AACC International, Cereals & Europe, S. de Rijcklaan 60/22, BE-3001 Heverlee, Belgium; +32.16.204035; Fax: +32.16.202535; E-mail: aacc@sciscoeurope.org

15–17. Course: Pasta Production and Technology. Fargo, ND. Contact: Northern Crops Institute, Bolley Drive, North Dakota State University, Fargo, ND 58105; +1.701.231.7736; Fax: +1.701.231.7235; E-mail: nci@ndsuxt.nodak.edu; www.northern-crops.com

17–20. IBATECH '08. Istanbul, Turkey. Contact: N. Damla Kaygisiz, Ares Fuarcilik Ltd. Dunya Ticaret Merkezi, A1 Blok, Kat: 11, No: 368 34149, Yeşilköy, Istanbul, Turkey; +90.212.465.7210, Fax: +90.212.465.7214; E-mail: damla@ares-fuarcilik.com; www.aresfuarcilik.com

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

24–26. Bosphorous 2008 ICC International Conference and Exhibition. Istanbul, Turkey. Contact: Parantez International Fair Organization, Gülbağ Mah, Cemal Sururi Sk, Halim Meriç İş Merkezi No: 25, Kat: 7 Daire 35 Mecidiyeköy, Istanbul; +90.212.267.54.26; Fax: +90.212.267.54.26; sebnem.kurtulus@parantezfair.com; www.parantezfair.com

24–27. 3rd Istanbul Fair of Milling Machinery Related Industries & Grain Technologies, IDMA 2008. Istanbul, Turkey. Contact: Gülbağ Mah, Cemal Sururi Sk. Halim Meriç İş Merkezi No: 25, Kat: 7, Daire 35 Mecidiyeköy, Istanbul, Turkey; +90.212.347.3164; Fax: +90.212.212.0204; info@idma2008.com; www.idma2008.com

May

12–16. Course: Advanced Grain Procurement Strategies. Fargo, ND. Contact: Northern Crops Institute, Bolley Drive, North Dakota State University, Fargo, ND 58105; +1.701.231.7736; Fax: +1.701.231.7235; E-mail: nci@ndsuxt.nodak.edu; www.northern-crops.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.zoombim.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

17–19. Course: NCI/AOM Durum Wheat Milling. Fargo, ND. Contact: Northern Crops Institute, Bolley Drive, North Dakota State University, Fargo, ND 58105; +1.701.231.7736; Fax: +1.701.231.7235; E-mail: nci@ndsuxt.nodak.edu; www.northern-crops.com

July

14–18. Course: Pasta: Raw Materials and Processing Technology. Fargo, ND. Contact: Northern Crops Institute, Bolley Drive, North Dakota State University, Fargo, ND 58105; +1.701.231.7736; Fax: +1.701.231.7235; E-mail: nci@ndsuxt.nodak.edu; www.northern-crops.com

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.grainquality-technology.org/chicago08

August

19–22. Course: NCI/ASBC Barley Malt Quality Evaluation. Fargo, ND. Contact: Northern Crops Institute, Bolley Drive, North Dakota State University, Fargo, ND 58105; +1.701.231.7736; Fax: +1.701.231.7235; E-mail: nci@ndsuxt.nodak.edu; www.northern-crops.com

31–Sept. 4. 58th Australian Cereal Chemistry Conference. Queensland, Australia. Contact: Event Planners Australia, P.O. Box 1280, Milton QLD 4064, Australia; +61.7.3858.5506; Fax: +61.7.3858.5499; E-mail: cerealchem08@eventplanners.com.au; www.cerealchem08.eventplanners.com.au

September

8–17. Course: Grain Procurement Management for Importers. Fargo, ND. Contact: Northern Crops Institute, Bolley Drive, North Dakota State University, Fargo, ND 58105; +1.701.231.7736; Fax: +1.701.231.7235; E-mail: nci@ndsuxt.nodak.edu; www.northern-crops.com

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; bford@scisoc.org; http://meeting.aaccnet.org/

28–Oct. 2. FACSS 2008. Reno, NV. Contact: FACSS International Office, P.O. Box 24379, Santa Fe, NM 87502; +1.505.820.1648; Fax: +1.505.989.1073; E-mail: facss@facss.org; www.facss.org

October

7–9. Course: NCI/AFIA Feed Manufacturing: Management of Feed Quality. Fargo, ND. Contact: Northern Crops Institute, Bolley Drive, North Dakota State University, Fargo, ND 58105; +1.701.231.7736; Fax: +1.701.231.7235; E-mail: nci@ndsuxt.nodak.edu; www.northern-crops.com

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

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: Nrudge@cmpi.biz; www.hi-events.
com

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An advertisement appeared here in the printed version of the journal.