

PEOPLE



Dirk Maier

AACC International member **Dirk Maier** is the new director of the Department of Grain Science at Kansas State University. Maier has B.S., M.S., and Ph.D. degrees in agricultural engineering from Michigan

State University. He was previously the associate head of the Department of Agricultural & Biological Engineering at Purdue University. In addition to his teaching, he has coauthored or authored more than 40 refereed journal papers and 115 published proceedings.

The David Michael Co. has restructured. The Sensory and Consumer Research Department will now be the Sensory and Flavor Insights Department.



Erica Byerly

Erica Byerly will manage the newly named department. In addition, **Rachel Czapl**a has been named as an analyst and **Becky Graustein** as a sensory technician.



Rachel Czapl



Becky Graustein



David Moonay

David Moonay, sales engineer and rheology lab supervisor for Brookfield Engineering, has recently been awarded a U.S. patent for an algorithm that he developed that provides “multi-decade visco-

metric or rheologic measurements of a material undergoing state change.” The algorithm will allow Brookfield instruments to collect data that previously would have required a high-end rheometer.

Association News appeared here in the printed version of the journal.

Do you have something to say?

CEREAL FOODS WORLD encourages readers to submit news items and letters to the editor.

News Items:

People announcements
Calendar items
Ingredient and product releases

Letters to the Editor:

Respond to recent articles
Share new topic ideas

Send correspondence to

mHUDSON@scisoc.org, fax to +1.651.454.0766, or mail to
Matt Hudson, Cereal Foods World,
3340 Pilot Knob Road, St. Paul, MN 55121 U.S.A.

Frutarom has taken on **J. Hunter Christensen** as national accounts manager. Christensen, who has significant experience in the flavor industry, will sell the full line of Frutarom products to customers primarily in the Northeast, although he will have select national accounts as well.

J. Stan Bailey has joined bioMérieux as director of scientific affairs for the Industrial Diagnostics business group. Prior to joining the company Bailey worked with the U.S. Department of Agriculture for 34 years, where he was responsible for research directed toward controlling contamination by foodborne pathogens.

Chakrit Chemical Corp. has appointed **Albert N. Crawford** as vice president of sales and **Terence P. Owens** as senior product manager. Crawford will focus on new product development. He has a wealth of experience in the industry, including former positions at Protex International. Owens will focus on specialty chemicals and new business development.



Beth Fulmer-Boyer

Beth Fulmer-Boyer has been named vice president of sales for Asoyia. A veteran of the food industry Fulmer-Boyer has a B.S. in food science from Purdue University and a M.B.A. in business from Indiana University Northwest.

LycorRed Ltd. has chosen **Andrew Kendrick** as international technical development manager. Kendrick has a Ph.D. from Hull University, UK, and his primary responsibilities will be in ensuring that the company's customers are able to optimize the use of the carotenoids in LycorRed's portfolio.



Andrew Kendrick

Michael Russell has become president of Eurofins's U.S. food division. Eurofins is expanding its North American presence. Russell has been president of Eurofins Genescan, Inc. since 1998, where he was responsible for business development and operations management of the GMO-detection branch of Eurofins.

COMPANIES

Name Change

The Roman Meal Milling Co. Inc. has changed its name to Dakota Specialty Milling Inc. The new name reflects the company's heartland source of raw materials and manufacturing. There has been no change in ownership, business structure, or mission.

Approval

Perten's Aquamatic 5100 grain moisture meter received approval in the Czech Republic, Slovenia, and Croatia.

Expansion

Danisco USA Inc. has completed the expansion of a xylose factory in Austria. Danisco, one of the largest xylitol suppliers, claims the facility is now the largest xylose factory in the world.

Frutarom USA Inc. has added 3,000 square feet of flavor development laboratories to their New Jersey facility. The addition contains R&D and application laboratories for the beverage, confectionary, and bakery segments, with a strong focus on organic flavors.

Mettler-Toledo Safeline Inc. has expanded its test product lab in Tampa, FL. The hands-on facility is designed to give customers the opportunity to learn about the company's metal detection and inspection equipment in a functional setting.

Sale

Lonza has sold approximately 90% of its interest in Polynt S.p.A. to Polimeri Speciali S.r.l., an Italian company indirectly controlled by Investindustrial. Lonza said the move should allow for the continued development of Polynt while allowing Lonza to better focus on the life sciences.

Acquisition

Viscotek Corp., a provider of chromatography solutions for the characterization of natural and synthetic polymers and proteins, has been acquired by Malvern Instruments. According to Malvern, the acquisition will increase the characterization capabilities of the company's existing nanometrology product lines.

AWARDS

Linda Pizzey, founder of Pizzy's Nutritionals, has been declared the 2007 agri-marketer of the year by the Canadian Agri-Marketer Association. The award honors outstanding accomplishments in Canadian

agricultural marketing and is presented to those who demonstrate innovative leadership in meeting the challenges of today's economic environment.

The Flour Fortification Initiative has presented seven leadership awards to individuals who have helped make flour fortification a national priority in their respective countries. The awards were presented to individuals in Morocco, Egypt, Oman, the Democratic Republic of Congo, Palestine, Yemen, and elsewhere.

The Netherlands Organization for Applied Scientific Research (TNO) has been honored by Scientific American for the development of BioSwitch, a targeted delivery technology capable of releasing active components at the right place and time in food applications.

INGREDIENT PRODUCTS

Oily Vitamin A

DSM Nutritional Products has launched a new GMO-free and peanut oil-free form of oily vitamin A. The vitamin uses medium chain triglycerides as a carrier instead of peanut oil, thus eliminating a potential allergen from the product.

Probiotics and Prebiotics

A synbiotic containing Orafit oligofructose has been shown to improve the composition and activity of microflora as well as the biomarkers of antioxidative activity. Oxidative stress has been implicated as a cause of a number of conditions including chronic inflammation, cardiovascular disease, and obesity.

Omega-3 Fish Oil Combo

Pizzey Nutritionals MeadowPure 03 Ultra now comes with encapsulated fish oil. The fish oil is encapsulated within the naturally stable flaxseed, meaning that the product is shelf stable with no taste or smell and can be easily incorporated into dry formulations.

Gellan Gum

The National Organic Standards Board has voted unanimously to recommend CP Kelco's gellan gum, sold under the name Kelcogel, be added to the USDA National Organic Program List. Kelcogel can be formulated in beverages, spreads, confectionary, and bakery applications for better functional performance while maintaining sensory characteristics.

Cranberry Powder

VitaCran, a standardized cranberry powder from FutureCeuticals, has been proven to inhibit elastase activity. Elastase is an enzyme that can lead to hardening of the arteries and heart disease.

Dairy Replacement

Advanced Food Systems has released ReadiCream and Milk Plus, both of which are ingredient systems that replace some or all of heavy cream, half and half, milk, and other dairy ingredients in food product formulations. These systems can reduce fat by 50–80%, while reducing the costs of soups, sauces, and baked goods.

ASSOCIATIONS

Whole Grain Stamp Expands

Oldways and the Whole Grains Council are expanding the use of the Whole Grain Stamp. A bilingual version of the stamp has been introduced for use in Canada and a menu friendly version of the stamp is now available for restaurants.

LAB EQUIPMENT

Nutrient Management Software

Formulator Version 4.8 contains significant new technology that will help nutrient product manufacturers analyze nutrient levels, create labels, and manage allergens. The new software allows users to automate recipe ingredient nutritional balance to meet multiple nutritional objectives and then to create nutritional and supplemental labels based on the software's logic.

PLANT EQUIPMENT

X-Ray Inspection

Mettler-Toledo Safeline Inc. has introduced AdvanCheckPlus, a user friendly x-ray contaminant inspection and mass detection system for packaged and bulk flow products. The system's small and flexible footprint makes it easy to integrate into production lines and its washdown protected enclosure is built to NEMA 12 specifications.

High Speed Switch Conveyor

A new high speed switch conveyor from SpanTech can receive a single line flow and switch it into two, three, or four lanes of output at production speeds as high as 200 fpm. The system carries product on a series of sliding carriers that can incorporate the switching, sorting applications, and more.

Vacuum-Assisted Conveyor

PIAB's C2100-64 conveying solution is designed for hygienically conveying powders and bulk materials in locations with low ceilings or limited space. The stainless steel conveyor employs COAX multi-stage ejector technology, which improves the vacuum assisted flow by 25% without affecting energy consumption.

Spray Applicator

An in-line spray applicator from Wilevco Inc. is designed to apply liquids ranging from light oils to thick batters. The applicator uses spinning discs to apply liquids and particulates up to five sixteenth inches, eliminating the need for air knives and nozzles, which can clog.

AACC INTERNATIONAL ANNUAL MEETINGS

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

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

CALENDAR

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@ndsuext.nodak.edu; www.northern-crops.com

13–16. 112th Annual International Association of Operative Millers Technical Conference. Orlando, FL. Contact: International Association of Operative Millers, 5001 College Blvd., Suite 104, Leawood, KS 66211; +1.913.338.3377; Fax: +1.913.338.3553; E-mail: info@iaom.info; www.iaom.info

19–21. 7th European Young Cereal Scientists and Technologists Workshop. Kaunas, Lithuania. Contact: Hilde Keunen, Cereals&Europe, AACC International, S. de Rijcklaan 60/22, BE-3001, Heverlee, Belgium; +32.16.204035; Fax: +32.16.202535; E-mail: info@cerealsandeuropa.net; www.cerealsandeuropa.net

21–23. 2008 Milling and Baking Division Spring Technical Conference. Kansas City, MO. Contact: Bob Sombke, AACC International, 3340 Pilot Knob Rd., St. Paul, MN 55121; E-mail: RSombke@ndmill.com; www.aaccnet.org

June

2–4. 2008 Corn Utilization and Technology Conference. Kansas City, MO. Contact: Sandra Wright, National Corn Growers Association, 632 Cepi Drive, Chesterfield, MO 63005; +1.636.733.9004; Fax: +1.636.733.9005; E-mail: wright@ncga.com; www.ncga.com

2–6. 4th Rice International Meeting. Havana, Cuba. Contact: Instituto de Investigaciones del Arroz, Minagri, Cuba, Autopista, Novia del Mediodía Km 16.5 Bauta; E-mail: arrozhabana2008@iiarroz.cu

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/IAOM 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@ndsuext.nodak.edu; www.northern-crops.com

28–July 1. Institute of Food Technologists Annual Meeting and Food Expo. New Orleans, LA. Contact: IFT, 221 N. LaSalle St., Suite 300, Chicago, IL 60601-1291; +1.312.782.8424; Fax: +1.312.782.0045; E-mail: info@ift.org; www.ift.org

continued

30–July 3. From Seed to Pasta: The Durum Wheat Chain. Bologna, Italy. Contact: Hilde Keunen, Cereals&Europe, AACC International, S. de Rijcklaan 60/22, BE-3001, Heverlee, Belgium; +32.16. 204035; Fax: +32.16.202535; E-mail: info@cerealsandeuropa.net; www.cerealsandeuropa.net

July

14–17. American Culinary Federation National Convention. Las Vegas, NV. Contact: Dan Macdonald, American Culinary Federation, 180 Center Place Way, St. Augustine, FL 32095; +1.800.624.9458; dmacdonald@acfchefs.net; www.acfchefs.org

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

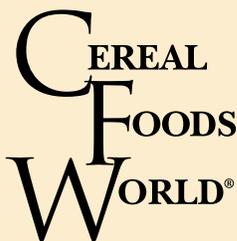


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September

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: Betty Ford, 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