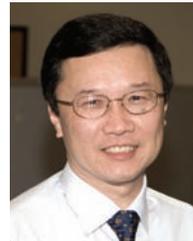


PEOPLE



*Eric Chiang*

Brookfield Engineering Laboratories has added two new staff members. As part of Brookfield's efforts to expand its worldwide business for viscosity measurement/control and texture analysis, **Eric Chiang** has been named senior sales engineer. Chiang has extensive experience in project engineering and instrumentation and can speak a number of languages, including Chinese and Malay. **Vincent Hebert**



*Vincent Hebert*

has also been named a senior sales engineer. Hebert has more than 25 years of experience in product testing, marketing, and technical support.

FONA International has named **Melissa Battles** senior applications technologist, Grain Business Unit. Battles has more than six years of experience in the baking arena, including product testing, recipe training, and concept development. **Andrea Weinecke** was also promoted to analytical supervisor. Weinecke manages and operates FONA's Analytical Services Laboratory.



*Melissa Battles*



*Andrea Weinecke*

The Soy for Life Foundation has named its new advisory council. Including both academic and professional members, the new council consists of **Gail Bellamy, Tom Lacina, Ruth McDonald, Mark Messina, Port Townsend, Janet Myers, Kim Magin Sutter, Rafi Taherian, Elizabeth Tilak, and Monte Weise.**

*continued*

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.

**Gwendolyn Irvan** has joined Mettler-Toledo Hi-Speed as the west coast regional sales manager. Irvan has more than 20 years of sales experience and a master's degree from James Madison University.



Gwendolyn Irvan

## COMPANIES

### Award

The U.S. Department of Agriculture's Agricultural Research Service (ARS) and Cargill received the Superior Technology Transfer Award. The award recognizes ARS scientists and partners who develop new technology and transfer it to the marketplace. Cargill and ARS worked together on the ingredient sucromalt, a natural sweetener that delivers the energy of regular sugar but has a lower glycemic index.

### Divestment

Givaudan Flavours Corp. has sold its St. Louis, MO-based food ingredient business and manufacturing facility to PCI Co., owner of Diehl Food Ingredients. Givaudan plans to focus on their higher growth core flavor and snack seasoning business.

### Acquisitions

Malvern Instruments, a supplier of systems for the classification of particulate materials, has acquired Viscotek Corp. Viscotek's management will continue to lead the business, which will still operate as Viscotek Corp.

Cognis has acquired an interest in InterMed Discovery GmbH, thereby ensuring access to InterMed's natural products databases and exclusive access to selected potential active ingredients with specific functional food applications. Cognis plans to use the databases and technology to develop and market active substances.

### Expansion

Genencor, a division of Danisco A/S, has opened an enzyme blend manufacturing plant in Haryana, India, and a sales office in Mumbai, India. The move is part of Genencor's ongoing expansion in India aimed at providing additional support and products to Indian industries.

## NOTICE

### Online Graduate Certificate

The University of Maine's Department of Food Science and Nutrition has recently added a new distance graduate certificate. The 15-credit program is designed for individuals working in education, healthcare, food processing, and other fields with a background in foods and nutrition. The department currently offers five classes online, with more scheduled to follow.

## INGREDIENT PRODUCTS

### Lutein and Zeaxanthin Research

DSM Nutritional Products has announced that new research published in *Optometry and Vision Science* has indicated that lutein and zeaxanthin play a significant role in improving human eyesight. Available as FloraGLO lutein and OPTISHARP zeaxanthin, higher levels of these two dietary carotenoids are capable of improving the vision of people with healthy eyes as well as decreasing the risk of age-related macular degeneration.

### Barley Betafiber

The U.S. Food and Drug Administration has issued an interim final rule to amend the existing health claim regarding soluble fiber and the reduced risk of heart disease to include barley betafiber, a concentrated  $\beta$ -glucan soluble fiber derived from whole grain barley. The revision is the result of Cargill's petition, based on the company's proprietary research.

### Semolina and Salt Replacers

To help reduce the impact of rising semolina prices, Advanced Food Systems Inc. has developed a semolina replacement. Actobind PCI improves cooking yield by as much as 15% while maintaining the traditional cooked texture. The product can be used in either fresh or frozen pasta and also helps stability, maintains firmness, and reduces retrogradation. The company's T#16 and T#2 salt replacers are made with natural flavors, are allergen free, and are specially formulated to provide a clean flavor. They can achieve salt reductions of up to 50%.

### Bone Research

Osteo-Life, a proprietary blend of Frutaram's SoyLife, calcium carbonate, and vitamin D, has been inspired by recent research findings demonstrating that soy germ isoflavones effectively promote bone health. The blend also has over 50% diadzein content, a metabolite that has been

found to be more biologically active than other isoflavones.

### Blue Colorant

A new naturally derived blue colorant from D.D. Williamson is available in either liquid or powdered form. The colorant enables food product developers to obtain a shelf stable blue hue at a lower pH than conventional anthocyanin colorants.

### Omega-3 Ingredients

Avatar Corp. has added ProEssential Omega-3 Flax Ingredients to its product line. These fully fatty, highly stable powders are non-GMO, gluten free, allergen free, and vegan and Kosher certified. Conventional and certified organic powders are also available.

### Protein Crisps and Flakes

Designed for use in bars, cereals, clusters, and other inclusions, Kerry's new protein flakes contain 60% soy protein. The company has also produced a 30% soy protein crisp that is available at virtually the same cost as no-protein rice crisps. The crisps come in a variety of shapes and sizes and are clean tasting without strong soy overtones.

### Proteases

AB Enzymes has launched two new enzymes for the baking industry. Typically used in confectionary products, VERON HPP provides reduced dough resting times with improved dough extensibility and handling. VERON S50 reduces extension resistance and allows biscuit and cracker industry bakers to process commercially available, high protein flours.

## LABORATORY EQUIPMENT

### Ochratoxin Test

The ROSA Quantitative kit from Charm Sciences offers fast, economical, accurate detection of Ochratoxin A in a rapid one-step strip assay. The kit has been approved by the U.S. Department of Agriculture, and it meets domestic and export requirements with quantitative readings and a detection range from 0 to 12 ppb.

### Circulator

Thermo Fisher Scientific Inc. has expanded its line of circulators to include the new HAAKE EZ Cool 80, an economical circulator designed to heat and cool external applications, such as analytical instrumentation, jacketed reactors, and rotary evaporators. The circulator is suitable for heating and cooling applications from -10 to 80°C.

### Polymer and Protein Analysis

Viscotek's High Throughput Dynamic Light Scattering (HTLDS) instrument delivers high sensitivity, wide range temperature control, and low sample volume. The unit's advanced technology allows it to work with higher concentration samples, such as emulsions or nanoparticles.

## PLANT EQUIPMENT

### Wireless Savings Calculator

The Wireless Savings Calculator from Dickson Co. is designed to allow food processors to easily calculate the time savings and return on investment that would come from installing wireless monitoring technology. The company manufactures the Wizard Temperature Data Logger, which allows temperature conditions to be automatically displayed and stored on a desktop, and the Graph-at-a-Glance Flat Panel Temperature and Humidity Data Loggers.

### Microbial detection

Lonza has introduced the microCompass TYMC Detection Kit, which can be used for the universal detection of yeast and mold RNA by real time reverse transcriptase PCR. Capable of producing results in as little as four hours, it is the only genetic-based test on the market for yeast and mold, according to the company.

### Bag Fillers

A new line of bag fillers from Spiroflow Systems has been designed to accommodate any type of dry powder product being filled into 20–100 lb bags. The bag fillers can operate 24 hours a day, have minimal moving parts, and are easily adjustable.

## AACC INTERNATIONAL ANNUAL MEETINGS

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

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

## CALENDAR

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

**18–19. Symposium on Agricultural Research and Extension.** Sacramento, CA. Contact: Sherry Cooper, Cooperative Extension Shasta County, 1851 Hartnell Avenue, Redding, CA 96002-2217; Tel: +1.530.224.4902; E-mail: slooper@nature.berkeley.edu; http://forestry.berkeley.edu/cc

**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

**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@cerealsandurope.net; www.cerealsandurope.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@acfcchefs.net; www.acfcchefs.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@ndsuext.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

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

### August

**3–8. 20th International Conference on Chemical Thermodynamics.** Warsaw, Poland. Contact: Stanislaw Randzio, Polish Academy of Sciences, Institute of Physical Chemistry, Kasprzaka 44/52, 01-224 Warsaw, Poland; +48.22.343.3391; E-mail: info@icct2008.org; www.icct2008.org

**12–15. Short Course: Extrusion Processing—Technology and Commercialization.** Manhattan, Kansas. Contact: Sajid Alavi, Kansas State University, Dept. of Grain Science and Industry, 201 Shellenberger Hall, Manhattan, KS 66506; Tel: +1.785.532.2403; Fax: +1.785.532.4017; E-mail: salavi@ksu.edu; www.grains.ksu.edu/extrusion

*continued*

**24–29. Short Course: Vegetable Protein and Other Soy Products.** College Station, TX. Contact: Mian Riaz, Food Protein R&D Center, Texas A&M University, College Station, TX 77843-2476; Tel: +1.979.845.2774; Fax: +1.979.845.2744; E-mail: mnriaz@tamu.edu

**31–Sept. 4. 58th Australian Cereal Chemistry Conference.** Gold Coast, Queensland. Contact: Bob Cracknell, Tel: +61.3.9787.4814; Fax: +61.3.9787.4905; E-mail: bobandrobbyn@bigpond.com

### 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

**19–21. 3rd Annual Eurasia District Conference of the International Association of Operative Millers.** Bucharest, Romania. 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

**19–23. 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,

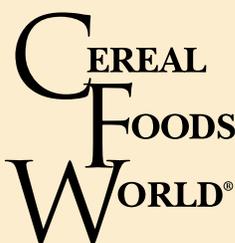


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**20–22. 28th Food Microbiology Symposium.** River Falls, WI. Contact: Laura Walsh, University of Wisconsin–River Falls, Animal and Food Science Department, Tel: +1.715.425.3704; E-mail: foodmicro@uwrf.edu; www.uwrf.edu/food-science

### November

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

### 2009

#### March

**25–27. Cereals & Europe Spring Meeting 2009—Whole Grain Global Summit.** Newcastle upon Tyne, UK. Contact: Cereals & Europe, AACC International European Office, S. de Rijcklaan 60/22, BE-3001 Heverlee, Belgium; +32.16204035; Fax: +32.16202535; E-mail: info@cereals-andeurope.net; www.cerealsandeurope.net

#### May

**11–15.ACHEMA 2009—29th International Exhibition-Congress on Chemical Engineering, Environmental Protection, and Biotechnology.** Frankfurt am Main, Germany. Contact: DECHEMA e. V., P.O. Box 15 01 04, 60061 Frankfurt am Main, Germany; Tel: +49.0.69.7564.0; Fax: +49.0.69.7564.201; E-mail: achema@dechema.de; www.achema.de