

PEOPLE

PGP International has announced that **Kenneth C. Cox** has been named director of national sales, and **Alex T. Balafoutis** has been promoted to vice president of the International Business unit.

D.D. Williamson has announced that **Terry Risic** has joined the natural coloring facility in Port Washington, WI, as production and quality coordinator. In his new role, Risic manages technical production requirements, quality systems, process documentation, and third-party audits. **Greg Kreder** has joined the support center in Louisville, KY, as a product development scientist. Kreder has 18 years of experience in the brewing industry.

Maria Carluzzo, Sue Harrison, and Alex DeAngelis have become members of the recently formed flavor marketing team at Takasago Americas. Carluzzo has been promoted to marketing manager, where she will focus on the beverage and savory markets. Harrison has become marketing manager, concentrating on confections and oral-care segments. DeAngelis, marketing administrator, provides support for all segments and marketing responsibilities.

Land O'Lakes Ingredient Solutions has announced that AACC International member **Denny Sullivan** has joined the company as national account sales director. He will be responsible for developing and executing a strategy to grow national accounts for the Land O'Lakes food ingredients business. Sullivan has 25 years of experience in the food ingredient industry with companies such as Sparboe Foods, Provista Flavor Ingredients, and Cargill.

FONA International has announced the following additions to their Geneva, IL, office: **Beth Border**, associate food technologist; **Theresa Guess**, quality assurance supervisor; and **David Salinas**, senior account executive-sales.

COMPANIES

Appointments

Supreme Softgrains, LLC has announced that Mid-America Food Sales, Ltd. (a member of Stratecon International Consulting Group) has been appointed as their sales representative for their full line of

Softgrain products in the United States and Canada. Supreme Softgrains, LLC is a specialty, grain-processing company, offering a variety of grains as well as a flour-grain blend and custom blends suited for baking and other industries.

Expansion

Nikken Foods USA, Inc. has announced the expansion at the Fukuroi Japan plant with a new spray drier facility. A state-of-the-art spray drier is now in operation, producing approximately 90 products.

NOTICES

Name Change

Shuster and its sister company CSCC will be taking on the Specialized Technology Resources (STR) name. STR, which acquired Shuster, is a leading global consumer product testing and quality assurance company located in more than 30 countries on 6 continents.

New Website

Kellogg Co. has launched a website, www.kelloggsgreatideas.com, to encourage the submission of ideas for new technologies and partnership opportunities. Kellogg is looking for new food, packaging, or processing technologies, as well as partially or fully developed new products and innovation collaboration opportunities.

LABORATORY EQUIPMENT

New Multianalyte Test

VICAM has launched its new multianalyte test Myco6in1 for LC/MS/MS. The test can determine multiple mycotoxins from a single sample extraction. A single sample identifies and measures the quantity of more than 12 species of aflatoxins, ochratoxin A, fumonisins, deoxynivalenol, zearalenone, and tricothecenes.

Measurement

Decagon Devices, Inc. has released the AquaLab Series 4. The meter takes less than 5 min to produce a water activity reading accurate to $\pm 0.003 a_w$, stores time, data, and user information with every measurement and calibration, and can store up to 10,000 secure data points.

MiniScan EZ Portable Spectrophotometer is now available from Hunter Associates

Laboratory, Inc. The new, portable, color measurement instrument can be used on the plant floor, the production line, or outdoors to measure the reflected color of your product.

Processors

Microfluidics has expanded its M-110P bench-top microfluidizer processor line with three new products: M110P-20, M-110P-20S, and M-110PS. The new series delivers all the features and benefits to create highly concentrated nanoemulsions, nanosuspensions, nanoencapsulations, and nanodispersions to improve the color, texture, and taste of foods.

INGREDIENT PRODUCTS

Flavors

Frutarom USA Inc. has introduced natural raspberry flavor WONF #918257. The natural raspberry flavor replicates the authentic sweetness and subtle, palate-pleasing tartness of freshly picked raspberries. It has a starting usage in beverages of 0.2% and 0.2–0.3% in dairy.

Flours

A&B Ingredients, Inc. is offering a new, nonallergenic, gluten-free, organic rice flour, Remyflo C0200T. The flour is stabilized through a proprietary process that reduces lipase activity without affecting the nutritional value of the flour and is well suited for applications such as special diets, baby foods, snacks, breakfast cereals, bakery products, pancake mixes, soups and sauces, and dairy desserts.

AACC INTERNATIONAL ANNUAL MEETING

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

CALENDAR

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

17–19. UC Davis Extension's Basic HACCP: A Food Safety System. UC Davis, Da Vinci Building, 1632 Da Vinci Ct, Davis, CA. 1.800.752.0881; E-mail: extension@unexmail.ucdavis.edu; extension.ucdavis.edu/unit/agriculture_and_food_science/

20–21. UC Davis Advanced HACCP Workshop. UC Davis, Da Vinci Building, 1632 Da Vinci Ct, Davis, CA. 1.800.752.0881; E-mail: extension@unexmail.ucdavis.edu; extension.ucdavis.edu/unit/agriculture_and_food_science/

December

2–4. National Fusarium Head Blight Forum. Indianapolis, IN. Contact: Sue Canty, USWBSI-NFO, 380 Plant & Soil Sciences Bldg., East Lansing, MI 48824-1325, +1.517.355.0271, ext. 1183; Fax: +1.517.353.3955; E-mail: scabusa@scabusa.org; www.scabusa.org/forum08.html

2009

February

1–6. Practical Short Course on Feeds and Pet Food Extrusion. College Station, TX. Contact: Mian N. Riaz, Food Protein R&D Center, 2476 TAMU, Texas A&M University, College Station, TX 77843-2476; +1.979.845.2774; Fax: +1.979.845.2744; E-mail: mnriaz@tamu.edu; www.tamu.edu/extrusion

4–6. Food Extrusion Master Class. Mahwah, NJ. Contact: Tressa Patrias +1.651.994.3851; Fax: +1.651.454.0766; E-mail: tpatrias@scisoc.org; www.aaccnet.org/continuingeducation/2009FoodExtrusion.asp

March

9–11. Breakfast Cereal Short Course. Peterborough, England. Contact: Tressa Patrias, +1.651.994.3851; Fax: +1.651.454.0766; E-mail: tpatrias@scisoc.org

16–17. Batters and Breadings Short Course. Tampa, FL. Contact: Tressa Patrias, +1.651.994.3851; Fax: +1.651.454.0766; E-mail: tpatrias@scisoc.org

18–20. Chemical Leavening Short Course. Tampa, FL. Contact: Tressa Patrias, +1.651.994.3851; Fax: +1.651.454.0766; E-mail: tpatrias@scisoc.org

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@cerealsandeuropa.net; www.cerealsandeuropa.net

April

5–10. Snack Food Processing Short Course. Texas A&M University, College Station, TX; +1.979.845.2774; Fax: +1.979.845.2744; E-mail: mnriaz@tamu.edu; www.tamu.edu/extrusion

6–8. 13th International Coeliac Disease Symposium. Amsterdam, the Netherlands. Contact: Eurocongress International, Jan van Goyenkade 11, 1075 HP Amsterdam, the Netherlands, +31.20.679.3411; Fax: +31.20.673.7306; E-mail: icds@eurocongress.com; www.ICDS2009.org

May

11–15. AACHEMA 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

June

2–6. International Wheat Quality Conference IV. Saskatoon, SK, Canada. Contact: Ravindra Chibbar, Department of Plant Sciences, University of Saskatchewan; E-mail: ravi.chibbar@usask.ca; www.usask.ca/iwqc4

9–11. Food and Function 2009 International Scientific Conference on Nutraceuticals and Functional Foods. Holiday Inn, Sportova 2, SK- 01001 Zilina, SLOVAKIA. Contact: Norbert Bomba +421918707371. Fax: +421414000123. E-mail: info@foodandfunction.com; www.foodandfunction.com/

July

1–3. Dietary Fiber 2009. Vienna, Austria. Contact: Anita Habershuber, ICC—International Association for Cereal Science and Technology, Marxergasse 2, Mezzanine-floor, A-1030 Vienna, Austria; +43.1.707.72.02.0; Fax: +43.1.707.72.04.0; E-mail: anita.habershuber@icc.or.at; www.icc.or.at/events/df09

September

13–16. 14th Australian Barley Technical Symposium. Sunshine Coast, Queensland, Australia. Contact: E-mail: abts09@yrd.com.au

27–30. 59th Australian Cereal Chemistry Conference. Wagga, Wagga, Australia. www.aaccnet.org