Kyungsoo Woo has been named the winner of the 2009 Industrial Scientist Award by the Institute of Food Technologists. The award honors an industrial scientist who has made a major technical contribution to the advancement of the food industry. Woo, a principal scientist at MGP Ingredients, Inc., specializes in the development and commercialization of specialty food ingredients in carbohydrates and dietary fiber. www.mgpingredients.com

Jonathan DeVries has received the 2009 Harvey W. Wiley Award from AOAC International. The award honors lifetime achievements in analytical chemistry. DeVries currently serves as senior technical manager at General Mills Medallion Laboratories in Golden Valley, MN, U.S.A. www.medlabs.com

Peter Wood has been awarded an honorary doctor of science degree in the faculty of agriculture, forestry, and food science of the University of Helsinki. The citation read at the ceremony stated that “no other person probably has contributed more than you to the recognition of oats as a valuable food component” and referred to studies which “have benefited oat researchers and industries from Finland and elsewhere.” Wood is currently working with co-editor Francis Webster on a new edition of Oats: Chemistry and Technology for AACC Intl. PRESS.

Laura Partida, a junior flavorist with FONA International Inc., has earned the title of certified flavorist. Partida has eight years of experience in the flavor industry and has supported flavor creation for the beverage and grain business unit groups. www.fona.com

Javed Ahmed, formerly executive vice president, Europe, for Reckitt Benckiser plc, will join Tate & Lyle PLC as chief executive. www.tateandlyle.com

Sam Millar has been appointed director of Campden BRI’s Cereals and Cereal Processing Division. Millar succeeds Steven Walker who has been appointed director general. www.campden.co.uk

Greg Ball, superintendent at the King Milling Co., has been named the 2009 Milling Operative of the Year. The honor has been awarded for the past 24 years by Milling and Baking News in recognition of significant contributions to the progress of their plant, company, and industry from an operating point of view. www.kingmilling.com

Marc J. E. C. van der Maarel, honorary professor in carbohydrate bioprocessing to the microbial research group of the Groningen Biomolecular Sciences and Biotechnology Institute, University of Groningen, has joined the Food Innovation Centre of AVEBE U. A. as product and application development manager. AVEBE is a leader in the production of potato starch and derivatives. www.avebe.com/food

Mark McCann has joined Mettler-Toledo Hi-Speed as west coast regional sales manager. McCann will concentrate his efforts on checkweigher and integrated product inspection solutions. The Mettler-Toledo Product Inspection Division, including Mettler-Toledo Hi-Speed and Mettler-Toledo Safeline, is a supplier of in-line checkweighers, metal detectors, and X-ray inspection systems. www.mt.com/productinspection

The International Association of Operative Millers (IAOM) has named the following as officers for 2009–2010: Ivo Klarić, Horizon Milling, LLC—president; Bart Hahlweg, ConAgra Foods, Inc.—vice president; and Joseph Woodard, Archer Daniels Midland Company—treasurer. www.iaom.info

COMPANIES

Acquisitions
Silliker Group Corporation recently announced its acquisition of two Chinese laboratories, Shanghai Allsuccess Commodity Inspection Co., Ltd. and Beijing Inspection JR Laboratories Inc. These acquisitions serve to solidify Silliker’s expansion in China. Silliker provides consulting, testing, auditing, research, and training services that help to ensure food safety and nutrition worldwide. www.silliker.com

SensoryEffects Flavor Systems has recently purchased The Kalva Corporation, Gurnee, IL, U.S.A., a producer and marketer of ice cream compound coatings, including novelty coatings, dip coatings, and liquid chips. SensoryEffects is a supplier of customized flavor and ingredient systems for frozen and fluid dairy products. www.sensoryeffects.com

Award
Archer Daniels Midland (ADM) Company recently received the Foreign Policy Association’s Corporate Responsibility Award in recognition of demonstrating exceptional corporate citizenship in the communities they serve, and the meaningful role the company has played in furthering economic, social, and environmental progress through the alignment of its corporate strategy and social investments. www.adm.com

Joint Venture
ITOCHU International Inc. and its Tokyo-based parent company, ITOCHU Corporation, have agreed to build the highest capacity grain export facility in the Pacific Northwest in partnership with Bunge North America and STX Pan Ocean (America), Inc., a subsidiary of STX Pan Ocean Co., Ltd., Korea’s largest bulk carrier, representing a total investment in excess of $200 million. The site for the new facility is Longview, WA, U.S.A. The three companies will operate the new grain elevator, the first new export facility to be built in the United States since the early 1980s, as a joint venture. The facility, which will also accept grain from barges sourced from the Columbia/Snake River system, will handle wheat, corn, and soybeans, as well as byproducts. www.itochu.com

continued
Opening
Symrise, a manufacturer of flavorings and fragrances, recently opened a branch office in Dubai, India, with two applications laboratories. www.symrise.com

INGREDIENT PRODUCTS

Chia Seeds
SK Food International, Inc. has introduced identity-preserved, certified-organic, non-GMO chia seeds, offering both black and white chia seeds, also known as Salvia hispanica L. Product applications include baking, cereals, snack foods, confections, supplements, and oil. www.skfood.com

Color Extracts
D. D. Williamson has launched the first certified organic annatto extracts in North America. Annatto—a natural food coloring—is available in water- and oil-soluble versions. Food processors using either coloring can label “organic annatto extract” on ingredient declarations in the United States. www.ddwilliamson.com

Flavor Enhancement
David Michael & Co. introduces Flavor Sensations—flavor modifiers that can assist manufacturers in achieving a more flavorful product, including salt replacers, sodium blockers, sweetness enhancers, sweetness inhibitors, sugar extenders, and masking flavors. All of the Flavor Sensations can be customized to provide maximum performance for each client’s particular application. www.dmfavors.com

Symrise is now offering new stevia-masked solutions as part of their SymLife MASK portfolio. Symrise’s new flavorings, based on natural, patented ingredients and flavor modifiers, improve a product’s taste by masking undesired off-flavors and enhancing stevia-sweetening properties. www.symrise.com

Freeze-Dried Fruit
Van Drunen Farms (VDF) has introduced its freeze-dried tart cherries, a natural source of vitamins A and C, potassium, magnesium, iron, and folate. Freeze-dried tart cherry products can be used in bakery and confection applications, cold and hot cereals, salads, and snack and trail mixes. VDF is a primary processor of culinary, all-natural, and functional food ingredients. www.vandrunenfarms.com

Fruit Blend
Ethical Naturals, Inc (ENI) has introduced a Standardized Fruit Blend made from concentrated extracts of apple, bilberry, blueberry, chokeberry, cranberry, goji berry, grape, mangosteen, and pomegranate that can be used to add definable antioxidant and nutritional activity to supplements, beverages, and foods. www.ethicalnaturals.com

LABORATORY PRODUCTS

Cleaner and Sanitizer
BioSafe Systems LLC has announced the arrival of its new SaniDate Ready to Use—an all-purpose cleaner and sanitizer that eliminates odors and kills 99.9% of bacteria on contact, with no chemical residue. It is also an EPA-registered product that is proven to protect against infectious pathogens, such as Klebsiella and Staphylococcus. www.biosafesystems.com

Diagnostic Test Kit
Charm Sciences, Inc. has announced that its rapid one-step assay (ROSA) Fumonisin Quantitative Test Kit for feed and grain is the first lateral flow quantitative test to be approved for official testing of fumonisin in the U.S. national grain inspection system by the USDA’s Grain Inspection Packers and Stockyards Association. Charm Sciences is a leader in food and feed safety diagnostic tests. www.charm.com

Magmeter
ABB Instrumentation has launched a new range of electromagnetic flowmeters, including the Hygienicmaster magmeter, offering superior measurement capabilities and enabling users to operate more efficiently, reduce costs, and increase profitability. www.abb.com/instrumentation

Metal Detection
Mettler-Toledo Safeline, a leader in metal detection and X-ray inspection equipment, announces the release of the newly enhanced PowerPhasePRO software platform. The new software improves metal detection sensitivity, delivering the ultimate protection of end consumers and brand preservation of manufacturers. www.mt.com/productinspection

PLANT EQUIPMENT


AACC INTERNATIONAL ANNUAL MEETING


CALENDAR

July
1–3. Dietary Fiber 2009. Vienna, Austria. Contact: Anita Habershuber; Phone: +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

August
3–5. Eighth European Young Cereal Scientists and Technologists Workshop. Viterbo, Italy. Phone: +32.16.204035; Fax: +32.16.202535; E-mail: info@cerealsandeurope.net

6–November 24. AIB International’s 16-Week Baking and Science Technology Course. Manhattan, KS, U.S.A. Phone: +1.785.537.4750; E-mail: sales@aibonline.org; www.aibonline.org/schoolofbaking

10–15. World Soybean Research Conference VIII. Beijing, China. Contact: Lijuan Qiu. Phone: +86.10.62142730; E-mail: wsrc2009@caas.net.cn; www.wsrc2009.cn/en

23–28. Eleventh Annual Practical Short Course on Texturized Vegetable Protein and Other Soy Products. Texas A&M University, College Station, TX, U.S.A. Contact: Mian N. Riaz. Phone: +1.979.845.2774; E-mail: mnriaz@tamu.edu; http://foodprotein.tamu.edu/extrusion/scvtp.php

September
7–9. 10th International Gluten Workshop. Diocesan Center, Clermont-Ferrand, France. Contact: Lijuan Qiu; Phone: +33.0.4.73.62.43.16; Fax: +33.0.4.73.62.44.5; E-mail: xth_igw@clermont.inra.fr; https://colloque.inra.fr/xth_igw

9–11. ISM Conference: Worldwide Mycotoxin Reduction in Food and Feed Chains. Tulin, Australia. E-mail: info@ism2009.at; www.ism2009.at

October
3–9. IBA 2009 International Trade Fair: World Market for Baking. Dusseldorf, Germany. Contact: German Bakers’ Confederation; Phone: +49.030.20.64.55.0; Fax: +49.030.20.64.55.40; E-mail: zv@baeckerwek.de; www.german-bakers.org

10–14. Anuga 2009, International Trade Fair for Food and Beverages. Cologne, Germany. E-mail: info@koelnmesse/afita.com; www.anuga.com/thefair

November
2–5. ProcureCon 2009: The 12th Pan-European Strategic Sourcing Event. Hotel Le Plaza, Brussels, Belgium. Phone: +32 (0) 207 368 9465; E-mail: procurecon@wbr.co.uk; www.producecon.com

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