Bay State Milling Co.

Bay State Milling Company is a privately held company that has produced and distributed high-quality flours to the baking industry since 1899. Flour mills are situated in New Jersey, North Carolina, Florida, Minnesota, Arizona, Texas, and Colorado, U.S.A.

Michael H. Pate, mpate@bsm.com
www.bsm.com

Birds Eye Foods Inc.

Rochester, MN, U.S.A.-based Birds Eye Foods, with sales of approximately $1.0 billion annually, processes fruits and vegetables in 14 facilities across the country. Familiar brands in the frozen aisle include Birds Eye, Birds Eye Voila!, Birds Eye Simply Grillin’, Freshlike, and McKenzie’s. Other processed foods marketed by Birds Eye Foods include canned vegetables (Freshlike); fillings and toppings (Comstock and Wilderness); chili and chili ingredients (Nalley and Brooks); salad dressings (Bernstein’s and Nalley), and snacks (Tim’s, Snyder of Berlin and Husman). Birds Eye Foods also produces many of these products for the private label, food service, and industrial markets.

Tammy DeNamur, tdenamur@birdseyefoods.com
www.birdseyefoods.com

Blue Planet Foods

Blue Planet Foods, Inc. provides the industrial market with customized grain-based formulations, including granola inclusions, granola-flake blends, nutritional bar bases, and toasted oats. We provide co-packing with bulk tote, super sack, bulk bag, and bag-in-a-box capabilities. We provide private label products in the ready-to-eat cereal category. We also manufacture graham and chocolate graham pre-formed pie shells. We are the pioneers of the commercial production of granola; we know granola. Our networking of our research and development function with our customers, allows us to create or customize formulas to meet your very exacting specifications. Please give us a call; you’ll be glad you did.

Sherry Poole, sherry.poole@mckee.com
www.blueplanetfoods.net

Brasseries Kronenbourg

Beer research center founded in 1977.
Luc Didierjean, luc.didierjean@kronenbourg-fr.com
Calbee Foods Co. Ltd.
Masakazu Fujii, m-fujii@calbee.co.jp
www.calbee.co.jp

Caravan Ingredients
Manufacturing/supplier of milling ingredients: enrichments, enzymes, maturing and bleaching agents (including chlorine) along with feeders; bakery ingredients: emulsifiers, dough improvers, shelf life extenders (ESL), icing stabilizers, bread mixes, basses and concentrates, soaked whole grains, ryes and sours, cake and muffin mixes, baking powder systems, pan release agents, fillings, and spice mixes; processed foods: monoglycerides, distilled monoglycerides, hydrated emulsifiers, lactylates, and emulsifier blends, lubricants and release agents, beaded fats, trans free emulsifiers, and our specialty blending equipment—Likwifier.
Ronald Zelch, rzelch@caravaningredients.com
www.caravaningredients.com

Caremoli USA Inc.
Caremoli USA is a manufacturer specializing in the production of precooked cereals and legumes, and stabilized grains and flours—through all natural protected cooking technologies and a unique stabilizing, milling and mix process. Caremoli produces instant rice flours, gluten free flours, all natural flavor enhancing creams and blends of multi whole grain flours and fibers. Caremoli is also a manufacture/blender of various hydrocolloids and distributor of many raw materials, ingredients, and specialties to the food industry, including gums, fibers, acidulates, antioxidants, sweeteners, flavor enhancers, malts, syrups, and proteins. Caremoli Group was founded in 1998.
John Brandquist, j.brandquist@caremoli-usa.com
www.caremoli-group.com

Cargill Inc.
Cargill ranks as one of the world’s largest suppliers of wheat flour, texturizers, oil, sweeteners, cocoa, chocolate, salt, soy products, flavors, and health-related ingredients to the baking and food industry. Additionally, Cargill collaborates with many customers to aid in the development and commercialization of their products, thus providing value above ingredient supply.
William Atwell, bill_atwell@cargill.com
www.cargill.com

CTL Foods, Inc.
Peter Klug, pamg@ctlcolfax.com
www.ctlcolfax.com

Dakota Specialty Milling Inc.
Roman Meal Milling Company has been producing specialty milled/blended grain-based products since 1969. The company supplies ingredients to the private label bakery and food processing industry. The company also blends and packages private label hot cereals and dry food mixes.
Joel W. Dick, j.dick@dakotaspecialtymilling.com
www.dakotaspecialtymilling.com

Fazer Bakeries Ltd.
The Fazer Group offers meals, bakery products, and confectionery, and it operates in eight countries. The mission of Fazer Group is to create taste sensations. Its operations are based on passion for customers, quality, excellence, and team spirit. Fazer Bakeries is the leading bakery company in Finland and a leader in the Baltic region. Bread and pastries are manufactured in Finland, Sweden, Russia, Estonia, Latvia, and Lithuania. Bakery products are exported to more than 15 different countries. Fazer Mill & Mixes in Lahti, Finland, is not only a supplier of raw materials to Fazer Bakeries but also a raw material management, research, and development center.
Risto L. Viskari, risto.viskari@fazer.fi
www.fazerbakeries.com

Five Star Flour Mills Co.
Five Star Flour Mills Co. is Egypt’s leading flour mill and one of the most recognized names in the milling world. We are renowned for product and service excellence, and backed by outstanding technical support and a portfolio that includes a comprehensive range of flours and mixes.
Mahmoud Mostafa El Shorbagi, fsfm@link.net
www.fivestars-group.com

Florida Crystals Food Corp.
Florida Crystals, established in 1960, is the first vertically integrated sugar company in the United States. As an innovator, we pioneered certified organic sugarcane on our Florida Farm. Our product line consists of organic & natural evaporated cane juice, specialty sugar products, organic molasses as well as organic & natural rice, rice flour and rice syrup. We proudly work in partnership with the environment to provide sustainable agriculture, through crop rotation and water management to protect the adjacent ecosystem. Our conscious goal is to preserve nature’s balance in the field for future generations.
Michael Deluca, michael_deluca@floridacrystals.com
www.floridacrystals.com

General Mills Inc.
General Mills, an international company, produces and markets a wide variety of consumer products. Food products include ready-to-eat cereals, flour, baking mixes, fruit snacks, microwave popcorn, yogurt, a variety of convenient main meal foods, and refrigerated baked goods.
Kathy Lee, kathy.lee@genmills.com
www.medallionlabs.com

Hesco Inc.
Hesco Inc./Dakota Organic Products provides cleaned whole and processed grain and grain related ingredients to the food and pet food industries. We are located in South Dakota, U.S.A., in the heart of the grain belt. Many of our grains are available in both conventional and organic versions.
Brad Henrich, hescoinc@hesco-inc.com
www.hesco-inc.com

Hunter Walton & Co. Inc.
Wholesale distributor since 1827, selling dairy products (butter, cheese, and dry milk products), and food oils to the industrial food manufacturers.
Glenn Grimshaw, Sr., hunterwalton@earthlink.net
www.hunterwalton.com
Kellogg Australia
The Kellogg Australia innovation department is responsible for new product development of snacks and breakfast cereals.
Beth Gould, beth.gould@kellogg.com

Kellogg Co.
Margaret Bath, margaret.bath@kellogg.com
www.kelloggs.com

Malt-O-Meal
Manufacturer of ready-to-eat and hot breakfast cereals.
Richard Myron, dick_myron@malt-o-meal.com
www.malt-o-meal.com

Mortec Scientific Inc.
Laboratory specializing in routine and advanced chemistry and microbiology. We serve the food, natural health, medical, and pharmaceutical industries.
Scott Morton, scott@mortecscientific.com
www.mortecscientific.com

N.A.G.R.E.F. Cereal Institute
Provider of research, product, and process development, and consulting and training for the cereal industry. Founded in 1931, the Cereal Institute is since 1990 a national institute of agricultural research at the National Agricultural Research Foundation (N.A.G.R.E.F.), involved in the development of new, improved cereal varieties in relation to yield, quality, broad adaptability, and resistance to pests and diseases. Other bio-activities include tailoring functional properties of cereal grains in view of developing cereal health foods.
Maria Papageorgiou, tech.ci@nagref.gr
www.nagref.gr

Oatly AB
Oatly AB is a food company that focuses on the development, marketing, and sales of oat-based non-dairy products. The company is placed in Landskrona, and Oatly’s R&D operations have strong links with Lund University.
Angie Oste Triantafyllou, angeliki.triantafyllou@oatly.com
www.oatly.com

Panzani-Crecerpal
Chantal Minier, cminier@panzani.fr

Puratos Corp
Ingredients Manufacturer.
Theresa Olah, tolah@puratos.com
www.puratos.us

Riceland Foods, Inc.
Riceland Foods, Inc., a farmer-owned marketing cooperative, is the world’s largest miller of rice and a mid-south producer of soybean meal, oil, and deoiled and fluid lecithin. In addition to a diverse line of conventional lecithin products, custom blends can also be provided to meet specific customer needs. Long- and medium-grain rice products are available in brown or milled, parboiled, broken, and flour forms. Edible oils include soybean-based shortenings and oils, rice oil, and blends containing a range of other traditional vegetable oils.
Don R. McCaskill, dmccaskill@riceland.com
www.riceland.com

Riviana Foods Inc.
Riviana Foods is a leading rice producer and acknowledged innovator of quick-cooking rice. Whether you are looking for a 5- or 10-minute rehydrating rice, Riviana will consistently deliver a uniform product, superior in flavor, aroma, color and texture. Riviana’s sales and service matches our reputation for on-time deliveries and a history of satisfied customers. With a broad line of rice ingredients, Riviana has the perfect solution for you. We are your full-service rice supplier.
Mark G. Smith, msmith@riviana.com
www.rivianaindustrial.com

Takenouchi Barley Processing Inc.
Takenouchi Barley Processing Inc. was founded in 1953 and produces pearled barley for Barley Shochu (Japanese local whisky) and Miso Paste. We also cater to customers’ individual needs by customizing cattle feed and giving technical advice. Our R&D have been researching the advantages of using grain products to improve functionality, process efficiency, and product quality.
Yoshiaki Maeda, t-kokurui@po.synapse.ne.jp

The Hershey Co.
Hershey Foods Company is the leading North American manufacturer of quality chocolate and non-chocolate confectionery and chocolate-related grocery products, and has a variety of international operations.
C. Daniel Azzara, dazara@hersheys.com
www.hersheys.com

Tyson Foods
Tyson Food Safety and Research Laboratory is a division of Tyson Foods, Inc. that provides microbiological and chemical analysis services to internal Tyson locations and facilities. Our laboratory covers food product testing, finished feeds/ingredients testing, and production support.
Wade Whittington, wade.whittington@tyson.com
www.tyson.com

21st Century Grain Processing
Janice F. Lambert, janice.lambert@21stcenturygrain.com
www.21stcenturygrain.com

AB Mauri Fleishmann’s
AB Mauri Fleishmann’s is a provider of enzyme systems for the extension of shelf-life. We also provide balanced oxidation systems to be used in baked products.
Nicolle Rees, nicollees@abmauri.us
www.abmf.com
ADM Milling Co.
ADM Milling Co. ranks as the nation’s largest processors of wheat, with mills coast to coast in select locations in the United States as well as in Canada, the Caribbean, and the United Kingdom, offering a line of wheat flours and durum products to meet the most exacting bakery and pasta requirements.
R. Don Sullins, don_sullins@admworld.com
www.admworld.com

Bay State Milling Co.
Bay State Milling Company is a privately held company that has produced and distributed high quality flours to the baking industry since 1899. Flour mills are situated in New Jersey, North Carolina, Florida, Minnesota, Arizona, Texas, and Colorado, U.S.A.
Michael H. Pate, mpate@bsm.com
www.bsm.com

Briess Malt & Ingredients Co.
Manufacturer of natural grain sweeteners including malted barley extracts and brown rice syrups; diastic and non-diaistic malted barley flours; whole grain pregelatinized barley, corn, wheat, rye, oats, and brown rice (flakes and flour); and whole grain toasted barley, wheat, and corn (cracked or flour). All natural, kosher-certified. Certified organic available.
Bernadette Wasdovitch, bernadette.wasdovitch@briess.com
www.briess.com

Bunge North America
Bunge Oils, a division of Bunge North America, offers a complete line of shortenings, oils, and margarines for the baking industry. Our expertise in development of shortenings for trans fatty acid reduction applications include the RighT line of products for low trans and low saturates, the NH line of palm products, and a number of specialty oils including low linolenic soybean oil and high oleic canola oil.
Bob Johnson, bob.johnson@bunge.com
www.bungenorthamerica.com

California Natural Products
California Natural Products manufactures a wide range of food ingredients based on rice. The newest product is CNP Fat Replacer, a rice syrup solid that can be substituted for fat, saturated fat, even trans fats, in baking, frozen products, meat analogs, and other applications. Our patented rice syrups and rice syrups solids are available in D.E 26-70 and are made from whole grain white, brown, or organically grown rice. We also offer DextriPlus rice oligodextrins (D.E. 5-18).
John K. Ashby, john.ashby@cnp.com
www.cnp.com

Can-Oat Milling
Can-Oat Milling, the world’s largest industrial processor of quality oat products, operates two state-of-the-art milling facilities located in Manitoba and Saskatchewan, Canada. Raw oats are processed into both intermediate and finished oat products. Can-Oat has the capability to produce quality oat products focused on each customer’s individual application requirements. Can-Oat’s healthy product line includes: old fashioned flakes, quick cooking oats, baby oat flakes, fine, medium and coarse oat bran, oat flour, whole oat groats, steel cut oat groats, rolled oat blend, and crushed oats. Can-Oat exports approximately 95% of its production to global markets and is a wholly owned subsidiary of Saskatchewan Wheat Pool.
Kelly L. Henderson, kelly.henderson@viterra.ca
www.can-oat.com

Caravan Ingredients
Manufacturer/supplier of milling ingredients: enrichments, enzymes, maturing and bleaching agents (including chlorine) along with feeders; bakery ingredients: emulsifiers, dough improvers, shelf life extenders (ESL), icing stabilizers, bread mixes, basses and concentrates, soaked whole grains, ryes and sures, cake and muffin mixes, baking powder systems, pan release agents, fillings, and spice mixes; processed foods: monoglycerides, distilled monoglycerides, hydrated emulsifiers, lactylates, and emulsifier blends, lubricants and release agents, beaded fats, trans free emulsifiers, and our specialty blending equipment—Likwifier.
Ronald Zelch, rzelch@caravaningredients.com
www.caravaningredients.com

Caremoli USA Inc.
Caremoli USA is a manufacturer specializing in the production of precooked cereals and legumes, and stabilized grains and flours—through all natural protected cooking technologies and a unique stabilizing, milling and mixes process. Caremoli produces instant rice flours, gluten free flours, all natural flavor enhancing creams and blends of multi whole grain flours and fibers. Caremoli is also a manufacturer/blender of various hydrocolloids and distributor of many raw materials, ingredients and specialties to the food industry including gums, fibers, acidulates, antioxidants, sweeteners, flavor enhancers, malts, syrups, and proteins. The Caremoli Group was founded in 1998.
John Brandquist, j.brandquist@caremoligroup.com
www.caremoligroup.com

Cargill Inc.
Cargill ranks as one of the world’s largest suppliers of wheat flour, texturizers, oil, sweeteners, cocoa, chocolate, salt, soy products, flavors, and health-related ingredients to the baking and food industry. Additionally Cargill collaborates with many customers to aid in the development and commercialization of their products, thus providing value above ingredient supply.
William Atwell, bill_atwell@cargill.com
www.cargill.com

Cereal Food Processors Inc.
Flour milling.
Tim Aschbrenner, taschbrenner@cerealfood.com
www.cerealfood.com

Cereal Ingredients Inc.
Cereal Ingredients is a specialty ingredients manufacturer established in 1990. The company produces food particulates that add flavor, texture, and color to baked goods and ready-to-eat cereals, as well as pre-blended mixes. Other applications include ice cream and nutritional food. Our new Nutri-Bites contain adjusted levels of protein.
James L. Thomasson, jthomasson@cerealingredients.com
www.cerealingredients.com
ConAgra Mills
ConAgra Mills offers the most comprehensive selection of premium multi-use flours in the industry, from hard and soft spring wheat and pastry flours to durum, rye, and custom flour ingredients. It also offers the largest variety of whole grains, including Ultragrain (www.ultragrain.com), Sustagrain, and a new line of Ancient Grain flours.
Glen Weaver, glen.weaver@conagrafoods.com
www.conagramills.com

Corpus Christi Grain Exchange
Grain inspection.
William V. Bohach, ccgrx@att.net

CreaNutrition
CreaNutrition-Swedish Oat Fiber develops, produces, and sells OatWell oat bran ingredients and products that are especially rich in beta glucan. OatWell oat bran is an innovation in the food market and its functionality has been proved in numerous scientific publications. These proprietary, value-added oat ingredients provide a broad range of oat bran and flour products, with soluble fiber to 22% (beta glucan) and total dietary fiber to 44%. Functional nutritional attributes are focused on cardiovascular health (FDA Health Claims), moderation of glycemic index, satiety, weight management, and improving gastrointestinal function.
Ruedi Duss, ruedi.duss@creanutrition-sof.com
www.creanutrition-sof.com

Dakota Specialty Milling Inc.
Roman Meal Milling Company has been producing specialty milled/blended grain-based products since 1969. The company supplies ingredients to the private label bakery and food processing industry. The company also blends and packages private label hot cereals and dry food mixes.
Joel W. Dick, jdick@dakotaspecialtymilling.com
www.dakotaspecialtymilling.com

Dora Flour Mills SAL
Dora Flour Mills SAL was founded in 1960. We deal with wheat and corn milling, including the purchase of raw materials, processing, storing, packaging, and delivery of end products such as wheat flour and bran, and corn germ and grits.
Arslan Sinno, info@doramills.com

Emirates Grain Products Co. LLC
Emirates Grain Products deals with grain trading and manufacturing of flour milling products, bakery ingredients, cake mixes, pasta products, animal and poultry feed, and premixes. Also we are co-packers for “Gold Medal” flour and Betty Crocker mixes of General Mills U.S.A.
Rajendra Kumar, rajendra_kumar@iffco.com
www.iffco.com

Fazer Bakeries Ltd.
The Fazer Group offers meals, bakery products and confectionery, and it operates in eight countries. The mission of Fazer Group is to create taste sensations. Its operations are based on passion for customer, quality, excellence, and team spirit. Fazer Bakeries is the leading bakery company in Finland and a leader in the Baltic region. Bread and pastries are manufactured in Finland, Sweden, Russia, Estonia, Latvia, and Lithuania. Bakery products are exported to more than 15 different countries. Fazer Mill & Mixes in Lahti, Finland, is not only a supplier of raw materials to Fazer Bakeries but also a raw material management, research, and development center.
Risto L. Viskari, risto.viskari@fazer.fi
www.fazerbakeries.com

Five Star Flour Mills Co.
Five Star Flour Mills Co. is Egypt’s leading flour mill and one of the most recognized names in the milling world. We are renowned for product and service excellence, and backed by outstanding technical support and a portfolio that includes a comprehensive range of flours and mixes.
Mahmoud Mostafa El Shorbagi, fsfm@link.net
www.fivestars-group.com

Florida Crystals Food Corp.
Florida Crystals, established in 1960, is the first vertically integrated sugar company in the United States. As an innovator, we pioneered certified organic sugarcane on our Florida Farm. Our product line consists of organic & natural evaporated cane juice, specialty sugar products, organic molasses as well as organic & natural rice, rice flour and rice syrup. We proudly work in partnership with the environment to provide sustainable agriculture, through crop rotation and water management to protect the adjacent ecosystem. Our conscious goal is to preserve nature’s balance in the field for future generations.
Michael DeLuca, michael_deluca@floridacrystals.com
www.floridacrystals.com

General Mills, Inc.
General Mills, an international company, produces and markets a wide variety of consumer products. Food products include ready-to-eat cereals, flour, baking mixes, fruit snacks, microwave popcorn, yogurt, a variety of convenient main meal foods and refrigerated baked goods.
Kathy Lee, kathy.lee@genmills.com
www.medallionlabs.com

Grain Millers, Inc.
Grain Millers, Inc. offers a full line of specialty grain products, including oats, barley, and wheat; available in flakes, steelcut, flour, and pearled grains. With two plant locations (Eugene, OR, U.S.A., and St. Ansgar, IA, U.S.A.), Grain Millers is easily available to service locations throughout the United States.
Steven J. Ellerton, stevee@grainmillers.com
www.grainmillers.com

Grain Processing Corp.
Quality ingredients for the food industry from GPC: MALTRIN maltodextrins and corn syrup solids, MALTRIN QD (quick dispersing) maltodextrins and corn syrup solids, MALTRIN OR organic rice maltodextrins and rice syrup solids, PURE-COTE binding/coating starches, INSCOSITY cold water swelling starches, PURE-DENT PFP and specialty starches, PURE-SET thin-boiling starches, PURE-GEL stabilized starches, and TrueBran corn bran and oat fiber. Discover the advantages of using these products to improve functionality, process efficiency, and end product quality.
Angie Eads, angie_eads@grainprocessing.com
www.grainprocessing.com
Hesco Inc.
Hesco Inc./Dakota Organic Products provides cleaned whole and processed grain and grain-related ingredients to the food and pet food industries. We are located in South Dakota, U.S.A., in the heart of the grain belt. Many of our grains are available in both conventional and organic versions.

Brad Hennrich, b.hennrich@hesco-inc.com
www.hesco-inc.com

Hunter Walton & Co. Inc.
Wholesale distributor since 1827, selling dairy products (butter, cheese, and dry milk products), and food oils to the industrial food manufacturers.
Glenn Grimshaw, Sr., hunterwalton@earthlink.net
www.hunterwalton.com

InfraReady Products Ltd.
“The Good We Get From Grain.” InfraReady is an innovative ingredient manufacturer, providing precooked cereal grains, oilseeds, and legumes to food processors around the world. InfraReady’s precooking step improve water absorption, reduce microbial and enzymatic activity, and enhance flavor and texture. Whether a whole, bumped, flaked, cracked, kibbled, flour, or blended product is needed, InfraReady can custom design a product for any application. Products are Kosher and Halal, AIB-certified, and are available in conventional and organic form.

Mark Pickard, m.pickard@infrareadyproducts.com
www.infrareadyproducts.com

Intertek Agri Services
Doty provides quality assessment of the milling and baking properties of wheat & flour, dough rheology, physical, chemical and trace analysis. Analysis for mycotoxins, food & feed ingredients, nutrition labeling, minerals, feed analysis and sanitation, vitamin and antioxidant testing are but a few of the areas of Doty’s expertise.

Harvey Becnel, harvey.becnel@intertek.com

J. Rettenmaier USA LP
Founded in 1877, J. Rettenmaier continues to be the global leader in the production of insoluble dietary fibers, including: oat, apple, cellulose, wheat, and sugarcane. We take the best nature has to offer and create custom dietary fibers that contribute functional and nutritional benefits to a variety of foods, including breads, cheese, pasta, cereals, and pet food. Contact us today so we can help you meet all your fiber needs.

Diana Panzer, dpanzer@jrsusa.com
www.jrsusa.com

La Crosse Milling Co.
La Crosse Milling Company is a conventional and organic manufacturer of milled grain, including oats, wheat, and barley. We offer a full line of oat products, including baby oat, quick rolled oats, regular rolled oats, old fashioned rolled oats, thick rolled oats, whole cut steel oats, whole oat groats, coarse and find oat bran, white wheat flakes, pearled barley flakes, and barley flour. For additional information please view our website.

Glenn Hartzell, ghartzell@lacrossemilling.com
www.lacrossemilling.com

Light Heart LLC
Light Heart LLC is a rice ingredient company with patented technology for heart health.
Diane W. Hoffpauer, dwright@cs.com
www.lightheartllc.com

Malt Products Corp.
Malt Products produces malt extracts and syrups for the food industry, including diastatic, nondiastatic, liquid, and dry forms of malt. International Molasses Division markets a complete line of liquid and dry molasses.
Joseph W. Hickenbottom, joe@maltproducts.com
www.maltproducts.com

Matsutani America Inc.
Fibersol-2 is a readily dispersible, tasteless source of dietary fiber (90% min. DSB) with many beneficial physiological properties. Fibersol-2 is perfect for all types of beverages, processed food, cultured dairy products, frozen dairy desserts, confections, dietary supplements in every form and much more. For more information, visit www.fibersol2.com.

Yuma Tani, yuma@matsutani.com
www.matsutaniamerica.com

Minot Milling

Cindy Bruns-olson, cindyolson@minotmilling.com
www.minotmilling.com

Mortec Scientific Inc.
Laboratory specializing in routine and advanced chemistry and microbiology. We serve the food, natural health, medical, and pharmaceutical industries.
Scott Morton, scott@mortecscientific.com
www.mortecscientific.com

National Starch Food Innovation
National Starch Food Innovation is a worldwide manufacturer of nature-based food ingredients and systems used to improve the processing, texture, taste, shelf-life stability, and nutritional content of nearly any processed food. The company produces innovative specialty starches from corn, corn hybrids, tapioca, sago, potato, and rice that are used to improve: baked goods, cereals, snacks; canned frozen and glassed foods; as well as confections, dairy products, and meats.

Anthony DeLio, anthony.delio@nstarch.com
www.foodinnovation.com

Nishin Seifun Group Inc.
Nishin Flour Milling is Japan’s largest in the industry, marketing over one-third of the wheat flour consumed in Japan, making it a leading flour milling company in the world. It operates 13 mills. The company now forms an industrial group with operations in complete feed, processed foods, fine chemicals, engineering, and restaurant management.

Shigeru Endo, endos@mail.ni-net.co.jp
www.nishinseifun.co.jp
Oat Ingredients LLC
OatWell ingredients offer the natural health benefits and functional attributes of oats, enhancing opportunity for healthy food formulations in cardiovascular health, weight management, prolonged energy, and glycemic control. Oat Ingredients imports and distributes OatWell ingredients from CreaNutrition-Swedish Oat Fiber AB. OatWell oat bran, flour and oil, added-value ingredients provide oat soluble fiber to 28% (beta glucan) and total dietary fiber to 50%+. OatWell ingredients comply with FDA standards for oat- and fiber-based health claims.
Scott Dumler, scottt@oatingredients.com
www.oatingredients.com

Oatly AB
Oatly AB is a food company that focuses on development, marketing, and sales of oat-based non-dairy products. The company is based in Landskrona, and Oatly’s R&D operations have strong links with Lund University.
Angie Oste Triantafyllou, angeliki.triantafyllou@oatly.com
www.oatly.com

P&H Milling Group
Wheat flour manufacturer founded in 1983. A quality driven wheat flour manufacturing facility that exceeds its customers needs.
Jo-Ann Valeriote, jvaleriote@phmilling.com
www.phmilling.com

Panzani-Crecerpal
Chantal Minier, cminier@panzani.fr

Penford Food Ingredients Co.
Penford Food Ingredients is the leading supplier of specialty starches and dextrins to the food industry. Penford’s starch product line includes both cook up and pregelatinized potato, corn, rice, waxy maize, and tapioca starches.
Scott A. Nyquist, snyquist@penx.com
www.penfordfoods.com

PGP International Inc.
PGP International is dedicated to bringing you high-quality food ingredients used to develop good tasting nutritional food products. We are able to produce highly customized ingredients that include crisp rice, extrudated particulates, protein crisps, rice flours and blends, millet and sorghum flours, and a line of functional grain-based ingredients called PAC products. We also offer Nutri Sperse—a line of nutritional beverage bases. We are a U.S. producer of whey protein-based ingredients that include concentrates, isolates, and hydrolysates, as well as lactose. We also have a contract packaging facility as part of our capabilities.
Cary Maigret-Baptiste, cmaigret@ppgint.com
www.ppgint.com

Polypro International, Inc.
Polypro International, Inc. was founded in Minneapolis, Minnesota, U.S.A., in 1982 to distribute guar gum worldwide. Since its inception, Polypro has been recognized as a leading supplier with over 40 Procol guar gum products available to the food and beverage industry. Polypro pioneered the development of high and ultra high viscosity guar gums. Polypro is in the unique position of being able to offer valuable insight into the international food and non-food guar gum markets, assist in product development and provide ingenious ideas and products.
Mark D. Kieper, mark@polyprointl.com
www.polyprointl.com

PT Lumbung Nasional Flour Mill
Lumbung Nasional Flour Mill (LNFM) was established in 2007, with a vision to be the leader in premium flour producer in Indonesia. We strive to give the best customer service in technical knowledge to all flour customers through our experienced technical service team.
Grant Lutz, darassulang@gmail.com

Quali Tech, Inc.
Quali Tech, Inc. manufactures Flavor Islands, restructured fruit particulates for breakfast cereals, baked goods, and snacks; Flavorettes, low-cost confectionery bits; Flav-R-Grain, toasted 100% natural stabilized corn germ that provides a rich flavor, wholesome golden appearance, and great nutritional value; and free-flowing crispy round particulates to be used topically on confectionery or baked goods.
Kye Ploen, kyp@qualitechco.com
www.qualitechco.com

Red Star Yeast Co LLC
The company is a partnership between ADM and Lesaffre Yeast Corp, providing a complete range of yeast products, with plants in Cedar Rapids, IA, U.S.A., and Headland, AL, U.S.A.
Robert Biwersi, bob.biwersi@lesaffreyeastcorp.com
www.redstaryeast.com

Research Products Co.
Manufacturer of vitamin-mineral concentrates, bleaching agents, dispensing equipment, iron powder for the food industry, and custom premixes.
Heather Cutshall, heather.cutshall@researchprod.com
www.researchprod.com

Riceland Foods, Inc.
Riceland Foods, Inc., a farmer-owned marketing cooperative, is the world’s largest miller of rice and a mid-south producer of soybean meal, oil, and deoiled and fluid lecithin. In addition to a diverse line of conventional lecithin products, custom blends can also be provided to meet specific customer needs. Long- and medium-grain rice products are available in brown or milled, parboiled, broken, and flour forms. Edible oils include soybean-based shortenings and oils, rice oil, and blends containing a range of other traditional vegetable oils.
Don R. McCaskill, dmccaskill@riceland.com
www.riceland.com

Riviana Foods Inc.
Riviana Foods is a leading rice producer and acknowledged innovator of quick-cooking rice. Whether you are looking for a 5- or 10-minute rehydrating rice, Riviana will consistently deliver a uniform product, superior in flavor, aroma, color, and texture. Riviana’s sales and service matches our reputation for on-time deliveries and a history of satisfied customers. With a broad line of rice ingredients, Riviana has the perfect solution for you. We are your full-service rice supplier.
Mark G. Smith, msmith@riviana.com
www.rivianaindustrial.com
Seaboard Overseas & Trading Group

The Seaboard Overseas and Trading Group is a diversified international agribusiness and transportation company. The company is engaged in flour, feed, and dry corn milling in Africa, South America, and the Caribbean. Seaboard also provides commodity merchandising services to internal and external clients, as well as trans-oceanic logistics services on company-owned and charted bulk carriers.

**Roy Loepp, roy_loepp@seaboardcorp.com**
**www.seaboardcorp.com**

SunOpta Grain & Foods Group

SunOpta Grain & Foods Group specializes in the growing and processing of grain-based ingredients, organic, non-GMO, IP Certified crops and ingredients, and provides the basis for a variety of healthy products to meet the nutritional demands of whole food systems. Ingredients categories include soy, corn, sunflower, rice, sweeteners and maltodextrins, flour, vegetable oil, dairy and cheese powders, roasted snacks and grains, extruded grains, clusters, non-dairy beverages, and aseptic packaging.

**Sue Klemmensen, sue.klemmensen@sunopta.com**
**www.sunopta.com**

SunOpta Ingredients Group

SunOpta Ingredients Group focuses on transforming both internally and externally sourced raw materials into value-added, natural and organic, food ingredients. SunOpta is the world’s largest producer of oat fiber for the food industry. We also offer Soy fibers (organic & conventional), Pea Fiber (organic & conventional), Stabilized Bran (Oat/Wheat/Corn), Stabilized Wheat Germ, Barley Balance beta-glucan concentrate, MultiFiber Blends (insoluble and soluble fiber blends), OptaYield Dairy Enhancer, and Specialty Starches.

**Rajen Mehta, rajen.mehta@sunopta.com**
**www.sunopta.com**

Syral Belgium NV

Syral SAS, with six production sites, is one of the major starch manufacturers in Europe. Syral is further characterized by being the biggest wheat processor and biggest isoglucose manufacturer on the old continent.

**Roland Coen, roland.coen@syral.com**
**www.syral.com**

Tate & Lyle

Tate & Lyle is a world-leading renewable food and industrial ingredients company, serving a global market from over 50 production facilities throughout the Americas, Europe, and southeast Asia. Tate & Lyle’s range of leading branded food ingredients includes SPLENDA Sucralose, PROMITOR Dietary Fiber, and STA-LITE Polydextrose. SPLENDA is a trademark of McNeil Nutritional, LLC.

**Megan Clark, salesinfo@tateandlyle.com**
**www.tateandlyle.com**

The Mennel Milling Co.

The Mennel Milling Company with five flour mills in four states, is one of the leading soft wheat millers in the country and specializes in custom milling to customer needs. In addition, two of the four mills produce bread flours from both hard and spring wheats. Mills are located in Fostoria and Bucyrus, OH, U.S.A.; Dowagiac, MI, U.S.A.; Roanoke, VA, U.S.A.; and Mount Olive, IL, U.S.A.

**Jan Levenhagen, jlevenhagen@mennel.com**
**www.mennel.com**

United Flour Mill Co. Ltd.

Phanit Ngamkroeckjoti, pngamkrerkchoti@ufmfc.com

US Energy Partners LLC

US Energy Partners is a wheat processing plant that produces wheat gluten and wheat protein isolates for use in the bakery and food engineering areas.

**Barbara Elliott, belliott@white-energy.com**

Vitamins, Inc.

Founded in 1936, Vitamins, Inc. is a leading supplier of Defatted Wheat Germ, Wheat Germ Oil, Dry Vitamin D2, and D3 Powders and Liquid Vitamin Blends.

**James F. Carozza, vitinc@sbcglobal.net**
**www.vitamins-inc.com**

Z Trim Holdings Inc.

Z Trim Holdings (ZTH) deploys formulation, processing, and product performance solutions built around proprietary corn- and oat-based dietary fibers. ZTH creates grain-based fiber ingredients with unique properties that provide functional benefits across diverse food categories. Corn bran and oat hulls are transformed into highly expanded, amorphous fiber ingredients with large surface areas that impart unparalleled characteristics for water holding, moisture management, and water and oil binding.

**Phil Versten, phil.versten@ztrim.com**
**www.ztrim.com**

Manufacturers/Suppliers of Nongrain-Based Ingredients

Agtron Inc.

Type of products: Spectrophotometers, Quality Control Analyzers. Agtron has been setting and maintaining food industry standards for more than fifty years. The new and improved Agtron Analyzers now have fully automated calibration, solid state lighting, are easier to use, and provide excellent inter-instrument agreement. The Agtron measuring system is important to anyone concerned with the consistency, processing, and quality of their product. Agtron instruments perform product analysis by using very specific energy wavelengths, illuminating the sample surface and measuring the reflected energy. This energy is displayed as a single “Agtron” number.

**Carl A. Staub, agtron@aol.com**
**www.agtron.net**

ANKOM Technology

ANKOM Technology manufactures and markets analytical instrumentation for the food and feed industry. ANKOM is best known for the development of Filter Bag Technology (FBT) for determining detergent and crude fiber, as well as crude and total fat in feeds and foods. TDF automation will be launched late in 2010.
Arla Foods Ingredients

Arla Foods Ingredients manufacturers/sells milk powder products: proteins, whey protein concentrate, etc. and are currently working on baking applications.

Gregory Hilbert, greg.hilbert@arlafoods.com
www.arlafoodsingredients.com

Baker Perkins

World leading food engineering company offering processing systems for: breakfast cereals; snacks; cookies & crackers; bakery products and confectionery. Cereal systems and unit machines for both traditionally processed and extruded flaked, shredded, and expanded products.

Ian D. Purvis, ian.purvis@bakerperkinsgroup.com
www.bakerperkinsgroup.com

Bell Flavors & Fragrances

Bell Flavors & Fragrances, Inc., a supplier of flavors to the food industry since 1912, sets the standard for customized flavors for baked goods. Bell makes a virtual encyclopedia of flavors and thermal stable flavors for baked goods including snacks, cookies, pasta, bagels, cereal, cakes, pastries, biscuits, pizza dough, bread, dinner rolls, muffins, biscuits, croissants, and crackers.

James H. Heinz, info@bellff.com
www.bellff.com

BENEO-Orafti

ORAFTI is the world’s leading supplier of inulin and oligofructose for the food, functional food, and supplement markets under the trade names of Raftiline and Raftilose. These nutritional ingredients offer the health benefits of added fiber, enhanced GI health and improved calcium absorption. ORAFTI’s continued commitment to nutritional research and education has lead to the development of a new patent-pending form of enriched inulin, Raftilose Synergy 1, which has been clinically proven to increase calcium absorption.

Joe O’Neill, joe.oneill@beneo-orafiti.com
www.BENEO-Orafti.com

Blue Pacific Flavors & Fragrances

We offer a complete line of flavors available in liquid or spray dried formats for the cereal industry.

Donald F. Wilkes, dwilkesasc@aol.com
www.bluepacificflavors.com

Brabender GmbH & Co KG

Markus Loens, markus.loens@brabender.com
www.brabender.com

Brookfield Engineering Laboratories USA

Brookfield Engineering is the manufacturer of quality, economical, viscometers, rheometers, and texture analyzers with worldwide distribution of these products. Brookfield also offers education programs associated with proper use of these instruments. Brookfield was founded in 1934.

Leonard Thibodeau,
l_thibodeau@brookfieldengineering.com
www.brookfieldengineering.com

Budenheim USA Inc.

Gallard Schlesinger Industries Inc. is a subsidiary of Chemische Fabrik Budenheim, one of the world’s premier producers of Phosphates. We supply a full range of sodium, potassium, calcium, magnesium, and iron phosphates. We also supply a complete range of leavening acids, including, SAPP, SALP (1:3:8 and 3:2:8), MCP, and DCP.

Sandra Riquelme, sriquelme@gallard.com
www.gallard.com

Buhler Inc.

Buhler was founded in 1860 and in 1930 became incorporated in the United States. Buhler offers total system capabilities in complete milling equipment for flour, corn, rice, oats and barley as well as pasta, snacks, and breakfast lines, with specific emphasis on co-rotating, self-wiping, high-capacity, twin-screw cooking extruders. Also available is specific information on test facilities for scheduling tests to meet company’s needs in extrusion.

Michael Ehr, michael.ehr@buhlergroup.com
www.buhlergroup.com

Butter Buds Food Ingredients

Butter Buds Food Ingredients (BBFI) (Div. Cumberland Packing Corp.) is a manufacturer of natural “dairy concentrates” that provide the flavor, richness, and quality of butter, cream, and cheese without the cost, fat, and cholesterol of traditional dairy products. BBFI also makes a natural beer flavor and a chocolate flavor derived from cocoa butter. BBFI is located in Racine, Wisconsin, U.S.A. Begun in 1979, the division is managed by the family of Allen Buhler, who invented retail Butter Buds low-fat butter substitute and started the development of its industrial strength line. The products are used in every category of manufactured food products sold in over 30 countries.

Ronald Schifsky, rschifsky@bbuds.com
www.bbuds.com

C.W. Brabender Instruments, Inc.

C.W. Brabender Instruments, Inc. is recognized within the food industry as the standard by which all others are judged. Celebrating over 85 years as the leading manufacturer of laboratory physical testing instruments designed for measuring and recording viscosity, rheology, extensibility, and gelatinization. The Brabender Farinograph, Amylograph, and Extensograph have been regimental in establishing various standard test methods practiced by AACC International. For further information, contact Sal Iaquez +1.201.343.8425, ext. 12.

Salvatore F. Iaquez, siaquez@cwbrabender.com
www.cwbrabender.com

Calibre Control International Ltd.

The United Kingdom’s leading supplier of quality control instruments for the cereals, milling, and baking industry. Manufacturers of the C-Cell bread imaging system, used for objective measurement of crumb structure and features of baked products.

David Cliffe, dcliffe@calibrecontrol.com
www.calibrecontrol.com
Caravan Ingredients

Manufacture/supplier of milling ingredients: enrichments, enzymes, maturing and bleaching agents (including chlorine) along with feeders; bakery ingredients: emulsifiers, dough improvers, shelf life extenders (ESL), icing stabilizers, bread mixes, bases and concentrates, soaked whole grains, eyes and ours, cake and muffin mixes, baking powder systems, pan release agents, fillings, and spice mixes; processed foods: monoglycerides, distilled monoglycerides, hydrated emulsifiers, lactylates, and emulsifier blends, lubricants and release agents, beaded fats, trans free emulsifiers, and our specialty blending equipment—Likwifier.
Ronald Zelch, rzelch@caravaningredients.com www.caravaningredients.com

Caremoli USA Inc.

Caremoli USA is a manufacturer specializing in the production of precooked cereals and legumes, and stabilized grains and flours—through all natural protected cooking technologies and a unique stabilizing, milling and mixing process. Caremoli produces instant rice flours, gluten free flours, all natural flavor enhancing creams and blends of multi whole grain flours and fibers. Caremoli is also a manufacture/blender of various hydrocolloids and distributor of many raw materials, ingredients, and specialties to the food industry, including gums, fibers, acidulates, antioxidants, sweeteners, flavor enhancers, malts, syrups, and proteins. Caremoli Group was founded in 1998.
John Brandquist, j.brandquist@caremoli-usa.com www.caremoli.com

Cargill Inc.

Cargill ranks as one of the world’s largest suppliers of wheat flour, texturizers, oil, sweeteners, cocoa, chocolate, salt, soy products, flavors, and health-related ingredients to the baking and food industry. Additionally Cargill collaborates with many customers to aid in the development and commercialization of their products, thus providing value above ingredient supply.
William Atwell, bill_atwell@cargill.com www.cargill.com

CHOPIN Technologies

CHOPIN Technologies is a subsidiary of the Tripette&Renaud group, founded in 1836. It creates grain and flour quality control solutions and provides industries and researchers in all countries with predictive analytical methods. This includes the determination of moisture content (EM10) and specific weight (Aqua-TR), NIR analysis (Infraneo), test milling (CD1), starch damage measurement (Sdmatic), dough behavior during mixing, proofing and heating (Mixolab, Alveograph, Rheofermentometer). The CHOPIN Applications Laboratory also provides specific services such as trainings and specific studies.
Charles Loubersac D’Hotel, cloubersac@chopin.fr www.chopin.fr

Church & Dwight Co., Inc.

Church & Dwight Co., Inc. is the leading manufacturer of sodium, ammonium, and potassium bicarbonates to cereal, bakery, and snack manufacturers. Unrivaled R&D resources enable the company to help technical professionals redesign the way chemical leavening can be used to enhance a wide variety of product characteristics. Arm & Hammer can help customers design individual leavening systems to maximize their product formulations.

Jeffrey B. Shore, jeffrey.shore@churchdwight.com www.ahperformance.com

Colloides Natures Inc.

For over 100 years, CNI has been the world’s leading manufacturer of acacia gum. All natural, high in fiber and GRAS, acacia gum provides exceptional functionality as well as added nutritional benefits in countless applications. Fibregum TM: 90% natural soluble prebiotic fiber, with nutritional and functional properties. Equacium TM synergetic combination of soluble (acacia gum) and insoluble (wheat, gluten-free) fibers that mimics the rheological properties of fat, while enhancing the freshness of different foodstuffs.
Barbara Archiello, archiello@cnius.com www.cniworld.com

CTL Foods, Inc.

Peter Klug, pamg@ctlcolfax.com www.ctlcolfax.com

Danisco USA Inc.

Danisco is a manufacturer of functional ingredients for the food industry, including emulsifiers, enzymes, hydrocolloids (pectin, alginate, carrageenan, LBG), functional systems (emulsifier/stabilizer blends for the food industry), antimicrobials, antioxidants, fat replacers, specialty sweeteners, and cultures. Encapsulation of various ingredients including propionate and fumaric acid provides unique functional benefits and product improvements.
Becky A. Bingman, rebecca.bingman@danisco.com www.danisco.com

David Michael & Co.

David Michael is a family-owned, 114-year-old manufacturer of flavors, stabilizers, and natural colors. Our product line includes over 40,000 items. With three office locations and two manufacturing plants in the United States, and offices/manufacturing in Mexico City, Mexico; Valence, France; and Beijing, China. David Michael is nearby to help you hit your flavor target faster.
Phil Parisi, pparisi@dmflavors.com www.dmflavors.com

Diamond Foods Inc.

World’s largest processor of walnuts.
Dick Wolf, dwolf@diamondfoods.com www.diamondnuts.com

DSM Food Specialties BV

DSM Bakery Ingredients is part of DSM N.V. DSM Bakery Ingredients has annual sales of EURO 390 million and a workforce of about 2400. DSM Bakery Ingredients is one of the leading producers of bakery ingredients and yeast with operating companies in Europe and South America and activities in Eastern Europe, the Far East, and Africa. The business group bases its strong position on the combination of fermentation and enzyme
technology linked to application knowledge of local markets.

Neil Carr, neil.carr@dsrn.com
www.dsm-foodspecialites.com

**Enzyme Development Corp.**

A manufacturer and supplier of enzymes to the food, agricultural, pharmaceutical, and textile industries. Founded in 1953.

C. Peter Moodie, cpm@enzymedevelopment.com
www.enzymedevelopment.com

**Firmenich, Inc.**

Firmenich, Inc. a world leader in flavor creation and flavor technology is known for supplying outstanding flavor ingredients to the food industry for over 100 years. Firmenich offers a broad product line that includes: liquid, spray dried and Durarome encapsulated flavors along with fruit juice powders and confection powders. Our in-house sensory evaluation, application, creative and basic research laboratories enhance these products. Inquire today and let Firmenich give your product the leading edge in flavor technology.

Stacey White, stacey.white@firmenich.com
www.firmenich.com

**FONA International Inc.**

FONA International creates and manufactures flavors for leading manufacturers of grain-based products, among the other markets it serves. FONA combines world-class expertise, technology, and quality programs with the focus, speed, and flexibility of a service-oriented, values-based organization. Contact FONA for great flavors, imaginative applications, industry-leading innovation, and unsurpassed service.

Mia Arcieri, marcieri@fona.com
www.fona.com

**Fortitech Inc.**

Fortitech is the world leader in the development of custom nutrient systems for the food, beverage and pharmaceutical industries. Fortitech is the only international company exclusively dedicated to providing custom developed premixes from a comprehensive selection of vitamins, minerals, amino acids, nucleotides, nutraceuticals and other specialty ingredients. Fortitech nutrient systems are used in a wide variety of top-selling consumer products such as infant formulas, breakfast cereals, sports beverages, energy bars, diet products, cheese, tablets, peanut butter, yogurt, specialty-baked goods and snack foods. ISO 9001:2008 certified, Fortitech manufactures each nutrient system with unsurpassed standards of quality and consistency. Fortitech has a global manufacturing and distribution network.

Ram Chaudhari, chaudhari.ram@fortitech.com
www.fortitech.com

**FOSS Analytical AB**

FOSS Analytical AB belongs to the Danish FOSS Group, founded in 1956. We develop and market quality control instruments based on reference methods and rapid indirect methods for the food, agriculture, grain, pharma, and chemical industries. Our solutions provide analysis and quality control throughout the production process, from lab routine analysis to at-line and inline process control. The most commonly used solutions are Kjeltec, Soxtec, Fibertec, FiaStar, Feed & Forage analyzers, InfraXact, XDS, Infratec, MeatMaster, FoodScan, WineScan, OenoFoss, MilkoScan, MicroFoss, BactoScan, Fossomatic, ProcessScan, & ProFoss.

Jan-Ake Persson, jpe@foss.dk
www.foss.dk

**FOSS North America Inc.**

Today, over 80% of the world’s grain is tested on a FOSS solution. As the industry leader in NIR/NIT technology, FOSS provides and supports dedicated analytical solutions for the food and agricultural industries. From raw material to finished product, FOSS instrumentation provides precision and control at any stage of the production process including on-line, at-line, and bench analysis. FOSS has regionally based sales, applications, and customer support personnel across the globe. Solutions are sold and supported in over 100 countries and by more than 75 dedicated distributors. FOSS is currently offering discounts and trade-in programs for users looking to upgrade their existing instrumentation.

Mark Host, mhost@fossnorthamerica.com
www.foss.us

**Gold Coast Ingredients Inc.**

We are a custom manufacturer of high-quality flavors and specialized color blends. We have a complete line of natural, natural and artificial, artificial, organic, powdered, liquid, and spray dried flavors. Kosher and organic certified. KOF-K and O-U.

James A. Sgro, info@goldcoastinc.com
www.goldcoastinc.com

**Granotec Grupo**

Granotec Grupo is based in Chile and is one of the leading Latin American suppliers of flour treatment products and food ingredients in general. We combine full offices in Argentina, Peru, Brazil, Uruguay, Ecuador, and Mexico. Our concept is situated in: laboratory services & technological transfer & ingredients nutrient and quality control.

Miguel Angel O. Gonzalez, x.lopez@granotec.com
www.granotec.com

**Haubelt Laborgerate GmbH**

Haubelt Labor Gerate GmbH was founded in January 2006. Haubelt has been designed to test rheological properties of wheat and wheat flour. The factory, located in Berlin, is producing rheological flour quality testing instruments called Flourgraph E 6 and Flourgraph E 7.

Gunter Haubelt, haubelt@haubelt-labor.de
www.haubelt-labor.de

**Helica Biosystems, Inc.**

Helica Biosystems, Inc. is a leading-edge diagnostic test developer and manufacturer that provides highly accurate, yet simple tests focused on animal health, food safety, and life science research applications. Our products and services are distinguished by their sophisticated use of technology in a cost-effective, simple to use format. They range from simple colorimetric testing tools to highly sophisticated, bundled products capable of handling large volume diagnostics on an economically advantageous basis.

Peter Knight, sheila@helica.com
www.helica.com


**Marron Foods**

Joseph W. Hickenbottom, joe@marronfoods.com

www.marronfoods.com

**ICL Performance Products LP**

A complete line of phosphate based ingredients for chemical leavening and dough conditioning, featuring EZ Dough, Lever- age, Levn-Lite, Pan-O-Lite, Stabil-9, Py-Ran, SAPP and H.T. MCP leaveners. Calcium, magnesium and potassium phosphates can be used for fortification and enrichment. Astaris’ fortification technology, Forti-Cal Plus, enables beverage manufacturers to cost-effectively deliver substantial levels of calcium fortifica- tion in clear beverages. Also provides phosphate salts for the cereal, meat, poultry, seafood, dairy, beverage and pet food mar- ket segments. Astaris’ staff of technical specialists can assist in the design and reformulation of new food products as well as help improve existing products, helping food and beverage manufacturers take advantage of the latest trends.

Barbara B. Heidolph, barbara.heidolph@icl-pplp.com

www.icl-perfproductslp.com

**Innophos, Inc.**

Innophos offers a full range of food grade phosphates and sodium bicarbonate that combine with other ingredients to enhance baked goods.

Jim McDonnell, james.mcdonnell@innophos.com

www.innophos.com

**International Flavors & Fragrances Inc.**

David H. Rosen, dave.rosen@iff.com

www.iff.com

**Lallemand Baking Solutions**

Lallemand Inc. is a privately held Canadian company specializ- ing in the development, production, and marketing of yeasts and bacteria. The company has four major divisions: North American Baker’s Yeast and Ingredients (based in Memphis, TN, U.S.A.), European Yeast (based in Vienna, Austria), Lallemand South Af- rica (based in Johannesburg), and Specialty (based in Toulouse, France). Lallemand Baking Solutions is part of the Specialty Di- vision along with Fermented Beverages, Ethanol Technology, and Human and Animal Nutrition. Administrative offices for the parent company are in Montreal, Quebec, Canada.

Merna Legel, mlegel@lallemand.com

www.lallemand.com

**Mornet Scientific Inc.**

Our primary focus is on our customers; to provide advanced, reli- able, and economical analysis solutions for your Quality Control Laboratory specializing in routine and advanced chemistry and microbiology. We serve the food, natural health, medical, and pharmaceutical industries.

Scott Morton, scott@mortecscientific.com

www.mortecscientific.com

**Morton International Inc.**

With an extensive network of researchers, trend experts, chefs, home economists, food technologists, and sensory analysts, Mc- Cormick & Company, Inc. keeps its finger on the pulse of flavor. McCormick was founded in 1889 in Baltimore, Maryland, U.S.A. Today, it is a global leader in the sale of spices & herbs, flavors, and seasonings. McCormick sources high-quality ingre- dients from far-reaching destinations to bring a world of flavors to consumers.

Hamed Faridi, hamed_faridi@mccormick.com

www.mccormick.com

**Megazyme International Ireland Ltd.**

Development of diagnostic test kits and reagents for the cereals, food, feed, fermentation, wine, and dairy industries, for the mea- surement of carbohydrates, organic acids, alcohols, and enzymes. Methods include Resistant Starch, Starch Damage, Mixed-Link- age beta-Glucan, Total Starch, Fructan assay, alpha-amylase, be- ta-amylase, Ceralpha, total dietary fibre, xylanase, protease, and others. Also, supply pure enzymes and polysaccharides and test tablets for the measurement of a range of enzymes. Megazyme has recently expanded its range of test kits into the wine & bever- age industries. Megazyme’s new, all inclusive method for dietary fiber (including resistant starch) and non-digestible oligosaccha- rides has been approved by AACC Intl. and AOAC International.

Barry V. McCleary, barry@megazyme.com

www.megazyme.com

**Navas Instruments LLC**

Navas Instruments offers the most efficient and economical in- strumentation for the analysis of moisture and ash. Our multi- sample, multi-matrix (MMS-4000) fully automatic analyzer for moisture and/or ash allows loading up to 90 samples at one time. Our primary focus is on our customers; to provide advanced, reli- able, and economical analysis solutions for your Quality Control and Research and Development Laboratories. Our instruments are designed and produced to provide maximum throughput with minimal initial and operating expense. Please visit us at www. navas-instruments.com to find out how a Navas Instrument can increase your production and decrease your operating expense.

J. Las Navas, jo@navas-instruments.com

www.navas-instruments.com

**MCC0001**

Wholesale distributor since 1827, selling dairy products (butter, cheese, and dry milk products), and food oils to the industrial food manufacturers.

Glenn Grimshaw, Sr., hunterwalton@earthlink.net

www.hunterwalton.com

**Hunter Walton & Co Inc.**

**ICL Performance Products LP**

**Innophos, Inc.**

**International Flavors & Fragrances Inc.**

**Lallemand Baking Solutions**

**Mornet Scientific Inc.**

**Morton International Inc.**

**Megazyme International Ireland Ltd.**

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Barbara B. Heidolph, barbara.heidolph@icl-pplp.com

www.icl-perfproductslp.com

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Jim McDonnell, james.mcdonnell@innophos.com

www.innophos.com

**International Flavors & Fragrances Inc.**

David H. Rosen, dave.rosen@iff.com

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Merna Legel, mlegel@lallemand.com

www.lallemand.com

**Malt Products Corp.**

Malt Products produces malt extracts and syrups for the food industry, including diastatic, nondiastatic, liquid, and dry forms of malt. International Molasses Division markets a complete line of liquid and dry molasses.

Joseph W. Hickenbottom, joe@maltproducts.com

www.maltproducts.com

**Marron Foods**


Matthew M. Pearson, mpearson@marronfoods.com

www.marronfoods.com

**McCormick & Company, Inc.**

With an extensive network of researchers, trend experts, chefs, home economists, food technologists, and sensory analysts, Mc- Cormick & Company, Inc. keeps its finger on the pulse of flavor. McCormick was founded in 1889 in Baltimore, Maryland, U.S.A. Today, it is a global leader in the sale of spices & herbs, flavors, and seasonings. McCormick sources high-quality ingre- dients from far-reaching destinations to bring a world of flavors to consumers.

Hamed Faridi, hamed_faridi@mccormick.com

www.mccormick.com

**Megazyme International Ireland Ltd.**

Development of diagnostic test kits and reagents for the cereals, food, feed, fermentation, wine, and dairy industries, for the mea- surement of carbohydrates, organic acids, alcohols, and enzymes. Methods include Resistant Starch, Starch Damage, Mixed-Link- age beta-Glucan, Total Starch, Fructan assay, alpha-amylase, be- ta-amylase, Ceralpha, total dietary fibre, xylanase, protease, and others. Also, supply pure enzymes and polysaccharides and test tablets for the measurement of a range of enzymes. Megazyme has recently expanded its range of test kits into the wine & bever- age industries. Megazyme’s new, all inclusive method for dietary fiber (including resistant starch) and non-digestible oligosaccha- rides has been approved by AACC Intl. and AOAC International.

Barry V. McCleary, barry@megazyme.com

www.megazyme.com

**Mortec Scientific Inc.**

Laboratory specializing in routine and advanced chemistry and microbiology. We serve the food, natural health, medical, and pharmaceutical industries.

Scott Morton, scott@mortecscientific.com

www.mortecscientific.com

**Morton International Inc.**

Offers a complete line of cereal mixing salts, snack topping salts, dough and icing salts. Also provides potassium chloride and Lite Salt Mixture for sodium reduction and potassium fortification.

Linda L. Kragt, lkragt@mortonsalt.com

www.mortonsalt.com

**Navas Instruments LLC**

Navas Instruments offers the most efficient and economical in- strumentation for the analysis of moisture and ash. Our multi- sample, multi-matrix (MMS-4000) fully automatic analyzer for moisture and/or ash allows loading up to 90 samples at one time. Our primary focus is on our customers; to provide advanced, reli- able, and economical analysis solutions for your Quality Control and Research and Development Laboratories. Our instruments are designed and produced to provide maximum throughput with minimal initial and operating expense. Please visit us at www. navas-instruments.com to find out how a Navas Instrument can increase your production and decrease your operating expense.

J. Las Navas, jo@navas-instruments.com

www.navas-instruments.com
Ottens Flavors
Richard Robinson, flavors@ottens.com
www.ottensflavors.com

R-Biopharm Inc.
R-Biopharm Inc. provides a wide range of ELISA kits for the food and feed markets, including those for vitamins, mycotoxins, hormones, antibiotics, allergens, and bacteriology. R-Biopharm is the world-wide exclusive distributor for the Boehringer Mannheim Roche enzymatic tests.
Sean A. Tinkey, s.tinkey@r-biopharm.com
www.r-biopharm.com

Palatinose of America Inc.
ISOMALT from Palatinose is a sugar replacer derived exclusively from sugar (sucrose) in a patented process. It is a bulk sweetener you can substitute in a 1:1 ratio.
Debra Bryant, dbryantpalatinit@aol.com
www.isomaltusa.com

Research Products Co.
Manufacture vitamin-mineral concentrates, bleaching agents, dispensing equipment, iron powder for the food industry and custom premixes.
Heather Cutshall, heather.cutshall@researchprod.com
www.researchprod.com

Palsgaard Inc.
Palsgaard manufactures emulsifiers and blends of emulsifiers and stabilizers in safe and state-of-the-art production plants. Our ingredients meet all the pertinent quality criteria required to ensure the highest quality and standard. Palsgaard products can be used in confectionary, bakery, dairy, ice cream, and fine food applications.
Rosa E. Regalado-Bowers, rr@us.palsgaard.com
www.palsgaard.com

Romer Labs, Inc.
Romer Labs Inc. was established in 1982 in Union, MO, U.S.A. Today, we have offices located in the United States, Mexico, Europe, and Asia. Our products & full-service analytical labs utilize in more than 45 countries making Romer Labs, Inc. the world wide experts in Mycotoxin solutions.
Christy Brewe, christina.brewe@romerlabs.com
www.romerlabs.com

Palsgaard manufactures emulsifiers and blends of emulsifiers and stabilizers in safe and state-of-the-art production plants. Our ingredients meet all the pertinent quality criteria required to ensure the highest quality and standard. Palsgaard products can be used in confectionary, bakery, dairy, ice cream, and fine food applications.

Pertec Instruments AB
Pertec Instruments is a worldwide supplier of instrumentation for functional and compositional analysis. Our products include NIR (lab and on-line), RVA, dough testing, Falling Number, Lab Mills, and gluten analyzers. Our instruments are used in research, breeding programs, R&D, manufacturing/process control, and quality control. With 40 years of experience, Pertec develops long-term partnerships with customers by providing expertise, technical service/training, a complete product range, competitive pricing, and problem solving to meet ever changing customer needs.
Joanna Goldberg, jgoldberg@pertec.com
www.pertec.com

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Larry Black, lblack@pertec.com
www.pertec.com

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Joanna Goldberg, jgoldberg@pertec.com
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Larry Black, lblack@pertec.com
www.pertec.com

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Rosa E. Regalado-Bowers, rr@us.palsgaard.com
www.palsgaard.com

SensoryEffects
SensoryEffects offers a wide range of functional ingredient delivery systems designed for specific functionality in a variety of bakery and processed food systems: SensoryEffects Fat-Based Inclusions, Encap Cake Emulsifier, Cereal-Based Ingredients & Inclusions, Creamer Bases (Richmix and Jerzee brands), Powdered Vegetable Shortenings & Fats (Centennial brand), Whip Topping & Dessert Systems, and Organic & Non-GMO Specialties. Our experienced staff and years of ingredient, processing, and formulation know-how allows us to help you to develop effective ingredient solutions that meet your specific new product needs. Our responsiveness and flexibility in scale make us convenient and easy partners to work with.
Dennis J. Reid, dennis.reid@sensoryeffects.com
www.sensoryeffects.com

Sensus America Inc.
Sensus, a subsidiary of Royal Cosun, is a leading manufacturer and global marketer of Frutafit Inulin and Frutofase fruto-oligosaccharides (FOS), soluble and fermentable fiber to promote wellness and health through their bifidogenic/prebiotic properties. These features can be combined with the nutritional benefits from inulin/FOS as a fiber if applied as (partial) replacer of sugar, sugar alcohol, flour, starch and fat, resulting in higher fiber and calorie-reduced food and beverages. Through careful physical modifications, a range of easy to apply Frutafit and Frutafos products have been developed, all GRAS, which are used in a variety of food-systems, such as baked goods, bars, beverages, cereals, confectionary, and dairy products.
Fred Kaper, aparna.deshpande@sensus.us
www.sensus.us

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SensoryEffects offers a wide range of functional ingredient delivery systems designed for specific functionality in a variety of bakery and processed food systems: SensoryEffects Fat-Based Inclusions, Encap Cake Emulsifier, Cereal-Based Ingredients & Inclusions, Creamer Bases (Richmix and Jerzee brands), Powdered Vegetable Shortenings & Fats (Centennial brand), Whip Topping & Dessert Systems, and Organic & Non-GMO Specialties. Our experienced staff and years of ingredient, processing, and formulation know-how allows us to help you to develop effective ingredient solutions that meet your specific new product needs. Our responsiveness and flexibility in scale make us convenient and easy partners to work with.
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Fred Kaper, aparna.deshpande@sensus.us
www.sensus.us
Spray Dynamics

Spray Dynamics, Ltd. manufactures equipment designed for the precise, uniform application of liquid and/or dry ingredients for coating and mixing processes. Systems offered include “clog-free” sugar spray systems, metered vitamin fortification applicators, coating drums, and sugar/salt depositors. With the recent addition of the CMS line, Spray Dynamics now offers cost-effective, coating and drying systems suitable for many products. A complete line of gravimetric liquid and dry “Retro-Kits” for existing Uni-Spense(r) Dry Ingredient Distributors and liquid applicators is available. The Spray Dynamics team offers solutions that simplify the toughest coating problem. Forty-plus years experience in the cereal, snack, and pet food industries guarantees results. The Original...Still The Best.

Douglas E. Hanify, dhanify@spraydynamics.com
www.spraydynamics.com

Stable Micro Systems Ltd.

Founded in 1989, Stable Micro Systems are the designers, manufacturers, and worldwide distributors of the VolScan Profiler, TA.XTPlus, TA.HDPlus texture analyzers, and the associated Exponent software package. The company’s continuing goal is the development of the most up to date, the most reliable, and the most user-friendly texture analysis instrumentation and software. This includes the design and manufacture of innovative custom probes and attachments, of which a major area is in the bakery industry. A well-equipped applications laboratory is available to assist clients in the optimization of their test protocols.

J. Smewing, jo.smewing@stablemicrosystems.com
www.stablemicrosystems.com

Symrise Inc.

As a global leader in the creation and manufacturing of flavors and seasonings, Symrise is well known for technological innovations and customer service. Symrise is one of the top names in the field for citrus, vanilla, red fruits, brown flavors, dairy flavors, culinary flavorings, and seasonings. Symrise is able to support your brand initiatives and product development challenges with a wide range of taste solutions.

Carol McBride, carol.mcbride@symrise.com
www.symrise.com

Tate & Lyle

Tate & Lyle is a world-leading renewable food and industrial ingredients company, serving a global market from over 50 production facilities throughout the Americas, Europe and South East Asia. Tate & Lyle’s range of leading branded food ingredients includes SPLENDA Sucralose, PROMITOR Dietary Fiber, and STA-LITE Polydextrose. SPLENDA is a trademark of McNeil Nutritional, LLC.

Megan Clark, salesinfo@tateandlyle.com
www.tateandlyle.com

Texture Technologies Corp.

Texture Technologies Corp (TTC) supplies the TA.XTPlus texture analyzer for use in quantifying the various textures of food products. The TA.XTPlus is used for measuring the tackiness of dough, the hardness of soft dough the snap and bendability/breakability of cookies, crackers, and snack foods, the staleness of breads, doughnuts, and the spreadability of icings and stiffness of pie fillings. The Keiffer dough entenability rig quantifies dough and gluten extensibility and strength. In 2002, TTC introduced the SMS PDA powder flowability attachment to the TA.XT instruments for measuring the flowability of powders.

Boine T. Johnson, boinej@texturetechnologies.com
www.texturetechnologies.com

The Wright Group

Since 1956, Wright Enrichment, Inc. has been leading the industry in supplying custom vitamin and mineral blends. Their pre-mixes are used in a variety of products including: cereals, breads, snacks, beverages, and nutrition bars. Wright offers competitive pricing, expert technical assistance, superior product development, as well as global distribution.

Salmon L. Wright, IV, sam@wenrich.com
www.thewrightgroup.net

The XIM Group LLC

The XIM Group is a Product Development, Process Engineering, and Product Management group serving the food, feed, and pharmaceutical industries. XIM’s principals bring a wealth of experience coupled with a synergistic blend of individual competencies, resulting in a unique combination of skills available for your needs. XIM takes great pleasure in bringing excellence and efficiency to product development at less cost than internal R&D departments. XIM’s long-term focus is on exploring, identifying, and implementing key new technologies that address long-term problems in the industries they serve. Key focus areas include food safety, ready-to-eat foods, shelf-stable foods, biosecurity, and continuous processing.

Gordon R. Huber, ghuber@ximgroup.com
www.ximgroup.com

TIC Gums Inc.

We’re your Gum Guru! Formulating the right texture and stability can be the difference between a blockbuster new product and a lackluster failure. The Gum Gurus at TIC Gums will help you select the gum systems to meet your product development goals. TIC Gums offers a full line of gums and gum systems for baking applications, including TICorganic certified organic gums.

Kimio Tsuchiya, ktsuchiya@ticgums.com
www.ticgums.com

Unity Scientific LLC

Unity Scientific develops and markets laboratory at-line and online Near Infrared instrumentation for flour, whole grain, wet milling and grain based food analyses. Most filter based calibrations (Bran+Luebbe, Dickey-john, and Perten) and most monochromator based databases (Foss and NIRSystems) can be easily transferred to our new monochromator, the SpectraStar 2400.

J. Philip Calvi, pecalvi@unityscientific.com
www.unityscientific.com

Wenger Manufacturing Inc.

Wenger manufactures complete extrusion systems for the production of cereals, snack foods, breading, and food components. These processing systems boast many unique features that assure enhanced product quality and production efficiencies.
Wenger Extruders are versatile, durable, and easy to operate. Wenger manufactures all support equipment including Dryers, Toasting Ovens, Flavor Enrobing Systems, and Fully Automated Process Controls.

Marilyn Edelman, mle@wenger.com
www.wenger.com

AIB International
AIB International provides Technical Services to the cereal foods industry and Food Safety Services to the entire food industry. Services include baking science and technology education, ongoing and contracted research, and food labeling. Research Services cover product development and evaluation, laboratory testing, ingredient testing, bakery processing audits and consulting. Food Safety Audit Services include audits for GMP, GFSI (BRC, SQF, FSSC 22000), ISO 19000, ISO 22000, HACCP, OSHA, AIB Gold Standard, and Quality System Audits. Food Safety Education is provided through seminars, consulting, and distance learning. Additional safety services include the Food Defense Resource Center and training audits. AIB is headquartered in Manhattan, KS, U.S.A., and has offices in Mexico, the United Kingdom, and China.

Maureen Olewnik, molewnik@aibonline.org
www.aibonline.org

California Wheat Commission
The purpose of the California Wheat Commission is to develop and maintain international and domestic markets for California grown wheat and support research which will improve California wheat quality and its marketability. The Commission has an on-site milling and baking laboratory that conducts wheat quality testing.

Den-Shun Huang, info@californiawheat.org
www.californiawheat.org

Canadian Grain Commission
The Canadian Grain Commission (CGC) is a federal government agency with two main activities: the regulation of grain handling in Canada, and the establishment and maintenance of standards of quality for Canadian Grains. The CGC operates an extensive grain research facility, the Grain Research Laboratory, in support of its operations. The CGC ensures dependable and safe food and feed commodities for domestic consumption and for export, and promotes stability and competitiveness for Canadian grain producers, the industry and customers. The CGC works closely with the industry to support the marketing of Canadian grains, and provides expertise in the science and understanding of end-use quality.

Peter Burnett, peter.burnett@grainscanada.gc.ca
www.grainscanada.gc.ca

Canadian International Grains Institute
CIGI is a not-for-profit educational and research facility whose mandate is to support the marketing of Canadian cereals, pulses, oilseeds, and special crops in domestic and international markets. Courses are offered to domestic and international customers and the agricultural industry. Since 1972, CIGI has hosted 20,000 participants from 107 countries. CIGI operates extensive pilot and laboratory facilities including a pilot flour mill, pasta plant, noodle plant, pulse processing plant, and test bakeries, along with analytical and food testing laboratories. Core funding for CIGI is provided by Agriculture and Agri-Food Canada and the Canadian Wheat Board. Additional support is provided by other sectors of the agricultural industry.

Linda J. Malcolmson, lmalcolmson@ciga.ca
www.cigi.ca

Cereal Science and Technology-SA
ICC-SA, the South African National Committee for International Association for Cereal Science and Technology was founded in 1986 and exists to promote the development of cereal science and technology in south and southern Africa.

K. Gyebi Duodu, gyebi.duodu@up.ac.za

CII Laboratory Services
CII Laboratory Services provides independent analyses for grains, feeds, flour, and food products. Our analyses include proximate, physical dough testing, bake testing, mycotoxins, vitamins, and nutritional labeling. We also issue a daily report to track the quality of the hard red winter, hard red spring, and soft red winter wheat crops during the harvest season.

Gretchen Stewart, gstewart@ciilab.com
www.ciilab.com

Covance Laboratories
Covance provides the highest quality analytical services available in the food and nutraceutical industries. With over 50 years of experience in nutritional testing and contract research, Covance provides services that include macro nutrients, vitamins, minerals, pesticides, microbiology, amino acids, fatty acids, carbohydrate profiles, dietary fiber, and specialized phytochemicals.

Darryl Sullivan, darryl.sullivan@covance.com
www.covance.com

Eurofins Food & Agro Sweden AB
A privately owned contract laboratory organization working mainly with chemical and microbiological analysis in the fields of agriculture, food production, and environment in Sweden, Norway, Denmark, Finland, Estonia, and Poland. Expert knowledge in areas such as: acrylamide, allergenic proteins, dioxines, pesticide residues, vitamins, minerals, and other nutritional components.

Sune Eriksson, suneeriksson@eurofins.se
www.eurofins.se

Food & Water Laboratories Center SEEB
The Food and Water Laboratories Center (FWLC) is the monitoring laboratory for food, water, and environment. The laboratory is involved in the analysis of water and food for its quality and environmental samples for monitoring levels of hazardous materials like, Pesticides, PCBs, Chlorinated phenols, other hazardous organics, trace metals, and other hazardous inorganics. The laboratory has 24 people and is equipped with all the modern analytical instruments like GCs, GCMS, HPLCs, AAS, ICP, auto analyzers, flow injection analyzer, Kjeldahl nitrogen analyzer, etc.

Firdaus Talib Al-Harthy, envlab@omantel.net.om
FSI Centre for Grain Quality Assurance

FSI “Centre for Grain Quality Assurance” functions as the Federal Service for Veterinary and Phytosanitary Surveillance referential center in the area of grain, grain products, and plant products quality and safety assurance. The Institution consists of 18 regional bodies in the main grain producing regions of the Russian Federation. The Institution has an accreditation in Roselkhoznadzor system, in GOST R system, and in GAFTA. It also has a chain of trial labs. The main purpose of the Institution is to carry out the unite state policy in the area of quality and safety assurance, plant protection, safe pesticides and agrochemicals usage, soil fertility parameters evaluation.

Alexander V. Khatuntsov, msk.director@fczerna.ru
www.fczerna.ru

Hans-Dieter-Belitz-Institute

The Hans-Dieter-Belitz-Institute for Cereal Grain Research conducts research projects in collaboration with industry, correlating physical and chemical methods with technological properties. Major topics are the effect of additives in bread making, functional properties of grain constituents, celiac disease, and flavor research. Due to the special situation of the institute, both applied and basic research can be conducted.

Peter Koehler, peter.koehler@lrz.tum.de
www.hdbi.de

Helica Biosystems, Inc.

Helica Biosystems, Inc. is a leading-edge diagnostic test developer and manufacturer that provides highly accurate, yet simple tests focused on animal health, food safety, and life science research applications. Our products and services are distinguished by their sophisticated use of technology in a cost-effective, simple to use format. They range from simple colorimetric testing tools to highly sophisticated, bundled products capable of handling large volume diagnostics on an economically advantageous basis.

Peter Knight, sheila@helica.com
www.helica.com

Monsanto Co.

Monsanto Company, St. Louis, Missouri, U.S.A., is a leading provider of agricultural solutions to growers worldwide and contributor to the world’s food supply. Through innovative technology, we are dedicated to developing products that will help address crop agriculture’s long-term needs: producing abundant food and fiber economically, while enhancing environmental quality. With agricultural products such as Roundup Ready soybeans, canola, corn and cotton and insect-protected Bollgard cotton and YieldGard corn, we are significantly improving food and fiber crops while recognizing the importance of environmental sustainability. By continuing to find the natural links between agriculture, nutrition, and health, we can help make a difference.

Kimberly M. Magin Sutter,
kimberly.m.magin@monsanto.com
www.monsanto.com

N.A.G.R.E.F. Cereal Institute

Provider of research, product and process development, consulting and training for the cereal industry. Founded in 1931, the Cereal Institute is since 1990 a national institute of agricultural research at the National Agricultural Research Foundation (N.A.G.R.E.F.), involved in the development of new improved cereal varieties in relation to yield, quality, broad adaptability and resistance to pests and diseases. Other Bio-activities include tailoring functional properties of cereal grains in view of developing cereal health foods.

Maria Papageorgiou, tech.ci@nagref.gr
www.nagref.gr

Southern African Grain Laboratory

SAGL serves as a reference and analyses service laboratory for the grain industry in Southern Africa. We have grading, milling, chemical, rheological, baking and nutrient laboratories. SAGL has SANAS (South African National Accreditation System) accreditation (ISO / IEC 17025 ; 2005) for a number of methods.

Jolanda Nortje, Jolanda.Nortje@sagl.co.za
www.sagl.co.za

Strasburger & Siegel Inc.

Supat Sirivicha, samsiri@sas-labs.com
www.sas-labs.com

The National Food Lab

Headquartered in Northern California, U.S.A., The National Food Lab (The NFL) is a consulting firm for the food and beverage industry. Our wide range of services include: Food Chemistry, Pesticide Residues, Trace Food Contaminants, Microbiology, Food Safety Studies, Shelf-life Evaluations, New Product Strategy, Product Innovation, Commercialization, Sensory Evaluation, and Consumer Insights. From our initial roots as the food industry’s principle scientific testing and research organization, The NFL is now also widely recognized as a leader in new product strategy, ideation, development, and marketing. With these integrated services under one roof, we are able to help clients get new products to market faster and make protecting existing brands easier.

Julie Hill, hillj@thenfl.com
www.thenfl.com

VTT Technical Research Centre

VTT Biotechnology (staff of about 300) carries out both precompetitive research projects and confidential contract work. The multidisciplinary science base consists of enzyme and fermentation technologies, industrial microbiology, food packaging and cereal and carbohydrate technology. Functional foods and applications of biotechnical processing are in special focus.

Kaisa Poutanen, kaisa.poutanen@vtt.fi
www.vtt.fi

Agrifood Technology

Commercially focused analytical laboratory specialized in testing of cereal and grain quality.

Candida Jarvis, candida.jarvis@agrifood.com.au
AIB International

AIB International provides technical services to the cereal foods industry and Food Safety Services to the entire food industry. Services include baking science and technology education, ongoing and contracted research, and food labeling. Research Services cover product development and evaluation, laboratory testing, ingredient testing, bakery processing audits and consulting. Food Safety Audit Services include audits for GMP, GFSI (BRC, SQF, FSSC 22000), ISO 19000, ISO 22000, HACCP, OSHA, AIB Gold Standard and Quality System Audits. Food Safety Education is provided through seminars, consulting and distance learning. Additional safety services include the Food Defense Resource Center and training audits. AIB is headquartered in Manhattan, KS, U.S.A., and has offices in Mexico, the United Kingdom, and China.

Maureen Olewnik, molewnik@aibonline.org
www.aibonline.org

ARVALIS Institut Du Vegetal

Fifteen people belong to the laboratory, which works with different technologies as infrared, HPLC, electrophoresis, farinograph, alveograph, baking unit, milling unit, in the aim of knowing the quality of harvest and varieties, developing new method of quality evaluation, promoting the French cereals, knowing relations between agronomical techniques and quality, evaluates the sanitary and nutritional quality.

Christine Bar L’Helgouac’h, c.bar@arvalisinstitutduvegetal.fr
www.arvalisinstitutduvegetal.fr

BRI Australia

BRI Australia is an independent, national organization engaged in research, training, & the provision of services for the Australian grains, flour milling, grains processing, and grains-based food industries.

Hon Yun, h.yun@bri.com.au, www.bri.com.au

Eurofins Scientific Inc.

Eurofins Scientific is an analytical chemistry laboratory group specializing in the analyses of food, ingredients and grain, including nutrition labeling; vitamin, lipid, mineral, and proximate analyses; microbiological assays; and pesticide/other residue testing; authenticity, allergen detection, acrylamide, GMO detection, transfats, amino acids, soy isoflavone testing and natural product analysis.

Carlos Navarro, carlosnavarro@eurofinsus.com
www.eurofinsus.com

OMIC USA Inc.

OMIC USA Inc. provides comprehensive analytical testing that is used and trusted by farmers, wholesalers, and feed companies throughout the country and around the world. Our sophisticated laboratory is staffed by experienced chemists who use the most advanced technology in the world. We specialize in: Pesticide residue, Minerals analysis, Nutritional testing, GMO (DNA) testing, Microbiological analysis.

John Lupean, labmgr@omicusa.com
www.omicusa.com

Silliker, Inc.

With 48 locations in 13 countries, Silliker, Inc. provides consulting, testing, auditing, research and training services that help assure food safety and nutrition worldwide. Working together, we’ll help your company assess product safety, assure quality, guard against contamination and spoilage, verify products and processes, keep your cost under control and empower employees through education programs.

Tom McKamey, info@silliker.com
www.silliker.com

USA Rice Federation

USA Rice Federation is the global advocate for all segments of the rice industry, developing and initiating programs to increase worldwide demand for U.S. rice.

Anne Banville, abanville@usarice.com
www.usarice.com

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www.silliker.com

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Anne Banville, abanville@usarice.com
www.usarice.com

Campden BRI

Provider of research, product and process development, consultancy and training for the food industry.

Sam Millar, info@campden.co.uk
www.campden.co.uk

Krueger Food Laboratories, Inc.

Krueger Food Laboratories, Inc. is a full-service, independent food testing and consulting laboratory and a leader in fruit juice and flavor analysis. Technical and scientific expertise, combined with extensive industry knowledge, gives Krueger Food Laboratories the ability to help a variety of industries and government agencies, both domestically and abroad, maintain and evaluate the purity and quality of their products. We specialize in: nutritional labeling, pesticide and residue analysis, fruit juice analysis, microbiology, syrup and sweetener analysis, beverage analysis, expert witness, regulatory affairs, fats and oils analysis, and isotopic services.

Dana A. Krueger, dkrueger@kfl.com
www.kfl.com
Merlin Development Inc.
Contract R&D services from concept to commercialization. Founded in 1989.
Paul C. Thompson, pthompson@merlindev.com
www.merlindevelopment.com

NP Analytical Laboratories
NP Analytical Laboratories provides testing of foods, feeds and ingredients for nutrients, contaminants, microbial pathogens and spoilage indicators. Tests offered include complete nutrition label analysis, carbohydrates and dietary fiber, vitamin assays, fatty acid profiles, amino acid profiles, preservatives, and mineral and metal analysis. Microbiological food safety and quality tests include Salmonella, Listeria, and E. coli 0157:H7. Shelf-life and microbial challenge studies are also available. A statistical services staff can aid in the design and analysis of experiments.
Dorene Rist, drist@purina.com
www.npal.com

Silliker, Inc.
With 48 locations in 13 countries, Silliker, Inc. provides consulting, testing, auditing, research and training services that help assure food safety and nutrition worldwide. Working together, we’ll help your company assess product safety, assure quality, guard against contamination and spoilage, verify products and processes, keep your cost under control and empower employees through education programs.
Tom McKamey, info@silliker.com
www.silliker.com

The National Food Lab
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Julie Hill, hillj@thenfl.com
www.thenfl.com

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Gordon R. Huber, ghuber@ximgroup.com
www.ximgroup.com

Be An Opener of Doors
— Ralph Waldo Emerson
Guidance and breakthroughs. Encouragement and connections. So much is gained by becoming a mentor or protégé. Open doors for others, and doors will be opened for you. As a protégé, you can expect help with career development, encouragement, honest criticism and feedback, and advice from someone with real-world experience. Mentors receive important recognition and feedback, a fresh perspective on the industry, and insight into basic or new research programs. Together, both protégé and mentor will be exposed to a new level of professional contacts.
Sign up to open doors by August 20, 2010 at www.aaccnet.org/membership/mentor/.

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