Spotlight on Corporate Members

AACC International Corporate Members are companies and organizations that contribute their knowledge, expertise, and professional involvement to ensure the continued strength of AACC Intl. and promote excellence in grain science worldwide. Their support of the association is greatly appreciated.

AACC Intl. would like to shine a spotlight on these companies and their capabilities. The following listing includes the company description, along with a contact name, e-mail address, and web address. Please consider consulting this listing when you are sourcing new products and ingredients or have other needs. The individuals listed may not have an exact answer to your question but should be able to direct you to the appropriate person within their organization. The information published here is provided by the corporate member representative and is current as of February 1, 2011. Contact the AACC Intl. membership department with any corporate membership questions at +1.651.454.7250 or aaccinfo@scisoc.org.

A searchable corporate membership directory, as well as a complete listing of companies with full contact information, can be found in the online corporate member directory at www.aaccnet.org/directories/corpmemb.cfm.

AB Mauri Baking Solutions
ICS is a provider of enzyme systems for the extension of shelf life. We also provide balanced oxidation systems to be used in baked products.
Nicole Rees, nicolerees@abmauri.us
www.abmf.com

ADM Milling Co.
ADM Milling Co. ranks as one of the nation’s largest processors of wheat, with mills coast to coast in select locations in the United States as well as mills located 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

Agrifood Technology
Commercially focused analytical laboratory specializing in testing of cereal and grain quality.
Cain McGregor, cain.mcgregor@agrifood.com.au

Agtron Inc.
Agtron has been setting and maintaining food industry standards for spectrophotometers and quality control analyzers for more than 50 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

AIB International
AIB International provides technical services to the cereal foods industry and food safety services to the entire food industry. Technical 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 2000, FSSC 22000), ISO 22000, HACCP, OSHA, AIB Gold Standard, and Quality System Audits. Food safety education is provided through seminars, consulting, and distance learning. Additional related safety services include the Food Defense Resource Center and training audits. AIB is headquartered in Manhattan, KS, and has offices in Mexico, the United Kingdom, and China.
Maureen Olewnik, molewnik@aibonline.org
www.aibonline.org

Andy’s Seasoning Inc.
Custom blended batters and breadings.
Daniel Keao, dan@andysseasoning.com
www.andysseasoning.com

ANKOM Technology
ANKOM Technology manufactures and markets analytical instrumentation for the food and feed industries. Best known for automating labor-intensive analytical methods and the development of filter bag technology (FBT) for determining detergent fiber, crude fiber, and crude and total fat/oil, ANKOM plans to begin delivery of an automated system for total dietary fiber analysis following AOAC 991.42 later in 2011. Capable of individual capture of IDF and SDF fractions as well as TDF, this system will reduce labor and costs.
Chris L. Kelley, ckelley@ankom.com
www.ankom.com

Anresco Inc.
Since 1943, Anresco Laboratories has been an accurate and reliable source of independent analysis, research, and consulting services to the food and nutrition industries. Our scientists offer comprehensive skills in support of nutritional analysis, food quality, food safety, and FDA import regulations. Within the scope of chemistry, microbiology, and food technology, Anresco Laboratories offers effective and customized solutions to support the business objectives and analytical specifications of our clients.
Vu Lam, vu@anresco.com
www.anresco.com
Arla Foods Ingredients

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

Courtney Leavitt, courtney.leavitt@arlafoods.com
www.arlafoodingredients.com

ARVALIS Institut Du Vegetal

ARVALIS Institut Du Vegetal is a technical institute (staff of 400) run and financed by farmers and is in charge of applied research on cereals, maize, pulps, potatoes, and forage crops in the fields of production, storage, preservation, and first process (food and nonfood uses). The mission of the institute is to provide useful, usable, and used information, techniques, and services to farmers, agricultural organizations, and firms.

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

Baker Perkins

World-leading food-engineering company offering processing systems for breakfast cereals, snacks, cookies and 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

Bay State Milling Co.

Bay State Milling Company proudly manufactures high-quality flour and mixes for the baking, food manufacturing, and food service industries. Products include hard and soft wheat flour, rye flours and meals, durum flours, semolina, specialty flours, grain blends, complete mixes, and concentrates. Flours and mixes are available in conventional, organic, and gluten-free forms in refined or whole-grain product classifications.

Michael H. Pate, mpate@bsm.com
www.bsm.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, pastas, bagels, cereals, cakes, pastries, biscotti, pizza doughs, breads, dinner rolls, muffins, biscuits, croissants, and crackers.

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

BENEO Inc.

The BENEO product portfolio consists of functional ingredients with nutritional and technical advantages that are derived from chicory roots, beet sugar, rice, and wheat. BENEO is the ideal partner to help improve the health, taste, texture, and nutritional value of a product. Through a unique chain of expertise, including the BENEO Institute, BENEO actively supports (industry partners in) the development of more balanced and healthy food products.

Joe O’Neill, joe.oneill@beneo-orafti.com
www.beneo.com

Bepex International LLC

Bepex International, founded in the early 1900s, is a global provider of process systems equipment and engineering services. Our expertise spans agglomeration, compaction, thermal processing, size reduction, and mixing. Our technical center performs feasibility studies and machine or full-process testing, including small-scale production, to aid all aspects of customer product development.

Peter Koenig, pkoenig@bepex.com
www.bepex.com

BIPEA

For 40 years, we have organized proficiency testing scheme in the fields of cereals, food industry, environmental, and cosmetics. We are certified and accredited for this activity. We have more than 1,180 members in 60 countries who trust in our nonprofit organization.

Bruno Berken, contact@bipea.org
www.bipea.org

Blue Planet Foods Inc.

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 copacking 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 preformed 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

Brabender GmbH & Co. KG

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

Brasseries Kronenbourg

Beer research center founded in 1977.
Luc Didierjean, luc.didierjean@kronenbourg-fr.com

BRI Australia

BRI Australia is an independent, national organization engaged in research, training, and 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

Briess Malt & Ingredients Co.

Manufacturer of natural grain sweeteners, including malted barley extracts and brown rice syrups; diastatic and nondiastatic 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
Brookfield Engineering Laboratories USA
Brookfield Engineering is a 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

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, snack, 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 your company’s needs in extrusion.
Michael Ehr, michael.ehr@buhlergroup.com
www.buhlergroup.com

Bunge North America
Through Bunge Oils and Bunge Milling, Bunge North America is a leading supplier of oils and shortenings and milled corn and rice ingredients ranging from bulk commodity to premium packaged value-added products. Bunge Oils features simplified solutions in the form of hybrid shortening options that balance nutritional and functional ingredient performance needs. Bunge Milling offers simplified solutions in the form of a complete milled corn product line, including whole-grain and organic customized products balanced with customer commitment. Experience simplified solutions in the form of our high-quality and innovative ingredients targeted to give you an edge in growing your product lines. Trust the experts – trust Bunge.
Bob Johnson, bob.johnson@bunge.com
www.bungenuhmerica.com

Butter Buds Food Ingredients
Butter Buds Food Ingredients (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, WI. 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. Cumberland Packing Corp. is a family-owned business in Brooklyn, New York, whose biggest selling product is Sweet ’N Low sugar substitute.
Ronald F. 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.

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

Calibré Control International Ltd.
The United Kingdom’s leading supplier of quality control instruments for the cereals, milling, and baking industries. Manufacturers of the C-Cell bread-imaging system used for objective measurement of crumb structure and features of baked products.
David Cliffe, delcliffe@calibrecontrol.com
www.calibrecontrol.com

California Raisin Marketing Board
The California Raisin Marketing Board represents the nearly 3,000 raisin farmers in California. The board’s mission is to conduct marketing activities, including fostering new product development within the foodservice and industrial category and to increase demand for all California raisin products.
Larry Blagg, larry@raisins.org
www.loveyourraisins.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 that 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, shuang@californiawheat.org
www.californiawheat.org

Campden BRI
Provider of research, product and process development, consultancy, and training for the food industry.
Sam Millar, smillar@campden.co.uk
www.campden.co.uk

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 provides consistent quality and grain safety assurance for grain commodities in domestic and export markets 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, thus enhancing the marketability of Canadian grains.
Peter A. 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 par-
ticipants from 107 countries in its courses. CIGI operates ex-
tensive pilot and laboratory facilities, including a pilot flour mill, pilot
pasta plant, pilot noodle plant, pilot pulse processing plant, pilot
and test bakeries, and analytical and food testing laboratories.
Core funding for CIGI is provided by Agriculture and Agri-Food
Canada and the Canadian Wheat Board. Additional funds and sup-
port are provided by other sectors of the agricultural industry.
Linda J. Malcolmson, lmalcolmson@cigi.ca
www.cigi.ca

Canadian Wheat Board
Controlled by western Canadian farmers, the CWB is the largest
wheat, durum, and barley marketer in the world. One of Canada’s
biggest exporters, the Winnipeg-based organization sells grain to
over 70 countries and returns all sales revenue, less marketing
cost, to farmers. The CWB and western Canadian farmers cele-
brated the 75th anniversary of the organization in 2010.
Valarmathi Gurusamy, valarmathi_gurusamy@cwb.ca
www.cwb.ca

Caravan Ingredients
Caravan Ingredients is a leader in the finest quality bakery and
food ingredients. For over 100 years we have delivered innovative
solutions, technical expertise, and endless customer service.
With an extensive product portfolio that includes specialty ingre-
dients, vitamin and mineral premixes, grain processing, polymer
additives, baking products and ingredients, and specialty blend-
ing equipment, Caravan Ingredients serves a wide range of cus-
tomer channels. Service and technology working for you.
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, stabilized grains and flours
through all natural, protected cooking technologies and a unique
stabilizing, milling, and mixing process. Caremoli produces in-
stant rice flours, gluten-free flours, all natural, flavor-enhancing
cravings and blends of multi–whole-grain flours and fibers. Care-
moli is also a manufacturer/blender of various hydrocolloids and
distributor of many raw materials, ingredients, and specialty
products to the food industry, including gums, fibers, acidulates,
antioxidants, sweeteners, flavor enhancers, malts, syrups, and
John R. Brandquist, j.brandquist@caremoli-usa.com
www.caremolingroup.com

Cargill Inc.
Cargill is one of the world’s leading suppliers of wheat flour, tex-
turizers, oils, sweeteners, cocoa, chocolate, salt, soy products,
flavors, and health-promoting ingredients to the food and bever-
age industries. In addition to supplying safe, high-quality ingre-
dients, Cargill provides a broad range of application and technical
capabilities that help our customers develop and commercialize
innovative new products.
William A. Atwell, bill_atwell@cargill.com
www.cargill.com

Cereal Food Processors Inc.
Wheat flour milling, including soft wheat flour, hard wheat flour,
whole-wheat flour, and wheat bran.
Tim Aschbrenner, taschbrenner@cerealfood.com
www.cerealfood.com

Cereal Ingredients Inc.
Cereal Ingredients is a specialty ingredients manufacturer estab-
lished in 1990. The company produces food particulates that add
flavor, texture, and color to baked goods and ready-to-eat cereals,
as well as preblended mixes. Other applications include ice cream
and nutritional foods. Our new Nutri-Bites contain adjusted lev-
els of protein.
James L. Thomasson, jthomasson@cerealingredients.com
www.cerealingredients.com

Cereal Science and Technology-SA
ICC-SA, the South African National Committee for the Interna-
tional Association for Cereal Science and Technology was found-
ed in 1986 and exists to promote the development of cereal sci-
ence and technology in South Africa and southern Africa.
K. Gyebi Duodu, gyebi.duodu@up.ac.za

CHOPIN Technologies
CHOPIN Technologies, a subsidiary of the Tripette&Renaud
group, was founded in 1836. It creates grain and flour quality
control solutions and provides industry 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, Alveoconsistograph, Rheofer-
mentometer), etc. The CHOPIN Applications Laboratory also
provides specific services such as training, specific studies, etc.
Charles Loubersac D’Hotel, cloubersac@chopin.fr
www.chopin.fr

Church & Dwight Co. Inc.
Church & Dwight Co., Inc. is the leading manufacturer of sodi-
um, ammonium, and potassium bicarbonates to cereal, bakery,
and snack manufacturers. Unrivaled R&D resources enable the
company to help technical professionals redesign the way chemi-
ical leavening can be used to enhance a wide variety of product
characteristics. Arm & Hammer can help customers design indi-
vidual leavening systems to maximize their product formulations.
Jeffrey B. Shore, jeffrey.shore@churchdwight.com
www.ahperformance.com
CII Laboratory Services

CII Laboratory Services provides independent analyses for grains, feeds, and 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 M. Stewart, gstewart@ciilab.com
www.ciilab.com

Colloides Naturels 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: 90% natural soluble prebiotic fiber, with nutritional and functional properties. Equacia: 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.cnius.com

ConAgra Mills

ConAgra Mills offers the most comprehensive selection of premium multiuse flours in the industry, from hard and soft spring wheat and pastry flours to durum, rye, and custom flour ingredients. We also offer the largest variety of innovative grain ingredients, including Ultragrain whole-wheat flour (www.ultragrain.com), Sustagrain ultra–high-fiber whole grain, ConAgra Mills Ancient Grains, and an industry-leading low-microcount flour that offers complete functionality and a truly safe delivery system.

Glen L. Weaver, glen.weaver@conagrafoods.com
www.conagramills.com

Corpus Christi Grain Exchange

Grain inspection.
William V. Bohach, ccgrx@att.net

Cotecna Inspection Inc.

Cotecna is one of the world’s leading third-party, trade inspection, security, and certification companies, with over 35 years of experience spanning 100 countries. Its mission: to provide specialized third-party inspection and testing services by offering innovative, tailor-made solutions for the commodity and consumer goods sectors. Cotecna strives to improve, facilitate, secure, and manage risk for its clients throughout the world.

Russell Morgan, russell.morgan@cotecnausa.com
www.cotecna.com

Covance Laboratories

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

Matt Bischoff, matthew.bischoff@covance.com
www.covance.com

CreaNutrition

CreaNutrition-Swedish Oat Fiber develops, produces, and sells OatWell oat bran ingredients and products that are especially rich in β-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% (β-glucan) and total dietary fiber to 44%. Functional nutritional attributes are focused cardiovascular health (FDA Health Claims), moderation of glycemic index, satiety, weight management, and improving of gastrointestinal function.

Ruedi Duss, ruedi.duss@creanutrition-sof.com
www.creanutrition-sof.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 industries. The company also blends and packages private-label hot cereals and dry food mixes.

Joel W. Dick, j dick@dakotaspecialtymilling.com
www.dakotaspecialtymilling.com

Danisco USA Inc.

Danisco is a manufacturer of functional ingredients for the food industry, including emulsifiers, enzymes, hydrocolloids (pectin, alginate, carrageenan, LBG), and 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, 115-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 I. Parisi, pparisi@dmflavors.com
www.dmflavors.com

Deibel Laboratories

Deibel Laboratories grew from a small store-front lab in Madison, WI, in the early 1970s to an international corporation of nine food-testing labs. As an ISO 17025:2005-compliant testing facility, Deibel Laboratories plays an integral role in food and product safety for industry-leading producers as well as family-run operations.

Tracey Buchholz, tbuchholz@deibellabs.com
www.deibellabs.com
DeWafelbakers LLC
DeWafelbakers LLC is a retail frozen pancake and waffle manufacturer that co-manufactures for major U.S. food companies, as well as under the Dewafelbakers brand. The Dewafelbakers brand of pancakes and waffles are found in most U.S. grocery locations and also in specialty retail.  
Diane Wright Hoffpauer, dhoffpauer@dewafelbakers.com  
www.dewafelbakers.com

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

DSM Food Specialties USA Inc.
DSM Food Specialties USA, Inc. is a world leader in enzyme manufacturing. DSM is committed to creating value by discovering, developing, and marketing enzymes for cereal-based applications. DSM offers a complete range of activity levels of amylase, hemicellulase, glucose oxidase, lipase, and protease enzymes. DSM manufactures asparaginase, a new enzyme solution to reduce acrylamide levels in food products. Contact your Bakezyme Sales Department at www.dsm-foodspecialties.com.  
Stephen Schorn, stephen.schorn@dsm.com  
www.dsm-foodspecialties.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. We also are copackers for Gold Medal flour and Betty Crocker mixes for General Mills USA.  
Rajendra Kumar, rajendra_kumar@iffco.com  
www.iffco.com

ENRECO Inc.
Founded in 1987, ENRECO provides whole-grain, non-GMO flaxseed flours and other ingredients for the food and nutritional products industries. ENRECO developed innovative processing systems to triple-clean their product and proprietary stabilization technologies allowing a two-year shelf life, guaranteed! It maintains superior AIB certification, offers organic and nonorganic products, and is certified kosher.  
Sean F. Moriarty, sales@enreco.com  
www.enreco.com

Enzyme Development Corp.
A manufacturer and supplier of enzymes to the food, agricultural, pharmaceutical, and textile industries. Founded in 1953.  
C. Peter Moodie, cpms@enzymedevelopment.com  
www.enzymedevelopment.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.  
Rikard Westbom, rikardwestbom@eurofins.se  
www.eurofins.se

Eurofins Scientific Group
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; pesticide/other residue testing; and authenticity, allergen detection, acrylamide, GMO detection, trans fats, amino acids, soy isoflavone testing, and natural product analysis.  
Carlos Navarro, carlosnavarro@eurofinsus.com  
www.eurofinsus.com

Fazer Bakeries Ltd.
The origins of Fazer Group lie in a family company founded in 1891 when Karl Fazer opened his first café in Helsinki. Today the group offers meals, bakery products, and confectionery, and it operates in a total of eight countries. The mission of Fazer Group is to create taste sensations. Its operations are based on a passion for customer, quality excellence, and team spirit. Fazer Bakeries is the leading bakery company in Finland and one of the leading companies 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 and research and development center.  
Sampsu L. Haarasilta, sampsa.haarasilta@fazer.com  
www.fazerbakeries.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

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, 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
FOSS Analytical AB

FOSS Analytical AB belongs to the Danish FOSS Group and was founded in 1956. We develop and market quality control instruments based on reference methods and rapid indirect methods for the food, agriculture, grain, pharmacy, and chemical industries. Our solutions provide analysis and quality control throughout the production process, from lab routine analysis to at-line and in-line process control.

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

FOSS North America Inc.

FOSS offers highly accurate, easy-to-use solutions for all stages of grain analysis—on-farm, grain receival, in the lab, and at the production line. By using FOSS solutions, you can be confident in correct grading, payment, and production profitability. Solutions are available to analyze protein, moisture, ash, and other parameters in whole grains, ground samples, flours, and oils.

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

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 a staff of 24 people and is equipped with all the modern analytical instruments such as GCs, GCMS, HPLCs, AAS, ICP, auto analyzers, flow injection analyzers, Kjeldahl nitrogen analyzers, etc.

Firdaus Talib Al-Harthy, envlab@omantel.net.om

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 with facilities in the United States, Europe, Asia, South America, and Mexico.

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

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@generalmills.com
www.medallionlabs.com

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

Grain Millers Inc.

Grain Millers, Inc. offers a full line of specialty grain products, including oats, barley, and wheat, available in flakes, steel-cut, flour, and pearled grains. With two plant locations (Eugene, OR, and St. Ansgar, IA), Grain Millers is easily available to service locations throughout the United States.

Steven J. Eilertson, steve.eilertson@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, 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 TruBran corn bran and oat fiber.

Kevin G. Lester, kevin_lester@grainprocessing.com
www.grainprocessing.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 area of expertise encompasses laboratory services, technological transfer, and ingredient nutrients and quality control.

Miguel Angel O. Gonzalez, ma.gonzalez@granotec.com
www.granotec.com
Hans-Dieter-Belitz-Institute for Cereal Grain Research

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 effects of additives in breadmaking, 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@tum.de
www.hdbi.de

Haubelt Laborgeräte GmbH

Haubelt Laborgeräte GmbH, founded January 2006 in Berlin, has been designed to test the rheological properties of wheat and wheat flour. Haubelt produces rheological flour quality-testing instruments, among others Flourgraph E 6 (Farino) and Flourgraph E 7 (Extenso), both with ICC draft standard, sedimentation, gluten washing, falling number devices, etc.

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

Hesco Inc.

Hesco Inc./Dakota Organic Products is a privately owned company with multiple production facilities that has been supplying conventional and organic grains to the food and pet food industries for more than 25 years. Hesco specializes in cleaning, milling, cracking, blending, and packaging of whole and processed grains. Hesco is BRC and AIB certified, FDA registered, USDA and QAI certified organic, and certified kosher. Safe, quality food starts with Hesco.

Julie LeVake, julie@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 industrial food manufacturers.

Glenn Grimshaw, Sr., hunterwalton@earthlink.net
www.hunterwalton.com

ICL Performance Products LP

ICL Performance Products offers a complete line of phosphate-based ingredients for chemical leavening and dough conditioning, featuring EZ Dough, Leverage, Lev-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’ newest fortification technology, Forti-Cal Plus, enables beverage manufacturers to cost-effectively deliver substantial levels of calcium fortification in clear beverages. The company also provides phosphate salts for the cereal, meat, poultry, seafood, dairy, beverage, and pet food market segments. Astaris’ staff of technical specialists can assist in the design and reformulation of new food products, as well as help improve existing products. This helps food and beverage manufacturers take advantage of the latest trends in product development to gain consumer brand preference.

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

ILC Micro-Chem

Food science analytical laboratories.

Ron Tadgell, ront@ilcmicro-chem.com

InfraReady Products Ltd.

“‐The Good We Get from Grain.’’ InfraReady is an innovative ingredient manufacturer, providing precooked cereal grains, oils, and legumes to food processors around the world. InfraReady’s precooking step improves water absorption, reduces microbial and enzymatic activity, and enhances 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 available in conventional and organic forms.

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

Innophos, Inc.

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

Birkin P. Weith, birkin.weith@innophos.com
www.innophos.com

Intertek Agri Services

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

Graham Fogg, graham.fogg@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.

Dia Panzer, dpanzer@jrusa.com
www.jrusa.com

Kellogg Co.

Margaret R. Bath, margaret.bath@kellogg.com
www.kelloggs.com

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. Our routine services include authenticity evaluation of fruit juice products, flavorings, beverages and sweeteners; nutritional labeling analysis, pesticide residue analysis, microbiology, and regulatory support and expert witness assistance. 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
Lallemand Baking Solutions

Lallemand Inc. is a privately held Canadian company specializing 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, USA), European Yeast (based in Vienna, Austria), Lallemand South Africa (based in Johannesburg, South Africa), and Specialty (based in Toulouse, France). Lallemand Baking Solutions is part of the Specialty Division, along with Fermented Beverages, Ethanol Technology, and Human and Animal Nutrition. Administrative offices for the parent company are in Montreal, QC, Canada.

Merna Legel, mlegel@lallemand.com
www.lallemand.com

Mafco Worldwide Corp.

Mafco Worldwide Corporation is recognized as a leading manufacturer of licorice products. Using the unique properties of glycyrrhizin, Mafco has developed the Magnasweet product line. The sensory effects of Magnasweet are generally described as slow in onset, intense, and lasting. This accounts for Magnasweet’s ability to enhance the duration, intensity, and character of many flavors. The delayed onset and lasting character of Magnasweet products enable formulators to extend flavors and modify undesirable aftertaste that is bitter, astringent, or metallic. To learn more please visit our website.

Joseph Olesiewicz, jolesiewicz@mafcolicorice.com
www.magnasweet.com

Malt-O-Meal

Manufacturer of ready-to-eat and hot breakfast cereals.

Richard C. Myron, dick_myron@malt-o-meal.com
www.malt-o-meal.com

Malt Products Corp.

Malt Products produces malt extracts and syrups for the food industry, including diastatic, nondiastatic, liquid, and dry forms of malt. The 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

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 foods, cultured dairy products, frozen dairy desserts, confections, dietary supplements in every form, and much more. For more information, please visit our website.

Yuma Tani, info@fibersolz.com
www.fibersolz.com

McCormick & Co. Inc.

With an extensive network of researchers, trend experts, chefs, home economists, food technologists, and sensory analysts, McCormick & Company, Inc. keeps its finger on the pulse of flavor. McCormick was founded in 1889 in Baltimore, MD. Today it is a global leader in the sale of spices and herbs, flavors and seasonings. McCormick sources high-quality ingredients 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 measurement of carbohydrates, organic acids, alcohols, and enzymes.

Methods developed include those for resistant starch (AACC Method 32-40.01, AOAC Method 2002.02), starch damage (AACC Method 76-31.01), mixed-linkage β-glucan (AACC Method 23.03.01, AOAC Method 995.16), total starch (AACC Method 76.13.01, AOAC Method 996.11), fructan (AACC Method 32-32.01, AOAC Method 999.03), α-amylase (Ceralpha method; AACC Method 22.02.01, AOAC Method 2002.01), α-amylase (Amylalase method; AACC Method 22.02.01, AOAC Method 2002.01), β-amylase (Amylalase method; AACC Method 22.02.01, AOAC Method 2002.01), β-amylase (Amylalase method; AACC Method 22.02.01, AOAC Method 2002.01), and others. Also supplies pure enzymes, polysaccharides, and test tablets for the measurement of a range of enzymes. Megazyme has recently expanded its range of test kits into the wine and beverage industries. New test kits include acetic acid, fructan HK, glucose/fructose, lactose/galactose, l-malic acid, mannitol, sorbitol/xylitol, sucrose/glucose, aspartame, aspartic acid, ethanol, d-lactate, l-lactate and d-malic acid, xylose, asparagine, and glutamine. Current research is focused in the biofuels and glycolobiology fields.

Barry V. McCleary, barry@megazyme.com
www.megazyme.com

Merlin Development Inc.

Contract R&D services from concept to commercialization. Founded in 1989.

Sue C. Carlson, scarlson@merlindev.com
www.merlindevelopment.com

Mid-America Food Sales Ltd.

Mid-America Food Sales, Ltd. is an international food ingredient marketing and consulting company. We provide solutions to the food and nutritional industries. Our focus is fiber, specialty grains, prebiotics, and probiotics.

Steven Feinberg, mafs00@ameritech.net
www.midamfoodsales.com

Minot Milling

Minot Milling is a subsidiary of Philadelphia Macaroni Company. Located in Minot, ND, durum semolina production began in 1998. Production capabilities expanded with the addition of a spring wheat mill in 2004.

Cindy Bruns-Olson, cindyolson@minotmilling.com
www.minotmilling.com
Monsanto Company, St. Louis, MO, is a leading provider of agricultural solutions to growers worldwide and a 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.

Bruce Schnicker, bruce.schnicker@monsanto.com  
www.monsanto.com

Morton Salt Inc.

Offers a complete line of cereal mixing salts, snack topping salts, and 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

National Manufacturing Co.

Since 1939 National Mfg. has been supplying analysis equipment to the food science and production industries worldwide. Equipment items include the Risograph, mixograph, 10- to 200-g dough mixers, fermentation cabinets, several models of test baking ovens, a set of small dough-sheeting rolls, and a three-roll molder suitable for pup loaves. This year National Mfg is happy to introduce the Insectograph and a three-row color sorter to the product list.

Dan Moore, dmoore@tmcoinc.com  
www.national-mfg.com

Navas Instruments LLC

Navas Instruments offers the most efficient and economical instrumentation for the analysis of moisture and ash. Our multisample, multimatrix (MMS-4000), fully automatic analyzer for moisture and/or ash allows loading up to 90 samples at one time. Our primary focus is our customers: to provide advanced, reliable, 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 our website 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

Nissin Seifun Group Inc.

Nissin Flour Milling is Japan’s largest milling company, 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, endo@mail.ni-net.co.jp  
www.nisshinseifun.co.jp

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 analyses. 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.

Lynn Loudermilk, npal@purina.com  
www.npal.com

Oat Ingredients LLC

OatWell Ingredients offers the natural health benefits and functional attributes of oats, enhancing opportunities for health-promoting food formulations in cardiovascular health, weight management, prolonged energy, and glycemic control. Oat Ingredients imports and distributes OatWell ingredients from Crea-Nutrition-Swedish Oat Fiber AB. OatWell oat bran, flour, and oil added-value ingredients provide oat-soluble fiber to 28% (β-glucan) and total dietary fiber to 50%+. OatWell ingredients comply with FDA standards for oat- and fiber-based health claims.

Scott Dumler, scottdoatingredients.com  
www.oatingredients.com

Oatly AB

Oatly AB is a food company that focuses on development, marketing, and sales of oat-based nondairy 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

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, and microbiological analysis.

John Lupean, info.usa@omicusa.com  
www.omicusa.com

Ottens Flavors

Richard Robinson, flavors@ottens.com  
www.ottensflavors.com

P&H Milling Group Limited

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

Palatinit of America Inc.

Isomalt from Palatinit 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 A. Bryant, dbryan@palatinit.com  
www.isomaltusa.com
Palsgaard Inc.
Palsgaard manufactures emulsifiers and blends of emulsifiers and stabilizers in safe, 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

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

Perten Instruments AB
Perten 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, Perten 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@perten.com
www.perten.com

Perten Instruments Inc.
Perten 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, Perten 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.
Wes Shadow, wshadow@perten.com
www.perten.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, extruded 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.
Jennifer Eastman, jeastman@pgpint.com
www.pgpinpt.com

Pinnacle Foods Group LLC
Rochester-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, tammy.denanur@pinnaclefoods.com
www.birdseyefoods.com

Polypro International Inc.
Polypro International, Inc. was founded in Minneapolis, MN, 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 industries. Polypro pioneered the development of high-viscosity and ultra-high-viscosity guar gums. Polypro is in the unique position of being able to offer valuable insight into the international food and nonfood 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 production 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

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

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 A. Ploen, kyep@qualitechco.com
www.qualitechco.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 bacteria. R-Biopharm is the worldwide exclusive distributor for the Boehringer Mannheim Roche enzymatic tests.
Sean A. Tinkey, s.tinkey@r-biopharm.com
www.r-biopharm.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, and Headland, AL.
Roy Loepp, roy_loepp@seaboardcorp.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-min 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.riviana-industrial.com

Romer Labs Inc.

Romer Labs is a leading provider of diagnostic solutions, including mycotoxin, allergen, and GMO tests for the agricultural, food, and feed industries. Our broad range of innovative tests and laboratory services play a pivotal role in integrated food safety solutions to “Make the World’s Food Safer.”
Michael Prinster, michael.prinster@romerlabs.com
www.romerlabs.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 transoceanic logistics services on company-owned and chartered bulk carriers.
Roy Loepp, roy_loepp@seaboardcorp.com
www.seaboardcorp.com

Sensient Colors Inc.

Manufacturer of FD&C and natural colors for foods and beverages.
Mark Goldschmidt, mark.goldschmidt@sensient-tech.com
www.sensient-tech.com

Sensus America Inc.

Sensus, a subsidiary of Royal Cosun, is a leading manufacturer and global marketer of Frutaﬁt inulin and Frutalose fructo-oligosaccharides (FOS). These are soluble and fermentable fibers that promote wellness and health through their bifidogenic/prebiotic properties. These features can be combined with the nutritional benefits from inulin/FOS as a fiber (1.5 kcal/g) if applied as a (partial) replacer of sugar, sugar alcohol, flour, starch, and fat, resulting in higher ﬁber and calorie-reduced foods and beverages. Through careful physical modiﬁcations, a range of easy to apply Frutaﬁt and Frutalose products has been developed, all GRAS, which are used in a variety of food systems, such as baked goods, bars, beverages, cereals, confectionary, and dairy products. Sensus America (2003) has a sales, marketing and distributing organization covering North America, with its main ofﬁce in New Jersey, which includes an application lab.
Fred Kaper, aparna.deshpande@sensus.us
www.sensus.us

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 costs under control, and empower employees through education programs.
Tom McKamey, info@silliker.com
www.silliker.com

Southern African Grain Laboratory

SAGL is the only independent grain quality testing laboratory in southern Africa and serves as the reference laboratory for the grain industry. We offer grading, milling, physical, chemical, rheological, baking, mycotoxin, and macro- and micronutrient analyses. SAGL is an ISO/IEC 17025, SANAS (South African National Accreditation System) accredited testing laboratory.
Jolanda Nortje, jolanda.nortje@sagl.co.za
www.sagl.co.za

SPEX SamplePrep LLC

SPEX SamplePrep has been providing superior laboratory equipment since 1954. Our mills and grinders include the high-speed Mixer/Mills and all-new 2010 Geno/Grinder. Both mills accommodate a wide range of vial sizes and are effective for mixing, grinding, and extraction for a variety of applications.
Keith Tucker, sampleprep@spexcsp.com
www.spexcsp.com/sampleprep

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-effec-
tive, coating and drying systems suitable for many products. In addition, a complete line of gravimetric liquid and dry “Retro-Kits” for existing Uni-Spense dry ingredient distributors and liquid applicators is available. The Spray Dynamics team offers solutions that simplify the toughest coating problems. Forty-plus years of 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 is the designer, manufacturer, and worldwide distributor of the VolScan Profiler, TA.XT-Plus, TA.HDPlus texture analyzers and the associated Exponent software package. The company’s continuing goal is the development of the most up-to-date, most reliable, and 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 the bakery industry. A well-equipped applications laboratory is available to assist clients in the optimization of their test protocols.

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Strasburger & Siegel Inc.

Süpát Sirivicha, samsiri@sas-labs.com
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SunOpta Grain & Foods Group

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

Sue Klemmensen, sue.klemmensen@sunopta.com
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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 and conventional), pea fiber (organic and conventional), stabilized bran (oat, wheat, corn), stabilized wheat germ, Barley Balance β-glucan concentrate, MultiFiber blends (insoluble and soluble fiber blends), and specialty starches.

Rajen Mehta, rajen.mehta@sunopta.com
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Suzanne’s Specialties Inc.

Susan A. Morano, suszspec@earthlink.net
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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
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Syral SAS

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 continent.

Anne Wagner, maria.herremans@syral.com
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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 has been researching the advantages of using grain products to improve functionality, process efficiency, and product quality.

Yoshiaki Maeda, t-kokurui@po.synapse.ne.jp

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.

Carrie Watgen, salesinfo@tateandlyle.com
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Texture Technologies Corp.

Texture Technologies Corp. 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; hardness of soft dough; snap and bendability/breakability of cookies, crackers, and snack foods; staleness of breads and doughnuts; spreadability of icings; and stiffness of pie fillings. The Keiffer dough extensibility 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.

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The Hershey Co.

Hershey Foods Company is the leading North American manufacturer of quality chocolate and nonchocolate confectionery and chocolate-related grocery products and has a variety of international operations.

C. Daniel Azzara, dazzara@hersheys.com
www.hersheys.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 & Bucyrus, OH; Dowagiac, MI; Roanoke, VA; and Mount Olive, IL.

Janice M. Levenhagen, jlevenhagen@mennel.com
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The Wright Group
Since 1956, Wright Enrichment, Inc. has been leading the industry in supplying custom vitamin and mineral blends. Their premixes are used in a variety of products, including cereals, breads, snacks, beverages, and nutrition bars. Wright offers competitive pricing, expert technical assistance, and 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 application to your needs. XIM takes great pleasure in bringing excellence and efficiency to product development at a lower cost than internal R&D departments. In addition to providing the services mentioned above, XIM’s long-term focus is on exploring, identifying, and implementing new key 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. Founded in January 2005, XIM provides consulting services, product innovations, and technological advancements to its targeted industries.
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 that meet your product development goals. TIC Gums offers a full line of gums and gum systems for baking applications, including TICorganic certified organic gums.
Karen Siler, ksiler@ticgums.com
www.ticgums.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 feed/ingredient testing, and production support.
Wade Whittington, wade.whittington@tyson.com
www.tyson.com

United Flour Mill Co. Ltd.
Phanit Ngamkroeckjoti, pngamkrekchoti@ufmfc.com

USA Rice Federation
USA Rice Federation is the global advocate for all segments of the U.S. rice industry with a mission to promote and protect the interests of producers, millers, merchants, and allied businesses. About 85% of the rice consumed in the United States is grown here. U.S. rice farmers produce an abundance of short-, medium-, and long-grain, organic, and specialty rices, in Arkansas, California, Louisiana, Mississippi, Missouri, and Texas, according to the highest quality and wholesomeness standards.
Anne Banville, abanville@usarice.com
www.usarice.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 S. Elliott, belliot@white-energy.com

USDA FGIS, Technology and Science Division
The USDA-Federal Grain Inspection Service’s Technology and Science Division (TSD) in Kansas City, MO, has nationwide responsibility for developing official grain quality assessment methods and providing training, standardization, and final appeals for the U.S. Official Inspection Service. The Federal Grain Inspection Service was created as a separate agency in 1976 and is currently a program within the Grain Inspection, Packers and Stockyards Administration.
G. Ronald Jenkins, g.ronald.jenkins@usda.gov
www.gipsa.usda.gov

Virgo Publishing
Written for R&D professionals and corporate management executives at foodservice, food, and beverage manufacturing companies, Food Product Design magazine (www.foodproductdesign.com) delivers use-it-now, practical content for product development professionals and market analysis of industry news for the executive-level reader. Food Product Design is the official media for SupplySide West (www.supplysideshow.com), the world’s largest event for healthy and innovative ingredients.
Robert F. Weeks, rweeks@vpico.com
www.foodproductdesign.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

Viterra
Can-Oat Milling, the world’s largest industrial processor of quality oat products, operates two state-of-the-art milling facilities located in Portage la Prairie, MB, and Saskatoon, SK, Canada. Combined plant capacity is over 10,000 cwt of finished oat products per day. Both facilities operate seven days per week. 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. Oats have been recognized as health-promoting products that help to lower cholesterol, prevent cancer, and enhance healthy digestion processes. The Food and Drug Administration’s approval of oat bran’s cholesterol-lowering properties has focused attention on the health benefits from oats and other grain-based foods. Can-Oat’s healthy product line includes, but is not limited to, 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, including the United States, Mexico, Central and South America, the Caribbean, and Australia. Can-Oat Milling is a wholly owned subsidiary of Saskatchewan Wheat Pool.
Kelly L. Henderson, kelly.henderson@viterra.ca
www.can-oat.com
VTT Technical Research Centre

VTT Technical Research Centre of Finland is a globally networked multitechnological contract research organization. VTT provides high-end technology solutions and innovation services. We enhance our customers’ competitiveness, thereby creating prerequisites for sustainable development and wellbeing. We utilize enzymes and microbes to tailor food quality and functional properties, with a focus on wholesome and health-promoting foods and food ingredients. Our special expertise is in plant-based raw materials, biopolymers, and fractions, as well as fiber-rich, low-fat, and low-salt foods.

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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
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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.

Therese M. Malundo, therese.malundo@ztrim.com
www.ztrim.com

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