David Mackay has retired from Kellogg Company effective January 1. The board has elected John A. Bryant, chief operating officer and current member of the board, as the new president and CEO effective January 2. www.kelloggs.com

Jody Emmel and Lindsay Mahon, FONA International, have achieved the title of certified flavor chemist, and Marissa Piazza, also with FONA, has earned the title apprentice member of The Society of Flavor Chemists. Additionally, Dawn Meier has joined FONA International as an account executive, bringing more than 20 years of experience in the food industry with product development and sales. www.fona.com

Sherri Lehman has joined the North American Millers’ Association (NAMA) as director of government relations. Lehman will lead the development and implementation of programs to support NAMA’s research strategy and programs that support public policy affecting nutrition and food safety. www.namamillers.org

TIC Gums, the leader in texture and stabilization technology for the food industry, has named Amy McDonald vice president of sales. McDonald is former vice president of sales and chief revenue officer at FONA International, which develops flavors for a broad variety of food applications, including confection, beverage, bakery/snacks, and nutritional. www.ticgums.com

Ingredient Products

Coloring
Sethness Products Company introduces its newest Class I Powdered Caramel Color. The commercially available SB116 is a label-friendly powder that can improve the visual appeal of baked goods, cereals, dry blends, meat rubs, and seasonings. www.sethness.com

Preservative
CytoGuard Stat-N, a powerful natural preservative designed to increase shelf life through microbial suppression, has been added to A&B Ingredients line of antimicrobials. CytoGuard Stat-N is a proprietary blend of lignin fractions which contain actives from carbonyl compounds, organic acids, and some residual phenolics. It has been designed to suppress major pathogens and spoilage bacteria without contributing flavor or color loss to the finished product. www.abingredients.com

Plant Equipment

Rolls
PFE Rolls’ Flaking Rolls are designed to withstand high pressure and related heat when opposing rolls are used to crush grain into cereal flakes. These custom-manufactured chill rolls offer an extended production life without shell cracking, weld cracking, or leaky ends. www.pferolls.com

Regulatory

EPA Removes Saccharin from Hazardous Substances Listing
The U.S. Environmental Protection Agency (EPA) has removed saccharin, a common artificial sweetener, and its salts from the agency’s list of hazardous substances. Saccharin is no longer considered a potential hazard to human health. Saccharin is a white crystalline powder that is found in diet soft drinks, chewing gum, and juice. Saccharin was labeled a potentially cancer-causing substance in the 1980s. In the late 1990s, the National Toxicology Program and the International Agency for Research on Cancer re-evaluated the available scientific information on saccharin and its salts and concluded that it is not a potential human carcinogen. Because the scientific basis for remaining on EPA’s lists no longer applies, the agency has removed saccharin and its salts from its lists. EPA proposed the removal of saccharin and its salts from the lists on April 22, 2010, and did not receive any comments opposing the proposal. More information is available at www.epa.gov/waste/hazard/wastetypes/wasteid/saccharin/index.htm.

AACC International Annual Meetings

Calendar

2011

March

13–18. Fifteenth Annual Practical Short Course on Snack Foods Processing. College Station, TX, U.S.A. E-mail: mnriaz@tamu.edu; www.tamu.edu/extrusion


29–31. Procurecon Indirect 2011. London. E-mail: procurecon@wbr.co.uk; www.procurecon-indirect.com

29–31. Introduction to Food Chemistry. University of Minnesota, St. Paul Campus. E-mail: kkoecher@umn.edu; fscn.cfans.umn.edu

April

5–8. Asian Noodle and Technology and Ingredient Application Short Course. Portland, OR, U.S.A. E-mail: ghou@wmcinc.org; www.wmcinc.org

10–13. Second ICC Latino-American Conference 2011. Santiago de Chile, Chile. E-mail: anita.habershuber@icc; www.icc.or.at/events.php

11–13. C&E Spring Meeting: Texture, Aroma, and Taste—Key Consumer Drivers to Healthy and High-Quality Cereal Products. Freising, Germany. E-mail: ziel-tum-akademie@zew.tum.de; springmeeting2011.de

May

2–6. 115th Annual IAOM Conference and Expo. San Antonio, TX, U.S.A. E-mail: shannon.henson@iaom.info; www.iaom.info

3–4. FIAPP International, Victam International, and Grapas International 2011. Cologne, Germany. E-mail: expo@victam.com; www.victam.com

June

2. ProcureCon CPO Roundtables 2011. Le Meridien Piccadilly, London. E-mail: procurecon@wbr.co.uk; www.procureconroundtables.com

July

3–4. VIAPP International, Victam International, and Grapas International 2011. Cologne, Germany. E-mail: expo@victam.com; www.victam.com


October

2–4. All Things Baking. Schaumburg, IL, U.S.A. E-mail: info@allthingsbaking.org; http://allthingsbaking2011.com

Extrusion Processing:
Technology and Commercialization
An International Grains Program Short Course

August 9–12, 2011

IGP Conference Center
Department of Grain Science and Industry
Kansas State University
Manhattan, Kansas

For Details and Registration Information
Please Visit the IGP Website www.ksu.edu/igp

Or Contact:
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Manager
Research & Development

Direct applied research into 1) the functionality of processed grain products in various applications, 2) capabilities of grain processing systems, both basic and advanced, and 3) composition of cereal grains, especially wheat. Objectives include regular introduction of new and enhanced products to Siemer Specialty Ingredients, and support of sales and marketing efforts for all products. A background in cereal grains food products development, including formulation of starch-based products (batters, coatings, soups, sauces & gravies in particular) is essential. BS in Food Science or related discipline and/or 5-10 years work experience in related field including extensive exposure to cereal starch-based products (wheat flour knowledge in particular). Successful work experience with standard cereal chemistry lab equipment.

For consideration, please send resume to srobb@siemer milling.com or mail to Siemer Milling Company, P.O. Box 670, Teutopolis, IL 62467.

Do you have something to say?

Cereal Foods World encourages readers to submit news items and letters to the editor.

News Items:
- People announcements
- Calendar items
- Ingredient and product releases

Letters to the Editor:
- Respond to recent articles
- Share new topic ideas

Send correspondence to:
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Here to Serve You

AACC International values you as a member and wants to provide the best service, products, and programs possible. This list provides a quick reference for areas you may need assistance with. Visit AACCnet at www.aaccnet.org for these and other services, as well as the latest AACC International news and information. When in doubt, contact us at the general number.

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