

People

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 nutritionals. www.ticgums.com

Companies

Acquisitions

Archer Daniels Midland Co. has acquired Carolina Soya's Estill, SC, U.S.A., assets, including the company's soybean storage facility and a shuttered soybean processing plant. www.adm.com

General Mills has signed a contract to buy Pasta Master, a producer of chilled Italian meals, pasta, and sauces based in Bendigo, Victoria. The sale is expected to be completed in March 2011 and includes the business and a production facility in Bendigo. www.generalmills.com

Bunge North America, the North American operating arm of Bunge Limited, announced that it has agreed to buy the rice milling business of Pacific International

Rice Mills, LLC (PIRMI), a subsidiary of Anheuser-Busch, Inc. PIRMI produces bulk and packaged milled rice for domestic and export markets. The mill is located in Woodland, CA, U.S.A. www.bungenorthamerica.com

Award

SunOpta Ingredients Group received the Industrial Water Quality Achievement Award from the Water Environment Federation—an international not-for-profit technical and educational water quality organization. The award is presented to the corporation that best demonstrates significant, lasting, and measurable excellence in water quality through design and operation of an industrial wastewater, pretreatment, or source prevention program. www.sunopta.com

Education

The W. K. Kellogg Chair in Cereal Science and Nutrition at the Katholieke Universiteit Leuven (K.U. Leuven) was inaugurated in Leuven, Belgium, Mark Waer, rector of K.U. Leuven and Margaret Bath, vice president for research, quality, and technology of the Kellogg Company, Battle Creek, MI, U.S.A. The chair's objective is to support education and research in the field of cereal science and nutrition. Jan Delcour and Kristin Verbeke, both of the Katholieke Universiteit Leuven, have been appointed joint holders of the chair. Kellogg's has invested in the chair for a period of five years. It is named after William Keith Kellogg, one of the founders of the Kellogg's Company, which has an obvious interest in the health effects of cereals. www.kelloggs.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

- 2011.** Palm Springs, CA, U.S.A., Palm Springs Convention Center. Oct. 16–19.
- 2012.** Hollywood, FL, U.S.A., Westin Diplomat Hotel. Sept. 30–Oct. 3.

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

14–16. AACC Intl. Food Extrusion Short Course. Tampa, FL, U.S.A. www.aaccnet.org/continuingeducation/2011FoodExtrusion.asp

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@wzw.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

18–20. AACC Intl. Milling and Baking Division Spring Technical Conference. Bloomington, MN, U.S.A. www.aaccnet.org/divisions/2011MBTechConf.asp

23–25. 10th European Young Cereal Scientists and Technologists Workshop. Helsinki, Finland. www.cerealsandeurpe.net

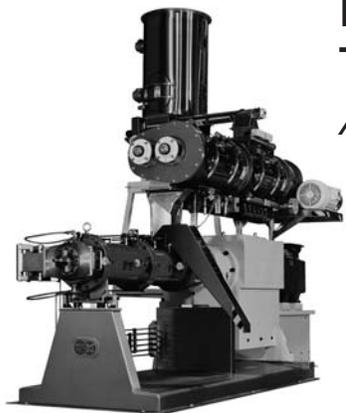
June

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

7. The International Grains Council 2011 Grains Conference. London, United Kingdom. E-mail: conf2011@igc.int; www.igc.int/en/conference/confhome.aspx

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@siemermilling.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



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