

## People

**Ladd Seaberg** has been selected by Benedictine College, Atchison, KS, to receive its prestigious Cross of the Order of St. Benedict Award. The award was established in 1969 as a way for the college to recognize friends and alumni who have provided leadership and demonstrated professional excellence.

FONA International Inc. has promoted **Craig Savage** to the position of Confections Business Unit solutions manager. Savage leads the confections team of application and flavor experts, aligning technology and capabilities with customer needs to deliver complete flavor solutions. Savage previously was the applications manager in the confections lab. He has more than 18 years of technical and commercialization experience in the confectionary and bakery markets. Craig holds B.S. and M.S. degrees in food science from Penn State University. [www.fona.com](http://www.fona.com)

FONA International Inc. has hired **Eric Jogun** as director of manufacturing operations. Jogun has worked in supply chain, continuous improvement, engineering and maintenance, and production for more than 20 years. At FONA, he will lead the production and maintenance teams. Jogun holds a B.S. degree in industrial engineering from the University of Pittsburgh and an MBA from William Woods University. He has also earned a certificate in Lean Tools from The Ohio State University and is a certified practitioner for SQF. **Kristin Parshall** has been hired as technical director, Beverage Business Unit. Parshall has 20 years of leadership and technical experience in the beverage industry. She will utilize her extensive product development experience to lead the beverage team and direct R&D efforts. She will also work with people across the organization to expand capabilities to meet customer innovation, technology, and flavor needs. Parshall holds a B.S. degree in chemistry from Rochester Institute of Technology and an M.S. degree in food science from the University of Massachusetts. **Anthony Roach** has been hired as the engineering and maintenance manager. Roach will lead FONA's team of plant and maintenance engineers in their preservation and maintenance efforts in manufacturing operation systems. He has spent the past five years in corporate project engineering and management roles. Roach holds a chemical engi-

neering degree from Rose-Hulman Institute of Technology. [www.fona.com](http://www.fona.com)

The Organic Trade Association (OTA) has appointed **Gwendolyn Wyard** to fill the new position of associate director for organic standards and industry outreach. Wyard will assist Laura Batcha, OTA chief of policy and external relations, in leading OTA's interface with NOSB, NOP Standards Branch, and OTA members to develop regulatory policy positions and enhance OTA's leadership in standards development. Wyard is recognized as an industry expert with more than five years of experience with organic certification at the producer, inspector, and certifier levels. She has a B.S. degree in food science and minor in chemistry. She is co-chair of the Material Working Group, an industry-organized group that assists NOSB on material-related issues. She most recently served as technical specialist at Oregon Tilth. [www.ota.com](http://www.ota.com)

Comax Flavors has announced two key additions to its sales staff: **Gary Long**, Southeastern regional sales manager, and **Alexis Dobrasz**, Midwest account representative. In their new positions, they will be responsible for current account management, as well as new business development. Prior to joining Comax, Long was a national accounts executive at Edlong Dairy Flavors for 26 years. His industry background also includes five years of experience as a production supervisor and six years as an R&D/QA manager. Long is a graduate of the University of Kentucky. Prior to joining Comax, Dobrasz spent five years in research and development at Sensient Flavors as a food technologist, dairy solutions. Before that, she worked as a quality control technician. A member of IFT, Dobrasz earned her B.S. degree from Purdue University in 2000. [www.comax-flavors.com](http://www.comax-flavors.com)

Takasago Americas has appointed a quality systems team to guide its Global Food Safety Initiative (GFSI) certification and ensure the region's participation in achieving GFSI certification by June 2012. As part of this goal, Takasago Americas is aiming for FSSC22000 certification, a globally recognized and benchmarked GFSI audit scheme. The team's mission is the assurance that quality processes and procedures are firmly in place. **Robert Anderson** has been promoted and named regional director of quality systems. He will be responsible for helping establish,

implement, monitor, and improve quality programs throughout the region and is a member of the new Global Flavor Quality Committee. The new manager, quality systems, is **Sherri Keller-Chiofolo**. Keller-Chiofolo's role will center on the day-to-day responsibilities of the Takasago USA team, which includes **Tessie Manzano**, supervisor, quality control; **Paul Newton**, supervisor, sanitation and microbiology; and **Ronnie Canlas**, newly appointed quality assurance lead. The quality team is also being expanded with the promotion of **Tatyana Nazarova** to senior QC chemist, **Nicolas Rodovsky** to senior QC sample coordinator, and **Odalys Reynoso** to QC chemist. [www.takasago.com](http://www.takasago.com)

## Companies

**SunOpta Ingredients** has completed an energy recovery project at its Cambridge, MN, oat fiber facility, where it has installed a state-of-the-art biogas recovery system that captures methane gas produced from the digestion of the waste stream resulting from oat fiber production. The collected methane is filtered, compressed, and conditioned, converting it to pipeline-quality natural gas that is used to power a boiler that supports the hot water and heating needs of the facility. This project is one aspect of an overarching effort by SunOpta to track the greenhouse gas emissions at its facilities worldwide and establish company-wide energy conservation programs. SunOpta Inc. is a leading global company focused on natural, organic, and specialty foods and natural health products. [www.sunopta.com/ingredients](http://www.sunopta.com/ingredients)

## Acquisitions

**SensoryEffects Powder Systems** has acquired Dietrich's Specialty Processing (Reading, PA), a provider of high-quality, customized spray-drying services. Included in the acquisition will be a new state-of-the-art manufacturing facility. This acquisition will bring new processing capabilities to SensoryEffects, including dairy-based ingredients for the growing health and wellness category. As a provider of customized food and beverage ingredients and products, this acquisition enhances SensoryEffects' ability to deliver customized solutions by expanding its capabilities and capacity. [www.sensoryeffects.com](http://www.sensoryeffects.com)

**tna**, a leading global supplier of integrated food-packaging solutions, has acquired Arcall ([www.arcall.co.uk](http://www.arcall.co.uk)), a leading sup-

plier of innovative seasoning and cutting systems. As a result of the acquisition, tna can now offer multiple seasoning and spraying products and an extensive range of specialized cheese-cutting solutions suitable for use across a wide variety of applications. Founded in 1961, Arcall established itself as a pioneer in the development of innovative continuous seasoning systems suitable for use in both wet and dry applications. Arcall's machines for wet applications feature a range of high-performance cross-band, spinning-disc systems that can apply a wide variety of liquids (e.g., as flavorings, adhesive carriers, release agents, marinades, and glazes) to an array of products. This acquisition comes after many years of effective collaboration between the two companies. [www.tnasolutions.com](http://www.tnasolutions.com)

### Expansion

**Cargill AgHorizons** has increased its grain storage capacity to 3,430,000 bu at its grain elevator in Alberta, MN, with the addition of six steel bins. The project also includes a new covered truck-receiving area that will more than double the facility's unloading capacity. The receiving area also will have more roadways into the facility, a double-scale system, and a traffic logistics office. These upgrades will allow Cargill AgHorizons to provide faster, more efficient service to its customers. The expansion project is also linked to the facility's loading capabilities for the BNSF Railway, helping it to more efficiently ship product by rail to export facilities in the Pacific Northwest. The expansion will be completed in time for the fall harvests. Cargill AgHorizons handles corn, soybeans, and wheat, with a full-service crop-inputs business providing seed, fertilizer, and chemicals. [www.cargillaghorizons.com](http://www.cargillaghorizons.com)

**NSF International**, a global not-for-profit public health and safety organization, has opened its new NSF Shanghai Testing Laboratory in Shanghai, China, expanding its services in Asia to include food equipment, dietary supplement and ingredient, and consumer product testing. Onsite training in food safety, pharmaceutical, medical device, and dietary supplement manufacturing will be provided. The NSF Shanghai Testing Laboratory complements NSF's existing certification services in China and provides companies with a

means to source safer products, raw materials, and ingredients from Asia through independent, third-party testing and certification. The NSF Shanghai Testing Laboratory will work with NSF Shanghai Co., Ltd., a joint venture NSF International established with the Shanghai Audit Centre of Quality System (SAC) in 2005, and is approved by the Certification and Accreditation Administration of the People's Republic of China (CNCA). [www.nsf.org](http://www.nsf.org)

**Silliker, Inc.**, a leading international network of accredited food-testing and -consulting laboratories, has opened a new facility in Lakeland, FL, an ideal geographical base from which to serve area processors, manufacturers, retailers, distributors, and foodservice establishments. With the assistance of Wallis Murphey Boyington Architects, the organization's Industrial Performance, Operations and Quality Departments designed the laboratory. The facility employs innovative workstation designs and multiuse workflow processes to minimize common workplace errors and assure production of consistent, quality results. The facility complies with Florida standards and ISO operational requirements for food-testing laboratories. Fully equipped to handle large sample volumes in accordance with industry and rigorous Silliker internal guidelines, the facility has begun ISO 17025 accreditation activities through the American Association for Laboratory Accreditation (A2LA). [www.silliker.com](http://www.silliker.com)

**Wenger Manufacturing** has begun construction to expand its dryer production facility in Sabetha, KS, and increase its production capacity by nearly 50%. The expansion will reduce customer wait times. An increased demand for Wenger dryers has created an ongoing backlog, which ultimately drove the decision to expand the Sabetha facility. The expansion will include adding employees once construction is complete. [www.wenger.com](http://www.wenger.com)

## 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

#### June

**2. ProcureCon CPO Roundtables 2011.** Le Meridien Piccadilly, London. E-mail: [procurecon@wbr.co.uk](mailto:procurecon@wbr.co.uk); [www.procureconroundtables.com](http://www.procureconroundtables.com)

**7. The International Grains Council 2011 Grains Conference.** London, United Kingdom. E-mail: [conf2011@igc.int](mailto:conf2011@igc.int); [www.igc.int/en/conference/confhome.aspx](http://www.igc.int/en/conference/confhome.aspx)

**20–24. Combined MoniQA FST on “Reference Materials and Method Validation in Food Safety Assurance” and “Communication Training.”** BOKU, University of Life Sciences and Natural Resources, Vienna, Austria. E-mail: [office@icc.or.at](mailto:office@icc.or.at); Website: [www.moniqa.org/fst/vienna\\_2011-06-20](http://www.moniqa.org/fst/vienna_2011-06-20).

#### August

**8–12. Advanced Asian Noodle Technology Short Course.** Portland, OR, U.S.A. E-mail: [ghou@wmcinc.org](mailto:ghou@wmcinc.org); Website: [www.wmcinc.org](http://www.wmcinc.org).

**18–22. Functional Food and Health International Symposium.** Nanjing, China. E-mail: [foodsci@126.com](mailto:foodsci@126.com); Website: [www.icc.or.at/functional\\_food\\_nanjing\\_2011](http://www.icc.or.at/functional_food_nanjing_2011).

**21–26. Food Extrusion Short Course.** Texas A&M University. E-mail: [mnriaz@tamu.edu](mailto:mnriaz@tamu.edu). Website: <http://foodprotein.tamu.edu/extrusion>.

#### September

**18–21. AOAC Annual Meeting & Exposition.** New Orleans, LA, U.S.A. E-mail: [meetings@aoac.org](mailto:meetings@aoac.org); Website: [www.aoac.org/meetings1/125th\\_annual\\_mtg/main\\_2.htm](http://www.aoac.org/meetings1/125th_annual_mtg/main_2.htm).

#### October

**2–4. All Things Baking.** Schaumburg, IL, U.S.A. E-mail: [info@allthingsbaking.org](mailto:info@allthingsbaking.org); <http://allthingsbaking2011.com>

**16–19. AACC International Annual Meeting.** Palm Springs, CA, U.S.A. Website: <http://meeting.aaccnet.org>.

**25–27. International Scientific Conference on Nutraceuticals and Functional Foods.** Kosice, Slovakia. E-mail: [info@foodandfunction.net](mailto:info@foodandfunction.net); Website: [www.foodandfunction.net](http://www.foodandfunction.net).