People

Edward Souza has joined Bayer CropScience to lead its wheat breeding efforts as director, global wheat breeding. The project will build a new breeding effort for long-term improvement of wheat. Souza will build a team of plant breeders in North America, Europe, and Australia. Souza will be headquartered in Ohio while preparations are made for relocation.

Adayit (Deedee) Kalo recently joined flavor company Virginia Dare, Brooklyn, NY, as a flavor chemist. In this role, Kalo will focus on creating new flavors for beverage, sweet goods, pharma, dairy, and oral-care product applications. Kalo has more than 10 years of experience in the industry and is a Society of Flavor Chemists Certified Flavor Chemist. She holds a B.S. degree in chemical engineering from the University of Michigan.

Rob Bohannon has joined Grain Processing Corporation as a technical sales representative in the Food, Pharmaceutical, and Personal Care group. He is responsible for sales of MALTRIN maltodextrins and food starch products throughout a nine-state southeastern territory. Bohannon graduated from Kennesaw State University in Kennesaw, GA. He has six years of experience in the chemical distribution business, most recently with Brenntag, USA. Ben Porter has joined Grain Processing Corporation as an associate laboratory scientist in the Food, Pharmaceutical, and Personal Care Technical Services group. He graduated from the University of Northern Iowa with a B.A. degree in biotechnology. Previously, Porter worked for BASF Plant Science Division in Raleigh, NC. Mike Kramer has been promoted to senior applications scientist for the Food, Pharmaceutical, and Personal Care Technical Services group at Grain Processing Corporation. He received his B.S. degree in food science from Rutgers University and his M.S. degree in food science from Pennsylvania State University. Prior to joining the company in 1996, Kramer worked in product development for Kraft Foods and Unilever. Grain Processing Corporation is a major manufacturer of grain neutral spirits, food, pharmaceutical, and industrial starches; maltodextrins and corn syrup solids; dietary fibers; specialty products; and animal nutritional ingredients.

Christophe de Saint Louvent has been appointed chief executive officer of Lesaffre et Cie, a world leader in bakery yeast and yeast extracts. de Saint Louvent will be responsible for medium- and long-term development leveraging of the skills and experience of Lesaffre’s existing teams. He is a graduate of the Paris Ponts et Chaussées Institute and ESSEC Business School. He has worked previously for Aluglas International (a subsidiary of Arkema), the Elf Aquitaine group, Bostik, Sartomer, and CECA.

Curtis L. Weller, University of Nebraska-Lincoln professor of food and bioprocess engineering, has been named a Jefferson Science Fellow for 2011–2012 by the U.S. State Department. Candidates are selected based on their scientific achievements, communication skills, and interest in science policy issues. Weller received B.S. and M.S. degrees in food science and a Ph.D. degree in agricultural engineering. Weller researches value-added processing of agricultural commodities and physical properties of food and bioproducts. His interest in cereal grain research and use, industry experience, and familiarity with food and bioproducts give him an excellent background to address food and water security issues.

Amy McDonald has assumed the new role of vice president, sales, communications, and marketing for FONA. One of McDonald’s top priorities will be furthering FONA’s high-tech, high-touch connection with its customers. She will guide FONA’s efforts to develop flexible, innovative programs and processes to best serve the flavor needs of local and international customers, while leading the sales team’s efforts to deliver results with speed, efficiency, and partner-centric collaboration in today’s global, digital environment. Jenna Grigalauski has been promoted to the position of applications technologist in the Confections Business Unit of FONA. She works closely with confection customers to help them meet their flavor development needs. She creates prototypes for tradeshows and demonstration kits, helps maintain flavor libraries, and searches for new ways to deliver flavor trends in confectionery applications. Grigalauski holds a B.S. degree in food science and human nutrition from the University of Illinois, Urbana-Champaign.

Companies

Technology Crops International (TCI), a global leader in the evaluation, development, commercialization, and delivery of new and high-value strategic oilseed crops, has opened a state-of-the-art oilseed processing facility at the company’s location on Prince Edward Island, Canada. The new facility uses innovative and sustainable refining technologies to manufacture custom refined oils. The pilot plant and laboratory facilities situated at the same location allow for product development, providing complete analytical and evaluation capabilities and rigorous quality control procedures. From soil to oil, TCI discovers, grows, processes, and delivers its own oils. Locally grown meadowfoam, borage, crambe, Echium Abyssinian, and cuphea seed oils...

**AACC International Annual Meetings**


**Calendar**

**2011**

**October**

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

12–14. 6th International Congress Flour-Bread ’11 and 8th Croatian Congress of Cereal Technologists Brašno-Kruh ’11. Opatija, Croatia. E-mail: daliborka.koceva@ptfos.hr or marko.jukic@ptfos.hr; Website: www.ptfos.hr/brasno-kruh.

13–15. **Starch Round Table.** Palm Springs, CA, U.S.A. E-mail: hamakerb@purdue.edu; Website: www.aaccnet.org/divisions/divisionsdetail.cfm?CODE=CARBO.


25–27. **International Scientific Conference on Nutraceuticals and Functional Foods.** Košice, Slovakia. E-mail: info@foodandfunction.net; Website: www.foodandfunction.net.

**November**

8–9. **AACC Intl. Short Course: Attaining Health and Wellness Initiatives.** Tampa Bay, FL, U.S.A. E-mail: aacc@scisoc.org; Website: www.aaccnet.org/continuingeducation.

**December**

4–6. **2011 National Fusarium Head Blight Forum.** St. Louis, MO, U.S.A. E-mail: scabusa@scabusa.org; Website: http://scabusa.org/forum11.html.

**2012**

**January**

16–18. First ICC India International Grain Conference. New Delhi, India. E-mail: anita.habershuber@icc.or.at; Website: http://india2012.icc.or.at.

**February**

20–22. AACC Intl. Short Course: Food Extrusion. Stuttgart, Germany. E-mail: aacc@scisoc.org; Website: www.aaccnet.org/continuingeducation.


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**Instructor Milling Science and Management**

Kansas State University, Department of Grain Science and Industry, seeks applications for a non–tenure-track, annually renewable position at the instructor level in the area of milling science and management. Call +1.785.532.6161, e-mail grains@ksu.edu, or go to http://www.grains.ksu.edu/affact/Opportunities/unclass.htm Department or Unit URL: http://www.grains.ksu.edu/p.aspx?tabid=451 for position description and application procedures. EOE/Background check required.

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