Salute to AACC International Corporate Members

AACC International Corporate Members contribute their knowledge, expertise, and professional involvement to ensure the continued strength of AACC and assist in advancing cereal grain science worldwide. Corporate members are also an excellent resource for sourcing new products and ingredients. We encourage you to use the list below (current as of December 31, 2012) to contact a corporate member with your needs or questions. You can access an online searchable database of corporate members with company descriptions and contact information at www.aaccnet.org/membership/people/Pages/AACCICorporateMembers.aspx.

Questions? Contact the AACC membership department at +1.651.454.7250 or aaccinfo@scisoc.org.

ADM/Matsutani LLC
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 food, cultured dairy products, frozen dairy desserts, confections, dietary supplements in every form and much more.
Toshiya Nishizaka, info@fibersol.com
www.fibersol.com

ADM Milling Co.
ADM Milling Co. ranks as the largest processors of wheat in the United States, 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

AFB International
AFB International was founded in 1986 and has grown to be a worldwide leader in pet food palatability technology. Throughout our history, we have applied superior scientific approaches and advanced technology to help our customers maximize pet food performance and grow market share. Supported by our research and development, technical service and customer service groups, we provide exceptional products and services designed to consistently deliver superior palatability and outstanding quality.
Karah Fortin, kfortin@afbinternational.com
wwwafbinternational.com

Agrifood Technology
Commercially focused analytical laboratory specializing in testing cereal and grain quality.
Doreen Fernandez, doreen.fernandez@agrifood.com.au

Agtron
Agtron has been setting and maintaining food industry standards 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 bheadings.
Daniel Keao, dan@andysseasoning.com
www.andysseasoning.com

ANKOM Technology
ANKOM Technology manufactures and markets analytical instrumentation for the food and feed industry. Best known for automating labor-intensive analytical methods and the development of filler bag technology (FBT) for determining fiber analysis following AOAC 991.42 in late 2011, AIB plans to begin delivery of an automated system for total dietary fiber analysis following AOAC 991.42 in late 2011. Capable of individual capture of IDF and SDF fractions as well as TDF, this system will reduce labor and costs.
Chris L. Kelley, kelley@ankom.com
www.ankom.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, pulses, potatoes, and forage crops in the field of production, storage, preservation, and first process (food and non food 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
Atyab Foodtech LLC
Atyab Foodtech LLC is a unit of Atyab Investments Company. It is a world-class company that provides solutions to food industries. We provide consultation services from a team of highly qualified professionals through internationally certified laboratories with highly sophisticated equipment. We aim to explore innovative ways to develop, produce, sell, and deliver food products for clients in Oman and Middle Eastern markets. We provide solutions to the food industry through a diverse team of food consultants and scientists from the United States, Canada, the United Kingdom, Germany, India, and the GCC countries. Atyab Foodtech is affiliated with various food research and standards organizations and institutions around the globe.
Mohib Ahmed Khan, mohib@atyabfoodtech.com
www.atyabfoodtech.com

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 Company
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, 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, pasta, bagels, cereal, cakes, pastries, biscuits, cookies, pizza dough, bread, dinner rolls, muffins, biscuits, croissants, and crackers.
James H. Heinz, infousa@bellff.com
www.bellff.com

BENEÖ GmbH
Rudy Wouters, rudy.wouters@beneo.com
www.beneo.com

BENEÖ
The BENEÖ product portfolio consists of functional ingredients with nutritional and technical advantages, derived from chicory roots, beet sugar, rice, and wheat. BENEÖ 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
BENEÖ Institute, BENEÖ actively supports (industry partners in) the development of more balanced and healthy food products.
Joe O’Neill, joe.oneill@beneo.com
www.beneo.com

Bepex International LLC
Bepex International LLC, 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

Best Cooking Pulses, Inc.
Best Cooking Pulses, Inc. is a family-owned agri-foods business that has been active in the international pulse trade since 1936. We have two pulse-dedicated facilities on the Canadian prairies and strong long-term relationships with our growers. In Manitoba, we mill a gluten-free range of BEST pulse (pea, chickpea, lentil, and bean) flours and pea fiber (USDA FSIS, CFIA, and USDA approved) which are incorporated into bakery, meat processing, nutraceutical, and pet food products around the world. In Saskatchewan, we clean, dehull, split, and polish peas and lentils for domestic and international food markets. All of our products are natural or certified organic, non-GM, gluten-free (<5 ppm), kosher certified, and halal approved. Best Cooking Pulses, Inc. is Women Business Enterprise certified, third-party inspected by the AIB, and bonded with the Canadian Grain Commission. Best Cooking Pulses was identified by Globe and Mail as one of the top ten innovative food companies in Canada with under 200 employees.
Margaret Hughes, margaret@bestcookingpulses.com
www.bestcookingpulses.com

Best Vantage Inc.
Best Vantage, Inc. (established 1995) offers a global network of food professionals to help food, nutritional, and ingredient companies to identify, develop, and optimize new business opportunities through technology. Key areas of focus include business development, market research, product and technology development, and business-to-business technical and marketing communications.
Daniel Best, dbest@bestvantageinc.com
www.bestvantageinc.com

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
**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

**Brolite Products Inc.**
Founded in 1928 by certified master baker Oscar Breault, Brolite developed a production process to supply the baking industry with cultured, butter, and sour flavors. With its dedication to customer service and cutting-edge technology, Brolite has become a leading supplier of sours and fermented flavors to bakeries throughout the world.
Tom MacDonald, tmacbrolite@yahoo.com
www.bakewithbrolite.com

**Brookfield Engineering Laboratories USA**
Brookfield Engineering is the 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.
Eric Chiang, e_chiang@brookfieldengineering.com
www.brookfieldengineering.com

**Bühler**
Bühler was founded in 1860 and became incorporated in the United States in 1930. Bühler offers total system capabilities in complete milling equipment for flour, corn, rice, oats, and barley as well as pasta, snacks, 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 a company's needs in extrusion.
Eugene A. Dust, eugene.dust@buhlergroup.com
www.buhlergroup.com

**Bunge North America**
Through Bunge Oils and Bunge Milling, Bunge North America is a leading supplier of oils, 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 which 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.
Marvin E. Goertz, marvin.goertz@bunge.com
www.bungennorthamerica.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 Packaging Corp. is a family-owned business in Brooklyn, NY, 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 fundamental in establishing various standard test methods practiced by AACC International.
Andrew Yacykewych, ayacykewych@cwbrabender.com
www.cwbrabender.com

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

**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, or 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

**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 categories, and to increase demand for all California Raisin products.
Larry Blagg, larry@raisins.org
www.loveyourraisins.org
Campden BRI
Provider of research, product and process development, consultancy, and training for the food industry.

Sam Millar, s.millar@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, PhD, 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 participants from 107 countries in its courses. CIGI operates extensive 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 support are provided by other sectors of the agricultural industry.

Linda J. Malcolmson, lmalcolmson@cigi.ca
www.cigi.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 including specialty ingredients, vitamin and mineral premixes, grain processing, polymer additives, baking products and ingredients, and specialty blending equipment, Caravan Ingredients serves a wide range of customer channels. Service and technology working for you.

Ronald Zelch, rzelch@caravaningredients.com
www.caravaningredients.com

Cargill
Cargill is one of the world’s leading suppliers of wheat flour, texturizers, oil, sweeteners, cocoa, chocolate, salt, soy products, flavors, and health-promoting ingredients to the food and beverage industry. In addition to supplying safe, high-quality ingredients, Cargill provides a broad range of application and technical capabilities that help our customers develop and commercialize innovative new products.

Sean Finnie, sean_finnie@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, t.aschbrenner@cerealfood.com
www.cerealfood.com

Cereal Ingredients
Cereal Ingredients is a specialty ingredients manufacturer established 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 levels of protein.

Wendy L. Mosier, wsmosier@comcast.net
www.cerealingredients.com

Cereal Science and Technology-SA
ICC-SA, the South African National Committee for International Association for Cereal Science and Technology was founded in 1986 and exists to promote the development of cereal science and technology in South Africa and southern Africa

K. Gyebi Duodu, gyebi.duodu@up.ac.za

Charm Sciences
Charm Sciences was founded 1978 and is a world leader of food safety diagnostics. Charm’s diagnostics portfolio includes test kits for antibiotics, mycotoxins, alkaline phosphatase, pathogens, end-product microbial assessment, allergen control, water quality, and ATP hygiene. Customers rely on Charm products for excellence in quality, innovation, and sensitivity to protect their brands!

Meikel Brewster, meikelb@charm.com
www.charm.com

Chemitec International
Mohamed Labana, dr.mohamed@chemitecinternational.com
www.chemitecinternational.com

Chopin Technologies
Chopin Technologies is a subsidiary of the Tripette&Renaud group, 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, Alveo-consistograph, Rheofermentometer). The Chopin Applications Laboratory also provides specific services such as trainings, 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 sodium, ammonium, and potassium bicarbonates to cereal, bakery, and snack manufacturers. Unrivalled R&D resources enable the company to help technical professionals redesign the way chemical leavening can be used to enhance a wide variety of product characteristics. Arm & Hammer can help customers design individual leavening systems to maximize their product formulations.

Jeffrey B. Shore, jeffrey.shore@churchdwight.com
www.ahperformance.com

ConAgra Foods Inc.
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 truly safe delivery system.

Glen L. Weaver, glen.weaver@conagrofoods.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 our clients throughout the world.

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

CPM Wolverine Proctor
Wolverine manufactures the Jetzone cereal processor used in continuous systems for drying and toasting ready-to-eat cereals and snacks; dry roasting nuts, coffee, and cocoa beans; and oil-free puffing grain products and preformed pellets. The Jetzone is so versatile that all of these operations can be performed in the same machine, with extraordinary product uniformity, at low operating costs. For large items, such as pies, pizza crusts, and crackers, Wolverine manufactures the first truly high-performance ready-to-eat cereal flaking mill. The unique features of this mill enable the user to realize capacity increases 2–3 times that of conventional mills, with no loss in product quality.

Paul E. Smith, smithp@cpmwolverineproctor.com
www.cpmwolverineproctor.com

CreaNutrition
CreaNutrition develops, produces, and sells OatWell oat bran ingredients and products that are especially rich in beta-glucan. OatWell oat bran is an innovation in the food market, and its functionality has been proven in numerous scientific publications. These proprietary, value-added oat ingredients provide a broad range of oat bran and flour products, with soluble fiber to 28% (beta-glucan) and total dietary fiber to 52%. Functional nutritional attributes are focused cardiovascular health (EFSA and FDA health claims), moderation of glycemic index, satiety, weight management, and improving of gastrointestinal function.

Ruedi Duss, ruedi.duss@creanutrition-sof.com
www.creamutrition-sof.com

Dakota Specialty Milling, Inc.
Dakota Specialty Milling, Inc. has been producing specialty milled/blended grain-based products since 1969. The company supplies whole grain ingredients to the wholesale baking and cereal foods processing industries. The company also blends and packages private label hot cereals and dry food mixes.

Brian K. Sorenson, bsorenson@dakotaspecialtymilling.com
www.dakotaspecialtymilling.com

David Michael & Co.
David Michael & Co. 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

De Wafelbakkers LLC
De Wafelbakkers LLC is a retail frozen pancake and waffle manufacturer that comanufactures for major U.S. food companies, as well as under the De Wafelbakkers brand. The De Wafelbakkers brand of pancakes and waffles are found in most U.S. grocery locations and also in specialty retail.

Diane Wright Hoffpauer, dwhoffpauer@dewafelbakkers.com
www.dewafelbakkers.com

Diamond Foods Inc.
World’s largest processor of walnuts.
Greg Gorang, ggorang@diamondfoods.com
www.diamondfoods.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 passion for its customers, quality excellence, and team spirit. Fazer Bakeries is the leading bakery company in Finland and one of the leading ones in Baltic region. 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, research, and development center.

Sampsa L. Haarasilta, sampsa.haarasilta@fazer.com
www.fazerbakeries.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

DuPont Nutrition & Health

Danisco is a manufacturer of functional ingredients for the food industry, including emulsifiers, enzymes, hydrocolloids (pectin, alginate, carrageenan, and LBG), 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.

Troy T. Boutte, troy.boutte@danisco.com
www.danisco.com

Enzyme Development Corp.

A manufacturer and supplier of enzymes to the food, agricultural, pharmaceutical, and textile industries. Founded in 1953.

C. Peter Moodie, cpm@enzymevelopment.com
www.enzymevelopment.com

FONA International

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 Piorkowski, marcieri@fona.com
www.fona.com

Danisco is a manufacturer of functional ingredients for the food industry, including emulsifiers, enzymes, hydrocolloids (pectin, alginate, carrageenan, and LBG), 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.

Sean F. Moriarty, sales@enreco.com
www.enreco.com

ENRECO

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, offering organic and nonorganic products, and is certified kosher.

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.

Michael Sigmundsson, sigmundsson.michael@fortitech.com
www.fortitech.com

FOSS Analytical AB

FOSS Analytical AB belongs to the Danish FOSS Group, founded in 1956. We develop and market quality control instruments based on reference methods and rapid indirect methods for the food, agriculture, grain, pharma, 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.

Darren A. Robey, dar@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, flour, and oils.

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

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.
**FSus, 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, which 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 food 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, confectionery, 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 S. Kaper, fred.kaper@fskconsult.com  
www.sensus.us

**General Mills**

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@gfnmills.com  
www.medallionlabs.com

**George Weston Technologies**

George Weston Technologies analytical services is based in Sydney, Australia, and services the food, animal nutrition, veterinary, and pharmaceutical industries. The laboratory has over 50 years’ experience in chemical, chromatography, and microbiological testing. The facility is accredited to ISO17025 (NATA), is quarantine approved (AQIS), and holds an APVMA license. The business offers a broad range of tests including nutritional panels, total dietary fiber, minerals poxide values, free fatty acids, protein, crude fiber, digestibility, energy, and low level minerals for both food and feed. Some of the more specialized areas include sugars, vitamins, preservatives, pesticides, aflatoxins, veterinary drugs, and more specifically, ionophores for the feed industry. The laboratory is a world leader in the analysis of oils and fatty acids. The laboratory can also assist with the assessment of microbiological risk of a food or ingredient and can test for E. coli, Listeria, Salmonella, total plat count, yeast and mold, Staphylococcus coagulase, positive E. coli, coliform, and Bacillus cereus. The technical team is available to help with quality assurance/control issues, method development, stability trials, veterinary pharmaceutical testing requirements, and other testing to meet business needs.

Devika Srinivasan, devika.srinivasan@gwf.com.au  
www.georgewestonttechnologies.com.au

**Glanbia Nutritional**

Glanbia Nutritional is North America's largest flaxseed producer. We offer a full portfolio of flaxseed products with industry-leading stability through our patented Meadowpure process, which ensures shelf life of up to two years in milled form. In addition to whole and milled varieties, our flaxseed portfolio also includes Optisol 5000 functional flaxseed for replacing gum systems, increasing shelf life, improving nutrition, and contributing to a clean label in baked goods, including gluten-free products and tortillas.

Marilyn Steive, mstieve@glanbia.com  
www.glanbianutritional.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.

Kris A. Nelson, kris.nelson@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 concept encompasses laboratory services, technological transfer, ingredients nutrient, and quality control.

Miguel Angel O. Gonzalez, ma.gonzalez@granotec.com  
www.granotec.com

**Great Plains Analytical Laboratory**

Great Plains Analytical Laboratory, formerly CII Laboratory Services, provides independent analyses for grains, feeds, 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
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 effect of additives in bread-making, 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.hdibi.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 is producing rheological flour quality testing instruments: among others the Flourgraph E 6 farinograph and Flourgraph E 7 extensograph, both with ICC draft standard, sedimentation, gluten washing, falling number devices, etc. Gunter Haubelt, haubelt@haubelt-labor.de
www.haubelt-labor.de

Hesco

Hesco/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 the 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 the industrial food manufacturers.
Glenn Grimshaw, Sr., hunterwalton@earthlink.net
www.hunterwalton.com

ICL Performance Products LP

ICL Performance Products LP 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-perfproductslp.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, pumped, 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 are available in conventional and organic form. Mark Pickard, m.pickard@infrareadyproducts.com
www.infrareadyproducts.com

Ingredion Inc.

Founded in 1906 and formerly Corn Products International, Ingredion Inc. is a leading global ingredient provider to the food, beverage, brewing, and pharmaceutical industries as well as numerous industrial sectors. Our ingredients are a vital part of everyday life. We make sweeteners and starches that add taste, texture, and performance to beverages, dairy, baked, and prepared foods; health and wellness solutions that help maintain heart, immune, and cognitive health; and pharmaceutical ingredients for IV solutions. We also provide ingredients to the personal care, paper, and corrugated industries. Headquartered in Westchester, IL, Ingredion has manufacturing, R&D, and sales offices in over 40 countries and employs some 10,700 people worldwide. Eric Shinsato, eric.shinsato@ingredion.com
www.ingredion.com

Innophos

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

Innovative Controls Corporation

Innovative Controls Corporation (ICON) is a full-service engineering and control system integrator and manufacturer. ICON specializes in food packaging machinery rebuilds and retrofits that are designed to increase profitability, productivity, accuracy, and safety.
Mike Hitchens, mike.hitchens@innovativecontrolscorp.com
www.innovativecontrolscorp.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 analysis. Analysis for mycotoxins, food and feed ingredients, nutrition labeling, minerals, feed analysis and sanitation, and vitamin and antioxidant testing are but a few of the areas of Doty’s expertise.
Graham Fogg, graham.fogg@intertek.com
www.intertek-agri.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@jrsusa.com
www.jrsusa.com

Kaytee Products Inc.
Cindy A. Pederson, cpederson@central.com
www.kaytee.com

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

Lallemand Inc.
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, United States), European Yeast (based in Vienna, Austria), Lallemand South Africa (based in Johannesburg), 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

Malt Products Corp.
Malt Products Corp. produces malt extracts and syrups for the food industry, including diastatic, nondiastatic, liquid, and dry forms of malt. International Molasses Division markets a complete line of liquid and dry molasses.
Joseph W. Hickenbottom, joe@maltproducts.com
www.maltproducts.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 Intl. 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 beta-glucan (AACC Method 32.23.01, 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), alpha-amylase (Ceralpha method; AACC Method 22.02.01, AOAC Method 2002.01), alpha-amylase (Amylzyme method; AACC Method 22-05.01), beta-amylase (ASBC evaluated and approved), integrated (CODEX compliant) total dietary fiber (AACC Method 32-45.01; AOAC 2009.01), xylanase, protease, 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 glycobiology fields.
Barry V. McCleary, eileen@megazyme.com
www.megazyme.com

Merlin Development Inc.
Contract food and beverage R&D services from concept through commercialization. Product, process, and package expertise can be applied to develop your new product, revamp an existing product line, or resolve problems with current products. Experience in consumer, food service, and industrial product categories. Founded in 1989.
Sue C. Carlson, scarlson@merlindev.com
www.merlindevelopment.com

MGP Ingredients, Inc.
MGP Ingredients, Inc. is a fully integrated producer of ingredients and distillery products. Our scientists focus their expertise on developing highly functional ingredients that provide substantial benefits and advantages to customers and ultimately to the consumer. Breakthroughs in recent years include a host of wheat-based and other plant-derived specialty proteins and starches created for use in multiple food systems.
Ody Maningat, ody.maningat@mgpingredients.com
www.mgpingredients.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 industry. Our focus is fiber, specialty grains, prebiotics, and probiotics.
Steven H. Feinberg, mafs00@ameritech.net
www.midamfoodsales.com

Mikro Mineral USA, Inc.
Tage Dahlqvist, mikromineral@live.com
www.omri.org/manufacturers/86300/mikro-mineral
MOM Brands

Breakfast cereal manufacturer selling various brands in the value cereal segment.
Richard C. Myron, dcm@mombrands.com
www.mombrands.com

Monsanto Co.

Monsanto Company, St. Louis, MO, is a leading provider of agricultural solutions to growers worldwide and 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.
Michael D. Grosz, michael.d.grosz@monsanto.com
www.monsanto.com

Morton Salt Inc.

Offers a complete line of cereal mixing salts, snack topping salts, 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 and production industry worldwide. Equipment items include the Risograph, mixograph, 10–200 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 us at www.navas-instruments.com to find out how a Navas Instrument can increase your production and decrease your operating expense.
Jose Las Navas, info@navas-instruments.com
www.navas-instruments.com

Nestlé R&D

Nestlé manufactures culinary products and beverage products.
Wookyung Chung, wookyung.chung@rd.nestle.com
www.nestle.com

Nisshin Seifun Group Inc.

Nisshin Flour Milling is Japan’s largest in the industry, 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, fukudomes@mail.ni-net.co.jp
www.nisshin.com

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 analysis. 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 AB

Oatly AB is a food company which 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

Oat Tech Inc.

Oat Tech Inc. is the company behind OatSweet, where scientists have been utilizing the best practices in modern food science to research and develop new processes for oat-based ingredients for more than a decade. Collectively, Oat Tech’s leadership team has decades of expertise and proven success in product and technology development; supply chain management; marketing; and the natural, healthy, and specialty food categories.
Rebecca Williams, rebecca.williams@oattech.com
www.oattech.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
P&H Milling Group Limited
Wheat flour manufacturer founded in 1983. A quality-driven wheat flour manufacturing facility which exceeds its customers' needs.
Jo-Ann Valeriote, jvaleriote@phmilling.com
www.phmilling.com

Palsgaard
Palsgaard manufactures emulsifiers and blends of emulsifiers and stabilizers in safe and 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
Penford Food Ingredients is a premier carbohydrate company providing the processed food and nutraceutical industries with unmodified and modified potato, corn, tapioca, waxy maize, and rice specialty starches, resistant starches, and pet treats. It is the leader in ingredient system technology for coating, meat, dairy, confectionery, bakery, soup/sauce/gravy, and gluten-free applications. Penford specializes in health and wellness technologies such as resistant starches, gluten and milk casein replacement systems, fat memetics, and natural starches.
Ibrahim R. Abbas, iabbas@penford.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 online), 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
Perten Instruments is a worldwide supplier of instrumentation for functional and compositional analysis. Our products include NIR (lab and online), 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

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 inception, Polypro has been recognized as a leading supplier with over 40 Procol guar gum products available to the food and beverage industry. Polypro pioneered the development of high and ultra high viscosity guar gums. Polypro is in the unique position of being able to offer valuable insight into the international food and non-food guar gum markets, assist in product development, and provide ingenious ideas and products.
Mark D. Kieper, mark@polyprointl.com
www.polyprointl.com

Productos Ramo S.A.
Productos Ramo S.A. is the leading manufacturing plant in Colombia, mainly dedicated to producing top quality cakes, Colombian style cookies, bread, and snacks.
Isabel Hernandez Cruz, ihernandez@ramo.com.co
www.ramo.com.co

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 and technical knowledge to all flour customers through our experienced technical service team.
Grant Lutz, darassulang@gmail.com

Qualibet Testing Services Corporation
We are a private testing laboratory which offers testing services for food, feeds, water, veterinary, and pharmaceutical products. We've been in operation since 2006.
Pinky P. Tobiano, qualibettesting@yahoo.com
www.qualibetlab.com

QualiTech, Inc.
QualiTech, 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, kye@qualitechco.com
www.qualitechco.com
QualySense AG

QualySense AG develops high-end solutions for grains, seeds, and beans sorting. The unique and proprietary devices enable sorting grains, seeds, and beans “one by one” reliably by biochemical and/or geometrical properties. Our sorting devices, the QSorter series, generate outstanding benefits in quality control, process optimization, and risk management.

Francesco Dell’Endice, francesco@qualysense.com
www.qualysense.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 world-wide 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.

Robert Biwersi, bob.biwersi@lesaffreyeastcorp.com
www.redstaryeast.com

Research Products Co.

Manufactures vitamin-mineral concentrates, bleaching agents, dispensing equipment, iron powder for the food industry, and custom premixes.

Steve Briscoe, stevebriscoe@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 Inc. is a leading rice producer and acknowledged innovator of quick-cooking rice. Whether you are looking for a 5 or 10 minute rehydrating rice, Riviana will consistently deliver a uniform product, superior in flavor, aroma, color, and texture. Riviana’s sales and service match 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.rivianaindustrial.com

Romer Labs Inc.

Romer Labs Inc. is a leading provider of diagnostic solutions including mycotoxins, allergens, and GMO tests for the agricultural, food, and feed industry. Our broad range of innovative tests and laboratory services play a pivotal role in integrated food safety solutions for “Making the World’s Food Safer.”

Michael Prinster, michael.prinster@romerlabs.com
www.romerlabs.com

Saskatchewan Research Council

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 celebrated the 75th anniversary of the organization in 2010.

Valarmathi Gurusamy, valarmathi.gurusamy@src.sk.ca
www.cwb.ca

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 LLC

Manufacturer of FD&C and natural color for food and beverages.

Gabe Srouji, gabe.srouji@sensient.com
www.sensientfoodcolors.com

Shur-Gain Nutreco Canada

We are in the feed business.

Jana Pogacnik, jana.pogacnik@nutreco.ca
www.shurgain.com/

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 cost 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, macronutrient, 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

**Stable Micro Systems Ltd.**

Founded in 1989 Stable Micro Systems Ltd. are the designers, manufacturers, and worldwide distributors of the VolScan Profiler, TA.XTPlus, TA.HDPlus texture analyzers and the associated Exponent software package. The company’s continuing goal is in the development of the most up-to-date, the most reliable, and the 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 in the bakery industry. A well-equipped applications laboratory is available to assist clients in the optimization of their test protocols.

J. Smewing, jo.smewing@stablemicrosystems.com

www.stablemicrosystems.com

**SunOpta Grain & Foods Group**

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

Jill Franzen, jill.franzen@sunopta.com

www.sunopta.com

**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 beta-glucan concentrate, MultiFiber blends (insoluble and soluble fiber blends), and specialty starches.

Rajen Mehta, rajen.mehta@sunopta.com

www.sunopta.com

**Suzanne’s Specialties**

For over 20 years, Suzanne’s Specialties has been producing an ever-growing line of all-natural, vegan, and organic sweeteners, desserts, and toppings. We offer a full line of traditional sweeteners. Suzanne’s offers delicious organic and vegan alternatives to refined sweeteners and sugary desserts. Our unique products are made with only the finest all-natural ingredients.

Susan A. Morano, suzspec@earthlink.net

www.suzannes-specialties.com

**Symrise**

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

www.symrise.com

**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 old continent.

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www.syral.com

**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 staff 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

**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; the hardness of soft dough; the snap and bendability/breakability of cookies, crackers, and snack foods; the staleness of breads and donuts; the 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.

Marc I. Johnson, marcj@texturetechnologies.com

www.texturetechnologies.com

**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.

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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 and 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, superior product development, and global distribution.

Chris Hebert, chris@wenrich.com
www.thewrightgroup.net

The XIM Group LLC

The XIM Group LLC 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 applying to your needs. XIM takes great pleasure in bringing excellence and efficiency to product development at less 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 key new 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
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Thymly Products

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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.

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United Flour Mill Co. Ltd.

Phanit Ngamkroeckjoti, pngamkrerkchoti@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.

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US Energy Partners LLC

US Energy Partners LLC 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, belliott@white-energy.com

Wenger Manufacturing Inc.

Wenger manufactures complete extrusion systems for the production of cereals, snack foods, breadyes, and food ingredients. 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, roasting ovens, flavor enrobing systems, and fully automated process controls.

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www.wenger.com