We Salute Our AACC International Corporate Members!

AACC International Corporate Members contribute knowledge, expertise, and professional involvement to help AACC International maintain an active relationship with the grain science industry worldwide. Corporate members are an excellent resource for sourcing new products and ingredients. We encourage you to use this corporate member directory to contact a corporate member with your needs or questions. You can also visit the AACC International website to view this list with full company descriptions and contact information at www.aaccnet.org/membership/people/Pages/AACCICorporateMembers.aspx. Questions? Contact the AACC International membership department at +1.651.454.7250 or aaccheadquarters@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 foods, cultured dairy products, frozen dairy desserts, confecti ons, 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 nation’s largest processor of wheat, 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.
Nick Weigel, nick.weigel@adm.com
www.adm.com

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

Agtron
Setting and maintaining food industry standards since 1956. The new and improved Agtron analyzers now have fully automated calibration and solid-state lighting, are easier to use, and provide excellent inter-instrument agreement. Important for anyone concerned with the consistency of their product. Multiple applications: cereals, flours, flavorings, spices, chips, seeds, nuts, bakery items, French fries, extruded snacks, coffee, etc.
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 batter and breading.
Daniel Keao, dan@andysseasoning.com
www.andysseasoning.com

ANKOM Technology
ANKOM Technology manufactures and markets analytical instrumentation for the food and feed industries. Best known for automating labor-intensive analytical methods and the development of filter bag technology (FTB) for determining detergent fiber, crude fiber, and crude and total fat/oil, ANKOM plans to begin delivery of an automated system for total dietary fiber analysis following AOAC method 991.42. Capable of individual capture of IDF and SDF fractions, as well as TDF, this system will reduce labor and costs.
Chris L. Kelley, ckelley@ankom.com
www.ankom.com

ANRESCO Laboratories
Since 1943, ANRESCO Laboratories has been an accurate and reliable source of independent analysis, research, and consulting services to the food and nutrition industries. Our scientists offer comprehensive skills in support of nutritional analysis, food quality, food safety, and FDA import regulations. Within the scope of chemistry, microbiology, and food technology, ANRESCO Laboratories offers effective and customized solutions to support the business objectives and analytical specifications of our clients.
Vu Lam, vu@anresco.com
www.anresco.com

Ardent Mills
Ardent Mills offers the industry’s broadest range of flours, mixes, blends and specialty products, customized to meet your needs and backed by unrivaled technical support, customer service, and the supply assurance of a coast-to-coast network of 40 community mills, 3 bakery-mix centers, and a specialty bakery. We also offer the largest variety of innovative grain ingredients, in-
including Ultragrain whole wheat flour (www.ultragrain.com), Sustagrain ultra-high fiber whole grain, ConAgra Mills ancient grains, and an industry-leading low-microbial count flour that offers complete functionality and a truly safe delivery system. Glen L. Weaver, glen.wheaver@ardentmills.com www.ardentmills.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 fields of production, storage, preservation, and first processing (food and nonfood 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 Trading & Services LLC

Atyab Foodtech LLC (AFT) is an Atyab Investment Company (Oman Flour Mill Co.) Muscat-Oman. AFT is a unique food consultant and laboratory services company with core group of professional consultants with diverse backgrounds. Our principal consultants are food scientists, engineers, microbiologists, and chemists with a rich history in the food and nutraceuticals industries. 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 baking, food manufacturing, and food service industries. Products include hard and soft wheat flour, rye flours and meals, durum flour, 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.baystatemilling.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, pastas, bagels, cereals, cakes, pastries, biscotti, pizza doughs, breads, dinner rolls, muffins, biscuits, croissants, and crackers. James H. Heinz, infousa@bellff.com www.bellff.com

BENEO

The BENEO product portfolio consists of functional ingredients with nutritional and technical advantages derived from chicory roots, beet sugar, rice, and wheat. BENEO 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 BENEO Institute, BENEO actively supports industry partners in the development of more balanced and healthy food products. Jon Peters, jon.peters@beneo.com www.beneo.com

BENEO GmbH

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

Bepex International LLC

Bepex International is the global leader in material processing equipment and systems. Our team of process engineers has helped customers realize their potential through process development for decades. We work to advance the growing need for whole grain processing and maximize whole grain and pulse usage through enhanced functionality. 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) that 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 (<5ppm), kosher certified, and halal approved. Best Cooking Pulses is Women Business Enterprise certified, third-party inspected by the AIB, and bonded with the Canadian Grain Commission. Best Cooking Pulses was identified by The Globe and Mail business magazine as one of the top 10 innovative food companies in Canada with fewer than 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 and nutritional products 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 B2B technical and marketing communications.

Daniel Best, dbest@bestvantageinc.com
www.bestvantageinc.com

Bühler

Michael Ehr, michael.ehr@buhlergroup.com
www.buhlergroup.com

Bühler specializes in the design and manufacture of processing systems for the food industry. Advancements in pasta, cereal, and snack food processing technologies are evident in our twin-screw extruders, market-leading dryers, ovens, roasters, and toasters. Now hosting product trials in our FDA-grade Food Innovation Center.

Michael Ehr, michael.ehr@buhlergroup.com
www.buhlergroup.com

Blichfeldt Technology

Blichfeldt was founded in 2012. The company specializes in the development and commercialization of cutting-edge equipment for the food industry.

Diana Lutmer, diana.lutmer@budenheim.com
www.budenheim.com

Budenheim USA Inc.

Budenheim USA produces phosphates for numerous applications. With its local presence and production it guarantees wide market coverage, proximity to the customer and excellent service.

Diana Lutmer, diana.lutmer@budenheim.com
www.budenheim.com

Brookfield Engineering Laboratories USA

Brookfield Engineering is a 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.

Eric Chiang, e_chiang@brookfieldengineering.com
www.brookfieldengineering.com

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Eric Chiang, e_chiang@brookfieldengineering.com
www.brookfieldengineering.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

Campden BRI

Campden BRI is the United Kingdom’s leading supplier of quality control instruments for the cereals, milling, and baking industries. Manufacturers of the C-Cell bread imaging system, used for objective measurement of crumb structure and features of baked products.

Paul Cliffe, pcliffe@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, and even trans fats, in baking, frozen products, meat analogs, and other applications. Our patented rice syrups and rice syrup solids are available in D.E. 26-70 and are made from whole grain white, brown, and organically grown rice. We also offer DextriPlus rice oligodextrins (D.E. 5-18).

John K. Ashby, john.ashby@cnp.com
www.cnp.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, and even trans fats, in baking, frozen products, meat analogs, and other applications. Our patented rice syrups and rice syrup solids are available in D.E. 26-70 and are made from whole grain white, brown, and organically grown rice. We also offer DextriPlus rice oligodextrins (D.E. 5-18).

John K. Ashby, john.ashby@cnp.com
www.cnp.com

Bunge North America

Through Bunge Oils and Bunge Milling, Bunge North America is a leading supplier of oils and shortenings, 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 that 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.

Jake Schneider, jake.schneider@bunge.com
www.bungenorthamerica.com

Butter Buds Food Ingredients

Butter Buds Food Ingredients (BBFI), a Division of 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 more than 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

Calibre Control International Ltd.

The United Kingdom’s leading supplier of quality control instruments for the cereals, milling, and baking industries. Manufacturers of the C-Cell bread imaging system, used for objective measurement of crumb structure and features of baked products.

Paul Cliffe, pcliffe@calibrecontrol.com
www.calibrecontrol.com

Bungo Miller Canada Inc.

Bungo Milling offers simplified solutions in the form of hybrid shortening options that balance nutritional and functional ingredient performance needs. Bungo Milling is a leading supplier of oils and shortenings, milled corn, and rice ingredients ranging from bulk commodity to premium packaged value-added products. Bungo 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.

Jake Schneider, jake.schneider@bunge.com
www.bungenorthamerica.com
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.

Stefan Wagener, stefan.wagener@graincanada.gc.ca
www.graincanada.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.

Elaine Sopiwnyk, esopiwnyk@cigi.ca
www.cigi.ca

Caremoli USA Inc.

At Caremoli USA, we serve our customers by providing high-quality, all-natural and naturally produced ingredients for a wide variety of food applications. Caremoli’s diverse product portfolio features ingredients that help food producers meet specific functional, nutritional, dietary, and taste needs. The products offered fall in the Grains Division (grains, seeds, legumes, fibers, and flours) and the Gums Division (guar gum, LBG, tara gum, citric acid, and gluten-free ready mixes). We are FSSC 22000 certified. Located in Italy, the United States (Iowa), Germany, and India. Caremoli Group was founded in 1998.

Mark R. Reuber, m.reuber@caremoli-usa.com
www.caremoligroup.com

Cereal Food Processors Inc.

Wheat flour milling, including soft wheat flour, hard wheat flour, whole wheat flour, and wheat bran.
Tim Aschbrenner, taschbrenner@graincraft.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.

James L. Thomasson, jthomasson@cerealingredients.com
www.cerealingredients.com

Cereal Science and Technology-SA

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

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

Cerex AG

We offer expertise based on long experience in all the following areas: the direct and indirect expansion (by puffing and extrusion) of all types of cereals; the cooking, rolling, and roasting of flaked products; the coating, drying, and cooling of coated products; and the mixing and baking of muesli-type and crunchy cereals.

Eric Sevatson, e.sevatson@cerex.ch
www.cerex.ch

Corbion

Built on the strong foundations of Caravan Ingredients and Purac, Corbion has a wealth of expertise in the world of bio-based food ingredients and biochemicals combined with a rich history of service and innovations spanning more than a century. Our bio-based products give our customers improved functionality, lower cost in use, and enhanced environmental credentials. Corbion is the global market leader in lactic acid, lactic acid derivatives, and lactides and a leading company in functional blends containing enzymes, emulsifiers, minerals, and vitamins. We leverage our proprietary technologies and intimate understanding of customers and consumers to develop our market positions in biobased products.

Ronald Zelch, ron.zelch@corbion.com
www.corbion.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 more than 35 years of experience spanning 100 countries. Its mission is 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@cotecnauusa.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 of grain products and preformed pellets. The Jet-zone 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 and pizza crusts and crackers, Wolverine manufactures the only double impingement oven that incorporates the proven Jetube design for both top and bottom processing. Wolverine also 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

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 more than 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.

Salvatore F. Iaquez, siaquez@cwbrabender.com
www.cwbrabender.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 food 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 more than 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

Delavau
Janet Lang, jlang@delavau.com
www.delavau.com

DSM Food Specialties USA, Inc.
DSM Food Specialties USA, Inc. is a world leader in enzyme manufacturing. DSM is committed to creating value by discovering, developing, and marketing enzymes for cereal-based applications. DSM offers a complete range of activity levels of amylase, hemicellulase, glucose oxidase, lipase, and protease enzymes. DSM manufactures asparaginase, a new enzyme solution to reduce acrylamide levels in food products.

Joshua Zars, joshua.zars@dsm.com
www.dsm-foodspecialties.com

DuPont Nutrition & Health
Danisco is a manufacturer of functional ingredients for the food industry, including emulsifiers, enzymes, hydrocolloids (pectin, alginates, carrageenan, LBG), and 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@dupont.com
www.food.dupont.com

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

Brian Murdoch, murdoch@enzymedevelopment.com
www.enzymedevelopment.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 Fazer 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 the customer, quality excellence, and team spirit. Fazer Bakeries is the leading bakery company in Finland, and one of the leading bakeries in the Baltic Region. Breads and pastries are manufactured in Finland, Sweden, Russia, Estonia, Latvia, and Lithuania. Bakery products are exported to more than 15 countries. Fazer Mill & Mixes is not only a supplier of raw materials to Fazer Bakeries, but also a raw material management, research, and development center.

Sampsa 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-
the Rosselkhoznadzor system, GOST-R system, and GAFTA. It the Russian Federation. The institution has an accreditation in of 18 regional bodies in the main grain-producing regions of product quality and safety assurance. The institution consists erence center in the area of grain, grain products, and plant "FSFI Centre for Grain Quality Assurance"

FSFI “Centre for Grain Quality Assurance” functions as a federal service for veterinary and phytosanitary surveillance reference center in the area of grain, grain products, and plant product quality and safety assurance. The institution consists of 18 regional bodies in the main grain-producing regions of the Russian Federation. The institution has an accreditation in the Rosselkhoznadzor system, GOST-R system, and GAFTA. It also has a chain of trial labs. The main purpose of the institution is to carry out the United State Policy in the area of quality and safety assurance, plant protection, safe pesticide and agrochemical usage, and soil fertility parameter evaluation.

Andrey Turkov, msk.centr@fczerna.ru
www.fczerna.ru

General Mills

General Mills, an international company, produces and markets a wide variety of consumer products. Food products include ready-to-eat cereals, flours, baking mixes, fruit snacks, microwave popcorns, yogurts, a variety of convenient main meal foods, and refrigerated baked goods.

Kathy Lee, kathy.lee@genmills.com
www.generalmills.com

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.

Toni Anthony, tanthony@fona.com
www.fona.com

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

FiberGel LC is the ideal solution for increasing egg prices, reduced fat products, and gluten-free applications.

Edgar Anders, dosborne@floridafood.com
www.floridafood.com

Florida Food Products, Inc.

Florida Food Products, Inc. (1954) introduces FiberGel LC a FiberColloid that is like no other fiber—it gels. After baking, a bound calcium/moisture matrix develops in a leavened-like structure that is irreversible and bake stable. FiberGel LC is the ideal solution for increasing egg prices, reduced fat products, and gluten-free applications.

Andrey Turkov, msk.centr@fczerna.ru
www.fczerna.ru

Glanbia Nutritionals 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 a 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.

Kathleen Kaun, kkaun@glanbia.com
www.glanbianutritionals.com

GNT produces EXBERRY natural food colorants manufactured from fruits and vegetables free of chemical solvents and additives. EXBERRY products provide a wide spectrum of vibrant,
stable colors. Products are kosher and halal certified and available in liquid and powder forms. GNT also provides innovative color solutions and formulation help.

Martin Gil, mgil@gntusa.com
www.gnt-group.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 pearlized 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 Corporation
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, INSOSITY 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.

Diana Rieke, diana.riekte@grainprocessing.com
www.grainprocessing.com

Grains & Legumes Nutrition Council
Grains & Legumes Nutrition Council is the independent authority on the nutrition and health benefits of grains and legumes in Australia and New Zealand.

Georgie Aley, g.aley@glnc.org.au
www.glnc.org.au

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, ingredient nutrients, and quality control.

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

Great Plains Analytical Laboratory
Great Plains Analytical Laboratory 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@gpalab.com
www.gpalab.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 effects of additives in breadmaking, 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.hdbi.de

Hesco, Inc.
Hesco Inc. is a privately held, certified Women’s Business Enterprise with multiple production facilities and custom grower networks. Hesco specializes in cleaning, milling, cracking, and blending of conventional and organic grains and grain products. Hesco’s facilities are RBC and AIB certified, FDA registered, USDA and QAI certified organic, and OU certified kosher.

Jay Johnson, jayj@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 industrial food manufacturers.

Glenn Grimshaw, Sr., hunterwalton@earthlink.net
www.hunterwalton.com

ICL Food Specialties
ICL Performance Products LP offers a complete line of phosphate-based ingredients for chemical leavening and dough conditioning, featuring EZ Dough, Leverage, Levn-Lite, Pan-O-Lite, Stabil-9, Py-Ran, SAP, 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.

Nancy C. Stachiw, nancy.stachiw@icl-group.com
www.iclfood.com

ILC Micro-Chem
Food science analytical laboratories.
Ron Tadgell, ront@ilcmicro-chem.com
www.ilcmicro-chem.com

“The good we get from grain.” InfraReady is an innovative ingredient manufacturer, providing precooked cereal grains, oilseeds, 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, bumped, flaked, cracked, kibbled, flour, or blended product is needed, InfraReady can custom design a product for any application. Products are kosher certified and halal approved, AIB certified, and available in conventional and organic forms.
Mark Pickard, m.pickard@infreadyporducts.com
www.infreadyporducts.com

Innophos, Inc.

Innophos is a leading international producer of performance-critical and nutritional specialty ingredients, with applications in food, bakery, beverage, dietary supplements, pharmaceutical, oral care, and industrial end markets. Innophos combines more than a century of experience in specialty phosphate manufacturing with a growing capability in a broad range of other specialty ingredients to supply a product range produced to stringent regulatory manufacturing standards and the quality demanded by customers worldwide. Innophos is continually developing new and innovative specialty ingredients addressing specific customer applications and supports these high-value products with industry-leading technical service.
Barbara B. Heidolph, barbara.heidolph@innophos.com
www.innophos.com

Inspectorate Agri – Bureau Veritas

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 more than 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@inspectorate.com
www.inspectorate.com

Inspectorate America Corp.

As a worldwide third-party inspection company, Inspectorate America Corporation’s Agricultural Division offers a wide range of state-of-the-art services to all levels of the agriculture industry supply chain. Our independent inspection services include loading/discharge supervision and quality control. Our laboratory offers competitive, accurate results and quick turnaround times. Inspectorate America Corporation was founded in 1927.
Mumtaz Haider, mumtaz.haider@inspectorate.com
www.inspectorate.com

IOI Loders Croklaan

IOI Loders Croklaan is one of the world’s largest integrated palm oil producers, developing specialty oils and fats for the food industry. We offer expertise in bakery confectionery and pet food. Founded in 1890, we believe in delivering on ideas, being socially and environmentally responsible, and going the extra mile for our customers.
Rudy Nava, rudy.nava@croklaan.com
www.croklaan.com

J. RETTENMAIER USA LP

J. RETTENMAIER USA is a dynamic global leader of functional, label-friendly dietary fibers that contribute nutritional and functional benefits. VITACEL fibers include powdered cellulose, oat, wheat, sugarcane, psyllium, potato, pea, bamboo, apple, and orange. VIVAPUR fibers include microcrystalline cellulose and cellulose gel, as well as hydroxypropyl methylcellulose and methylcellulose.
Dina Panzer, dpanzer@jrsusa.com
www.jrsusa.com

Kellogg Co.

Margaret R. Bath, margaret.bath@kellogg.com
www.kellogg.com

Kudos Blends Ltd.

Kudos Blends has a portfolio of more than 50 PELL branded baking powders, and the unique patent-pending Kudos potassium bicarbonate for salt-reduction initiatives. Kudos applies chemistry to baking, developing tailor-made solutions for the world’s largest food producers and solves problems for smaller bakeries and distributors to help clients improve the quality and characteristics of their products. With a passion for innovating, Kudos Blends has built its reputation on excellent customer care, dedicated technical support, and the highest levels of quality in the design and production of baking powders and raising agents.
Dinnie Jordan, dinnie.jordan@kudosblends.com
www.kudosblends.com

Lallemand Baking Solutions

Lallemand Baking Solutions is the specialty baking ingredients business of Lallemand Inc., the Canadian yeast and bacteria company supplying Essential enzyme-based dough conditioners and yeast-based anti-mold technology, Fermaid yeast-based dough relaxers, Florapan cultures, and aromatic yeast to the global baking industry.
Merna Legel, mlegel@lallemand.com
www.lallemand.com/solutions

Malt Products Corp.

Malt Products produces malt extracts and syrups for the food industry, including diastatic, nondiastatic, liquid, and dry forms of malt. The International Molasses Division markets a complete line of liquid and dry molasses.
Joseph W. Hickenbottom, joe@maltproducts.com
www.maltproducts.com

MANE, Inc.

MANE is a privately held company ranked among the top 10 leading flavor and fragrance companies in the world. Founded in 1871, MANE combines unique expertise for designing value-added solutions with an unrivaled knowledge of natural raw
materials and technologies to deliver cutting-edge flavor and flavor-driven seasoning blends.

Bridget McElfresh, bridget.mcelfresh@mane.com
www.mane.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

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.

In business since 1941, MGP provides a host of specialty wheat proteins and starches, including dietary fiber, for use in bakery and prepared foods, as well as lightly hydrolyzed proteins and protein isolates for protein enrichment, textured proteins for vegetarian products, and multiple starches for reduced-sodium applications.

Sean McHenry, sean.mchenry@mgpingredients.com
www.mgpingredients.com

Miller Milling Company

Miller Milling was started in 1985 by John Miller. In 2012 Nisshin Seifun Group of Tokyo purchased the two mills in Winchester, VA, and Fresno, CA. In 2014, Miller Milling purchased four additional mills in Oakland and Los Angeles, CA; Saginaw, TX; and New Prague, MN. Miller Milling offers a full line of bakery and tortilla flours, durum, and malted barley.

Jill Karalis, jkaralis@millermilling.com
www.millermilling.com

Minot Milling

Minot Milling is a subsidiary of Philadelphia Macaroni Company. Located in Minot, ND, durum semolina production began in 1998. Production capabilities expanded with the addition of a spring wheat mill in 2004.

Cindy Bruns-olson, cindyolson@minotmilling.com
www.minotmilling.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, and 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 science and production industries worldwide. Equipment includes 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. National Mfg. has also recently added the Insectograph and a three row color sorter to its products list.

Dan Moore, dmoore@tmcoinc.com
www.national-mfg.com

Nestlé PTC Orbe

Nestlé, founded in 1866, is the premier food company in the world. The product offerings are extensive and include brands like Nescafé, Maggi, Carnation, Perrier, and Purina.

Nicolas Marjanovic, nicolas.marjanovic@rdor.nestle.com
www.nestle.com

Nestlé R&D

Nestlé manufactures culinary and beverage products.

Wookyung Chung, wookyung.chung@rd.nestle.com
www.nestle.com

Nexira

For more than 100 years, CNI has been the world’s leading manufacturer of acacia gum. All-natural, high in fiber and GRAS, acacia gum provides exceptional functionality, as well as added nutritional benefits in countless applications. Fibregum: 90% natural soluble prebiotic fiber with nutritional and functional properties. Equacia: synergic combination of soluble (acacia gum) and insoluble (wheat, gluten-free) fibers that
mimics the rheological properties of fat while enhancing the freshness of different foodstuffs.

Nina Segura, n.segura@nexira.com
www.nexira.com

Northern Crops Institute

Northern Crops Institute (NCI) is a collaborative effort among North Dakota, Minnesota, Montana, and South Dakota to support the promotion and market development of crops grown in this four-state region. The NCI is an international meeting and learning center that brings together customers, commodity traders, technical experts, and processors for discussion, education, and technical services. Situated on the campus of North Dakota State University, in Fargo, ND, this unique facility is only minutes from the farm fields that yield much of the world’s food.
Mark F. Weber, mark.f.weber@ndsu.edu
www.northern-crops.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 analyses. 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

Nutrimix Flour Mills

Nutrimix Flour Mills was established in 2004 and is a subsidiary of Nutrimix Feeds Limited. It is the first privately owned and operated flour mill in this hemisphere, with one of the world’s best cleaning and milling systems, supplied and installed by Buhler of Switzerland. We manufacture 13 different types of flour in 3 sizes: 2, 10, and 45 kg. Our internal laboratory and bakery ensure our products meet and exceed international standards.
Linda Tuck, alana@nutrimixgroup.com
www.nutrimixgroup.com

Oatly AB

Oatly AB is a food company that focuses on development, marketing, and sales of oat-based nondairy products. The company is located in Landskrona, Sweden, and Oatly’s R&D operations have strong links with Lund University.
Angie Oste Triantafyllou, angeliki.triantafyllou@oatly.com
www.oatly.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 that exceeds its customers needs.
Sarah Smart, ssmart@phmilling.com
www.phmilling.com

Palsgaard Incorporated

Palsgaard is a specialist in manufacturing emulsifiers, stabilizers, and other specialized ingredients for application in the bakery, dairy, chocolate, ice cream, margarine, and fine food sectors. With pilot plants within these areas, Palsgaard offers comprehensive customer support, making the step between initial ideas and production as small as possible.
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.penford.com

Perten Instruments

Perten Instruments is a worldwide supplier of instrumentation for functional and compositional analysis. Our products include NIR (lab and on-line), 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

Perten Instruments AB

Perten Instruments is a worldwide supplier of instrumentation for functional and compositional analysis. Our products include NIR (lab and on-line), 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

Polypro Intl. Inc.

Polypro International, Inc. was founded in Minneapolis, MN, in 1982 to distribute guar gum worldwide. Since its inception, Polypro has been recognized as a leading supplier, with more than 40 Procol guar gum products available to the food and beverage industries. 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 nonfood 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, breads, and snacks.

Isabel Hernandez Cruz, ihernandez@ramo.com.co
www.ramo.com.co

Qualibet Testing Services Corporation

We are a private testing laboratory that offers testing services for food, feed, water, veterinary, and pharmaceutical products. We’ve been in operation since 2006.

Pinky P. Tobiano, qualibettesting@yahoo.com
www.qualibetlab.com

QualySense AG

QualySense AG develops high-end solutions for grain, seed, and bean sorting. Unique and proprietary devices enable sorting grains, seeds, and beans “one by one” reliably based on biochemical and/or geometric 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

Radio Frequency Co. Inc.

Radio Frequency Company’s line of Microwave pasteurization systems operate at 40 MHz, where the depth of penetration and uniformity of heating are optimized, thereby ensuring effective microbe kill and avoiding the deleterious effects on product quality from prolonged exposure to high temperatures. Microwave pasteurization systems are ideal for batch or conveyor applications for bagged or bulk products. Radio Frequency Company has been producing RF heating/drying systems since their incorporation in 1946 and is the world’s largest producer of turn-key RF heat treatment systems.

Tim Clark, tclark@radiofrequency.com
www.radiofrequency.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 bacteriology. R-Biopharm is the worldwide exclusive distributor for 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 Company

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

Steve Briscoe, stevebriscoe@researchprod.com
www.researchprod.com

Richardson Milling

Richardson Milling offers a full range of whole grain products, higher fiber oat brans, and specialty clusters and coated grains. Wheat flour products are produced in Texas to supply regional markets. Our R&D team works closely with customers to provide innovative ingredients to meet the growing consumer demand for healthier products. Richardson Milling is a division of Richardson International, Canada’s largest agribusiness.

Kelly L. Henderson, kelly.henderson@richardson.ca
www.richardson.ca

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 min rehydrating rice, Riviana will consistently deliver a uniform product, superior in flavor, aroma, color, and texture. Riviana’s sales and service matches 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 industries. 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

Sensus America, Inc.
Sensus, a subsidiary of Royal Cosun, is a leading manufacturer and global marketer of Frutafit inulin and Frutalose fructooligosaccharides (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 foods and beverages. Through careful physical modifications, a range of easy-to-apply Frutafit and Frutalose products has been developed, all GRAS, which can be used in a variety of food systems, such as baked goods, bars, beverages, cereals, confectionary, 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.
Carl Volz, carl.volz@sensus.us
www.sensus.us

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 costs 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, and macro- 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. designs, manufactures, and distributes worldwide VolScan Profiler, TA.XTPlus, TA.HDPlus texture analyzers and the associated Exponent software package. The company's continuing goal is the development of the most up-to-date, most reliable, and 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 the bakery industry. A well-equipped applications laboratory is available to assist clients with the optimization of their test protocols.
J. Smewing, jo.smewing@stablemicrosystems.com
www.stablemicrosystems.com

SunOpta, Inc.
SunOpta adds value to our non-GMO and organic raw materials to produce high-quality ingredients for formulating natural and clean label products. Our technical and application experts work with customers to customize on-trend formulations and natural processing techniques, differentiating us in the ingredient industry. Included in the portfolio are our family of insoluble non-GMO fibers, organic grain-based ingredients, natural fruit preparations, functional starches, and custom ingredient manufacturing.
Kornelija Matkovic, ingredients@sunopta.com
www.sunopta.com/ingredients

Suzanne's Specialties
Suzanne’s Specialties is a manufacturer and supplier of natural and organic sweeteners to health food processors. Our organic product portfolio includes brown rice syrup, rice maltodextrins and syrup solids, tapioca syrup and starch, honey, agave syrup and inulin, sugar and ECJ crystals, invert syrups, molasses, and barley malt syrup. We are uniquely positioned to prepare proprietary blends of natural sweeteners to meet specified customer requirements. We can help you to go from refined to completely natural sweeteners. “Sweeteners the way mother nature intended” is our motto at Suzanne’s.
Susan A. Morano, suzanne@suzannes-specialties.com
www.suzannes-specialties.com
Symrise
As a global leader in the creation and manufacture of flavors and seasonings, Symrise is well-known for technological innovation 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 also the biggest wheat processor and biggest isoglucose manufacturer on the old continent.
Anne Wagner, maria.herremans@syral.com
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 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. (TTC) 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; hardness of soft dough; snap and bendability/breakability of cookies, crackers, and snack foods; staleness of breads and doughnuts; 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.
The 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.
William C. Papa, wpapa@hersheys.com
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. The mills are located in Fostoria and Bucyrus, OH; Dowagiac, MI; Roanoke, VA; and Mount Olive, IL.
Janice M. Levenhagen, jlevenhagen@mennel.com
www.mennel.com

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, and superior product development, as well as 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 application 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.
Rick R. Aberle, raberle@ximgroup.com
www.ximgroup.com

TIC Gums Inc.
We’re your Gum Guru! Formulating the right texture and stability can be the difference between a blockbuster new product and a lackluster failure. The Gum Gurus at TIC Gums will help you select the best gum systems to meet your product development goals. TIC Gums offers a full line of gums and gum systems for baking applications, including TICorganic certified organic gums.
Steven Baker, sbaker@ticgums.com
www.ticgums.com

Tree Top Inc.
Tree Top processes virtually every fruit under the sun into a variety of high-quality, value-added products. Our comprehensive portfolio includes fruit powders, frozen fruits, specialty fruit juice concentrates, fruit purees, fruit preps, and dried apples. Providing more fruits, in more forms, and giving you more possibilities.
Doug Webster, doug.webster@treetop.com
www.treetop.com
With the AACC International Check Sample Program, subscribers can:

■ Verify laboratory equipment operation
■ Monitor the use of correct analytical techniques by laboratory personnel
■ Verify the reliability of contract laboratories
■ Ensure the accuracy of labeling information
■ Identify opportunities to improve laboratory quality

For more information on the program, and to find out how corporate members can benefit from discounted subscription fees, visit aaccnet.org/resources/checksample.