

People



Unity/CHOPIN Technologies has announced the addition of Jayne Bock as a collaborator in the area of cereal science and technology. In this role, she will be supporting the North American team in answering all technical and scientific questions concerning CHOPIN Technologies devices. This will enhance the company's ability to adapt its offerings and develop new applications to meet customer needs in the North

American market. Bock has a broad range of experience in laboratory equipment, dough rheology, and bakery science. She is an adjunct professor of the University of Guelph, ON, Canada; has authored many publications relating to cereal chemistry and processing; and is an active member of several professional organizations, including AACC International.



AMETEK Brookfield has named Vicki Case as global marketing director. She previously spent 12 years at Sealed Air. For the past 3 years, she served as vice president of marketing, global e-commerce, and fulfillment solutions. Case graduated from the University of Michigan with a B.S. degree in chemical engineering. Hitesh Shah has been appointed to the position of global vice president sales. Shah has more than 25 years of experience in sales and executive positions and has worked for General Electric, Meggitt Sensing Systems, and, most recently, for Novanta. Hitesh has a graduate degree in mechanical engineering. Shah has also served on the Engineering Faculty at the Maharaja Sayajirao University of Baroda. For additional information on AMETEK Brookfield visit www.brookfieldengineering.com.



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Volume 63, Number 5

Brookfield AMETEK (www.brookfieldengineering.com)
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Welcome Corporate Member

LINWOODS

Contact: Sarah-Jane McElnea
190 Monaghan Rd
Armagh BT60 4EZ, Northern Ireland
Tel: 02837568477
E-mail: info@linwoods.co.uk
Website: <https://linwoodshealthfoods.com/us>

LINWOODS is a health-foods company based in Northern Ireland, U.K. From humble beginnings our range of healthy seeds, nuts, and berries has grown to include more than 15 different premium blends and healthy seed snacks. Today, we produce a range of healthy superfood combinations, which are a convenient, easy, and quick way to gain a wide range of essential fatty acids, vitamins, and minerals in your diet. What started as an idea in rural Ireland quickly exploded across the globe, with our products now sold in more than 25 countries around the world. With product development being a key driver within our business, we are moving into the ingredients sector, supplying a range of sprouted ancient grains and seeds and stone-milled flours.

New Members

Anawachkul, M., University of Nottingham, Loughborough, U.K.
Athanatos, J., Cereal Partners Worldwide, Lausanne, Switzerland
Atzler, J. J., University College Cork, Cork, Ireland
Ayua, E., Purdue University, West Lafayette, IN, U.S.A.
Beauchemin, J., general manager, Les Moulins de Soulanges, Saint-Polycarpe, QC, Canada
Beech, D. J., University of Nottingham, Loughborough, U.K.
Bekkers, A. C., senior scientist, Heineken Global Supply Chain BV, Zoeterwoude, Netherlands
Bian, K., professor, Henan University of Technology, Zhengzhou, China
Bishop, R., Perten Instruments, Springfield, IL, U.S.A.
Blanchard, C. L., professor, Charles Sturt University, Wagga Wagga, Australia
Boonna, S., School of Food Technology, Suranaree University of Technology, Nakhon Ratchasima, Thailand
Boukid, F., University of Parma, Parma, Italy
Brunnbauer, M., Linz, Austria
Burke, N., associate food development chemist, Kellogg, Battle Creek, MI, U.S.A.
Cai, J., nutrition R&D director, PepsiCo, Leicester, U.K.
Carandang, R., senior research scientist, Maker's Mark, BSI Whiskey and Aged S, Beam Suntory, Clermont, KY, U.S.A.
Chen, L., State Key Laboratory of Food Science and Technology, Jiangnan University, Wuxi, China
Chen, S.-Q., Dongguan University of Technology, Dongguan, Guangdong, China
Chen, Z., Jiangnan University, Wuxi, China
Ciani, S., Dr. Schaer GmbH/Srl, Trieste, Italy

Coda, R., University of Helsinki, Helsinki, Finland
Combs, A., Perten Instruments, Springfield, IL, U.S.A.
DePalma, D., director global regulatory affairs, Kellogg, Battle Creek, MI, U.S.A.
Elabed, A., San Dimas, CA, U.S.A.
Fahmy, A., Technical University of Munich, Freising, Germany
Fielder, D. A., senior scientist, Alberta Agriculture & Forestry, The Bio-Industrial Opportunities Section, Edmonton, AB, Canada
Florides, C., Charles Sturt University, Wagga Wagga, Australia
Galliher, C. R., product development manager, Puratos Corp., Pennsauken, NJ, U.S.A.
Gilissen, L. J. W. J., Wageningen University, Wageningen, Netherlands
Grenier, D., research engineer, Irtsea, Rennes, France
Gu, Z., Nanjing Agricultural University, Nanjing, China
Haley, M., Foss NA, Sugar Hill, GA, U.S.A.
He, J., Jiangnan University, Wuxi, China
Henry, N. B., Wright State University, Versailles, OH, U.S.A.
Hoehnel, A., Cork City, Cork, Ireland
Ispiryan, L., University of College Cork, Cork, Ireland
Iwaki, S., Nisshin Flour Milling Inc., Tsukuba-city, Ibaraki, Japan
Jobson, E., Bozeman, MT, U.S.A.
Kavita, M., Uttar Pradesh, India
Kragh, L., Brabrand, Denmark
Lee, J.-Y., National Institute of Agricultural Science, RDA, Jeonju, South Korea
Levecke, B., Beneo-Remy NV, Wijgmaal, Belgium
Li, M. Q., Chengyang, China
Lin, C.-L., Providence University, Taichung, Taiwan
Lin, Y.-L., University of Idaho, Moscow, ID, U.S.A.
Liu, Y.-J., Dongguan University of Technology, Dongguan, Guangdong, China
Lu, W., Jiangnan University, Wuxi, Jiangsu, China
Marasca, E., ETH Zürich, Oberrieden, Switzerland
Masset, G., nutrition scientist, Cereal Partners Worldwide, Orbe, Switzerland
McElnea, S.-J., R&D food technologist, LINWOODS, Armagh, Northern Ireland
McIntyre, J., Indigo Agriculture, McKinney, TX, U.S.A.
Miller, A. P., technical services manager, AOCS, Urbana, IL, U.S.A.
Molina, T., Pontificia Universidad Cathlica de Chile, Santiago, Chile
Ngandwe, C., product applications specialist, Calibre Control International, Warrington, U.K.
No, J., Chonnam National University, Gwangju, Korea
Osborne, S., VP of innovation, The Mennel Milling Company, Fostoria, OH, U.S.A.
Randazzo, J. J., student, Wantagh, NY, U.S.A.
Roberts, T., graduate student, Aberystwyth University, Aberystwyth, Ceredigion, U.K.
Rondeau-Mouro, C., Irstea, Rennes, France
Scarton, M., UNICAMP, Campinas, Brazil
Schneeman, B., University of California, Davis, CA, U.S.A.
Steinmacher, N. C., Federal Technological University of Paraná, Medianeira, Brazil
Tappy, L., University of Lausanne, Lausanne, Switzerland
van den Broeck, H., Wageningen University, Wageningen, Netherlands
Van Der Maelen, E., graduate student, KU Leuven, Heverlee, Belgium

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Wang, P., Nanjing Agricultural University, Nanjing, China
 Warren, F. J., Quadram Institute Biosciences, Norwich, U.K.
 Waters, D., Kerry, Beloit, WI, U.S.A.
 Wood, R. M., The ARC Industrial Transformation Training
 Centre for Functional Grains, Wagga Wagga, Australia
 Zhang, Y., Juxiangyuan Healthy Food (Zhongshan) Co., Ltd,
 Zhongshan, Guangdong, China
 Zhou, Z., professor, Tianjin University of Science and Tech-
 nology, Mitham, Australia
 Zhu, J., Dongguan University of Technology, Dongguan,
 Guangdong, China

Important AACCI Dates

October 2018

19–20. Cereals & Grains 18: Pre-meeting Chemical
 Leavening Short Course, London, U.K.

20. Cereals & Grains 18: Pre-meeting Enzymes in Cereal
 Grains and Cereal-Based Foods Short Course, London, U.K.

20. Cereals & Grains 18: Pre-meeting Methods in Action—
 Practical Baking Quality Workshop, London, U.K.

21–23. Cereals & Grains 18 – AACCI Annual Meeting,
 London, U.K.

24. Rothamsted Research Post-meeting Tour,
 Harpenden, U.K.

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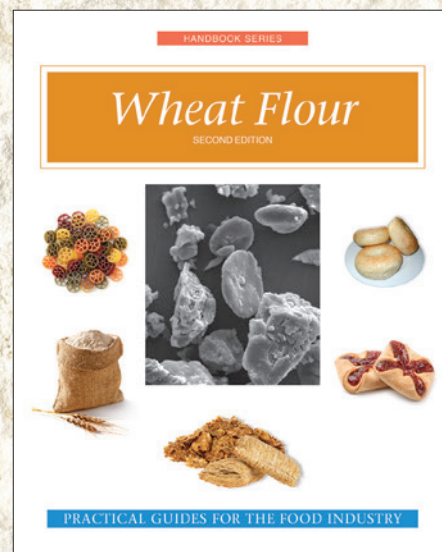
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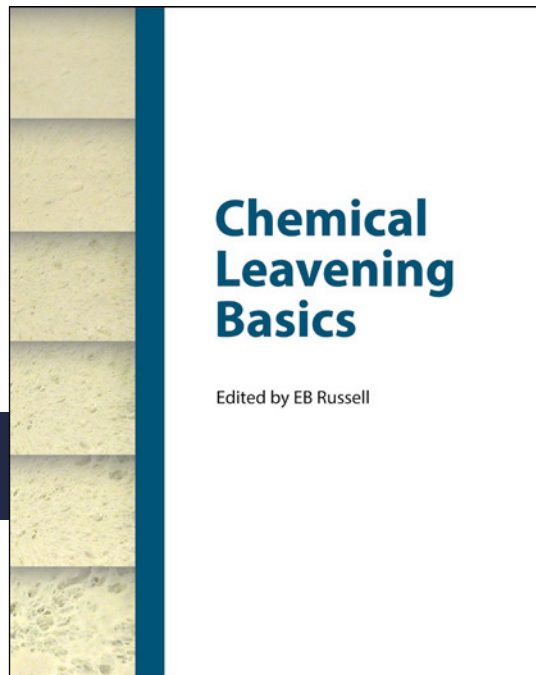
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