

PEOPLE



John Calland

D.D. Williamson has named **John Calland** as European sales manager to succeed **Peter Comline**, who has retired. Calland most recently served as sales director for Maitre Paul UK Ltd.

Grain Processing Corporation has announced the promotion of AACC International member **Chad Christensen** to director of sales of food, pharmaceutical, and personal care products. Christensen will be responsible for the entire U.S. sales organization for the Food, Pharmaceutical, and Personal Care Division, which markets maltodextrins, corn syrup solids, corn starches, and superabsorbent polymers.

Maxx Performance has announced that **Lynne Bukovic** has joined the company as Midwest regional sales manager. Bukovic will be responsible for business development and sales in the food ingredients industry.

Mary Thompson has been named vice president and general manager of Cargill's Dry Corn Ingredients business. Thompson has been with Cargill since 1992 in various capacities, including merchant, business analyst, and vice president of Cargill Soy Protein Solutions.



Kumaresh Chakraborty

Kumaresh Chakraborty has joined J. R. Short Milling Company, Kankakee, IL, as vice president of marketing, sales, and business development. Chakraborty will be re-

sponsible for marketing and sales of all products, such as snack pellets, specialty ingredients, and mill products, in the U.S. and international markets.

Susan M. Bond has joined the International Food Information Council as a senior vice president. Most recently, Bond served as director of scientific policy development, reporting directly to the FDA commissioner.

Cletral has appointed **Laurent Garcia**, sales manager of Cletral Incorporated, to serve the Mexican market with sales expertise for individual extruders and manage turnkey system design, manufacture, and installation.

Country Choice Organic has announced the appointment of **Jocelyne Gregg** to East Coast regional manager.

AACC International member **Meera Kweon** has been appointed research food technologist for the USDA ARS Soft Wheat Quality Laboratory, Wooster, OH. Most recently, Kweon held the position of associate principal scientist for Kraft Foods (Nabisco).

COMPANIES

Opening

Loders Croklaan has announced the opening of a new oil processing factory in Channahon, IL. The new factory will double throughput, increase storage capacity, and enhance the quality of palm-based products. Lodders Croklaan has also opened a new palm oil refinery in Rotterdam, Holland. The new refinery has a capacity of 900,000 tons.

Acquisition

Allied Starch & Chemical (ASC) has announced the acquisition of Del Rancho Texas of Plano, TX. The 10,000-ft² facility includes 2,000 ft² dedicated to manufacturing and 8,000 ft² reserved for warehousing. ASC has gained advanced liquid preservative blending tanks and sophisticated weighing and filling equipment.

Expansion

Lonza Polymer Intermediates, a division of Lonza Group, has announced an expansion in production capacity for malic acid. The production capacity of the malic acid

plant in Scanzorosciate, Italy, will be increased from 8,000 to 12,000 tons/year. The expansion of the plant will be completed by the end of 2006.

AWARDS

AIAST Award for Technology and Innovation

The Australian Institute of Agricultural Science and Technology Award for Technology and Innovation was presented to Newport Scientific as part of the 2005 Rabobank Agribusiness Awards for Excellence in recognition of Newport's innovative equipment and novel solutions to problems faced by the world's food, grain, and cereal industries. Newport Scientific is a market leader and product innovator in grains, foods, and starches. The Rabobank Agribusiness Awards are run in conjunction with Monash University and honor both corporate and individual achievement in Australian agribusiness.

CSULB Outstanding Professor

AACC International member Ramses Toma has been named the California State University, Long Beach, Outstanding Professor for the 2004–2005 academic year. The award is given in recognition of outstanding professional performance in three areas—instruction and related activities, scholarly and creative activities, and professional service. Toma is a food science and nutrition professor in the Family and Consumer Sciences Department.

NOTICES

Website Launched

Brookfield Engineering Laboratories, Inc., a leading manufacturer of viscometers, has announced the launch of a new food viscosity and texture information website: www.FoodViscosity.com. The website is designed to provide food viscosity professionals with technical information and to aid in sharing solutions to viscosity- and texture-related challenges. The website will provide discussions with industry leaders, online technical seminars, interviews, articles, technical information, education, and training. For more information, visit www.FoodViscosity.com or contact Brookfield Engineering at 508/946-6200 or by e-mail at foodsales@brookfieldengineering.com.

PROCESS INSTRUMENTATION

Metal Detector/In-Motion Checkweigher

Eriez Magnetics has announced the availability of its E-Z Tec DSP metal detector and TSC 350, Sonic 350, 4693, and 4693i model in-motion checkweigher systems. The systems are designed to help improve production line quality control and are available in configurations suitable for a wide variety of packaging and food applications. A system can be designed by Eriez' engineering department to suit specific application requirements. For more information, contact Eriez at 888/300-3743 or 814/835-6000 or visit www.eriez.com.

Flow Meter

The AW Company has introduced a new line of mass coriolis flow meters. The ACM series of mass coriolis flow meters provides process control tools that allow real-time measurement of density and flow in liquids and slurries. The meters are suitable for use with food and dairy applications, including sanitary beverages, non-Newtonian fluids, and particle-filled materials. The meters have no moving parts and have smooth flow stainless steel tubes for easy cleaning and maintenance. ACM meters are rated for medium temperatures up to 250°C and operating pressures up to 2,900 psi. For more information, contact Dawn Larson at 262/884-9800 or by e-mail at dawnl@awcompany.com.

An advertisement appeared here
in the printed version of the journal.

LABORATORY EQUIPMENT

Moisture Balance

Shimadzu Scientific Instruments, Inc. has launched the new MOC120H moisture balance. The new moisture balance features a unique auto-taring mechanism that eliminates zero drift automatically and a large sample pan for fast, accurate measurements. A mid-wave infrared quartz ceramic heating source provides effective drying without interference. A choice of measuring modes optimizes measurement conditions, and a bar-graph display monitors moisture vaporization. For more information, contact Shimadzu Scientific Instruments, Inc., 7102 Riverwood Dr., Columbia, MD 21046-2502. Phone: 800/477-1227; Website: www.ssi.shimadzu.com/balances.

Dynamic Light-Scattering Instrument

Viscotek Corporation has introduced the Viscotek Model 802 DLS for use in laboratories involved in characterization of biomolecules in solution. This completely new instrument is matched with user-friendly software to generate sensitive, accurate results. The DLS provides fast, accurate characterization of biomolecules in solution, requiring only a small volume of sample (10 µL). The sample is introduced into the sample cell, which is placed in a temperature-controlled cell holder. The measurement is taken, and analysis is complete within minutes. For more information, contact Viscotek at 800/375-5966; E-mail: swelch@viscotek.com; Website: www.viscotek.com.

LABORATORY PRODUCTS

Test Kits and Assays

Tepnel BioSystems has developed an extensive line of products for HACCP allergen management, including environmental swabs, RAPID 3-D hand-held test kits, ELISA quantitative test kits, and DNA and PCR-based allergen assays. HACCP and RAPID 3-D screening tests include allergen swab sampling and rapid peanut and gluten screening. Immunoassays include peanut, milk, sesame, egg, and soya proteins, gluten, pasta quality, ochratoxin-A, and species identification (raw and cooked). DNA kits include food allergens, animal and fish speciation, and GMO, soya, and maize screening. For more information, contact Tepnel BioSystems at 888/329-0255 or by e-mail at customerservice@tepnellifecodes.com. Website: www.tepnel.com.

INGREDIENTS

Natural Sweetener

Swiss Research has announced the availability of Shugr, a natural sweetener made from erythritol, maltodextrin, and tagatose. These natural sweeteners are found in fruits, vegetables, corn, and dairy products; provide a clean, sweet flavor; and are designated GRAS by the FDA. Shugr tastes like cane sugar, feels like cane sugar in the mouth, and has no aftertaste but has zero calories, is tooth friendly, and is diabetic safe. Shugr also cooks and bakes like cane sugar and has a 1:1 substitution ratio: one teaspoon of Shugr equals one teaspoon of sugar. For more information, visit www.shugr.com or www.swissdiet.com.

Organic Caramel Colors

D.D. Williamson has announced its launch of the first certified organic caramel colors manufactured in North America. The company has developed the new products in response to consumer trends and resulting ingredient demand from its customers in food and beverage processing. The new organic products include sucrose-based caramel color and caramelized rice syrup. Food processors using either product can use the label "organic caramel color" on ingredient declarations in the United States. D.D. Williamson will include the USDA Organic seal in conjunction with the Quality Assurance International mark on its own labels. For more information, contact Campbell Barnum at 502/895-2438 or by e-mail at barnum@ddwmsn.com.

PLANT EQUIPMENT

Integrated Filter Dryer

Niro Inc. has designed the MSD multi-stage dryer for fluidized spray drying in a wide range of free-flowing powder and agglomerated and granular dry material ap-



ADVERTISERS' INDEX

This issue's advertisers are identified below.
Please thank these advertisers by telling them you
saw their advertisement in CEREAL FOODS WORLD.

Volume 51, Number 1

- Brookfield Engineering Laboratories, Inc. (www.belusa.com)
- C. W. Brabender Instruments, Inc. (www.cwbrabender.com) Cover IV, No. 1
- Newport Scientific Pty., Ltd. (www.newport.com.au)
- PGP International (www.pacgrain.com)
- Wenger (www.wenger.com)

An advertisement appeared here
in the printed version of the journal.

plications. The new IFD integrated filter dryer features an integrated fluid bed and SANICIP bag filter. The filter assembly is located inside the drying chamber to improve powder quality and provide in-place powder recovery and cleaning. It also simplifies powder handling, eliminating the need for external cyclones, bag filters, and fines recycling. The compact design reduces the amount of equipment that comes in contact with the product, making cleaning easier and improving sanitation. For more information, contact Niro Inc., 9165 Rumsey Rd., Columbia, MD 21045. Phone: 410/997-8700; E-mail: info@niroinc.com; Web: www.niroinc.com.

Freezers

FMC FoodTech has announced the availability of its Frigoscandia freezers. These freezers provide improvements in freezing technology that allow production lines to run longer and more efficiently. Frigoscandia freezers include air defroster technology that produces a shockwave of pressurized air to remove frost from the face of the coil; mid-shift defrost to stop the freezer, put it in reverse, and send hot gas to the

evaporator; sequential defrosters that enable one evaporator and fan to be shut down to defrost while the others continue to run; greater surface area on the evaporator to improve efficiency and run time; and fan location that eliminates problems with snow buildup. For more information, visit www.fmctechnologies.com/FoodTech.aspx.

AACC INTERNATIONAL ANNUAL MEETINGS

- 2006.** World Grains Summit: Foods and Beverages. San Francisco, CA. Sep. 17–20.
- 2007.** San Antonio, Texas. San Antonio Convention Center. Oct. 7–10.

CALENDAR

March

12-17. 57th Pittsburgh Conference on Analytical Chemistry and Applied Spectroscopy. Orlando, FL. Contact: The Pittsburgh Conference, 300 Penn Center Blvd., Suite 332, Pittsburgh, PA 15235-5503; 412/825-3220; Fax 412/825-3224; E-mail program@pittcon.org; URL <http://www.pittcon.org>

12-17. Course: **Snack Foods Processing: Extruded Snacks and Tortilla Chips.** College Station, TX. Contact: Mian N. Riaz, 2476 TAMU, Food Protein R&D Center, Texas A&M University, College Station, TX 77843-2476; 979/845-2774; Fax 979/458-0019; E-mail mriaz@tamu.edu; URL <http://www.tamu.edu/extrusion>

15-16. **Batters and Breadings.** Ft. Lauderdale, FL. Contact: Beth Elliott, AACC International, 3340 Pilot Knob Rd., St. Paul, MN 55121; 651/454-7250; E-mail: belliott@scisoc.org; URL <http://www.aaccnet.org>

20-22. Course: **Food Extrusion.** Saint Etienne, France. Contact: AACC-Europe, Stanislas de Rijcklaan 60/22, BE-3001 Heverlee, Belgium; +32 16 204035; Fax +32 16 202535; E-mail aacc@sciscoeurope.org; URL <http://www.aaccnet.org>

21-22. **Product Development: Planning for Longevity in the Marketplace.** Kissimmee, FL. Contact: Beth Elliott, AACC International, 3340 Pilot Knob Rd., St. Paul, MN 55121; 651/454-7250; E-mail: belliott@scisoc.org; URL <http://www.aaccnet.org>

23-24. **Leading Breakthrough Innovation: The Principles of Leadership for New Solutions.** Kissimmee, FL. Contact: Beth Elliott, AACC International, 3340 Pilot Knob Rd., St. Paul, MN 55121; 651/454-7250; E-mail: belliott@scisoc.org; URL <http://www.aaccnet.org>

April

2-6. Course: **Membrane & Separations Technology.** College Station, TX. Contact: Carl J. Vavra, Food Protein R&D Center, Texas A&M University, College Station, TX 77843-2476; 979/845-2758; Fax 979/845-2744; E-mail cjvavra@tamu.edu; URL <http://www.tamu.edu/separations>

19-21. Course: **Surfactants: Principles & Applications.** Gainesville, FL. Contact: Ranga Narayanan or D. O. Shah, University of Florida, Gainesville, FL 32611; 352/392-9103 or 352/392-0877; Fax 352/392-0127; E-mail surfsci@che.ufl.edu; URL <http://csse.che.ufl.edu>

May

18-19. **20th Annual J. R. Brunner Protein Symposium.** East Lansing, MI. Contact: John Partridge, Department of Food Science and Human Nutrition, Michigan State University, East Lansing, MI 48824; 517/355-7713, ext. 179; Fax 517/353-1676; E-mail partrid@msu.edu

July

14-21. **XXVI International Workshop/Symposium on Rapid Methods and Automation in Microbiology.** Manhattan, KS. Contact: Debbie Hagenmaier, Kansas State University, Manhattan, KS 66506; E-mail debbieh@ksu.edu

FUTURE MEETINGS

September

17-20. **World Grain Summit: Foods and Beverages.** San Francisco, CA. Contact: AACC International, 3340 Pilot Knob Rd., St. Paul, MN 55121; 651/454-7250; Fax 651/454-0766; URL <http://www.aaccnet.org/meetings>