

PEOPLE

In response to changes in the worldwide market, including the European Union's new sugar regime, ORAFTI has undergone some restructuring changes. **Dominic Speleers**, head of sales and marketing, and **Charles Degard**, head of production, have been appointed as managing directors. Both will retain their current positions as well. **Tim Van der Schraelen** has also been appointed marketing and communication manager for ORAFTI's Active Food Ingredients division.

Jorn Dyerberg, a pioneer in the discovery of omega-3s in foods, will now be a scientific advisor for Cognis Nutrition & Health. While studying in Greenland in the 1970s, Dyerberg first hypothesized that the rarity of coronary heart disease among the Inuit could be related to the abundance of omega-3 fatty acids found in their fish-based diet.



Cognis Nutrition & Health has also announced that **Wayne Howard**, a veteran in the research, production, sales, and marketing of food ingredients, has relocated from Cognis Australia to La Grange, IL.

Howard will take on the role of market development manager—functional food and food technology.

David Michael & Co. has two new international hires. **Ixel Castillo** has joined David Michael & Co.'s Mexico quality control team. Castillo has a degree in food technology with a specialty in quality control. **GuoYing Yang** will join David Michael Beijing as a food technologist. Yang has a degree in food science and bioengineering with experience in bakery R&D.

Charles Speirs has recently joined the Campden & Chorleywood Food Research Association. Speirs, who spent 19 years with Masterfoods, will be responsible for bakery-related research and other projects.

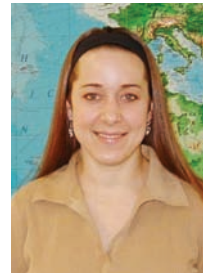
FONA International's **Jeff Banes** has earned the status of certified culinary

scientist from the Research Chefs Association. Banes has spent the last several years helping customers overcome flavor challenges in savory applications.

Beth Nielsen has recently accepted an offer to become director-international for Nielsen-Massey Vanillas. Nielsen, who has held a number of director and financial-related positions for a variety of schools and companies around the globe, now returns to her roots with the family business.

D.D. Williamson has publicized the hiring of three new associates. **Jennifer Guild**

will fill the new position of global food science and regulatory manager, **Jody Renner-Nantz** will fill the new position of food science chemist, and **Richard Wiebke** will be global quality manager.



Jennifer Guild



Jody Renner-Nantz



Richard Wiebke

Sandra Nelson will join D.D. Williamson as a technical coordinator in the Manchester, England, office. Nelson will serve as the point of contact for quality, specifications, formulations, and product uses.

James E. Bernard and **David I. Marciniak** will join P.L. Thomas as key account managers. Bernard has a strong background in dairy and flavors, including experience managing a food manufacturing plant, developing national markets, and providing sales for a mixture of companies. Marciniak has provided research guidance and technical sales strategies for a range of companies, including Crystals International and the Imperial Sugar Co.

Association News appeared here in the printed version of the journal.

AWARDS

The Malt Products Corporation's Dayton, OH, facility has received its seventh "superior" food safety rating from the AIB's Department of Food Safety/Hygiene. The audit ratings indicate the company's level of compliance with food safety regulations and its commitment to providing safe, high quality food products.

CP Kelco has won the 2007 IMR World Hydrocolloid Innovation Award. The company's winning products were Axcel PX and PG, which are a family of cellulose-based stabilizers. The products tolerate a wide span of processing conditions, including broad pH range, high salt concentrations, and high temperatures.

COMPANIES

Acquisitions

Cletral, a pioneer in the development of twin-screw extrusion technology, has been acquired by Legris Industries. The acquisition will give Cletral the benefit of Legris's international presence. Cletral had previously acquired Afrem, which specializes in equipment for the production and drying of pasta, and Lymac, which makes packaging for dry products.

CPM, an equipment provider for particle size reduction and pelleting, has acquired Wolverine Proctor & Schwartz Ltd. of Glasgow, Scotland. CPM had previously acquired the U.S.-based operations of Wolverine Proctor, a leader in high-value thermal process applications including baking, drying, roasting, and shredding.

Lonza Group Ltd. has acquired S.A.M. Electron Technologies, based in Shawinigan, Canada. The assets include a worldwide license for a cerium mediator electrochemical technology, CeTECH, which can be used to produce vitamin K-3 on a commercial scale.

Grand Opening

Tate & Lyle has opened a SPLENDA Sucralose facility in Singapore. The US\$195 million facility is Tate & Lyle's largest investment in Asia. The plant was mechanically completed in January 2007, and it is now in the process of ramping up to full capacity.

Partnership

Newport Scientific Pty. Ltd. and Perten Instruments AB have entered into a sole distribution agreement for Sweden,

Denmark, Finland, and Norway. Perten will now handle the sales, support, and consumables for Newport Scientific, building on the two companies' synergies and allowing Newport to further penetrate the Scandinavian market.

Sale

Danisco has agreed to divest Flavours to Firmenich. The move will allow Danisco to focus its attention on bioingredients and texturants and sweeteners. The two companies are also entering into a strategic partnership together.

AACC INTERNATIONAL ANNUAL MEETINGS

2007. San Antonio, Texas. Henry B. Gonzalez Convention Center. Oct. 7-10.

2008. Honolulu, Hawaii. Hawaii Convention Center. Sept. 21-24.

INGREDIENT PRODUCTS

Barilla's PLUS multi-grain pasta may be served as part of the National School Lunch Program. After an extensive review by the USDA Food and Nutrition Service, the USDA approved the pasta to contribute one ounce of meet alternate and two servings of bread alternate.

Diehl Food Ingredients has introduced the Diehl Organics line of certified organic specialty powders. The unique dairy protein-based systems include a powdered creamer called Jerzee Organic and a powdered vegetable fat called Centennial Organic.

Holgran has unveiled HOLSEL, a dairy mineral concentrate designed to augment the true taste of salt in low sodium applications. The versatile product can be used in an assortment of applications, including baked goods, snacks, and breakfast cereals.

Westnut LLC, a division of Hazelnut Growers of Oregon, has announced the availability of hazelnut paste, which is hazelnut butter with sugar and other ingredients. The mixture can be custom manufactured to meet specific customer ingredient needs.

D.D. Williamson and colorMaker have successfully petitioned the National Organic Standards Board for the placement of natural colorants onto the national list

of ingredients approved for use in foods labeled organic.

MeadowPure 03, from Pizzey's Milling, is a new flaxseed and fish oil combination that offers consumers the benefits of all three omega-3 types, including the ALA from flaxseed and the DHA and EPA from fish oil.

Premium Ingredients International is now the exclusive distributor of NutraSweet in the United States and Canada.

Hundreds of BI Nutraceuticals's food and dietary supplement offerings have received halal certification by the Islamic Foods and Nutritional Council of America. A complete list of BI's halal-certified products is available upon request from the company.

Axiom Foods, a leader in food grade whole grain rice protein extraction technology, has issued a release stating that none of the company's food grade products contains melamine. The company is not under investigation by the FDA, and they were not asked to have their products tested.

PreventASE, an enzyme from DSM Food Specialties that fights acrylamide in heated foodstuffs, has received a GRAS notification by the FDA. According to the company, PreventASE is the first enzyme on the market that is able to reduce acrylamide in baked foods by as much as 90%.

Sethness Products Company has launched OC234, the world's first certified organic powdered caramel color. The product is a dry organic color that can be used to improve visual appeal of baked goods, cereals, and more.

LAB EQUIPMENT

Viscotek has released their new RImax Conventional GPC/SEC system. It features an RI detector used for measuring concentration, or a UV/VIS for measuring the concentration of polymeric samples or proteins having a UV chromophore, or both an RI and UV for copolymer analysis.

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in the printed version of the journal.

2007

July

28–31. IFT Annual Meeting and Food Expo.

Chicago, IL. Contact: Institute of Food Technologists, 525 W. Van Buren, Ste. 1000, Chicago, IL 60607; +1.312.782.8424; Fax +1.312.782.8348; E-mail info@ift.org; http://www.ift.org

August

1. Global Food Safety and Quality Conference.

Chicago, Illinois. Contact: Institute of Food Technologists, 525 W. Van Buren, Ste. 1000, Chicago, IL 60607; +1.312.782.8424; Fax +1.312.782.8348; E-mail info@ift.org; http://www.ift.org

1. Second Annual International Food Nanotechnology Conference.

Chicago, IL. Contact: Institute of Food Technologists, 525 W. Van Buren, Ste. 1000, Chicago, IL 60607; +1.312.782.8424; Fax +1.312.782.8348; E-mail info@ift.org; http://www.ift.org

5–10. 57th Australian Cereal Chemistry Conference.

Melbourne, Australia. Contact: Joe Panozzo; E-mail joe.panozzo@dpi.vic.gov.au; www.raci.org.au/division/cereal

7–10. Extrusion Processing Technology and Commercialization Short Course.

Manhattan, KS. Contact: Anita McDiffett, +1.785.532.4080; E-mail almgret@ksu.edu; http://www.ksu.edu/igp

26–30. 13th Australian Barley Technical Symposium.

Fremantle, Western Australia. Contact: Promaco Conventions, 7/22 Parry Avenue, Bateman, WA 6150, Australia; +61.8.9332.2900; Fax +61.8.9332.2911; http://www.promaco.com.au/2007/abts

26–31. Course: 9th Annual Practical Short Course on Texturized Vegetable Protein and Other Soy Products.

College Station, TX. Contact: Mian N. Riaz, Food Protein R&D Center, Texas A&M University, College Station, TX 77843-2476; +1.979.845.2774; Fax +1.979.458.0019; E-mail mriaz@tamu.edu; http://www.tamu.edu/extrusion

September

3–5. Workshop: Mycotoxin Analysis and Prevention in Feed.

Glasgow, UK. Contact: ICC Headquarters, Marxergasse 2, A-1030 Vienna, Austria; +43 1 707 7202 0; Fax +43 1 707 7204 0; http://www.icc.or.at

6–7. Course: 2nd Snack Food Processing and Product Formulation.

Ghent, Belgium. Contact: Ignace Debruyne, ID&A Ignace Debruyne & Associates, Snackfoods, Haverhuisstraat 28, B-8870 Izegem, Belgium; +32 (0)51 31 12 74; Fax +32 (0)51 31 56 75; E-mail snackfoods@scarlet.be.

12–14. First International Symposium on Gluten-Free Cereal Products and Beverages.

Cork, Ireland. Endorsed by C&E and AACC International. Contact: AACC International-Europe, Stanislas de Rijcklaan 60/22, BE-3001 Heverlee, Belgium; +32 16 204035; Fax +32 16 202535; E-mail aacc@sciscoeurope.org; http://www.glutenfreecork2007.com

16–20. 121st AOAC Annual Meeting & Exposition.

Anaheim, CA. Contact: Meetings Department, 481 N. Frederick Ave., Suite 500; Gaithersburg, MD 20877; +1.301.924.7077; Fax +1.301.924.7089; E-mail: meetings@aoac.org; www.aoac.org

23–26. Cereals and Cereal Products: Quality and Safety—New Challenges of World Demand.

Bolsa de Cereales de Rosario, Argentina. Contact: ICC Latin American Conference 2007, Córdoba 1452, P.8 – Of.4, (2000) Rosario, Argentina; +54 (341) 4262120; Fax +54 (341) 4215210; E-mail contact@llaconference.com.ar

23–28. Course: Aquaculture Feed Extrusion, Nutrition, and Feed Management.

College Station, TX. Contact: Mian Riaz, 2476 TAMU, Food Protein R&D Center, Texas A&M University, College Station, TX 77843-2476; +1.979.845.2774; Fax +1.979.458.0019; E-mail mriaz@tamu.edu; www.tamu.edu/extrusion

October

6. Workshop. Practical Rheology for Food Systems.

San Antonio, TX. Contact: Alan Oppenheimer, AACC International Rheology Division, c/o General Mills Inc., 330 University Ave SE, Minneapolis, MN 55414-1779; +1.763.764.6616; Fax: +1.763.764.8211; alan.oppenheimer@genmills.com

21–24. 27th Food Microbiology Symposium—Current Concepts in Food-borne Pathogens and Rapid and Automated Methods in Food Microbiology.

River Falls, WI. Contact: University of Wisconsin—River Falls, Animal and Food Science Department, 410 South 3rd Street, River Falls, WI 54022; +1.715.425.3704; E-mail foodmicro@uwrf.edu; www.uwrf.edu/food-science

24–26. VI International Pensa Conference—Sustainable Agri-food and Bio-energy Chains/Networks Economics and Management.

Ribeirão Preto, Brazil. Contact: Agribusiness Research Program, Uni-versity of São Paulo, Av. Bandeirantes, 3900, Ribeirão Preto, SP 14040-900, Brazil; +1 55 16 3911 6088; E-mail ipc@pensaconference.org; www.pensaconference.org

24–27. 4th International Congress Flour-Bread and 6th Croatian Congress of Cereal Technologists.

Opatija, Croatia. Contact: Zaneta Ugarcic-Hardi, F. Kuhaca 18, 31000 Osijek, Croatia; +385 31 224 308; Fax +385 31 207 115; www.ptfos.hr/brasno-kruh

November

12–14. XII Latin American Congress on Fats & Oils.

Florianópolis, SC, Brazil. Contact: Sociedade Brasileira de Óleos e Gorduras, UFSC / CCA / CAL, Rod. Admar Gonzaga, 1346, Itacorubi-Florianópolis-SC, CEP-88034-001, Brazil; +1 55 48 3028 5935; sbog@cca.ufsc.br; www.oleosegorduras.org.br

20–22. Oils and Fats 2007.

Munich, Germany. Contact: Martin Lechner, Messe München GmbH, M.O.C, Lilienthalallee 40, 80939 München, Deutschland; +49 89 3 23 53 - 2 15; Fax +49 89 9 49 - 9 72 39 82; E-mail bettina.albrecht@messe-muenchen.de.

27–29. Workshop: Safety and Wholesomeness of Cereal Food.

Ping Tung, Taiwan. Contact: Roland Ernest Poms, ICC Headquarters, Marxergasse 2, A-1030 Vienna, Austria; +43 1 707 7202 0; Fax +43 1 707 7204 0; http://www.icc.or.at

December

2–4. National Fusarium Head Blight Forum.

Kansas City, MO. Contact: Sue Canty, USWBSI-NFO, 380 Plant and Soil Sciences Building, East Lansing, MI 48824-1325; +1.517.355.0271, ext. 183; Fax: +1.517.353.3955; E-mail scabusa@scabusa.org; http://www.scabusa.org/forum07.html

6–8. IFE India 2007.

New Delhi, India. Contact: Montgomery International Ltd., 9 Manchester Square, London W1U 3PL, UK; +44 (0) 20 7886 3102/3109; Fax +44 (0) 20 7886 3101; E-mail ifeindia@montex.co.uk; http://www.ife-india.com/

**GRAIN SCIENCE AND INDUSTRY
KANSAS STATE UNIVERSITY**

The Department of Grain Science and Industry at Kansas State University is seeking an energetic, visionary, creative, entrepreneurial, and pro-active Department Head and leader to manage this unique and internationally recognized department.

For a complete position description including required and desired qualifications and experience, please visit the Department web site at www.grains.ksu.edu.

RESPONSIBILITIES of the Department Head for Grain Science: fostering excellence in teaching, research, outreach both domestically and internationally; set goals and align resources to achieve these goals; Recruit and retain excellent and productive faculty, staff, and students; Provide leadership in fundraising for new facilities, and financial support for the department; Foster diversity, collegiality, and enhance teamwork.

For description and how to apply visit the Department website. Minority and women candidates are particularly encouraged to apply. We also encourage nominations of outstanding potential candidates. Application materials and nominations should be sent to: Professor Fred Fairchild, Chair of Search Committee, Kansas State University, Grain Science & Industry, 201 Shellenberger Hall, Manhattan, KS 66506-2201.

For additional information regarding this position contact the search committee chair at [ffj@ksu.edu](mailto:fjf@ksu.edu). Review of applications will begin August 15, 2007, and will continue until the position is filled. This position will be available by January 2, 2008.

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